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INTRODUCTION

Presented in the following pages is a walrus preparation guide as well as a glossary of words from the Diomede Dialect of the Iñupiaq language. The methods of preparation as well as the terms in the glossary were collected from interviews with local experts, current and former residents of the village of Diomede, or Iŋaliq, as part of the Iŋaliit Traditional Knowledge of Walrus project. Walrus is a main staple in the people of Diomede’s diet, and no part is wasted. As a result, there are a great variety of ways to prepare each part of the walrus to be eaten. Listed in the “Methods of Walrus Preparation” guide are just 13 different ways to eat walrus; this list is by no means comprehensive. Walrus, however, are more than simply a food to be consumed; they are part of a deeper relationship that the Iŋaliit have with walrus, which is based on mutual respect and reciprocity. This long-standing connection has been maintained since time immemorial and is encoded in the language, traditional beliefs, and stories of Iŋaliq people. Just as much as walrus provides physical nourishment, so it also provides cultural and spiritual nourishment.

Language, like walrus, is also a critical component of Iñupiat life, including on Diomede. It is through language that our way of life, our view of the world, and our traditions are encoded. As you browse the glossary you will notice that the people of Diomede have a complex vocabulary used to describe their traditional subsistence way of life. There are many terms related to walrus including different kinds of walrus, different ways to eat or prepare walrus, hunting walrus, and the many ways that walrus is used by the community, which reaffirms the important roles that walrus has in the life of the people of Iŋaliq. The flexibility of the Iñupiaq language, and speakers’ capacity to adapt it, is also demonstrated as new words are created to encompass relatively new technologies, such as snow machine (massiinat), stove (purumuusiq) and movie camera (qeneqitaaġutit).

From a linguistic standpoint, Iñupiaq, including the dialect spoken on Diomede, is part of the Eskimo-Aleut language family, which extends from eastern Siberia across Alaska, Canada and into Greenland. Iñupiaq is closely related to the Inuit languages spoken in Canada and even linguistically similar to Kalaallisut, or Greenlandic, which is spoken by the indigenous people of Greenland. There are also many dialects and sub-dialects in the Iñupiaq language, depending on which geographic region of Alaska a speaker is from. Iñupiaq was and continues to be traditionally spoken by the indigenous people of northern Alaska, and all dialects are generally mutually intelligible between speakers of different villages and regions.

As the Iñupiaq language faces a decline in the number of speakers, and as our people work to reclaim the language of our ancestors, it is our hope that this glossary will represent one small step in the larger process of language revitalization. This glossary presents just a small sliver of the words in the lexicon of the Diomede Dialect of Iñupiaq, and the words here have been represented to the best of our ability. However, readers should note that the spellings and the meanings of the words may vary depending on who you talk to. This does not necessarily mean that this glossary, or any one individual, has the right or wrong answer or translation, but does demonstrate the diversity of the Iñupiaq language and dialects. We hope you will enjoy this glossary and be able to catch a glimpse of the Iñupiat way of life through the language of our ancestors.

~Meghan Siġvanna Topkok
Little Diomede Iñupiaq Glossary

KEY

sg. = singular form of noun or verb, indicating one, e.g. “you”
dl. = dual form of noun or verb, indicating two, e.g. “you two”
pl. = plural form of noun or verb, indicating three or more, e.g. “you all”

Note: verb stems require an ending to be complete, e.g. the verb stem águt- “to steer a boat” + tuq [3rd person singular ending] = águtuq “he or she is steering a boat.” Verb stems are given with a hyphen (-) following to show that they require an ending.

--A--

aa’aaniq – oldsquaw, long-tailed duck
aağluit – killer whale
aaka – mother
aakaiqtaq izaqvak – an orphaned walrus with no mother
aakauraq – elder sister
aana – grandmother
aanauran – your little grandma
aanjaq – father
aanajaurq – older brother
ağagriq – ptarmigan
ağinaniq – fermented food, “stink food”
ağgingnaq – sealskin backpack
ağgirugut – we are holding a dance
ağgutaq – a container for meat, made of walrus stomach
ağiağuq – stomach
ağinaq – fermented walrus head

Women removing blubber from walrus hides, 1950s. (Eskimo Heritage Program)

Queenie Milligrock (mother) and children. (Eskimo Heritage Program)
agituvaktuq – it is very expensive

aglaneŋ riqtuaq – he is reading something written

aglatuaq – someone who is writing

agliusrinagu – do not take a picture of it!

agliusrinasi! – do not take pictures [you pl.]

agliutuun! or agliusiunj! – take a picture of it!

ağnağan – female parallel cousin, child of mother’s sister

ağnağatea – s/he’s my female parallel cousin

ağnamek aivatunja – I got a female walrus

ağnaq or ağnaq yuğguaq – female, female walrus

ağnazaluk – female animal

ağninaak [dl.] – tusks of young female walrus

ağninaq – female walrus, not full-grown

agraa – gloves

agrait – forepaws

agruani – on the north side of Little Diomede

ağua – walrus saddle, just below ribs (also for other animals, humans); boat stern

Ağupiağruk – name for a place on the south part of Little Diomede

ağupsaani ağupiruaq – man sitting in position #4 (see end of glossary for diagram) gets the breast share of walrus

ağut- – to steer a boat
aġute — the one who steers in stern of boat, generally the captain

aġutuaq — he is steering a boat

aġuun — rudder, also a wide paddle used for steering

aġuvitisi! — sit down [pl.]!

aġuvitin! — sit down!

aġuvsaaq — back seat in a skin boat, where elders sit

aġvaluaq — gray whale

aġvaniaqtut — they are whale hunting

aġveq — bowhead whale [pl. aġvit]

aġviaa, aġvituq — (he/she/it) goes east

aġviağnituq — current is going toward the west

aġviniaq — whaler, whaling ship [pl. aġviniat]

aġvinilit — six

aġviuktuna — I am going to the south side of the village

aġvizuaq — porpoise

aiga — my sister-in-law (brother’s wife)

aimaq — walrus skin pack for carrying lots of meat

aimauraq — day pack, small backpack

aiparaq — raw or rare meat

aipayaaqluu — cook it a little! Make it half-cooked, rare

aiqatek — pair of mittens

aivatuña — I killed a walrus
aiviniq – aged walrus blubber

akkaa! – lots! so many!

akmañasaq – east side

akmuinaq – toward the east side

akpalik – least auklet

aksratuaq – something that rolls

aksratuq – it is rolling

aleq – walrus-skin harpoon line [plural aġlit]

aḷḷaagani – last year

Aḷḷagarimiut – qagri on south side of island

alluaq – breathing hole for seal or walrus

aluigaq – sourdock from the lower part of Island (closer to beach area), very sour (long leaf)

aluq – crowberry (*Empetrum nigrum*)

aluun – tongue (cooked and sliced)

amاغlatut – they are many, there are many of them

amakŋatat [pl.] – last walrus to come to Little Diomede in spring, they have green on their palms and near their mouth (maybe from Round Island)

ameksraq – dried walrus hide

amigatut – they are few, there are few of them

amiŋlatuat yuŋguat– walruses (few)

amiksraq – outer part of a split walrus skin used to cover a skin boat, or used to form a barrel to store blubber

