

Reconnecting
with the
Salmon
Ceremony

Our Gifted
Fishermen

Cedar Plank
Salmon &
Salmonberry
recipe

Artifact
Spotlight:
Fishing Nets

Hibulb Cultural Center



I-II

II

III

III-IV

Hibulb Issue II Vol. I Summer 2022 Newsletter



Canoers return the King Salmon back to his home to conclude the ceremony, June 2022

Reconnecting With the Salmon Ceremony

The salmonberry bushes surround the forest at the edge of my grandma's secluded home, pushing in from all sides. In early summer years ago, we filled our baskets full, and I asked her, "Grandma, why are they called salmonberries?" "When the salmonberries are ripe, we know it's time to welcome the salmon." When I was older, she showed me our ancestry book and told me of

Harriette Shelton Dover, William and Ruth Sehome Shelton and their legacy. Despite this, I had attended the annual Salmon Ceremony for one simple reason; my mother's strong dislike for fish. Now, of course, I don't blame my mother. She always prompted her children to engage with their culture; her tendency to speed up when passing the seafood aisle at the grocery store

I

is something that just can't be helped. This unfortunate trait passed onto all 3 of us though my brother and I have thankfully grown out of it with time.

Finally, I was excited to attend the annual ceremony that great aunt Harriette helped revive in 1976. The salmonberries' ripening and the yellow butterfly's appearance told us the time was near, and Chief King Salmon was here. Once we honored his arrival and fed, his remains would be returned to the water so that he may tell his people that they are respected.

Many gathered into our longhouse by the bay, from the wisest elders to the newest babies. The cedar fires crackled with life, welcoming the people and anticipating the celebration soon to come. The ceremonies inside the longhouse are sacred and private so understand I can only share with the reader my reflections on the experience. The ways of our people have for centuries been passed down orally from elder to younger. From our wise speaker Glen Gobin: "You learn this song on this floor, not because it's written down somewhere." I find myself in a unique position as a writer and member of the Hibulb Cultural Center, as it seems recording our history contradicts this custom. The issue is more complex, of

course, as the museum exists as a way to preserve and rediscover our history post assimilation.

Chief William Shelton, Harriette's father, chose to enroll in the boarding school and learn English despite the difficulties and harsh mistreatment he experienced there. He explains in his book, "I was thankful for the opportunity I had had to attend the Little Mission School, even though that was for a few years only and glad that i was an employee of the Government School where I could mingle with the whites so

that I learned enough of their language to be of some help to my people." Today the Northwest Indian Fisheries Commission (NWIFC), founded by the Western Washington treaty tribes, works continuously to protect treaty rights and reserve treaty resources. Destruction of the natural spawning habitats due to urbanism, poorly planned infrastructure, decades of logging, and global warming have caused a sharp decline in PNW salmon populations. We carry our traditional knowledge as the canoe and wield our

English knowledge as the paddle to navigate the post-colonial world we live in and protect our way of life and home. The Salmon Ceremony honors our abundance of resources and reminds us of our responsibility to treat our home with respect.

Dancers wish the King Salmon on his way to close the Salmon Ceremony



Our Gifted Fishermen

Tribal member Dennis Boon once described fishing as the toughest job he ever loved. Fishing does require tremendous strength, dedication, and knowledge. Fishing has consistently ranked among the most deadly occupations by the Bureau of Labor Statistics. For generations, the Tulalip fishermen and fisherwomen have learned from their elders and continued providing for their people as part of a larger family of fishermen. It is a legacy of hard work, perseverance for long hours under difficult conditions, understanding the techniques for a good harvest, possessing the mechanical aptitude to

operate and maintain the machinery and fishing gear, being cognizant of the water and weather, and following the lengthy laws and policies in place.

