

EXCERPT FROM RECORDED INTERVIEW OF PAULINE RAMOTH
TALKING ABOUT WILD CELERY
CONDUCTED BY KAREN BREWSTER AND SUSAN GEORGETTE
IN SELAWIK, ALASKA
FEBRUARY 9, 2018
ORAL HISTORY 2018-04-04

PAULINE RAMOTH: Nobody hardly goes springtime camping.

KAREN BREWSTER: But that's the time to get muskrat, huh?

PAULINE RAMOTH: They -- they don't know the fun we had when we go camping. Cutting, yoi. Eating fresh those ikuusuks, stink one. Sure like those. Put it in oil. Me, alone, I was -- I was always eat. "You fellas should try these. They're really good." The boys and those kids, they start eating that kind. I always make to last this kind. Cut 'em in these pieces. And put seal oil and let it stand around there. And we eat 'em with fish, meat, anything.

SUSAN GEORGETTE: What are they? What are you cutting up?

PAULINE RAMOTH: Ikuusuk (fresh wild celery).

KAREN BREWSTER: What's ikuusuk?

PAULINE RAMOTH: Those green one.

KAREN BREWSTER: Is that a plant?

SUSAN GEORGETTE: I'm not sure. We can ask. I'm not sure which ones those are, but we'll look. Ikuusuk.

KAREN BREWSTER: Is that a -- Is it -- ?

PAULINE RAMOTH: It's like celery.

KAREN BREWSTER: Oh.

SUSAN GEORGETTE: Okay.

PAULINE RAMOTH: It's just like celery, samma.

SUSAN GEORGETTE: Yeah, okay.

PAULINE RAMOTH: Samma.