Agnes Menadelook collecting greens. (Etta Ahkinga)

Boat crew, paddlers (see next page). (Eskimo Heritage Program)
amiqut – they (women) are sewing a boat skin; they (men) are putting skin on a boat

anauvaun – bird net on end of a long pole

anuqazuk – to be breezy, to be a breeze

anemarun – screwdriver

anjimaaq – half-dried meat or fish

anjimatut – they carry boat over the ice to open water

anuaq – to paddle

anuaqtet – boat crew; paddlers

anuaqte – boat paddler, person who paddles

Aŋuniaqizitauq! – You [pl.] go hunting! (said to killer whales)

anusaluk – male animal

anutagaŋ – male parallel cousin, child of father’s brother

anutagaŋtea – my father’s brother’s child, e.g. my cousin

anuun – a paddle

anuyak – to fight a war, do battle

anuyaktut – they fight a war, do battle

anuyuuqte – soldier

aqlitit [pl.] – fancy elbow-length dance mittens with dangling ivory pieces attached (originally puffin bills)

aqpi̍ k – cloudberry (known locally as ‘salmonberry’)

Aqqaaya – John Iyapana’s Iñupiaq name

aqsaagayuk – jaeger
Araarak – Orville Ahkinga’s Iñupiaq name

asaagani – last year

Atneq – place on south end of Big Diomede where there is a building

atninaqtuanun sawituq – someone who works with sick people, health aide

atninaqtuq – s/he is sick

atpa – murre

atpalik – least auklet

atqatuq – s/he is going down

atqauktuŋ – I am going down

Atuayuq – Annie Ayahak’s Iñupiaq name

atunŋak – ugruk hide

aukpalitiniŋq – red phalarope

aulatuq – she went picking greens

ava – sea lion, also grandfather

avaapazuk – giant

Avuuna – a man who went to live with the walrus, as described in an important Diomede story

avvazaaq – namesake

awataaq– to moisten a drumskin

awataaqtuŋ – I moisten the drumskin

awataun – water to moisten drumskin

awatavak – seal poke

awisalaŋaraŋnuŋ tuugaaqatuq – it has tusks that point outward

awisalaŋaruqa uŋuaq [dl.] – (tusks) that point outward

Seal poke. (Eskimo Heritage Program)

Walrus with tusks that grew outward. (Joel Garlich-Miller, USFWS)
ayagutauraak [dl.] – two sticks that form a frame to elevate caught birds (puffins, auklets) when suspended. Hanging live birds are strung through the “nose” to serve as decoys to attract others.

ayalak – board on which walrus hide is split

ayaupiaq – cane, walking stick

aziaq – pink plume, bistort

Azikazik – a shaman and healer, who appears in the film Eskimo, and who healed Oscar Ahkinga after he fell from the church onto rocks. He knew all shamans down into the Yupik area. He helped to find the King Island woman who fell off the cliffs. He died for two days and then stood up again. He would swallow all sorts of things, like needles, but gave them back when he died, taking them from his mouth.

--E--

eeraq – kittiwake

eerunj! – throw it out!

eet- – to throw out

eetkia – I threw it out

egaaq- – to cross, come across; also to cross to the Diomedes from East Cape, Siberia

egavaŋaatut – they are coming from the west, from direction of Big Diomede

egavatut – they crossed to Little Diomede from Big Diomede

egeq – sea

egeqsiugataqtut – they went by boat to the mainland from Diomede
eglatut – they are smiling

eglauk- – to smile

eglituat yuğurat or puugratuat – swimming or traveling walruses

eglu – house (old word)

egluuraq – old word for a little house

egluvak – warehouse (modern style)

eğmilaq – there is no water

eğmun – bottle

eknuik – woodstove (mainland word)

elłuk – sling

emeğnituna – I have water now, have gotten water

emeqtaq- – to fetch water

emeqtegega – I gave him a drink, let him drink

emeqtiaa – he gave it a drink (including a dead seal)

ene – house (of any type, including a sod house)

enepiaq – old-style house constructed from rocks, wooden sides, and with sod insulation on outside

e nølhaq – seal retrieving hook

e nølataun – wooden part of seal retrieving hook

e nønigaat – they “trampled” it, group of walrus smother an animal under them

e nønitaq – walrus that died under a pile of animals

eqluq – large intestine
eqpeenait! – leave them alone!

eqpeenauŋ! – leave him/her alone!

eqpeenilaqut – we left him alone

ereŋaq – hiding person

ereŋin! – hide!

Ereŋnimiuwat – place name “Falling Rocks”
  (where rocks were about to fall and did fall)

erek [dl.] – eyes

ereq- – to hide

ereqsrak – sinew

eret- – to fall

esrrailaq – it got warmer, after having been
  very cold

euneq – ice pile

euruq – ice piles up, forms frost heaves

ewek – blade of grass [pl. ewiit]

ewelhainavauraq – there is lots of grass

--I--

ialiq – window

iggiaq – throat

igiaŋaa – s/he split it (skin for boat)

igiaŋraq – meat taken off of blubber and buried
  under rocks to age

iŋiak – deep-water bullhead

igiaq- – to split skin for a boat covering

igiaqsiruaq amiksrameŋ – a split walrus hide

igiaqsiruq – she is splitting a walrus hide

Eyes. (Julie Raymond-Yakoubian)

Alice Kayouktuk splitting a walrus hide. (Eskimo 
Heritage Program)
igilik – wounded walrus (or other animal)

iglawik – intestine

igmituq – he is washing his face

igniruaq – giving birth (human or animal)

igviivik – washtub

igvituq – she is washing clothes

ilŋaq – Ruth Milligrock’s Iñupiaq name (Patrick Omiak’s sister)

ilaŋanameŋ – thank you!

ilarak – ovaries [dl.]

ilallaq – fermented kidney; also used as verb: to eat fermented kidney

ilalaituŋa – I ate fermented kidney

illuq – cross-cousin [dl. illuiik – two cross-cousins]

imaniq – clam (any type, eaten by walrus) [pl. imanit]

imaniraktuaq – walrus stomach filled with clams

Imaqliq – main village on Big Diomede, also Big Diomede Island

imitqutailaq – arctic tern

imma tayaqtuaq! – a plane can be heard in the distance! A plane is coming!

