

1 **TRANSCRIPTION OF AUDIO DISC**

2 Oral History Tapes with Seldovia Village Tribe

3 Boy Dexter Ogle (B), Jess Cooley (A)

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7 E78A3082000Ogle/Cooley

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INTERVIEWER: LILLIAN ELUSAAS.

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11

BEGINNING WITH JESS COOLEY:

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13

INTERVIEWER: Okay, we have Zolar Cooley, his real

14

name is Jess, and we're going to interview him on his subsistence

15

activities, so, okay, here we go: Describe your household, those who

16

harvested resources with you and those you shared resources with?

17

And I guess you just describe what do you do, what do

18

you do for subsistence activities?

19

JESS COOLEY: Well, just everybody in the house, my

20

mom and brothers and everybody would get together and usually we'd

21

go moose hunting or something like that, you know, and everybody

22

would—everybody would go do something, you know, we would go

23

hunting and they would wait for us to shoot a moose, you know, and

24

then they would take care of it when we got it back.

25                   And but other than that we would just go out  
26 whenever the seasons would, you know, come up, you know, when  
27 there was something around.

28                   INTERVIEWER: And you also shared your resources  
29 with families and friends and whatever?

30                   JESS COOLEY: Yeah, there was a, you know, our family  
31 would go to camp and there would be, you know, the rest of the  
32 families would be there, and if we shot a moose or something, they  
33 would split it all up between them and everybody would take a portion.

34                   INTERVIEWER: Okay, the next—what animals, fish and  
35 plants were the most important to your subsistence in the past—or  
36 since you started your subsistence lifestyle?

37                   What animals, fish---

38                   JESS COOLEY: I think bear and moose was what we  
39 mostly ate, and fish got here. And then cranberries, those low-bush  
40 cranberries and salmon and Halibut and crab, shellfish, shrimp, all of  
41 that, you know, when we first come up here and started living up here.

42                   (High whistle on tape.)

43                   INTERVIEWER: Can you hold on for a moment?

44 JESS COOLEY: Sure.

45 (Break in tape.)

46 (Voice in background.)

47 INTERVIEWER: Okay, now it's good, maybe it was too  
48 high, the volume was too high.

49 Okay, I'm sorry to have to distract you.

50 But as far as fish, what fish is important to you in your-

51 --

52 JESS COOLEY: Salmon and Halibut, I'd say is what we  
53 ate most of in fish.

54 INTERVIEWER: Do you go out and fish for any different  
55 types of fish?

56 JESS COOLEY: Oh, yeah, I go trout fishing, and all kinds  
57 of fishing. Go bait fishing for Rainbows and---

58 INTERVIEWER: Do you ever go for Hooligan?

59 JESS COOLEY: Yeah, we were dip-netting a little bit and  
60 getting that from the arm there. And herring, I guess, you know, do  
61 some herring subsistence.

62 INTERVIEWER: Did you ever go ice fishing?

63 JESS COOLEY: Yeah. We went ice fishing for Pike and  
64 rainbows and, what do you call those, Burbot.

65 INTERVIEWER: How about Smelt?

66 JESS COOLEY: No, I don't think I've ever been smelt---

67 INTERVIEWER: I think there's a lake up the road here  
68 that people go and fish, ice fish up there has Smelts in it.

69 JESS COOLEY: Yeah, Jakolof Lake.

70 INTERVIEWER: Oh, okay, have you been there?

71 JESS COOLEY: Yeah, I've fished in there.

72 If that's what Smelt are I've caught Smelt.

73 INTERVIEWER: Yeah, they're little tiny fish.

74 JESS COOLEY: Yeah, they're just little tiny, tiny ones,  
75 yeah. And then the---

76 INTERVIEWER: I figured you'd be the type that has  
77 tried everything?

78 JESS COOLEY: Oh, yeah.

79 INTERVIEWER: You know, what you fished or hunted  
80 for---

81 JESS COOLEY: Yeah, if there's a crick that, you know,  
82 that has a fish swimming in it then I'd definitely caught one of 'em,  
83 probably.

84 INTERVIEWER: Okay, how about plants, do you gather  
85 any type of plants, when you're out in the woods do you know what  
86 type of plants or have you gone out and gathered plants and used them  
87 up?

88 JESS COOLEY: The only thing that I think I've really  
89 used is ferns and then there's like that—it's not cabbage, it grows on  
90 the beach, you know, I know what it looks like, but, you know, you put  
91 it on the fish, but that's—I forget what the name of it is now.

