

AREA: Winter Foods

TOPIC: Deer wan

CONCEPTS

1. White-tail deer was/is hunted around the Port Simpson area during the winter; both bucks and does were/are hunted.
2. Deer should not be hunted during the mating month of May as the meat has a tough, bitter taste then.
3. Deer were/are found in forested areas.
4. Deer were very plentiful in the past around Port Simpson. Their numbers have been heavily depleted lately, especially in the last fifteen years, because of increased logging activity and a growing wolf population.
5. Some deer are found today on Finlayson Island and the Burnt Cliff Island.
6. Provincial Hunting Regulations apply to Indian people.
7.
  - a) Often hunters would use a special deer whistle to attract deer.
  - b) Strong snares were used for hunting deer long ago.

INTENDED LEARNINGS

Students will be able to:

- 1.1
  - a) State the kind of deer caught around the Port Simpson area in the winter.
  - b) Describe the biological characteristics of white-tail deer.
  - c) Distinguish between a doe and a buck.
  - d) Given pictures of different kinds of deer, student will be able to identify both a doe and a buck white-tail deer.
- 2.1 State the month when deer should not be hunted and give the reason why.
- 3.1 Describe the type of environment that deer were and are found in.
- 4.1 Give two reasons why the deer population around Port Simpson has been heavily depleted lately.
- 5.1 Indicate on a map of the Port Simpson area where deer can still be found.
- 6.1 State three Provincial Hunting Regulations which apply to Indian people hunting deer around the Port Simpson area.
- 7.1 a) List the steps followed & in hunting a deer, covering
  - 8.1 these points:
    - i) who went out hunting.
    - ii) how they would try to attract the deer.

c) Rifles have been used for hunting deer for the last hundred years.

iii) what was used for hunting deer long ago.

iv) what kind of weapon has been used for the last hundred years.

v) what steps should be followed after a deer is shot to prepare it for cooking.

b) Make up a mural with drawings illustrating the various steps followed when hunting a deer and after a deer is shot.

8. The men went out hunting in the past and the present. After a deer is shot a number of things must be done:

a) the scent glands behind the hind legs must be cut out.

b) the throat must be cut so the deer can be "bled".

c) the deer must be gutted or "dressed".

d) the deer must be carried home.

e) the deer must be hung upside down for a certain length of time. (3 days to a week and a half, depending on the temperature).

f) the deer must be skinned and butchered

i) it is skinned while it is still hanging.

ii) in the past the women skinned and butchered the deer. Today either men or women skin and butcher the deer.

9. Deer meat (venison) was/is cooked in a number of ways:

a) In the past, deer meat was:

i) boiled using the "hot rock" method.

ii) roasted over an open fire.

9.1

a) Describe the traditional and modern methods for cooking deer meat.

b) Write out a modern recipe for deer meat. Recipes can be obtained from relatives or friends or from a cook book.

b) Today it is:

- i) stewed
- ii) fried (steaks and chops)
- iii) roasted
- iv) deer liver and deer heart are fried
- v) various recipes are followed for the deer meat, such as sweet and sour ribs, deer meat chow mein, etc.

10. Deer meat (venison) was/is preserved in a number of ways:

a) In the past it was:

- i) dried in thin strips
- ii) smoked

b) Today it is:

- i) canned
- ii) frozen
- iii) salted

11. Parts of the deer were/are used for specific purposes.

a) the hide was/is tanned and made into footwear, clothing and drums.

b) bones and antlers were used for tools.

c) hooves were used for decoration and for making a type of rattle.

12. The way of distributing and/or obtaining deer meat has changed over the years.

a) In the past when a deer was killed, the hunter would share the meat among the whole village; the elders were always the first to be considered.

b) Today the deer are so scarce around Port Simpson that people trade clams for deer meat.

c) If deer meat is available, prepare deer meat using either a traditional or modern method.

d) Plan the menu for a meal using deer meat as the main dish.

10.1

a) Compare the traditional and modern methods of preserving deer meat.

b) If deer meat is available, preserve it using either a traditional or modern method.

11.1 List two ways parts of the deer could be used for specific purposes.

12.1

a) Explain how deer meat was distributed in Port Simpson in the past.

b) Explain how people in Port Simpson obtain deer meat today and how it is distributed.

c) Compare the way deer meat was distributed in the past and present and give a reason for the difference.

- i) two sacks of clams are usually traded for one deer.
- ii) people from Port Simpson trade with the Gitksan people from the Upper Skeena River and the Nishga people from the Nass River for deer meat.
- c) Some people from Port Simpson travel to the Queen Charlotte Islands to hunt for deer meat. They usually just share it among their family and friends.

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