Imŋana – Elizabeth Milligrock’s Iñupiaq name

imuuraq – coil shape into which intestines are wound after they are inflated

Inuasiaq – John Norbert
inuksiutit – small arrows used to fire on people

Inupiuraaqtuq – he is speaking Iñupiaq

Iñalim nataani – south side of Little Diomede Island

Iñaliq – Little Diomede Island

iñanizaq – way over there

iñituq – very big whale

iñuŋqiq – “Eskimo cabbage” [pl. iñuŋqit] (saxifrage divurica)

irailin or erailitik – intestine raincoat used by kayakers to tie onto the craft, to be waterproof [sg. and dl.]

itaaŋayuk – junco

itaaŋuaatin – if it brings you in

itaŋin! – come in!

iteq – anus

iteqsraq – ice cellar in permafrost

itigait – hind paws

Itiptawik – place name for the second cliff south of village

itqauktuŋa – I am going northward

ittuaq – seat in skin boat [pl. ittuŋat]

iugaq – mallard

iuguaq or yuguaq – walrus [pl. yuŋgurat or yuŋguat]

ivlauq – seal fetus

ivlit quiniin! – you get the “qui” share of the walrus

“Eskimo cabbage”. (Etta Ahkinga)

Man hanging baby walrus (see next page). (Eskimo Heritage Program)
ivun – oar

ivuruut – outboard boat motor (from Evinrude)

izaŋuq – wing

izagvak – baby walrus

izagvalik or izagvalaaq – female walrus swimming with a baby

izaqeruq – it is flapping its wings

izi – drumskin

iziŋvik – stovepipe

iziksraq – membrane from walrus stomach used for a drumskin

iziksraq paneqsiruaq – inflated drying walrus stomach

izivaniq – piece of walrus meat aged in meat hole [pl. izivanit]

izumaaluin! – think!

izumaaluq – to think

izumaruŋa – I am worrying

--K--

gagiaŋun – whale lance

kakkaŋuŋ! – take off the head bone!

kakkaaq- – to take front head bones and tusks off of a dead walrus

kanakŋaq – to blow, of west wind

kanakŋauŋaa – west wind has begun to blow (brings ice with game)

kanaqtuq – he had a heart attack

kanayuq – shore bullhead (red)
kanjiqaq – corner

Kanjilik – Bessie Menadelook’s Iñupiaq name

Kanjik – very top of Diomede Island, the highest peak

kanjiq – peak, tip

kanjia or kağga – its tip

katimaruak – they two meet (could be people or tusks)

kaugutaq – hammer

kauk – walrus skin (eaten as food); “coak”

kauktuña – I am hammering something

kaumiin! or kaumeğiisi! – push off!

kaumituat – they pushed a boat into the water

kauniaqtuña – I have to reach into the crack for birds, eggs

kauruña – I reach into a crack, cleft in rocks to get chicks or eggs

kavegaa – he harpooned it (a whale; Big Diomede word)

kavenjila – he missed it, did not succeed in harpooning (a whale)

kavuqluit! – spear them!

kavuğun or kavuun – spear, walrus harpoon

kazak – to beat a drum

Keekmiuraaq – to speak Wales dialect Iñupiaq

Keektuaksiuqtut – they (Wales people) come toward Diomede for May hunting, when they pull their boat to open water

keeraq – to crimp a hard sole, esp. with teeth
keeratuq – she is crimping a sole
keerağaa – she is crimping it
keeraunj – crimp it!
kemagluk – long leaf sourdock from the top of Little Diomede Island
keņekpatuq – it is very high
Kesrremuinaqtuŋa – I’m going to Lavrentiya
Kesrreq – Lavrentiya
Kesrretuŋa – I went to Lavrentiya
Kesriukpizii? – Are you [pl.] going to Lavrentiya?
kiagiq – shoulder-blade
kiakiauraq – gyrfalcon or peregrine falcon
kiakŋazaq – way up there
kiataa – its torso
kilik- – to scrape (an intestine to remove the inside lining)
Kiŋjilit – placename for a location on south side of Little Diomede Island where boats are launched
kiŋuagun suli – next time again
kipkat or kuapeɡaq – spine vertebra, backbone [pl. kuapeɡat]
kiutiq – tooth [pl. kiutit]
kiuva siuvaten? – who is your bowman?
kuapeɡaq – spine [pl. kuapeɡat]
kuguutraq – fire starter

Queenie Milligrock wearing hard bottom soled kammaks. (Eskimo Heritage Program)

Walrus teeth. (Julie Raymond-Yakoubian)
kumagilik – ice that has signs of walrus having been there

kumagitaq – sea mammal out of water on the ice

kumagiziruq – he (a hunter) is going after an animal on the ice

kumagvik – place where walrus have been, dirty ice

kumaŋnat [pl.] – lungs of any mammal

Kuŋa – village on north end of Big Diomede

Kuuk – creek south of the village of Little Diomede

Kuukpait – name of a stream on Big Diomede Island

kuusiq – pelvis bone

kuutaq – waterproof raingear or windbreaker made of ugruk (bearded seal) intestine

kuuturaq – intestine prepared for use as a raincoat, doorway cover, or windowpane

kuyaa – its pelvic area (animal or human)

Kuyanna – Queenie Milligrock’s Inupiaq name

--L--

leğleq – goose

Łiŋauga – Alice Kayouktuk’s Inupiaq name

--M--

maimiun or maimiutaq – toggle on harpoon rope to keep it from slipping when one holds it, made of walrus teeth with hole in middle, with personal designs, such as a walrus head

---
makmaun – backpack
malik – swell on the ocean [pl. maglit]
mallituq – there are swells on the ocean
malukali- – to be rabid, of animal
malukaliruq – it is rabid
mamaun – walrus mammary gland
manaun – rawhide line to attach or hang birds which were caught
manjniágrun – go get eggs!
manjiq – egg
manjituq or manjizimaruq – she got eggs
mapkuq – inner part, inner half of split walrus skin
mapteaq – “white-man style” house (Big Diomede word) or Siberian-style walrus skin covered house
massiinat – machine, snow machine (from English ‘machine’)
Mayuağalik – cliff on Diomede Island
mautut – they are hunting on the ice
mayaqtivaktuq yuğuaq – skinny walrus
mayińaa – ice goes far north, because of the current from the south
mayuaultuq – he is climbing up the island
Mayuğuraq – Diomede place name (meaning ‘where you climb’)
mayuğutuna – I am going upward (climbing)
me-git [pl.] – rocks on sides of old houses

Little Diomede, “white-man style” houses. (Julie Raymond-Yakoubian)

Annie Iyahuk splitting walrus hide (see arrow indicating inner half of walrus skin). (Eskimo Heritage Program)
Melegruaq – Spike Milligrock’s Iñupiaq name

melgaariq – Siberian word for rifle

mervik – landing strip

mervimin taatut – they are coming from the airport

meteq – eider duck

metiapak – any big duck

miŋuaq – cottongrass roots (gathered by mice, “mouse nuts”)

mitquq – feather

mittauraq or mittauraaziun – bone used to prop up the head of a dead crested auklet, done in August, to make the auklet appear to be alive in order to attract others (dl. mittauraak)

mizigaq – seal or walrus oil used for dipping food in

mumeq – drumstick

--N--

nagaqpanjilaq – it is not too low

nagasuq – bladder (used for water storage)

nagitkuurauruq – it is low

nagimatut – they lost their bearings, in weather or drunken stupor

nagin peruat? or nagit piat? – where do they come from?

