

Glossary

- Alevin** (also called **sac fry**): Early life stage of salmon between egg hatching and complete absorption of the yolk sac.
- Alutiiq** (plural: **Alutiit**): The indigenous human population living in the cultural area that includes the Kodiak Archipelago, Prince William Sound, lower Kenai Peninsula, and southern Alaska Peninsula (Clark, 1984; Crowell et al., 2001). Over the years, many names have been used to identify Kodiak Island's indigenous people—Alutiiq, Koniag, Kadiaks, Pacific Eskimo, Qikertarmiut, Sugpiaq (plural, Sugpiat), and Aleut. The term “Alutiiq” has come into common usage since the early 1980s.
- Artel**: A Russian term for a small trading post or work crew during the 1700s–1800s in Alaska's history. A work group of hunters.
- Baidarshchik**: Chief of a Russian work crew who was also responsible for the management of the territory where his artel was located. Head of a hunting party.
- Barabara**: A Russian term for the wood and sod dwelling built by indigenous Alaskans on Kodiak Island and the Aleutians. These homes were partially excavated below ground and had a supporting wooden structure above ground that was covered with sod for protection from the elements. The Alutiiq people called these abodes “ciqluaq.”
- Beach seine** (also called **haul seine** and **drag seine**): The long nets that were used to encircle the sockeye salmon and haul them ashore at Karluk Spit in the early days of the commercial fishery.
- Bug hunters**: Humorous name given to the salmon research biologists (Gilbert, Rich, and Barnaby) during the 1920s–1930s by the Kodiak area management personnel and Karluk River weir tenders.
- Case pack**: Salmon cannery unit of production of 48 cans per case, each can weighing 1 pound (0.45 kg). The total weight of processed fish in one case is 21.8 kg. It took about 29–34 kg of live salmon to produce a case.
- Chinook salmon** (*Oncorhynchus tshawytscha*): Also called **king**, **quinnat**, **spring**, and **tyee**; **tehavitche**, **tschavitche**, **tschawytscha**, **chavycha**, and **tchaviche** (Russian); and **amasuuk** (Alutiiq).
- Chum salmon** (*Oncorhynchus keta*): Also called **dog** and **calico**; **hayko**, **hoikoh**, and **hyko** (Russian), and **alimaq** (Alutiiq).
- Coho salmon** (*Oncorhynchus kisutch*): Also called **silver**, **silverside**, **skowitz**, **quisutsch**, and **hoopid salmon**; **medium red** (canning label); **kisutch** and **bielaya ryba** (Russian); and **qakiiyaq** (Alutiiq).
- Dolly Varden** (*Salvelinus malma*): Also called **salmon trout** and **bull trout**; **goletz**, **golet**, and **malma** (in Siberia).
- Fry**: Early freshwater life stage of salmon immediately following the alevin stage. At emergence, sockeye salmon fry are about 27 mm long (range, 24–30 mm). In the Karluk fisheries literature, this term is sometimes used ambiguously. Most often it refers to the very early life stages after emergence from the redd site, migration to the nursery lake, and commencement of feeding, but at times it has been used for the entire freshwater residence. Nelson (1959) defined “fry” as “the period following the absorption of the yolk sac up to the time of active feeding,” and “juvenile” as “the period commencing with feeding to the time of seaward migration.” In actual practice at Karluk, the term “fry” often included the first few months of feeding, when the young sockeye salmon resided in the lake's littoral, before dispersing into the open limnetic zone.
- Grilse** (also called **Arctic salmon**): Salmon that have one year or less of ocean growth before returning to their natal stream to spawn. These salmon are smaller than normal because of their brief period of ocean growth, but nevertheless they have mature gonads. Most grilse are males (known as “jacks”); rarely, grilse are small females (known as “jills”). At Karluk, 8 of the 24 recorded age combinations are grilse, though most of these rarely occur.
- Juveniles**: The early freshwater life stage of sockeye salmon between the start of active feeding and the time of smolt migration to the ocean. This life stage comprises essentially all of the young sockeye salmon's residence in the nursery lake (it varies from a few months to four years).
- Kachemaz**: Russian term for dried salmon similar to ukali, except that the salmon flesh is cut differently so the backbone is left in the carcass.
- Kelts**: Steelhead adults that survived their freshwater spawning act and returned downriver to the ocean.
- Migrants** (see also **Smolts**): “Migrant” and “downstream migrant” were commonly used terms for sock-

eye salmon smolts at Karluk during 1920–40. Occasionally, the term “fingerlings” referred to smolts.

Odinochka: One man trading post, or a small administrative post, used to arrange barter with the Natives during the Russian period of Alaska’s history. This can refer to a single log cabin manned by an overseer with 2–3 assistants.

Parr: Young salmon or trout residing in freshwater and showing dark bars or marks on their body sides.

Pavlovsk (also called **Kodiak** and **St. Paul**): Russian village established in the late 1700s on northeastern Kodiak Island.

Pavlovsk Harbor: Saint Paul Harbor.

Pink salmon (*Oncorhynchus gorbuscha*): Also called **humpback** and **humpy**; **gorbuscha** (Russian); **am-artuq** (Alutiiq).

Promyshlenniki: Independent Russian traders and hunters; Russian fur hunters or trappers during Alaska’s early history (late 1700s into 1800s).

Salt salmon: Early method of preserving salmon by storing them in a barrel with salt: 90.7 kg (200 pounds) of salt salmon per barrel. Salt salmon was prepared at Karluk by the Russians and Americans, especially in the 1800s and early 1900s. It required three barrels of salted salmon to produce one barrel of salted salmon bellies.

Sockeye salmon (*Oncorhynchus nerka*): Also called **red salmon**, **redfish**, **blueback**, **saukeye**, **suck-eye**, and **saw-qui**; **krasnoi riba**, **krasnaya ryba**, **krasnaya reba**, **krasny ryba**, and **krasnaia ryba** (Russian); **niklliq**, **nee-kee-uk**, and **nuk kuk** (Alutiiq). The sockeye salmon’s specific name, *nerka*,

is a term that originated from the Koryak, the indigenous people of the Kamchatka Peninsula, Russia (Steller, 2003).

Smolts: Life stage of young salmon at the end of their freshwater residence when they change physiologically and migrate downstream to begin their ocean residence.

Traps (also called **pound nets**): Fixed or floating netted devices that captured migrating adult salmon as they homed to their natal stream. Ocean traps were used prior to 1959 to capture Karluk’s sockeye salmon along the west coast of Kodiak Island, but this fishing method became illegal when Alaska gained statehood.

Trout: Dolly Varden were called “trout” or “salmon trout” at Karluk in the late 1800s and early 1900s. Later, the term “trout” applied to rainbow or steelhead, and Dolly Varden were identified as charr.

Ukali (also called **yukala**, **ukala**, **iukola**, and **ukoli**): A Russian term for salmon that were cleaned, split, and dried for food (it took about 10 kg of fresh salmon to make 1 kg of ukali). The drying process preserved the salmon and allowed it to be stored for months. Centuries before and after the Russian period in Alaska, dried fish (tammug) was an important staple food in Alutiiq diets.

Zapor: A Russian term for the weir-like structure of wood and stones built across streams by Russians and Alutiiq to impede the ascent of adult salmon and make them easier to harvest. Bean (1891) described “zapor” construction and Moser (1902) photographed Alaskan “zapors.”