92 INTERVIEWER: Is it patrushky?

93 JESS COOLEY: Patrushky, yeah.

94 INTERVIEWER: Yeah, okay---

95 JESS COOLEY: It's excellent.

96 INTERVIEWER: ---it's a family to parsley.

97 JESS COOLEY: Oh, that's—other than blueberry, or  
98 other than berries, you know, not blueberries, but we did, you know,  
99 we do pick a lot of berries and make jams and things.

100 INTERVIEWER: Have you picked and ate Pushky?

101 JESS COOLEY: Pushky?

102 INTERVIEWER: Yeah?

103 JESS COOLEY: I tried to eat it one time---

104 INTERVIEWER: Burton's probably shared you that,  
105 that's good nourishment for out, you know, when you're out and get  
106 hungry.

107 (Voices in background speaking.)

108 INTERVIEWER: Yeah, when it's young, uh, huh, when  
109 it's young, but if it's growing too tall then it gets woody and it's really  
110 hot, hot, it has a hot flavor to it.

111 Anyway, please describe your season-round of  
112 subsistence activities, where did you go to harvest, who usually went  
113 with you, describe one of your hunting trips and who went with you?

114 JESS COOLEY: Well, when I was, you know, dependent  
115 on whatever was in season or whatever was walking around at the

116 time, I guess, but like in moose season, you know, we would go up in  
117 and like I said we would go out and find a moose and shoot a moose  
118 and then---

119 INTERVIEWER: Uh, huh, and where did you go?

120 JESS COOLEY: Let's see, Swanson River area for moose,  
121 we would go up there and hunt moose and pick berries up there and--  
122 let's see what else would we do, we hunted rabbits up there a lot and--  
123 but yeah---

124 INTERVIEWER: How about, who went with you?

125 JESS COOLEY: Oh, usually the whole family would go,  
126 you know, my brothers and Jossie and my mom and then we'd meet up  
127 with everybody else and Bruce and Rhonda's family would be there and  
128 everybody and we would just go up there together and then all the  
129 guys would go out hunting and--let's see, all the women would go berry  
130 picking and they'd go shoot a moose, but then after that I think we  
131 would—that was just moose hunting, but then like in the spring we'd  
132 go shoot a bear or something like that, usually just me and my dad  
133 would go, go out for that stuff.

134 INTERVIEWER: Okay, would you describe a hunt or  
135 fishing trip or berry picking trip that you most remember that you really  
136 enjoyed and didn't—great hunting or fishing?

137 JESS COOLEY: I remember one time when I was real  
138 little and we shot—we—my uncle and my grandpa took me out, I was  
139 real tiny, and they took me out, we seen a bear walking on the side of  
140 the mountain so we, they took me up, I was real little too, and they had  
141 me work him and we snuck around the other side of the mountain and  
142 hid in the rocks and waited for him to come up and--and then they shot  
143 him and then they went down and dragged him down by the road  
144 there, down the bank there and gutted him out and skinned him up and  
145 then took him home and hung him up and, you know, and that's what I  
146 remember the most is that first bear, when I seen him get shot and  
147 then eating him too.

148 I remember I didn't like eating him at first, you know,  
149 because I seen him walking by me, but after awhile, you know, you just  
150 get used to it I guess.

151 INTERVIEWER: How was the meat processed and  
152 preserved? Whenever your hunting trips that you had to take care of  
153 your own meat, how did you process it and preserve it?

154                   JESS COOLEY: Well, we would—well, we'd cut the  
155 meat off of the, you know, skin it out and cut the meat off of the  
156 moose, if we were out there and with no way of getting it back we'd  
157 leave the skin on and just haul it back, but then once we got it there  
158 we'd just hang it up and let it get dried and Elsie was the one that  
159 showed me how, but you would just wipe it down—she would wipe it  
160 down with vinegar and baking soda, and I don't know if it would dry it  
161 or help get the taste of the hair off of it or what it would do but it  
162 would dry it out and help it get a nice crust on it.