nagruña – I went straight across to East Cape

nagrut – they went straight across to East Cape

nalikak [dl.] – pants
naluaḡmiutamen eneqatuq – he has a white-man style house (Little Diomede word)
naluaq – seal or ugruk skin hung out to be bleached by weather
naluk – to dive (a seal or walrus)
naniğuun – lantern
naniq – lamp
nanuaviniq – piece of polar bear (skin or meat)
nanuayaaq – young polar bear
nanuq – polar bear
nappatat [pl.] – walruses sleeping in the water with their air sacs filled
Naqqak – Stanley Ahvaaklook’s Iñupiaq name
nassilik – pair of sealskin pants
nataaḡnaq – type of fish (not a flounder as on the mainland)
nataquq – cartilage
nateksraq – “hard sole” for mukluk
nauliaaqtuŋ! – go harpoon it!
nauligaa – he harpooned it
nauliq– to spear, harpoon
nauliŋ! – harpoon it!
naulizaun – spear for game
naunŋ! – said when someone enters a house, answered with Naami!
nausaniuragaŋuŋ – wait for it a little
nausaniuragaŋlagut – we waited a little for it
nausiat – plants

navaaqtuq – tree

navağan or navaqe – mast

nayak – younger sister

nazaulek – emperor goose

nazułuauraq – smaller goose

neeqliq – one farthest north

neeqpamun – (strong) north wind

neeqpatuq – north wind is blowing

negluuaa – he broke its neck, as was done sometimes with seals and baby walrus caught

neglutuq – it broke its neck

negluuktutin – you will break your neck! (said as a warning to children playing dangerously)

negriاغرلک – spider

negriاغرلک! – go get eggs!

negruuaa – he is lowering him down the face of a cliff by a rope

nemeq – to swim around under breathing hole, under the ice, of a bearded seal getting ready to surface

neŋauk – brother-in-law

neŋayuq – open water crack in ice

neŋaugaq – son-in-law

niaqiun – rope attached to the snout of a walrus to tow it

niaqsiaq – young woman
niaquq – head

nikpatuaq – hunter waiting for a seal to surface in breathing hole

niksik – gaff, something with a hook on it

ninjiq – share of meat

ninjiqizi! – get shares!

ninjqtuq – he got a share of meat

niu – leg

Niuuvak – Albert Ayahak’s Iñupiaq name (means ‘housefly’) 

nivisaq – “sucker fish” that sticks onto rocks

nivisaniaq – to go to get a sucker fish

nugaq – younger brother

nugaq yuguaq – bull walrus

nugaqliq – youngest sibling, youngest child of a family

nugatpiaq – young man or young male walrus

nugatpiyaalak or nugatpasaasiq – young male walrus

Nuugazaq – Edward Penatac of King Island’s Iñupiaq name

nuilak – parka ruff

nukkinaak [dl.] – tusks of a young male walrus

nukkinaq – male walrus, not full-grown

Nunagiatan – place name of a cliff on Big Diomede Island

nunavak – walrus on top of the ice [pl. nunavait]
nunavatuq – it (walrus) is getting up onto the ice or it got onto the ice

nunavayunjat [pl.] – many walrus on (scattered) ice

nunavraqpaliarut – they must be killing walrus (out of the water)

nunavraqtut – they (hunters) are killing walrus, which are out of the water (said when you can hear the hunters, but cannot see them)

nunayatuŋa – I am camping

nunivautet – berry comb

nunuq- – to scold

Nuuguatuŋa – I went to Naukan

Nuvaaluk – Edwina Omiak Krier’s Iñupiaq name

--P--

paagunakan – high cloud (probably, cirrus) that indicates wind

Paamii – a Chukchi man (Suksi in Iñupiaq)

paaq – entryway

paganaruak [dl.] – bent tusks (that do not grow straight out, but bend downward)

paguluk – cormorant

palak- – to be too much

palliq – wick

palliraq – moss used for lamp wick

pamiuq – mammal tail

pana – spear (used even for walrus, after it has been harpooned)

panagaa – s/he speared it

Walruses scattered on ice. (Joel Garlich-Miller)

Qaŋri entry. (Eskimo Heritage Program)
**paneqtuaq neğe** – dried meat

**paneqtuumaruat yuğğuram tulimait** – dried walrus ribs

**paneqtuumaruat yuğğurat neğait** – dried walrus meat

**paplu** – wood drum handle

**Paugaq** – Elizabeth Milligrock’s Iñupiaq name

**pauğriruq** – puts something underground or snow or ice, as meat to cache it

**pauluk** or **paguluk** – cormorant

**pauvyuak** – to cough

**pavağliraqtuat or neğuaqtuat yuğğurat** – feeding walruses

**paveğuq** – fish tail

**Payana** – Dwight Milligrock’s Iñupiaq name

**peneksaq** – dry grass used for insoles

**peñuktat** [pl.] – lumps on the skin of old bull walrus; small knolls

**peñuq** – frost heave, hump

**peñurainauruq nuna** – the land has “bumps” on it

**perektuq** – he/she/it went down

**peruniaqtna** – I am hunting for chicks, using a small hook if I can’t reach into a crack

**peruq** – auklet chick

**pilak** – to butcher an animal

**pipsiraq** – dried fish

**piqqaaŋrulk** – young kittiwake

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*Drying meat. (Etta Ahkinga)*

*Man hanging auklets to lure birds before capturing them with a net. (Eskimo Heritage Program)*
**pizukaağruk** – fox

**pualaruq** – s/he is dancing

**pualatut** or **pualarut** – they are doing a common dance

**puiğagait** – they blew them up, inflated them

**puiğaa** – s/he blew it up

**puiqtuq** – they inflated something

**pukta-** – to float

**puktaaq** – floating ice pan, ice floe

**Puqtuŋmiut** – Puqtuut qagri

**purumuusiq** – old-style kerosene stove (loud); primus stove (from the word ‘primus’)

**puuğaa** – caught a bird with a net

**puuqtuŋa** – I caught birds with a net

**puuuvratuq** – it is swimming (active swimming, not a fish)

**puvlatut** – they smell something

**puvluavut, naluktut** – they (walrus) smell us and dive

**puyalainavauruq** – there is a lot of steam, as from a large herd of walrus

**puyuq-** – to be a dark cloud over open water

**puyuqtuq** – there’s a dark cloud over open water

**puyuqtut** – they’re going after a whale (boat crew)

---Q---

**Qaaq** – place name for the top of Diomede Island
qaga or qaɡaq – root of aziaq plant or pink plume plant

qagaq pazimeaa – there are walrus hauled out on the beach

qaɡisaq – pole with net on the end to catch birds

qaɡitaq – brain (animal or human)

