



SUQUAMISH MUSEUM

PRESS RELEASE

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FOR IMMEDIATE RELEASE

Salish Bounty: Traditional Native American Foods of Puget Sound
Opening Saturday, October 25, 2014
Exhibit Explores the Revitalization of Local Native Food Traditions



SUQUAMISH, WA- September 15, 2014 The Suquamish Museum presents a new exhibit from the Burke Museum, *Salish Bounty: Traditional Native American Foods of Puget Sound*, opening on Saturday, October 25 and closing December 31, 2014. Focusing on the revival of traditional Native foods, *Salish Bounty* is co-curated by Burke Museum archaeologists and Coast Salish advisors.

Salish Bounty – comprised of historic photo images, map, and informative text printed on free-standing banners – remind us that food isn't solitary; cooking and eating are things we do with other people and express our cultural history and values. The exhibit also includes a 4-minute audiovisual DVD, offering archaeological insight into Coast Salish food resources spanning thousands of years along the Duwamish River.

Knowledge of Coast Salish cuisine has been passed down from the elders and supplemented by archaeological and historical research. More than 280 kinds of plants and animals have been identified as ingredients in this cuisine. Contemporary Coast Salish cooks incorporate both traditional and newly introduced ingredients, sharing traditions to create healthy alternatives for families and communities still struggling with loss of lands and waters, drastically changed lifestyles, and imposed industrial foods. *Salish Bounty* provides a local perspective on a myriad of 21st century food issues and how, as in many places around the world, the revival of Coast Salish food traditions embodies the reestablishment of more healthful and sustainable practices that honor land and community.

"The exhibit," Museum Director, Janet Smoak, explains, "helps illustrate how important understanding food gathering and preparation is as a cultural resource; gathering, preparing and consuming food is a universal way to examine cultural interaction among people and a people's interaction with the environment around them." Photographs of Suquamish gathering and preparing food will augment the exhibit panels to help connect the activities described in *Salish Bounty* to Suquamish Tribal experience.

Image: *Salish Bounty* co-curator Elizabeth Swanaset holds clams collected on a Puget Sound beach last summer. The clams were then smoked and preserved for winter use. Photo courtesy of Warren King George.

For more information on the Suquamish Museum visit www.suquamishmuseum.org

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