163                   And then they would let it hang in camp until, you  
164 know, until they figured it hung on long enough and then we would  
165 split it up and divide it up and everybody would take their portion and  
166 cut it up and wrap it, just wrap it and package it and then put it in the  
167 freezer and use it, you know—and I'm not sure if they had the  
168 generator there or if we trucked it back to---

169                   INTERVIEWER: Did you guys can or can any meat while  
170 you were at camp or---

171                   JESS COOLEY: Yeah--I don't know if they canned meat  
172 right at camp.

173                   INTERVIEWER: They probably brought it home.

174 JESS COOLEY: I think they brought it home because it  
175 wasn't that far to Elsie's home from where we hunted and that's—  
176 that's what we would do, we would take the meat from there back and  
177 put it in the freezer.

178 INTERVIEWER: It's neat that Elsie passed on her  
179 techniques of what she used to do.

180 JESS COOLEY: Yeah, that's---

181 INTERVIEWER: Okay, and how was your fish processed  
182 and preserved, when you brought your fish back?

183 JESS COOLEY: Well, we canned a lot of it and smoked a  
184 lot of it, and smoked-dried, you know, but mostly canned, and we  
185 canned and froze probably most of it, you know.

186 INTERVIEWER: Do you ever—did you ever salt salmon?

187 JESS COOLEY: Yeah, we used to salt—they used to salt  
188 theirs.

189 INTERVIEWER: Yeah, do you know how?

190 JESS COOLEY: Yeah, kegs, kegs of salmon, for  
191 basically—you know, like for pickled fish I guess, and a crock or  
192 something, they would use a crock.

193 INTERVIEWER: Okay, how was subsistence fishing  
194 worked around your commercial fishing, did you—did you do your  
195 harvesting or your subsistence fishing before or after your commercial  
196 seasons, or did you bring some home?

197 JESS COOLEY: Before the commercial seasons, you  
198 know, I would do some fishing and then I would bring a little bit home  
199 when I, you know, when I was salmon fishing I'd bring some home, but  
200 usually, you know, usually whenever they were running, whatever what  
201 was running all the time I would find time to go get it, fill it up.

202 INTERVIEWER: Most of the time you—it's different I  
203 guess if you're permit trolling for commercial fishing and stuff about  
204 bringing fish home, crew members sometimes, they normally don't  
205 bring them home unless your captain says you can, right?

206 JESS COOLEY: Right, that's the way I operate usually.

207 INTERVIEWER: Yeah, yeah.

208 JESS COOLEY: Yeah, yeah, I usually—yeah, I don't think  
209 we ever brought you know, fish home, no, not too much, I don't think it  
210 was more than—whatever fish we usually—whatever fish we brought  
211 was pretty much whatever—I don't know, caught up.

212 INTERVIEWER: When you're out commercial fishing  
213 with, you know, on a bigger boat, were you able to bring Cod home, or  
214 Halibut or anything like that?

215 JESS COOLEY: Yeah, if they're—I think you can  
216 probably bring Cod home, you know, I don't know about Halibut, they  
217 got so many regulations that now you can't, you know, you don't dare  
218 do it, you know, you just take it and throw it from the side, so as far as I  
219 know in the past years that I've been fishing people don't bring home  
220 fish anymore now that there's so many regulations to it.

221 INTERVIEWER: That's true.

222 Okay, how have your subsistence activities changed  
223 over the years?

224 JESS COOLEY: How have they changed?

225 INTERVIEWER: Ahuh?

226 JESS COOLEY: Oh, I'd have to say that—how have they  
227 changed---

228 INTERVIEWER: Well, how do you—you could say---

229 JESS COOLEY: ---well, it's harder to go out and do  
230 subsistence now because there's really so many regulations to it and,

231 you know, a guy doesn't want to get in trouble trying to find something  
232 to eat, so, you know, probably don't do as much as, you know, people  
233 used to in the past I'm sure, you know, because, you know, in the past,  
234 you know, people used to go out and catch an abundance and bring it  
235 back and share it with whoever was around and now if, you know, you  
236 do something like that they'll hang you to the door, you know.

237                   But so I think, you know, that's probably changed  
238 where—to where if you subsist, you know, the regulations seem to  
239 limit you to subsistence for yourself and your family and really not for,  
240 you know, not enough to cover everybody else now.

241                   INTERVIEWER: Do you use more or less wild foods  
242 than you used to?

243                   JESS COOLEY: I think we use less, I'm sure, now, than  
244 we used to. Because, I mean, you know, before I remember when we  
245 came up here, you know, we didn't really have a lot of money to afford  
246 to go to the store, and it really wasn't much of a store anyway, you  
247 know, if I remember. Chris had his little store, but we used to—even  
248 when he had the store we still went out and got our meat and, you  
249 know, from around here, and bear mostly.

