

DAD- CEREMONY

ʔal sɔʔixʷs ʔusxʷixʷiʔs ʔə kʷi yubəç, sqiləs, dahaʔəs ʔə kʷi saliʔ, ʔixʷ, huy wəšəb əlgʷa tiʔəʔ sɔʔixʷqs dxʷʔal kʷi ʔiisəds, qʷuʔadiʔs.

When they fished the first springs on the river, if they caught 2 or three springs, they [the headmen] would give some to everyone at the home ground there.

ʔuxʷiʔxʷiʔəs ʔə kʷi dʔixʷ sqil ʔə tiʔəʔ yubəç , bəbuus stubš kʷi ʔ{u}əskʷədad tiʔəʔ šəbəd. huy, dahaʔəs ʔə kʷi saliʔ, ʔixʷ yubəç, ʔukʷtxʷ gʷəl qʷəlalikʷ tiʔəʔ sɔʔixʷqs, xʷəʔub çəgʷass, qʷəld əgʷə bəkʷ gʷəl ʔilalikʷ dxʷʔal kʷi ʔiisəds. suʔyiʔus, bad ʔə ʔadsəd tiʔəʔ sɔʔixʷqs.

Four men will hold on to the fish trap, then, when they get lucky enough to get, two or three king salmon, they take them home and cook them, these headmen, or possibly their wives, they cook them and then they give the cooked food to their people. suʔyiʔus, father of ʔadsəd {Charley Anderson} was the Headman[on the river].

diʔ tiʔəʔ sɔʔixʷqs tiʔəʔ ʔukʷədad tiʔəʔ sʔuladxʷ tuʔʔal tiʔəʔ huyq gʷəl qilid dxʷʔal tiʔəʔ ʔəʔay gʷəl gʷəlald, ʔilaq kʷi sʔaʔs.

It is the headman who takes the salmon from the net, puts it in the canoe and kills it, on the stern end is where he is.

šədʔwiʔ tiʔəʔ sʔa ʔə tiʔəʔ ʔuʔiʔš.

The one who paddles is at the bow of the canoe.

ʔugʷəlaltəb tiʔəʔ liʔdʔixʷ yubəç liʔʔal tiʔəʔ šaw ʔə sqigʷəç ʔə tiʔəʔ ʔəsʷədʔyalustub šaw, təqaçi, ʔulub shaacs.

The first King salmon are killed with a deer bone, eight to 10 inches long and sharpened on one end.

əsʔuqʷtub ʔilaq ʔə tiʔəʔ ʔəʔay, ʔilaq, ʔilaqbid ʔə tiʔəʔ dxʷʔilaqstubs.

It was stuck right in the back of the canoe in back of the sternman.

ʔal sqilitubs tiʔəʔ sʔuladxʷ, kʷədad tiʔəʔ šaw̄ gʷəl ciqid ʔal tiʔəʔ scəlics xʷəʃtub tiʔəʔ ʔudəgʷabac ʔə kʷi scəlic. ʔəsxʷəlkʷabacʔuxʷ tiʔəʔ sʔuladxʷ ʔal tiʔəʔ huyq ʔal slitubs tulʔal tiʔəʔ stuləkʷ

When they got the salmon in the canoe, he would get the bone and snag it on the fish's backbone - break the cord off from the backbone. The salmon is still wrapped in the net when it is removed from the river.

cəqacəd tiʔəʔ šaw̄ dəxʷ caqətəbs tiʔəʔ qadbid ʔə kʷi sxiyus ʔə sʔuladxʷ.

This bone is the instrument for snagging that is used to snag behind the head of the salmon.

cəgʷwas ʔə tiʔəʔ sdʔixʷqs tiʔəʔ ʃuqʷəld tiʔəʔ sʔuladxʷ dxʷʔal tiʔəʔ ʔiışəds, xʷul̄ ləskʷaxʷaxʷ dxʷʔal ti hud tiʔəʔ sdʔixʷqs.

The Headman's wife cooks the salmon for the people, the headman helps by tending the fire.

xʷdigʷitəb ʔə sʔuyiʔus tiʔəʔ bədaʔs, ʔadsəd gʷəl ʔučəwatil, sluʃiləs dxʷʔal tiʔəʔ syayus.

As he grows up, Charley Anderson is taught by his father to know how to do this ceremony for the future, he knows now how to do it.

ʔa tiʔəʔ dxʷʔulus dxʷʔal sxʷiʔxʷiʔ ʔə sʔuladxʷ, xʷul̄ ʔuladxʷ.

