

Respect your catch – use everything you can.

After fileting, fish heads, collars, and bones can be boiled for broth. The liver and heart of larger fish like pike or burbot can be fried and eaten fresh. If you are lucky enough to capture several whitefish, try this recipe:

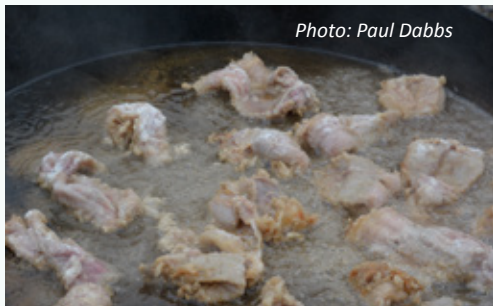


Photo: Paul Dabbs

Crispy Whitefish Guts

Eat fresh. Separate the pyloric caeca (the white worm-shaped tubes) from the stomach and intestine and discard. Slice the stomach and intestine open and rinse thoroughly. Toss in flour, salt, and pepper, and fry until crispy.

For more information:



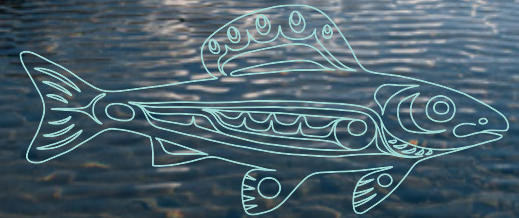
ctrrc.ca

Email: carcrossstagishrrc@gmail.com
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Welcome to the lands
and waters of the
Carcross/Tagish First Nation

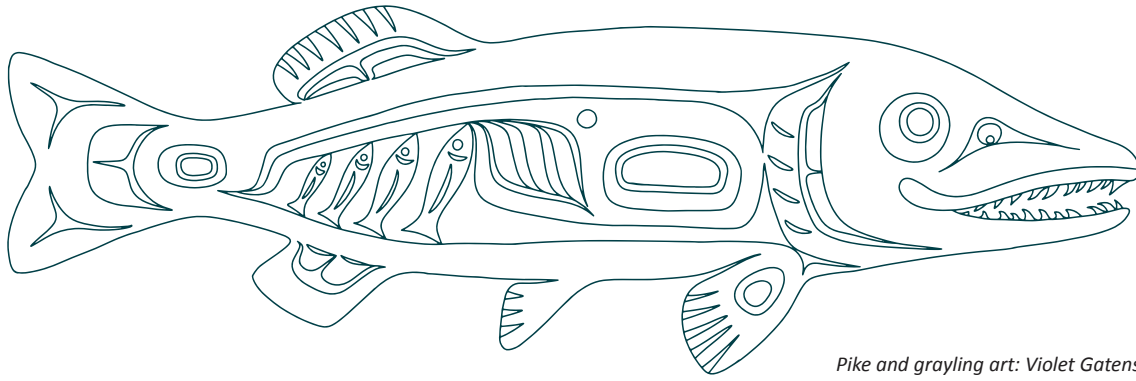
Gunalchéesh yaa Nataase Héeni ka
Taagish Kwáax'i Aaní kát haat yeey.aadi



Fishing and taking care of fish in the
traditional territory

Kwát sh yeeltín ka yaa xáat gala yees téixi,
k'idein naltín yaa aaní

Photo: Andrew Serack



Pike and grayling art: Violet Gatensby

Before you fish in our traditional territory, we would like to share with you our **Haa Kusteeyi**, or our ways, related to **xáat/fish** and **astéix/fishing**.

The Tlingit and Tagish Peoples have been looking after these **tl'átk/lands** and **héen tl'átk/waters** since time immemorial. We have nurtured a reciprocal relationship with **xáat/fish** and all **Idakát yéide át/animals** for thousands of years. The **tl'átk/lands** and the **Idakát yéide át/animals** are a part of us; they look after us, and we look after them. Fishing is an important part of our culture, and we rely on fish, as we have always done. Our Elders entrusted us with a responsibility to look after the lands and waters in a respectful way, following our haa kusteeyí, and pass it to our grandchildren.

“ Haa tlétgi gaxhtuletéen aadé koon yen yawtusikaa yé yáx, ka uháan aadé ét et kawtuwa.aagú yáx haa shagóon káax'. Haa eetnáx yaa ne.et aa hes du jeedé yegaxtusekaa ch'é tlèx. Koon yéi jigaxtoonei haa shagóon gaxhtuletseení, ka k'idein ét kawtoo.aagú uháan haa tl'etgi.

We will watch over our land as we have agreed upon, and as we ourselves manage things according to our traditions. We will bequeath it to those coming after us into perpetuity. We will work to strengthen our heritage, and to manage our land as well.

- from the Elders Statement, Statutes of C/TFN Book 1

**Haa kusteeyix sitee yaa xaat a tust'éixí:
woosht jeet at naaytí | káa toon needatí |
káa yaa**

**Our ways are based on traditional values of:
share | care | respect | teach**

Our Elders teach us to have respect and care for all fish, and not to play with our food. We are taught to take only what we need, use all that we take, and give back to the land. Fishing is an important part of building a healthy relationship with the land and water for all people.

By following our teachings, we leave the land and waters in good shape for future generations.

“ Everything is living, all things have a spirit. We must show respect for all things. Fishing is not a sport.

- Ishkahittaan Elder

When fishing on Carcross/Tagish First Nation Traditional Territory

Catch and release is often required by regulation, allowing anglers to select a fish to eat, but releasing the large, valuable spawners back to the waters.

However, no matter how good you are at releasing fish, some of the fish you release will die.

Please respect the teachings of our Elders and show respect for fish by following these guidelines:

- if you must release fish, release no more than five fish during a single day.
- Stop fishing when you have enough for a meal.
- Avoid catch and release when fish are spawning.
- Avoid catch and release when fishing deep water for lake trout or during very warm weather.
- When you must release fish, use barbless hooks, keep them wet and in the water, treat them gently, and release them quickly.
- If you must take a picture, keep fish in the water and avoid posting on social media.