



PGST Culture: *Carving, Food, & More*

The rich cultural heritage of the Port Gamble S'Klallam Tribe is one that can be traced back to our early ancestors. The way we do some traditional things—such as 'smoking salmon' and 'preparing a clam bake'—is not much different than it was 50, 100, or 200 years ago.

As close as we are to our traditional cooking methods, some of our artistic heritage has changed. With the influence of Northern Salish tribes, our art has evolved to include elements that are distinctly S'Klallam combined with northern art style to create an artistic hybrid.

Our language that was once spoken, and was forced to be forgotten, now has new life and new tongues.

As we continue on this journey of preserving our part and building the future, we invite you to take part and share in the sounds, textures, colors, and personalities that make us the S'Klallam People.

CARVING

The smell of cedar shavings—who can resist such a rich aroma? A journey to our Carvers' shed comes not only with such wonderful smells, but also awe-inspiring art. You're bound to see a treasure trove of culturally significant items: canoe paddle, masks, and art adorned with eagles, ravens, and, even, a man riding on the back of an orca.

It's easy to see the influences that have made our S'Klallam artists who they are today. It is rare to find any of our artists who haven't been affected by the 'Northern Salish' style of carving and form-line design. While many S'Klallam artists embrace this hybrid style, there are some who pursue and practice a more original 'S'Klallam' style.



Tribal Carver Floyd Jones

TEACHING CARVING



Tribal carver Joe Ives working on a mask.



Tribal carver Floyd Jones sanding a paddle.

**Work from the artists
featured here is displayed
around the Port Gamble
S’Klallam Tribal Center**

No two artists learn to carve in the same way. Learning carving is a journey that most S’Klallam men take at some point in their lives. While it requires great dedication and patience, it can also provide significant personal rewards.

The path to becoming a carver can look like knowledge passed from father to son, or apprentice to relative. It can also start as simply as taking a class. S’Klallam carvers, such as Gerald “Jake” Jones, Lloyd Fulton, Gene Jones, Floyd Jones, Bill Jones, and Joe Ives, have helped to preserve and pass down the art of carving, which is not just a skill, but also a way of life. Often utilizing homemade tools mirroring ones used long ago, they are passing the torch to a younger generation that will ensure that this art form will continue and hold a special place with the S’Klallam people.



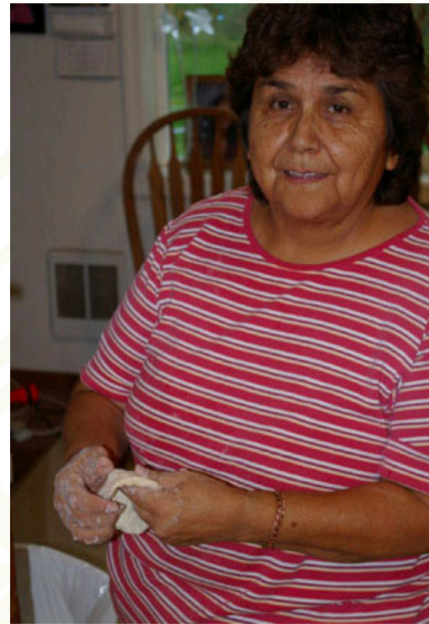
Tribal carver Jake Jones working on his latest project.

FOOD: FRY BREAD & CLAM CHOWDER

What do pow-wows, fundraisers, sports tournaments, and family get-togethers on a reservation all have in common? Chowder and fry bread.

Both chowder and fry bread are a staple for any large gathering of people. Neither of these dishes are S'Klallam in origin, but each have become traditional within the last century as S'Klallam kitchens have left their tasty imprint on these two adopted foods.

The following recipes come from sisters Cyrene “Bun” Tooze and Sharon Ives. Both have graciously offered their recipes here for S'Klallam Clam Chowder and Fry Bread. Like many of the kitchens here on the reservation, these recipes were difficult to get for two reasons: no one wants to share a family recipe, and most cooks like Sharon and “Bun” were taught to cook by taste, not by following a recipe. Keep that in mind as you prepare these dishes and enjoy a staple of S'Klallam cuisine.



Tribal member Sharon Ives preparing fry bread.

Clam Chowder

Recipe by Cyrene “Bun” Tooze

- 1 lb. clams (e.g. little necks, butter clams, or geoduck)
- 1 onion, chopped
- 4 potatoes, chopped
- 2 celery sticks, chopped
- 3 slices of bacon, chopped
- 1 carrot, grated
- 2 cups milk

Add all ingredients to pot except milk. After all is thickened, add milk. Let simmer long enough to cook bacon and clams. Salt and pepper to taste.

