

Re: Humiliation redefined

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- *From:* dianne7619@xxxxxxxxxx
 - *Date:* 5 Feb 2006 15:12:34 -0800
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Floyd, if you're still around, a guy I used to work for used to tell stories about a friend of his that I think he said lived in Barrow – that name is so familiar, that has to be where I heard of Barrow. Anyway, he said this guy would buy a Mercedes because the engines were able to handle more stress (I want to say he bought the diesel engines, but that makes no sense when you think about it, because isn't diesel thicker)? He said the guy would leave the car running 24 hours a day for long, long periods of time because there was no way it would start from such cold temperatures.

Is that for real, or was my boss just pulling my leg? This was over 20 years ago too, so things have probably changed...or from your website, maybe not? LOL

Floyd L. Davidson wrote:

dianne7619@xxxxxxxxxx wrote:

This is one of the reasons I love this place. You never know who is going to pop in with something interesting to say!

As Forrest would say, "ya never know what yo' gonna get." <G>

Thanks, Floyd!

Thank you.

BTW, Janice, "jmorngstar", wasn't overly happy with my post. She sent me an email, which I thought just made things worse!

However, she was kind enough and polite about it too, so I'm not going to reproduce any of it here unless she wants to discuss it here.

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Floyd L. Davidson wrote:

jmornngstar@xxxxxxx wrote:

In Alaska, many people won't eat salmon
and just feed it to their dogs.
Seems a waste to me because I will eat any
fish. I didn't believe the
first person who told me that. I thought that
they were pulling me leg.
Now halibut, in Alaska, you would think it
was lobster. Invite people
for halibut and you never get a no.

You been misled, completely. Salmon is the main stay of
most
of the people who live in bush Alaska, and always has been.
Depending on where one lives, there are King, Red, Silver,
Chum
and Pink salmon (listed in order of quality for premium fish).
People eat all of them... except in some particular
circumstances...

For example, I won't bother with Pink salmon, *ever*. But it
is
in fact one of the highly marketed canned salmon, right
behind
Red (Sockeye) salmon.

But what you've heard about is Chum (aka Dog Salmon),
which on
the major river systems where all 5 types of salmon are
available, is commonly used as dog food. Note that is often
true because they deteriorate very rapidly when near their
spawning area, and it is easy to catch thousands of them (a
team
of 12 dogs will eat 1 a day each, for over 4000 fish a year).
Hence a lot of the Chums that are caught are not fit for
human
consumption. They are easy to catch in a fish wheel too. But
for people who have Kings, Reds and Silvers... Dog Salmon
are
for the dogs!

Typically Chum salmon intended for dog food will be dried
differently than salmon intended for human consumption.
Normally to dry fish the meat is "pleated" about every inch
or
two, very carefully. But that process takes a lot of time

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(many minutes per fish) and it would be impossible to handle the hundreds of fish per day needed to feed a large dog team. Hence for dog food a fish is split in two, and each side gets only 3 or 4 pleats. The fact that the fish "spoils" due to being too thick doesn't bother a dog at all.

You can look at any rack of drying fish and tell easily if it is dog food or human food. Long thin strips are a delicacy meant for humans only. So are "blankets", where the backbone is removed and the entire fish is spread out flat. But a fish that is split in two with only 3–4 sliced, is for dogs.

There are catches on that though! Decades ago when I was young and full of too much energy, I had 40 to 50 sled dogs in the back yard, and spent my summers drying fish for them. With practice, a small female Chum takes about 30 seconds, and a large male takes about 45 seconds to cut. Compare that to the time it takes to carefully slice each one in two and make slices every 1 1/2 inches from top to bottom on both sides! However, I once teased an "old" Yup'ik man (who is still alive, and *really* old now, but then he was younger than I am now) because he was very carefully cutting Chum salmon as if it was for human consumption. His response was a wry smile and a short statement.

"You never know who is going to be the dog."

You have to be careful around here because most of the salmon is farmed, not fresh. I will have to check TJs to see if theirs is fresh.

Barb, on your trip in Anchorage did you see any sights that were a must-see. Since I usually just land there, I don't know too much about Anchorage and need to make some recommendations if there are must-sees around there.

Anchorage is a nice place. Fairbanks, however, is closer to

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Alaska and therefore the airplane ticket is cheaper... ;-)

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Floyd L. Davidson

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