

IES



◀ As cutting gets underway, a pile of fish heads grows at the river's edge. ◀◀ Ida Lincoln anchors one end of the seine as Lolene Buck and Ida's daughter Diane pull the end dropped off by Chris Nassuk in the boat. The whole seining process—from putting in the net to delivering the 164 fish back to their camp a quarter-mile away—took 25 minutes.



◀ Already transferred up from the beach rack to the covered rack (or *taliviq*) up on the bank were 138 fish the family had seined and cut the night before. The net protects the tasty fish from birds.



◀ Pretty Buck prepares "stink eggs." The bag will hang on the fish rack for about a week until the fermented eggs are ready to eat.

◀ At camp, the family transfers their catch into a holding tank next to their fish-cutting table. ▼ Chris Nassuk hangs cut fish on the rack on the beach, skin side out.



◀ Chris Nassuk rinses fish in the river before hanging them. His other jobs included sharpening ulus, moving fish from the holding pen to the table, hanging cut fish, and cleaning the table when the cutting was finished. ▲ When the work of cutting is done, the girls play at the river's edge and seagulls snatch fish remains from the water. It took the three women from 6:10 p.m. to 8:10 p.m. (with one break around 7 p.m.) to cut 164 fish. That means they cut each fish in under two minutes. The Bucks' camp is known as Camp Chuluun, or Mitchuk.

▲ Ida Lincoln cuts "steps" into a fillet to help the meat dry more quickly. Ida's husband, Davis Lincoln, helps out a lot at camp (and built the two cabins, covered fish rack, and a sauna there), but this day was helping a cousin build a sled.