Fry Bread

Recipe by Sharon Ives

- 3 cups flour
- 3 teaspoons baking powder
- By taste: milk, sugar, salt

Mix ingredients to create a sticky dough. Add more flour or milk as needed. Let dough rest for 30 minutes.

Once rest, flatten small handfuls of dough and fry in hot oil/grease until golden brown on both sides.

CLAM BAKE: “QUEEDA’S CLAM BAKE”



Enjoying a clam bake at Point Julia.

In the S’Klallam community, no family gathering is complete without a clam bake. Regardless of the social function, a clam bake is often the focal point around which outings are planned. While most agree on the basic, some details (mainly cooking time) around the preparation of the clam bake can differ from family to family.

The following method was used by “Queeda”, as everyone knew her. Queeda was a consummate clam bake chef, who was dedicated to

her craft, delivering the best cooked clams to her family, friends, and community. Her strict preparation method has been adopted by her family, including her sons. Her oldest son, Donovan “Doc” Ashworth, has shared Queeda’s method for all to enjoy.



Tribal member Donovan “Doc” Ashworth

Queeda’s Clam Bake

Shared by Donovan “Doc” Ashworth

First, figure out how many people you will have to feed. This is crucial because you never want to have more people than clams—once you get a taste for fresh, steamed clams, no other casserole or salad at your social affair is going to fill the cravings of your guests! You also don’t want to make too many clams because that is a waste of a precious commodity.

Once you have figured out how many guests will be attending, you gather your ‘clam diggers’. In my case, this would be my brothers—Darren, Adrian, and Vince—as well as some of my aunts and uncles, including Bun, Connie, Alice, Poe, and Con. Often, many of my cousins would join in as well. Gathering clams is just as enjoyable as eating them; with family by your side the work becomes more light-hearted, plus it’s a good time to catch up on the family gossip!

The size of the clam bake dictates that number of buckets to dig. As a rule, my Mom would try to have at least to have at least two buckets of Cockles (and/or little necks) and one bucket of oysters.



Dumping Oysters on a hot clam bed.

After the clams are gathered, they're placed in an old onion sack and tie them off on our local dock in the water overnight to spit out any sand they may have ingested. This can also be done by tying off on a boat if you don't have access to a fish dock. Letting the clams soak overnight helps ensure that they will be sand-free at cooking time and will taste great.

The following steps must be done with great speed, but also with great care

You now should have all the wood off your clam bed. You then add the oysters as the first layer of your hot clam bed. We put the oysters on first to prevent the smaller clams from getting scorched. Make sure to spread your oysters evenly around the bed (be careful as the bed is still very hot). After you have the oysters down, start adding the clams. Make sure your bucket does not contain very much water as the stream from hitting the rocks can scald your skin. Evenly spread your clams and you should now have a well-formed mound.

Now that the clams are down, start adding your wet newspaper. Completely cover the clam bed (a couple of layers will do). Then, put down a couple of layers of wet blankets. Make sure your bed is now completely covered.

After your clams have been completely covered, time the cooking for exactly 17 minutes—no more, no less. Remove the blankets and newspapers but be careful—these materials will be hot and steam will come up as they're removed.

Once that's all done, all your guests can now enjoy tender cooked clams. Remember to have butter and ketchup ready for dipping.

My mom, Queeda, had this thing about cooking the clams for exactly 17 minutes. This always ensured that the clams were just right, not too chewy or raw. She was very passionate about her clam bakes and seafood. I am happy to help keep part of her traditions around clam bakes alive, making it a lasting legacy for my family....and now yours.



Laying wet newspapers on the clam bed.

SMOKED SALMON



William Jones preparing a Salmon.

Much like the clam bake and chowder recipe from earlier, the preparation of smoked salmon is often a family secret. Smoked salmon has been a S'Klallam tradition from our earliest days. The process in which it is prepared is basically the same as our ancestors.

William Jones allowed us to share some photos of his process, while opting to keep the details a secret. Anyone who has tasted Billy's smoked fish will agree that there's a reason why Billy has kept the process a secret since he was 12 years old!

In these pictures, we see Billy smoking salmon with assistance from his mother-in-law, Bun.



Inside tribal member William Jones' smoke shed.



Cyrene Tooze and William Jones hanging their salmon in the smoke shed.

A lot of times the main differences in how salmon is smoked comes down to the wood, rub, or brine used, or the amount of time the salmon stays in the smoker. Trying to get any smoker their process is like panning for gold: you might capture a nugget, but you'll rarely hit the jackpot.



William Jones displaying filets of his smoked salmon.