qaɡlutuat yuɡguaq – the walruses call or make a sound

qaɡlutut – they (animals) call, or make a sound

qaɡna – mouth [its mouth]

qagri – a political, social, ceremonial and educational institution in Inupiaq communities

qagri- – to go to a qagri

qagrim inuit – qagri members

qagriruq – he went to a qagri

qaɡruq – arrow (Eskimo style)

qaɡuluaɡruk – shearwater (also known as the “walrus bird”)

qaɡig [pl.] – waves onshore, breakers

qaɡulik – ribbon seal

qakkuin! or qakhtut! – come in, meaning literally ‘climb up’ as from the qagri tunnel into the house

qaknaaruak or qatinŋaruak – tusks that touch at the tips

qakneq – walrus on the ice, out of water
qaknivak – walruses on ice that look like an island from the distance; large walrus herd, or a big walrus on ice

qaksrut [pl.] – sea mammals out of water on land

qaksrut – they climbed up

qalatuaq – something boiling

qalausriruq – she is boiling something

qalhavak – axe

qaluaq – blue cod or meat hole (see also following term)

qaluaq or ea – meat hole (for storage and aging of meat; greens go in smaller holes with wood covers; auklets go in gunny sacks with walrus meat) where meat is stored until October

qaluaqpak – “codfish” (Arctic pollock)

qalut [pl.] – rocks on the beach

qaluviağun! – lance it!

qaluviaq – whaling lance, also used for walrus

qamaut – dogsled, freight sled

qamigatut – they are pulling a boat over the ice

qaneqsrnuun – telephone

Qapqamiut – highest qagri on Little Diomede

qaqluuk – [dl.] bird net with a frame (same word as ‘lips’)

qaqqazuk – raven

qaqqin – root pick

qaqqiruña – I am digging with a root pick
qaqsrauq – loon
qatek – bird breast
qatŋuatutut – they are going to leave
qatŋutut – they left, departed
qatqit – to reach the top of something
qauneq – windowpane
qawaqsiaŋruk – young male walrus with short tusks
qawaqsilaaq – mother with young walrus with new tusks
qawaqsilik – female walrus with young (older than baby); also, place name on north end of island where people pick greens
qawaqsiq – harpoon line made of young or baby walrus skin
qayakaa – he hears an echo
qayaksaagaa – he is listening for an echo
qayaktuq – there’s a echo
qayanjilat – there is no echo, they have no echo
qayaqtutuaq – someone using a kayak
qayaauruaq – it tipped over (a boat or sled)
qayuq – walrus or seal broth
qayuqluuraq – Bering chickweed; also anemone, not distinguished from chickweed, anemone grows only in one place
qazigiaq – spotted seal

Bird breast. (Julie Raymond-Yakoubian)

Jacob Ahkinga and friend make rawhide rope from baby walrus, Dora Ahkinga in background. (Eskimo Heritage Program)
qeĝemaruqa neqe – frozen meat

Qegeqtumiuraaqtuq – he is speaking in the Shishmaref dialect of Iñupiaq

Qegeqtamun aulaiqgvisii? – Are you all going to stop at Shishmaref?

Qegeqtaq – Shishmaref

Qegeqtaruvvisii? – Are you all going to Kotzebue?

Qegeqtaruŋmiut – people from Kotzebue

qegetuumaruat yugjurat negait – frozen walrus meat

qeleqeunj! – lash it!

qelit– to wind rope around in traditional rope making process

qelliaqtuq – there is an underwater rock or reef

qelliat [pl.] – rocks under water, reef

qeneqgautek [dl.] – binoculars

qeneqstañqutit [pl.] – movie camera

qenaa – its nose

qenålek – king eider

qerriuqtuaq – someone cutting firewood

qeruk – firewood

qeruktain! – go collect firewood!

qetquaq – seaweed

qiapiq – seagull

qiag – inside of walrus stomach, which is scraped, and eaten
qiiyaqui! – a boat is coming! people are coming
to the island by boat!

Qila qrugmiut – place name for a location on
the south side of Wales

qilainainaq – sail for a boat

qila naa qruk – puffin chick

qila naq – puffin

qimaugatut – they fled

qimuksiaqatuat [pl.] – dogsled racers

qissiq – when you make a handle through the
skin or a split on the top of the head to tie a
rope to

qitiqpi aq luu – getting right in the middle

qitiquutanaqsiaa – it’s lunch time

qitqa – its middle

qivuqaq – finback whale (with fin far back)

qizik – skin without hair, or tanned skin

qua qugvin? – do you want to eat frozen meat?

Quapegat – place on Big Diomede Island

qua qtaq – fermented walrus meat sewn up to
store and ferment; aged meat

qua qlatugut – we are eating aged meat
(especially flipper)

qua qsi aqruk – walrus with short tusks

qua qtu naq te nqmen – I am eating frozen liver

Qu gan aq – James Iyapana’s Iñupiaq name

qu qiga qruk – dovekie

qu qru ak naq – large orange bottom fish

Rope attached to a walrus head, Enmelen,
Chukotka. (Kawerak Subsistence Resources
Program)

Walrus meat sewn up to be stored, Enmelen,
Chukotka. (Kawerak Subsistence Resources
Program)
qugruk – (tundra) swan
quvävik – “pee pot”
qui – walrus bottom flipper and entire bottom part of animal
quiktivaktuaq yuğuaq – a fat walrus
qulepsiq – walrus intestine stuffed with blubber
qulipsiun – cooking pot
quľuk – honey bucket
qumakłak – little cigar-shaped fish eaten by puffins and murres, which dive to get them
Quņa – village on north side of Big Diomede Island
quņuliq – sourdock (the small round ones), also known as oxyria or mountain sorrel [pl. quņulit]
Quņamiut – people of Quņa
quņasiq – neck
quņialiq – seat behind the bow seat in a skin boat where senior hunters sit
quņialituqaq – second man, behind bow man in skin boat
quņuyuŋqaq: – to smile
quppaq – crack (there is a big crack on top of the island)
quqquyak – (mythical) big polar bear with double ribs
quumatuq – wooden vat, big bowl where urine is used to cure skins, also used by shamans to see distant people and scenes by looking into the liquid
**quuqsruq**– to say ‘quu, quu’ which is a call for help

**quvanuaq** – snow bunting

**quvanuaqpak** – snow goose

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**saagit** – chest, share of walrus “chest” given to elder crew member