250                   INTERVIEWER: What have been the major factors  
251 affecting variation in your subsistence harvests?

252 JESS COOLEY: You mean at what time that you---

253 INTERVIEWER: No, it's just a variety of different major  
254 factors affecting the variation in your subsistence harvests, it could be  
255 like you said the regulations or you're busier?

256 JESS COOLEY: Yeah, actually, that, you know,  
257 regulations.

258 INTERVIEWER: Or the resources, there's less resource  
259 to go out there and fish or harvest for, you know, whatever or  
260 wherever it has affected you?

261 JESS COOLEY: I think there'd be more regulations and  
262 then also being busier and you know, you can't get out there and, you  
263 know, fill your something and, you know, and get out there and get it,  
264 and then you got to go to work because, you know, you got to be able  
265 to work and buy your stuff out so, so, you know, I mean, you know, if I  
266 could go out and actually subsist, you know, all the time, I think that's  
267 what I'd rather do, it's just not like that anymore, so I think that's  
268 probably less, unless somebody around probably offers me something,  
269 you know.

270 INTERVIEWER: Okay, how has Seldovia changed in  
271 your lifetime?

272                   JESS COOLEY: I think it's—Seldovia has changed as far  
273 as when we first moved here I think it was a real tight community,  
274 people would help you out, I mean, I'm not saying people wouldn't help  
275 you out now, you know, but it seems to me like there's drifting away  
276 from fishing and traditional things like subsistence, to tourism and  
277 things like that and I just see all that going away really fast, really fast.

278                   Of course that's what I see happening, you know, I see  
279 in another fifty years, I mean, you know, there's going to be, you know,  
280 places where millionaires live down there in the slough probably.

281                   INTERVIEWER: Yeah, but if you strongly believe in  
282 passing on what you have done since when you first moved here I think  
283 we can keep up with—we can keep up the culture?

284                   JESS COOLEY: I think so too.

285                   It's just, you know, it's just discouraging to watch  
286 people come in here---

287                   INTERVIEWER: Yeah, tradition---

288                   JESS COOLEY: ---it's discouraging to watch people  
289 come in here, you know, rich people coming and buying things up, like I  
290 heard, you know, somebody they're going to put a restaurant on the  
291 slough down there on the street for five hundred thousand dollars, you

292 know, nobody from this town would ever come up with that kind of  
293 money to ever own a piece—well, not own a piece, but to, you know,  
294 live in Seldovia and actually own property here or own a business here,  
295 or anything like that.

296                   So, that's how I see it change, and I see, you know,  
297 money coming in here and that's going to be like the new thing,  
298 because, you know---

299                   INTERVIEWER: Yeah. Any comments on the youth in  
300 the community, do you think they're learning subsistence skills?

301                   JESS COOLEY: Well, it's kind of hard to say because I  
302 don't have any kids myself.

303                   INTERVEIWER: I mean just by viewing—or observing  
304 kids do you think that they're keeping up the subsistence skills?

305                   JESS COOLEY: Yeah, I think that, you know, I think that  
306 the parents that are teaching their kids subsistence do it, but it seems  
307 like I said, you know, that as more and more people come in here and  
308 they—it takes more money to live here and then the kids, they move  
309 away from here, you know, just to, you know, try to make money.

310                   And so I don't see them, you know, I don't see them—  
311 they may be learning it from their family, but it's hard to say whether  
312 they use it later on what they're learned from them, that's all.

313                   INTERVIEWER: Okay---

314                   JESS COOLEY: I don't know if that was a very good  
315 answer or not.

316                   INTERVIEWER: No, that's fine, everybody's different,  
317 everybody answers different, and whatever---

318                   JESS COOLEY: Well, I'm not the—I haven't lived here  
319 for that long---

320                   INTERVIEWER: But you've been living here for twenty-  
321 some years—yeah, but you've lived off the land and the water, which  
322 is, you know, great, there isn't that many people do that that  
323 appreciate that, so we appreciate your comments and your answers, so  
324 thank you.

325                   JESS COOLEY: Okay, I hoped I helped you out a little.

326                   (Break in tape.)

327                   BEGINNING WITH SECOND INTERVIEWEE ON DISC: BOY  
328 DEXTER OGLE.

329

330 INTERVIEWER: Lillian Elusaas.

331 INTERVIEWER: Okay, we have Dexter Ogle and we're  
332 going to interview him on his subsistence activities.

333 And Dexter, describe your household, those who  
334 harvested resources with you and those you shared resources with?

