SEAL RIBS

*Ingredients:*  
Fresh seal ribs  
Flour  
Salt  
Pepper  
Garlic Powder

*Directions:* Mix flour and spices together. Fry in small amount of oil until brown. Make gravy the way you usually would or use cream of mushroom soup. Serve with rice or mashed potatoes

*Recipe by Joe Ludvick, Sand Point Women’s Club Cookbook*

SEAL OIL

*Ingredients:*  
Seal Blubber

*Directions:* Remove seal fat from seal meat. Remove all blood, don’t put in water. Slice or grind seal fat (don’t cook). Put fat in jars. Let render for about a week. Put jars in brown paper bags to keep out of light to keep from getting rancid. Keep in freezer to keep fresh. Use for boiled fish, berries and wild celery (Putchkies).

*Recipe by Sophie Ludvick - Sand Point Women’s Club Cookbook*

WHALE BLUBBER

*Ingredients:*  
Whale Blubber

*Directions:* Remove fat from meat. Cut into 2 or 4 inch chunks. Salt and brine. Serve with dried fish or boiled fish.

*Recipe by Marie Osterback - Sand Point Women’s Club Cookbook*
Dried Fish
(Salmon, Cod, Halibut)

Ingredients:
Fresh Salmon, Cod or Halibut

Directions: Cut meat in strips. Dip into brine about 15 minutes and hang on racks to dry until fish are dried.

BRINE

Ingredients:
5 Gallons Water
1 Potato
Salt (add enough to water to float the potato)

Recipe by Alexandra Vanner - Sand Point Women’s Club Cookbook

KUTCHAMA HALF DRIED FISH

Ingredients:
1 Fresh salmon,

Directions: Fresh salmon, cleaned and split. Remove back bone. Slit meat crosswise about 2 inches apart on each side. Hang up to dry by tail until half dry. Then cut up and boil for about 15 minutes. Serve with boiled potatoes and seal oil (optional) and onions.

Recipe by Marie Osterback - Sand Point Women’s Club Cookbook

BOILED SALMON HEADS

Ingredients:
Fresh Salmon Heads (cleaned)

Purtriskies

Directions: Cut and remove gills from heads, if not cleaned and boil in salted water with purtruskies (wild parsley). Serve with boiled potatoes and onions.

Recipe by Alexandra Vanner - Sand Point Women’s Club Cookbook