**Saatunuyait** – place name

**saayuq** – upper part of storage shed

**sagik** – father-in-law

**sagiuraq** – mother-in-law

**sagriq** – artemesia, “stink weed”

**sağvaliğaa** – current has begun and ice is coming

**sağvaq** – ocean current [pl. **sağvat**]

**sağvaq saviğnatuaq** or **sağvavaktuaq** – strong current

**sağvatuq** – current is moving, flowing

**sağvazıun** – compass (old word, thought to show where the tides would go)

**sagvik** – darting bomb for whaling

**sailaq** – sailor [from English]

**salire** – haircutter, barber

**samuuna** – toward the west, toward East Cape, Siberia

**sana-** – to carve

**sanalġutit** [pl.] – tools

**sanaruaq** – carving on a tusk
Sanimaq – place name for a point of land on the west side of the south end of Little Diomede Island
sanivaat [pl.] – people crossing to the mainland by boat
sanivata! – let’s cross to the mainland
sanivatuq – he crossed to the mainland
sapnaurut – they got stuck, e.g. in a storm
saqpiik – whale flukes
saqqiliaqtuq – its flukes are visible when the body is not visible
satkuq – bow
sauyaq – drum
sauyaq kazakaa – he is beating the drum
sauyatut – they (the women) are dancing in a seated position, doing a bench dance
savak – door
savakŋazaq – west side of island
sayuŋuyuuguq – parakeet auklet chick
sayuŋuyuuyuq – parakeet auklet or sea parrot
sayuqtut – they are doing a motion dance
sayuun – song with fixed dance motions
siaqsraq – dried rawhide rope
sigguuk – [dl.] bill of bird; snout of dog, seal, or human
Siŋnaq – Helen Pushruk of King Island’s Iñupiaq name
siŋnaq – channel
**Little Diomede Iñupiaq Glossary**

*sigu mervik* – landing strip on the sea ice

*sigu qaviaqtuq* or *qaviaqtugaa* – ice is far out but appears close

*siġvaãŋruk* – young guillemot

*siġvaq* – guillemot

*siigak* – saxifrage

*siiqsianiq* or *siiqsiaq* – raw sour liver

*sikłaq* – pickaxe (used on ice)

*silalutuq* – it is bad weather

*silu* – drifted carcass

*silugaa* – it (the carcass) drifted ashore

*siimiaŋnaq* – razor clam, large clam, siphon, or round clam found out from and north of village [pl. *siimiaŋnit*]

*siŋailik* – female animal with a fetus, pregnant female

*siŋairuq* or *siŋaiyauruq* – she is pregnant

*siŋaiyaq* or *siŋiaq* – fetus

*Siqnuazuami perut* – they came from Nome

*sitiqpatut* – they are very hard

*sitquliaqtuq* – its flippers (walrus or whale) are visible when it dives, body not visible

*sitquq* – walrus flipper (fore-flipper or tail flipper)

*Situŋauranmiuguruq* – he is a member of the *Situŋauraq* qagri

*siua* – bow of boat

*siugqaani ipkua* – people of long ago
siuґruk – Coleman stove

Siuqamiuraaq - – to speak Siberian Yupik

siutaa – ear [its ear]

siuvate or siuvatuq – bow man in boat, who sits on front right, ready to harpoon.

siuvatega – my bow man

siuvatuq – he is seated in the bow

siuvaukpiin? – do you want to be the bow man?

suґumaq – snipe or sandpiper

sumen anjuvizi? – what did you catch?

sumen niiqipin? – what share did you get? (asked of hunter by his wife)

sunaiґun! – remove its gall bladder!

sunґaq – gall bladder

sunґasitut – they have bile in them and are not good to eat

sura – willow leaf, found on top of the island of Little Diomede

Sutpak – name of a location in the middle of Big Diomede; there’s a creek with snow that doesn’t melt in the summer. Little Diomede people went there to get water when they had none. Walrus often haul out near this location.

---T---

taanmuinaq or taatut – [they went] toward Diomede Island from the west

taґaq – blood vessel

tagraaqtut – waves crash on the beach
**Taļuupik** – William Kaputak’s father’s Inupiaq name

**taikaa palakman, sigi imna ağviaa** – ice moves toward East Cape, Siberia

**taikaŋaŋuaa** – east wind has begun to blow

**taikaŋa** – east wind

**taisiŋurut** – they got lost in the fog

**taituk** – fog

**taituugaa** – it got foggy

**taksiruŋa** – I won (at cards, etc.)

**Taktuk** – Moses Milligrock’s Inupiaq name

**taliŋuq** or **taliq** – foreflipper of walrus, seal; human arm

**talu** – screen, barrier, could be a hunting blind of piled rocks

**taqqiq** – moon

**taqtuq** – kidney

**taqtuq aŋinaziŋtuumaraq** – fermented kidney

**tategraq** – crane [pl. **tategrait**]

**tavra qaʔ** – is that all?

**tayaq** – crested auklet

**tayaqtuaq mittuq** – a plane landed

**tayuuq** – to sneeze

**tegeruq** – it flew away

**teggutek** [dl.] – pliers, literally “grabber”

**telaiŋainiq** – sail

**teŋjetkaa** – it (an object) got blown away

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**Fog. (Eskimo Heritage Program)**

**Birds flying. (Julie Raymond-Yakoubian)**
teŋmialqhuziq – small bird

teŋmíaq – bird

teŋmiaqpak – eagle

teŋneq – someone who drifts away on an ice floe [pl. teŋnet]

teŋuŋaq – cooked sour liver, put away for winter

teŋuk – liver (fresh)

tepquuraq or tepquaq – coltsfoot (Petasites)

tiivum qaaga – table top

tiivuq – table [from English]

tilainaininek – with a sail

tilainainitut – they are sailing

timik – inside “core” of tusk

tiŋmiuraq – auklet

traumii! – a ship is coming! (a call)

tugrun – lashing for the skin boat [pl. tugrutit]

tuktaq – walrus meat, including organs, tied in a waterproof bundle

tulak- – to reach something, in a boat

tulimaq – rib

tuluğaateut – it (the walrus) hit us

tunŋaq – black puffin [pl. tunŋait or tunŋat]

tupliraŋniq – fermented food, not too strong

tuplitut – they aged (of meat)

tuplivakait – they got very aged, very strong
tipliziqnaun – not aging the meat

tupfliziqtunja – I am aging the meat (pronounced tuffiziq-)

Tuqsruruureka – place name for an area near the south of the village of Little Diomede

Tunu – back of island toward Wales

tułuqaq – sour liver

tuugaam qupait – cracks on a tusk

tuugaaq – tusk

tuuguñaga – he was haunted

tuuguñagaqtuq – it is haunted [literally ‘it has ghosts’]

tuuguñaq – ghost

tuukaq – toggle spearhead

tuulik – type of loon, smaller than qausrauq

tuumiaqgen – “picking bag” worn around neck, to put greens in when picking

tuusiniq – tusk with head bone attached

tuvaautanaqsiaa – it is breakfast time

Tuveq – place name for a location south of the village of Little Diomede

tuwaiq – to go out (the shore ice)

tuwaq – shore ice

--U--

Ualeq – Ualen (Siberia)

Ualituña – I went to Uelen

uaruq – female walrus is sitting with her young, or a woman with a baby

Tusk (see also cracks on tusk). (Julie Raymond-Yakoubian)

Tusks with skull attached. (Julie Raymond-Yakoubian)
ugamatuat – people pulling boat along the shore or along edge of ice

