

Xat'q 2019

FALL HARVEST AND FISH CAMP

Indigenous Culture Camp



Fall Harvest means collecting and storing food. At our Fall Harvest and Fish Camp, we learned about the different seasons for the Wiiliideh people. In the fall, people traditionally worked together to collect food and plants for the winter. They went moose hunting, made dry meat, went fishing, and dried plants and berries. Indigenous people used fresh and dried fish as it was a main source of food. They learned how to survive using the gifts from the Creator. It was important for people to learn how to prepare for the long, cold winters in the North!

Class Fun Facts:

Who:
Grade 7

Teacher:
Mrs. Ehalt-Zawyrucha

of Students:
27

Husky P.I.C.K
(Participation in Indigenous Cultural knowledge):
Leo Debogorski had a positive attitude all day. He was respectful to the elders, worked hard, and tried new things. He followed the Dene Law: Help each other.

Wiiliideh Dialect Language Lesson

Good Morning-
Komòdò hojzıı

Thank you
Mahsi Cho

Fall
Xat'q

Jackfish
Jhdaa

Whitefish
Lih

Dryfish
Ehgwaa



The background of the page is a light cream color with a decorative border of autumn leaves in shades of orange, yellow, and red. The leaves are scattered around the edges, creating a seasonal frame for the text.

Prayer

We started the day by learning about camp safety and rules. Then we did an opening prayer. We learned about the importance of saying thank you to the Creator, for the things we take from the land. By feeding the fire, it is believed the smoke will take the words to the Creator. We then visited the Sacred Tree and made an offering asking to keep us safe while we were at camp and on the land.

Boating and Checking Nets

We went with the elders and resource people on the boats to learn how to check the nets along the Yellowknife River, which was traditionally named Wiiliideh (Coney) River. We pulled the nets and took out the different types of fish. We were able to catch jackfish, suckerfish, and whitefish.

Cleaning and Preparing Fish

At camp we all got a chance to clean and prepare the fish. It took some time and special skills to do this properly. The elders showed us how to scale, gut, fillet, and prepare fish for lunch. We made bannock on a stick and helped chop vegetables and prepare for the camp for lunch. Some of us tried fish delicacies like fish eyes, pipes, and eggs. Traditionally there was not much of the fish that went to waste.

Fall Harvest

Traditionally, during the fall it was important to prepare the camp for winter. We spent time at camp sawing and chopping wood. We went out into the bush and set and checked snares. We also got to learn and play some Dene games that taught us skills like patience, strength, and endurance. We played games like Moose ball, Dene tag, and Camouflage.