335 And you can start from the first time you went out  
336 with family or however you want to do it?

337 DEXTER OGLE: Oh, you mean way back when I was a  
338 child?

339 INTERVIEWER: Ahuh?

340 DEXTER OGLE: Oh, heck yeah, I went out with—when I  
341 was a kid I went out with—I first went out with Nick Elusaas, he took  
342 me up and we fished whiting in the lagoons through the ice, and then  
343 he would take me clam digging and he took me duck hunting. And  
344 that's was when I was probably eight or nine years old, but then after  
345 that then I went with my step-dad, we always hunted and dug clams  
346 and fished together and went moose hunting or whatever until I got  
347 out of high school.

348 INTERVIEWER: Okay, and I assume you shared your  
349 resources when you went, you know, after you got a family, after you  
350 got, you know, went out and hunted with other guys and stuff like that-  
351 --

352 DEXTER OGLE: Oh, absolutely.

353 INTERVIEWER: ---I know everybody shares---

354 DEXTER OGLE: Everybody got something, or whatever,  
355 nothing was waste.

356 INTERVIEWER: Okay, what animals, fish and plants  
357 were the most important to your subsistence in the past?

358 What animal was important to you?

359 DEXTER OGLE: Moose and ducks.

360 INTERVIEWER: Moose and ducks, and the fish?

361 DEXTER OGLE: Salmon, the salmon and Halibut was  
362 most of what we caught, and we'd get a whiting out in the lagoon, but I  
363 think that's about all we ever got. Well, sometimes we'd get Herring,  
364 but mom didn't like to cook them because they smelled too bad.

365 INTERVIEWER: (Laughing) You just have to ignore  
366 that part and enjoy the eating of it.

367 And how about plants, any type of---

368 DEXTER OGLE: Just berries.

369 INTERVIEWER: Just berries, no patrushkies, or no  
370 goose tongues?

371 DEXTER OGLE: No, mom never let us get those,  
372 because there was nettle stings and stuff and she used to have to wash  
373 those on a washboard and she didn't like us to do that.

374 INTERVIEWER: Oh, yeah, okay.

375 Please describe your season-round of subsistence,  
376 where did you go to harvest, who usually went with you, where did you  
377 go on one of your hunting trips?

378 DEXTER OGLE: Well, whenever we were duck hunting  
379 we would go the outside of the lagoon, up to the head of the bay, and  
380 Tutka Bay and, you know, up China Poot, yeah, and then moose hunting  
381 we'd go up the same way up to Bradley River and then as I got older we  
382 went into Caribou Hills a couple times.

383 INTERVIEWER: And then who usually went with you?

384 DEXTER OGLE: Me and my step-dad and Nick Elusaas, I  
385 used to go with him when I was younger, but after he got—he didn't

386 hunt anymore because he got old, but he's been old ever since I've  
387 known him---

388 (Laughter all around.)

389 INTERVIEWER: Okay, please describe a hunt or a  
390 fishing trip or berry picking, whichever one—whichever was your  
391 favorite, you could explain one of your hunts, where did you go and  
392 what did you guys hunt and what did you, you know, what did you do,  
393 how did you process your meat and your—and preserve your fish?

394 DEXTER OGLE: Well, the only thing that I always like  
395 the best was in the spring, my step-dad would get me out of school  
396 early and we'd go up the fish camp and we'd put up our salt on our fish  
397 and we'd start smoking all our salmon and get ready for the season,  
398 that was the most fun thing in the whole world, there was nothing  
399 better than that.

400 Because we'd split all our wood and get the  
401 smokehouse ready and just—nobody bothered you, you could do  
402 anything you wanted and there was always bears around and things to  
403 see.

404                   The ducks would move in in the spring and it was  
405 great. And that was a way long time ago, that doesn't happen  
406 anymore.

407                   INTERVIEWER: No, no.

408                   And how was your meat processed when you got your  
409 catch—when you shot your moose?

410                   DEXTER OGLE: Well, you know, we would hang it for a  
411 week or eight days or whatever the weather would let us and then we  
412 would just bring it home and cut it up and freeze it.

413                   INTERVIEWER: Did you guys can meat too?

414                   DEXTER OGLE: Mom—we never had a canner when I  
415 was little. I did it as I got older and single, I learned how do that, but  
416 when I was little we--mom just never had the time to jar nothing.