There are some who received the power to do this fishing - nothing else but fishing.

xʷul̄ dxʷʔal yubəc tiʔəʔ ʃusjəctubs tiʔəʔ šaw̄. xʷul̄ ʃučaxʷqiʔtub kʷi ləliʔ sʔuladxʷ. ʔal sdʔixʷs sqʷəltəbs tiʔəʔ yubəc, ʔilalikʷ dxʷʔal kʷi ʔiışəds.

The bone was used just for the Spring/King salmon. Other salmon were just hit on the head. When the first King salmon were cooked, they were distributed among all of the people

sq'altəbəs, cəlac tiʔəʔ q'əlay. ʔulub, ʔulub ʔi k'wi sali jəsəd k'wi shaacs šəqbid ʔə tiʔəʔ hud, lix' jəsəd šəqbid ʔə tiʔəʔ pədix', huy ʔəs ʔəstaktub tiʔə mimaən q'iq'əlay ʔa, ʔal tiʔiʔ cəlac q'əlay, g'əl ʔəqatəb ʔa tiʔəʔ s'ʔuladx' g'əl q'əltub. lix', lix' ʔi ʔiʔcəx' shaac ʔə tiʔəʔ q'iq'iq'əlay.
bək'abac, bək' xujəctub, bək' tiʔəʔ qəlḅ. ʔal sq'altəbəs tiʔəʔ qəlḅ, sək'tub tiʔəʔ sək'əbac tulʔal tiʔəʔ minaʔən sək'əbac x'uləʔ cəlac sqaləq' k'wi shig's g'əl sali jəsəd k'wi shaacs.

When it is cooked, they have five poles each about 10-12 long laid over the fire about three feet from the ground. then small sticks are laid across the five poles, and the salmon is laid over these to roast. The small poles were about 3-3 and one half feet long. All parts of the salmon all were used, including the eggs. When the eggs were cooked, Alder bark was peeled, from small alders, maybe five inches around was how large they were and two feet long.

dəg'atəb tiʔəʔ qəlḅ dx'ʔal tiʔəʔ sək'əbac g'əl ʔəqatəb šəqabac ʔə tiʔəʔ q'iq'iq'əlay g'əl q'əltəb ʔa.

The eggs are put into the alder container and placed over the small sticks and they are cooked/roasted there.

g'əq'əx'tub tiʔəʔ yubəc x'ul ʔəsʔistəʔ ʔə k'wi ʔusq'əx'tubs, x'wiʔəs ʔusq'əx'tubs ʔəsʔistəʔ, x'wi g'əsʔaʔils tiʔəʔ yubəc dx'ʔal šəbəd.

The Spring salmon is to be butchered in a special way, if it is not butchered like this, the Spring salmon/King salmon will not enter the fish trap.

ʔubəlk'əd cəx' tiʔəʔ šaw ʔə tiʔəʔ liʔd'ix' yubəc g'ək'ədx'əx' liʔʔal šəbəd. g'ələliʔəs k'wi g'adsx'ix'ʔiʔ, paʔaʔ k'wi g'adshuytx'.

If you catch the Spring/King salmon in the fish trap, you will return their bones to the water. If you catch them some other way, it doesn't matter what you do with the bones.

x^wiʔəs g^wadsčalad tiʔəʔ x^wdik^w, ʔuʔəsləqaladiʔ tiʔəʔ yubəč g^wəl x^wi g^wadsk^wəd^wx^w. g^wəl x^wiʔ g^wəxəčusədəʔ dx^wʔal tiʔəʔ ʔiʔk^wəlq sʔuladx^w.

If you do not follow this teaching, the Springs will hear you and will not get them. There are no teachings regarding other salmon.

x^wul g^wəl sqajət tiʔəʔ ʔusʔiyabəd čəl tiʔəʔ lič^wix^w yubəč

This is a ceremony practiced only by the Skagits to honor the first

Spring salmon.

d^wix^wqs tiʔəʔ ʔadsəd.

Charley Anderson is the headman [for this practice].

k^wədad čəx^w tiʔəʔ sʔuladx^w liʔʔal sʔayay^s. g^wəlilcut sʔuladx^w g^wəʔučalik^wəx^w ʔə tiʔəʔ huyq. ʔuʔəsk^wədad čəx^w tiʔəʔ sʔuladx^w g^wədabac əʔ tiʔəʔ šxayay^s.

You grab the salmon by the gills. If you tighten the net behind the gills, the fish will get loose. You hold the salmon under the neck by the gills.

hilitəb ʔə tiʔəʔ šəd^wtwiʔ tiʔəʔ dx^wʔilaq ʔal suʔišt^s
The headman gives the bowman orders in paddling

huyəx^w taq^wšəblu 3-3-99