A tribal legend tells us when the Creator was bringing people to the earth, He called a council asking for gifts for the people who would be put here and who would require much assistance. The first to come forward was the salmon who offered his body to feed the people. The second was water who promised to be the home for the salmon. That is why, to this day, these two have a place of honor among our people, in our ceremonies, and in the care the fishermen use. The

Tulalip fishermen, such as Joe Jones and his son George Jones, will donate some of their catch for ceremonies. As well, they will share salmon with their elders. Fishermen, past and present, give their time, energy, and even put their lives on the line to protect the salmon, water, and land, and to sustain our way of life. Tulalip is blessed to have respected people sharing their appreciation and respect for the salmon and environment.

The honor bestowed on the salmon is reciprocated. When jobs were scarce for tribal members, they could rely on fishing to get by. Salmon recovery is synonymous with the Coast Salish way of life and the environment. As efforts continue to protect and restore the habitat to help salmon recovery, the benefits help all.

Cedar Plank Salmon with Salmonberry Compote

Every year in the early summer we honor the return of the king salmon and thank him for providing us food for generations. The appearance of the yellow and black butterfly and ripening of the salmonberries tells us that it's time to celebrate. The two together make a wonderful sweet and savory combination. I spent many summers gathering fresh salmonberries from the woods with my grandmother, as I have for this recipe. Salmonberries are not cultivated so if you don't have access to salmon berries I would recommend substituting blackberries.

Smoking is a traditional method of cooking that imbues the Salmon with an incredible smokey flavor that you wont get from a regular grill or pan. By soaking the cedar before grilling, the wood smolders and infuses cedar smoke into the salmon for that amazing flavor in a quick and easy way. You could even try this recipe over a wood pellet grill or campfire grill, as it would be cooked traditionally, for extra flavor.

Ingredients

- 2 pound Salmon filet or 4 pre-sliced serving filet
- ½ cup melted butter
- Zest of 1 large lemon
- 1 tbsp lemon juice
- 1 tbsp fresh rosemary, minced
- 1 tbsp fresh thyme, minced
- Salt and pepper
- 3 cups fresh salmonberries (sup blackberries)
- ½ tbsp honey

Instructions

Pre-soak the cedar planks for at least 4 hours or overnight, the longer the better. Preheat the grill to 350F when you are ready.

Melt the butter in a large bowl. Mince the rosemary and thyme and stir into the melted butter along with lemon zest and salt and pepper to taste. Let the

butter cool or place in the fridge for 10 - 15 minutes until it thickens to a spreadable consistency. While waiting you can begin to prepare the easy salmonberry compote. Wash and add your fresh salmonberries to a saucepan with ½ cup of water. Cook over medium heat and add honey and a pinch of salt. Cut your lemon in half and use one half for the juice. Let reduce until the compote reaches a sauce-like consistency, no longer watery.

The salmon can be grilled skin on or off. Slice the salmon into serving sized pieces and place them onto the soaked cedar planks. Season all over with salt and spread your butter mixture generously over the top. Slice the remaining half of your lemon to garnish the tops. Head out to the grill and cook the salmon over a low/medium flame at 350F. Grill with the lid closed for 20 minutes or until the edges are golden

Serve your salmon on or off the cedar plank if you'd like and spoon the glaze over the top. Optionally, you can garnish with any remaining fresh salmonberries and enjoy!

Reconnecting With the Salmon Ceremony, Essay by Braxton Wagner, Editor

*From Lena Jones,
Curator of Education*

*Recipe From Braxton
Wagner*

Artifact Spotlight: Fishing Nets

Various types of nets were used in the salt waters of the Salish Sea and in the rivers. Traditionally for either salt water or river nets, they were constructed of string made of nettle. The string was tied in a specific pattern and width depending on what type and size of fish were being caught and was attached to willow twigs.

Artifact Spotlight from Emilie Miller, Senior Curator

Figure 2 is a replica of a much larger net that would have been used to block the salmon run in rivers. When the salmon run was blocked, a fisherman could reach down with a long pole with a dip net attached to the end and scoop up the fish. William Shelton often taught and shared Coast Salish culture to various communities. This net is one he made to show the technique of constructing a fishing net and the uses it had, it would not have been used in actual fishing.