417                   INTERVIEWER: Did you ever smoke or dry meat?

418                   DEXTER OGLE: Just salmon, we never did put any of  
419 that—we never did have any time to do it.

420                   INTERVIEWER: Okay, and on the next page it asks how  
421 were fish processed and preserved, and you already told us that you  
422 smoke it and salted it---

423                   DEXTER OGLE: We smoked and salted it, and yeah,  
424 that's how—and then we did can fish, we did that at the fish camp, we  
425 did have a pressure cooker where we did jar some fish.

426                   INTERVIEWER: In the fall, did you guys dry fish, did you  
427 guys do any kind of drying?

428                   DEXTER OGLE: We never dried any, I don't know why,  
429 but we never did, it was always smoked.

430                   I remember one year grandma Ponchene was up there,  
431 she dried a bunch of backbones, but none of us did, grandma did.

432                   INTERVIEWER: Okay, how was subsistence fishing  
433 worked around your commercial harvesting?

434                   DEXTER OGLE: We always did the subsistence first and  
435 last.

436                   INTERVIEWER: Oh, okay, in between your commercial  
437 harvesting?

438                   DEXTER OGLE: Yeah, before the commercial season  
439 and after the commercial season.

440                   INTERVIEWER: Oh, okay, that explains it.

441                   How have your subsistence activities changed over the  
442 years?

443                   DEXTER OGLE: Well, it's changed a lot because I don't  
444 have—hardly have time to subsistence anymore because I'm either  
445 working or trying to make a living, but I get out when I can.

446                   INTERVIEWER: Is there any other changes that has  
447 happened besides---

448                   DEXTER OGLE: Well, I learned how to troll Kings in the  
449 wintertime and that's nice. I'm not too successful, but once in awhile I  
450 catch one.

451                   INTERVIEWER: You know, some of the people that we  
452 questioned have mentioned regulations on subsistence fishing and  
453 harvesting and the hunting and that's one of the changes that there  
454 seems to be more regulations?

455                   DEXTER OGLE: Oh, yeah, there is, but me working  
456 where I work in Valdez, I'm gone most of the time so I don't really have  
457 the time that I used to have.

458                   INTERVIEWER: Okay, do you use more or less wild  
459 foods than you used to?

460 DEXTER OGLE: Well, I want more, but I eat less  
461 because I just don't access to them because of my job.

462 INTERVIEWER: Ahuh, that's true.

463 What have been the major factors affecting variation  
464 in your subsistence harvests, I think you already stated that quite a few  
465 times, because of your job and---

466 DEXTER OGLE: Yeah, because of my job and them  
467 regulating things.

468 INTERVIEWER: Okay, and how has Seldovia changed in  
469 your lifetime?

470 DEXTER OGLE: Oh---

471 INTERVIEWER: A million dollar question.

472 DEXTER OGLE: Yeah, that is.

473 Well, mostly the commercial fishing has disappeared,  
474 and, you know, the boardwalk gone and the canneries all left, it just  
475 changed to where there's no—the fishing industry is not here and  
476 that's a sad thing to happen, but it just seems like it's more tourists.  
477 That's the only thing I know, there just isn't anything here anymore.

478 INTERVIEWER: Okay, any comments on the youth in the  
479 community, do you think they're learning any subsistence skills?

480 DEXTER OGLE: They seem to be, the little kids now will  
481 set these nets out and it seems like there's quite a bit of interest in it. I  
482 don't know how much, because I'm not here enough to really know but  
483 I know that kids like Zolar and the younger people seem to be getting  
484 interested in it, and I hope it will continue.

485 INTERVIEWER: Does--did—and this is not the  
486 question, but does your boy, did he—he's gone fishing with you, right?  
487 He's got some experience in it?

488 DEXTER OGLE: Oh, yeah, he fishes with me. He still  
489 fished Chignik, and down there he—they salt fish and smoke it too, you  
490 know.

491 INTERVIEWER: So he knows his subsistence activities  
492 that he could be practicing too, and that's good, he's got a start in it  
493 anyway?

494 DEXTER OGLE: Yeah, he does, yeah.

495 Yeah, he'd be better at it than I am now, because he's  
496 younger, and he's busy too.

497 INTERVIEWER: Okay, Dexter, thank you.

498 DEXTER OGLE: Oh, you bet.

499 (End of interview.)

500 (End of disc.)

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