Ugineq – place name for the first cliff south of Little Diomede village

ugiuğaa – winter has come, winter is here

ugiuvmiuraaq – to speak King Island dialect

ugiukslağuaa – fall has come

Uguaksraq – Aaron Milligrock’s Inupiaq name

uguaq or ugukhaq – daughter-in-law

uilatağaa – lead is starting to open

uiniq – open lead, water

uituq – a lead opened up

ukkut [pl.] – rock blind for seal hunting

ukpek – snowy owl [pl. ukpiit]

ulemaun – adze

umeŋluk – front of walrus face, snout with whiskers

umialeraq – future captain, also a man’s name

umialik – boat captain; boat owner; boss

umiaq – large skin covered boat

umiaq tuluğaa – walrus hitting a boat [literally: ‘it hit a boat’]

umiaqpak – ship

umiaqtut – they are hunting sea mammals from a skin boat

umiaqtutut – they are “boating”, hunting sea mammals from a boat;

umiaqtuzuilat – they do not go out boating
umiayuŋaq – one-man skinboat (sealskin) which is rowed; a small boat

umiu- – to capsize

umiuraq – wooden whaling boat

umiurut – they tipped over in a skin boat

unaaq – harpoon for walrus or seal [pl. unaat or uniŋat]

unaqsiaq – wood

uniat – upright sled

uniŋatin izakin! – pick up your harpoon!

unnuaq – yesterday

unuuta- – to eat dinner

unuutanaqsiaa – it is dinner time

unuutatuŋa – I am eating dinner

uŋagraq- – to be a north current, which takes ice out

uŋagraugaa – north current has begun

uŋaŋrimun – towards the northwest

Uŋaŋrit – northwest

uŋaŋrituamun – to become northwest

uŋagrituq – there is a north(west) current

uŋalauŋga – south wind has begun to blow

uŋataa – the south side (of it)

uŋatmun – to the south

Uŋaukhyuk – Patrick Omiak’s Inupiaq name, known as Teŋaari or Teŋaare to Siberians

uŋmit – whiskers

“Dinner foods” - ugruk, seal and walrus meats. (Julie Raymond-Yakoubian)

Walrus whiskers. (Meghan Topkok)
upkut [pl.] – lower part of modern-type shed (attached to house)

uqqutaq or uqqutauraq – windbreak

uqsruaq – oil slick around dead sea mammal from their blubber

uqsruaqluk – stove oil

uqsrułuk – kerosene

uqsruq – fat, blubber

uqsruraq – fuel oil, blubber for fuel

usrraq – fermented flipper or skin with blubber

usrruuq – it lost its hair, the hair came off

uteğninağıaumautin! – come home soon/early!

uteğninaqsiaa – it’s time to go home

utesiruña – I aged (walrus) meat or sealskin so that the hair comes off

uti- – when hair slips off the skin after it has been prepared and aged

utqiq – Eskimo potato

uuklizuuñ – cook stove

uuktuaqluu – try it!

uumatiq or uuman – heart

uunazaun – wood stove

uurraq – cooked fish

uutumaruat yuğgurat negait – boiled walrus meat

uyağak – rock [pl. uyagağait]

uyağauraq – little stone
uvağnaraq – spring

uvağnaraqsuin – small skinboat used in spring, easier to handle than larger boat; taken to south side of Little Diomede Island with a dog team in the past

Uyaanaq – Inupiaq name of the father of Avuuna

uyuguağniaqtut – they are walrus hunting

uyuguaq qaksruq – the walrus hauled out, got out of water onto ice or land

uyugurat uutuumaruat [pl.] – cooked walrus meat

uzuk – penis, penis bone (baculum)

--Y--

yaanaq – rain

yaanituq – it is raining

yuggayaaq – pair of waterproof books, of ugruk or seal (blood used to waterproof it)

yugguagniaqtuat – walrus hunters

yugguaq qeleguagaqtuaq – walrus with a scar on its skin

yug guram iglawiit qalaituumaruat – boiled intestines

yuggarat atqatuat – diving walruses

yuggarat paamatuat – crawling walruses

yuggarat puerat or pueyatuat – surfacing walruses

yuggarat siniktuat – sleeping walruses

yuuniaq – to whistle

Walrus sleeping. (Etta Ahkinga)

Walruses surfaced. (Julie Raymond-Yakoubian)

Walruses hauled out on the beach. (Joel Garlich-Miller, USFWS)
--Other--

Seats and positions in skin boat:

1. **siua** – front
2. **quŋalik** – second seat
3. **qetqa** – middle place
4. **ağupsaaq** – fourth seat
5. **ağua** – rear seat

*Hunters in skin boat – front of boat on left side, rear of boat on right side. (Eskimo Heritage Program)*
Little Diomede Methods of Preparing Walrus
Compiled from interviews with Frances Ozenna

liver / teŋuk

Raw Sour Liver (siiqsianiq or siiqsiaq)
Liver from a bull or female can be used.

- First, cut the liver into thin strips and place raw and uncooked into a (preferably glass) bowl to sour for as long as desired, roughly 8-10 days. The bowl can be lightly covered with cardboard or paper, but the liver needs air to sour properly. You keep the bowl indoors, on the floor. Check every few days by dipping your finger in to test if the liver is soured to your taste preferences.

- You can eat the soured liver with cooked flipper or coke. You can also dip the coke or flipper into the juice of the sour liver, like a condiment.

Cooked Sour Liver (teŋuŋaq)

- Cook the liver in large chunks (it will shrink to about half that size as it cooks) that are 3-5 inches in diameter, on medium-high heat in a pot with spring or snow water (not chlorinated water) for about 30 minutes. As it cooks the blood will seep out from the liver and the liver will begin to harden or stiffen.

- Be sure to stir constantly to prevent the liver from burning. Cook until it’s a little more than half cooked (not fully cooked), as it will ‘cook’ more as it sours. There will be a little bit of blood foaming from its center when it is done.

- Separate the liver from the liquids to cool and then mix again in a bowl, wooden barrel, porcelain crockpot, etc.

- Leave the liver in the bowl (or other container) to sour approximately 20 days, or up to a month depending on the temperature of the place where it is set, in a place that isn’t too cold or too warm (such as out on the porch). You will be able to tell within 4-5 days whether or not the liver is in a place that is too cold and thus not souring. If so, change the location of the container to a warmer location to help it ferment. Or, if this does not help, it could be a sign that the liver was overcooked, when it does not sour as expected.

- When the liver is soured and ready to be stored in a barrel, dry the liver out for about a day before placing it in the barrel with seal oil.

- Alternately, instead of fermenting the liver in the pot, you can place the liver into a barrel and allow it to ferment either with the clear liquid broth or by adding snow to melt in the barrel, to prevent the liver from drying out. When liver is done fermenting, remove from it from the broth and enjoy. The sour liver will last in the barrel with seal
oil for long periods of time, but it tends to crumble if stays in the oil too long. For some families, this is the meat usually eaten first.