Figure 1. Dip net, 1910s Wayne Williams Collection, *Hibulb Cultural Center*

Both nets pictured here were handmade by Tulalip Tribal Member, William Shelton, in the early 1900's.

Figure 1. would have been used in rivers while families lived alongside the rivers in the spring and

summer months. It would be held on both sides and swept under the water and then picked up, catching the fish, most commonly in the night when the fish run was more plentiful.

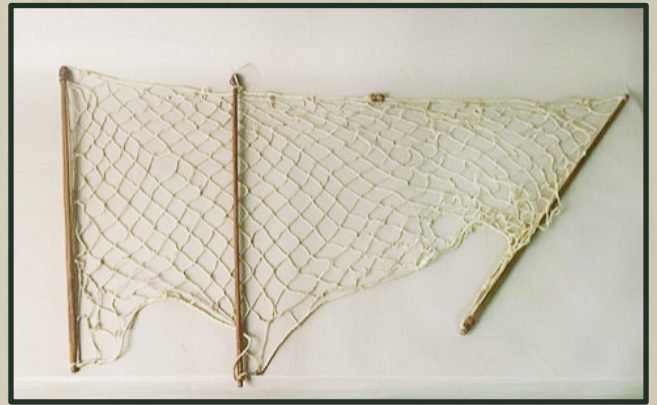
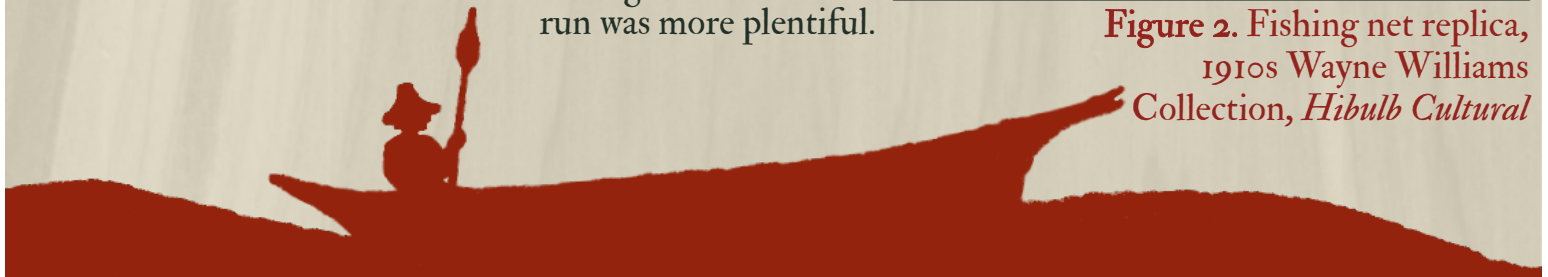


Figure 2. Fishing net replica, 1910s Wayne Williams Collection, *Hibulb Cultural*



**save
the
date**

TULALIP FOUNDATION
Salmon Bake Fundraiser
 BENEFITING THE **HIBULB CULTURAL CENTER**

SATURDAY
August 13
 4:00PM

Tulalip Foundation
 5825 34th Ave. NE L242
 Tulalip, WA 98271

SHARE A NIGHT OF TULALIP
History + Culture

Preparations are underway for the Tulalip Foundation Salmon Bake Fundraiser benefiting the Hibulb Cultural Center.

The evening will include:
 • Salmon Dinner • Silent Auction • Short Film Premiere

save the date 08.13.22

Your generous support will help us present new exhibitions and programming in the coming year.

TO LEARN HOW YOU CAN HELP, PLEASE CONTACT:
 Nicole Stelmanski, Executive Director
 Tulalip Foundation
 nstelmanski@tulaliptribes-nsn.gov / 360-716-5401

Myrtil Hernandez, Museum Manager
 Hibulb Cultural Center
 myrtil@hibulbculturalcenter.org / 360-716-2650

789-58338