**breast / mamaun**

*Dried*

- Once you cut the breast meat away from the coke, you can remove it with part of the chest muscle/meat.
- Get a good sized triangle from the chest meat – about 1.5 feet in diameter – and cut into 2-2.5 inch strips, to form a coil. This way it will shrink and the inner side will dry a bit as well.
- Soak meat in water and then hang to dry.
- Hang the breast up to dry in the sun for about 15 days (so that it is about half dried). This will add taste to the meat, especially since not all mahmaun (breast) is filled with milk.
- Then cut the long strips into pieces about 1.5 inches long.
- Cook in water with salt on medium-high heat for about 35-45 minutes.
- Remove it from the pot and air dry on a pan for a day, then place in a barrel with seal oil. Meat will last as long as it is preserved in the oil.

**chest / saagit**

*Boiled*

The soft bone (in the chest) with meat attached can be cooked. In order to soften the bone and cartilage enough to be easily eaten the meat and bone should be cooked for a long period of time.

- Place soft bone and meat in a pot of water and cook for about 2.5 hours.
- Add onion and salt to flavor.
- If you have fresh greens, cabbage, roots or other vegetables you can add those as well.
  - Add roots and seaweed* about an hour before the meat is done cooking so the roots can soften.
  - Add about a quart of cut cabbage (or other similar vegetables) about 15-20 minutes before the meat is done cooking.

*Note: the time of year that the seaweed is harvested should be taken into account when adding to the pot. If it is gathered in the early summer it tends to be thinner and harder, so you can add this seaweed when you first start cooking the walrus meat. Seaweed that is gathered in the fall, however, tends to be thicker and softer, and should be added later when
cooking. Alternately, you can cook the seaweed in a separate pot in order to prevent the taste of seaweed from overwhelming the walrus meat.

**heart / uumatiq or uuman**

*Half-dried heart*

- Best part of heart to half-dry is the thinner parts in the back of the heart (as it can be hard to chew on).
- Cut into strips and hang to dry in the sun.

*Boiled heart*

Best part to boil is the thicker, meatier parts of the heart.
- First, cut these parts into strips, about 1-1.5 inches thick/wide.
- Hang them to dry.
- Once the parts are dried cook them. You can cook these with clams (taken from the stomach, see later section on how to prepare these) and with some pieces of white cartilage. Some families do not fully cook and prefer the heart to be bloody.

**kidney / taqtuq**

*Half-dried kidney for a barrel*

- Split the liver in half and then cut the liver long ways into about 5 cuts that are approximately 2 inches thick, so that they are about the same shape as a round plate. You can keep or remove the outer membrane according to your preference, this membrane holds fat and flavor, and keeping it will add a chewy texture.
- Then hang the pieces to half-dry for 8-10 days, the pieces will shrink and age during this time. When it is done half-drying, cut the kidney into small sized portions and boil in a pot of non-chlorinated water for 30-35 minutes with salt.
- Remove the kidney from the broth and allow to dry for a day (to seep out any juice) and place in a barrel of seal oil. This way the meat will soften in the seal oil and be richer in flavor. However, you can also dry the kidney and place in barrel without cooking if you prefer.

*Aged kidney*

- Alternately, you can clean the kidney, slice it and place it in a bowl with a light covering, such as a piece of cardboard, light cloth, or paper, to age for 12-15 days (depending on the temperature of where it is placed).
You can check the kidney periodically and test taste to ensure that you age the kidney as desired.
When you are done aging the kidney, you can eat with cooked coke or store in a barrel with seal oil.

**boiled intestines / yuṅguram iglmwiit qalautituumaruat**

Intestines taste best when the fat on the outer intestines is not removed during butchering. If there is not much fat, insert strips of blubber inside intestines while aging to add richer flavor.

- First, rinse the intestines with non-chlorinated water and cut into 4 inch long strips and place into a large glass bowl or 2.5 gallon bucket (one intestine will usually fill up a glass bowl).
- Add some walrus blubber on top to keep from drying out.
- Age the intestines for 12-15 days.
- Once the intestines are done aging, turn them inside out and use a butter knife to scrape off the inner layer (it has a slimy texture). You can also squeeze off this layer using a paper towel.
- Cook the inside out intestines for 15-20 minutes on low or medium heat, leaving them a bit bloody.
- Add salt to water as desired.

**clams from the walrus stomach**

*(walrus stomach filled with clams: imaniraktuaq)*

When the walrus stomach is slit open, wash contents with sea water to rinse off. Choicest clams are those that are not fully digested, as they are softer and fresher with red or orange tips. Since the clams have been ‘cooking’ and digesting in the walrus stomach, they don’t require much cooking, and the longer you cook them the tougher they will become. Once the clams are cooked, you can eat with boiled walrus heart (see earlier section on how to prepare the walrus heart).

**baby walrus / izagvak**

- Allow body of baby walrus to age for a day or two before butchering. You can do this by leaving the body on the beach, or outside your house, covered with a tarp or oogruk (bearded seal) hide to prevent bugs from getting into the body.
- Then cut the body into large sized chunks – flippers, chest, ribs, spine, etc.
- Tie parts together – e.g. flippers together, ribs together – and hang to dry at least 12 days depending on the weather (hot and sunny weather is ideal for drying).
• Bring the parts inside and allow them to sit in a box for a few days to age further. Then cut the pieces into smaller chunks and cook in pot of non-chlorinated water with salt.
• Remove chunks from broth and allow them to cool and dry, then place in a barrel with seal oil and throw out the liquid.

Note: When drying parts be sure to check for the presence of bugs or eggs. Wash these off with salt water. Don’t cut slits in joints, or on the spine, so that there are no small crevices where bugs (such as flies) can lay eggs. You can cover the baby walrus with an ugruk hide (with no blubber on it) to prevent bugs from laying eggs while it ages prior to butchering.

Preparing izagvak for the meat hole (meat hole: qaluaq or ea)

• Leave the baby walrus out (but covered in a cardboard box, under a tarp, or under an oogruk hide) to age.
• Place the body in a meat hole around July.
• Take meat out not long after Halloween (or after the first snow, but before the first freeze up) and cut in half.
• Can eat the flipper and other parts you want at this time, as they are already fermented and will cook fairly quickly in a pot of salted water.
• The other half of the baby walrus can be put back into the meat hole to freeze, and be eaten later.

Izagvak blubber (blubber: uqsrq)

• Be sure you have sharp ulus when removing the blubber from a baby walrus as there are lots of sinew tacks to cut through.
• Then render and boil the blubber. Sterilize the seal oil and drop in some murre eggs carefully.
• Only add murre eggs that haven’t been washed, as the water will contaminate the eggs. The eggs will help preserve the meat, as well as add flavor to it when storing in the barrel. You can also fry them up, usually around November. When collecting murre eggs, try to collect around 30 of cleanest ones you can find (e.g. not covered much with bird excrement, dirt). This is a great breakfast/snack type food.