

# Little Diomedede Iñupiaq Glossary and Walrus Preparation Guide



**KAWERAK, INC.**

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## INTRODUCTION

Presented in the following pages is a walrus preparation guide as well as a glossary of words from the Diomedé Dialect of the Iñupiaq language. The methods of preparation as well as the terms in the glossary were collected from interviews with local experts, current and former residents of the village of Diomedé, or *Iñaliq*, as part of the *Iñalit Traditional Knowledge of Walrus* project. Walrus is a main staple in the people of Diomedé's diet, and no part is wasted. As a result, there are a great variety of ways to prepare each part of the walrus to be eaten. Listed in the "Methods of Walrus Preparation" guide are just 13 different ways to eat walrus; this list is by no means comprehensive. Walrus, however, are more than simply a food to be consumed; they are part of a deeper relationship that the *Iñalit* have with walrus, which is based on mutual respect and reciprocity. This long-standing connection has been maintained since time immemorial and is encoded in the language, traditional beliefs, and stories of *Iñaliq* people. Just as much as walrus provides physical nourishment, so it also provides cultural and spiritual nourishment.

Language, like walrus, is also a critical component of Iñupiat life, including on Diomedé. It is through language that our way of life, our view of the world, and our traditions are encoded. As you browse the glossary you will notice that the people of Diomedé have a complex vocabulary used to describe their traditional subsistence way of life. There are many terms related to walrus including different kinds of walrus, different ways to eat or prepare walrus, hunting walrus, and the many ways that walrus is used by the community, which reaffirms the important roles that walrus has in the life of the people of *Iñaliq*. The flexibility of the Iñupiaq language, and speakers' capacity to adapt it, is also demonstrated as new words are created to encompass relatively new technologies, such as snow machine (*massiinat*), stove (*purumuusiq*) and movie camera (*qeneqsitaagutit*).

From a linguistic standpoint, Iñupiaq, including the dialect spoken on Diomedé, is part of the Eskimo-Aleut language family, which extends from eastern Siberia across Alaska, Canada and into Greenland. Iñupiaq is closely related to the Inuit languages spoken in Canada and even linguistically similar to Kalaallisut, or Greenlandic, which is spoken by the indigenous people of Greenland. There are also many dialects and sub-dialects in the Iñupiaq language, depending on which geographic region of Alaska a speaker is from. Iñupiaq was and continues to be traditionally spoken by the indigenous people of northern Alaska, and all dialects are generally mutually intelligible between speakers of different villages and regions.

As the Iñupiaq language faces a decline in the number of speakers, and as our people work to reclaim the language of our ancestors, it is our hope that this glossary will represent one small step in the larger process of language revitalization. This glossary presents just a small sliver of the words in the lexicon of the Diomedé Dialect of Iñupiaq, and the words here have been represented to the best of our ability. However, readers should note that the spellings and the meanings of the words may vary depending on who you talk to. This does not necessarily mean that this glossary, or any one individual, has the right or wrong answer or translation, but does demonstrate the diversity of the Iñupiaq language and dialects. We hope you will enjoy this glossary and be able to catch a glimpse of the Iñupiat way of life through the language of our ancestors.

~Meghan Sigvanna Topkok

## Little Diomedes Iñupiaq Glossary

### KEY

sg. = singular form of noun or verb, indicating one, e.g. “you”

dl. = dual form of noun or verb, indicating two, e.g. “you two”

pl. = plural form of noun or verb, indicating three or more, e.g. “you all”

**Note:** verb stems require an ending to be complete, e.g. the verb stem aġut- “to steer a boat” + tuq [3<sup>rd</sup> person singular ending] = aġutuq “he or she is steering a boat.” Verb stems are given with a hyphen (-) following to show that they require an ending.

### --A--

**aa'aanġiq** – oldsquaw, long-tailed duck

**aagluit** – killer whale

**aaka** – mother

**aakaiqtaq izagvak** – an orphaned walrus with no mother

**aakauraq** – elder sister

**aana** – grandmother

**anauran** – your little grandma

**aanġaq** – father

**aanġauraq** – older brother

**aġagriq** – ptarmigan

**aġinaniq** – fermented food, “stink food”

**aġġinaq** – sealskin backpack

**aġġirugut** – we are holding a dance

**aġġutaq** – a container for meat, made of walrus stomach

**aġiaġuq** – stomach

**aġinaq** – fermented walrus head



*Women removing blubber from walrus hides, 1950s. (Eskimo Heritage Program)*



*Queenie Milligrock (mother) and children. (Eskimo Heritage Program)*

**agituvaqtuq** – it is very expensive

**aglanerj riiqtuaq** – he is reading something written

**aglatuaq** – someone who is writing

**agliusrinagu** – do not take a picture of it!

**agliusrinasi!** – do not take pictures [you pl.]!

**agliutuun!** or **agliusiun!** – take a picture of it!

**agnagan** – female parallel cousin, child of mother's sister

**agnagatea** – s/he's my female parallel cousin

**agnamek aivatunja** – I got a female walrus

**agnaq** or **agnaq yugguaq** – female, female walrus

**agnazaluk** – female animal

**agninaak** [dl.] – tusks of young female walrus

**agninaq** – female walrus, not full-grown

**agraa** – gloves

**agrait** – forepaws

**agruani** – on the north side of Little Diomedede

**agua** – walrus saddle, just below ribs (also for other animals, humans); boat stern

**Agupiaġruk** – name for a place on the south part of Little Diomedede

**agupsaani agupiruaq** – man sitting in position #4 (see end of glossary for diagram) gets the breast share of walrus

**agut-** – to steer a boat



*Women reading and writing. (Eva Menadelook, Eskimo Heritage Program)*



*Man steering boat. (Eskimo Heritage Program)*



**aḡute** – the one who steers in stern of boat, generally the captain

**aḡutuaq** – he is steering a boat

**aḡuun** – rudder, also a wide paddle used for steering

**aḡuvitisi!** –sit down [pl.]!

**aḡuvitin!** – sit down!

**aḡvsaaq** – back seat in a skin boat, where elders sit

**aḡvaluaq** – gray whale

**aḡvaniaqtut** – they are whale hunting

**aḡveq** – bowhead whale [pl. **aḡvit**]

**aḡviaa, aḡvituq** – (he/she/it) goes east

**aḡviagnituq** – current is going toward the west

**aḡviniaq** – whaler, whaling ship [pl. **aḡviniat**]

**aḡvinilit** – six

**aḡviuktunja** – I am going to the south side of the village

**aḡvizuaq** – porpoise

**aiga** – my sister-in-law (brother's wife)

**aimaq** – walrus skin pack for carrying lots of meat

**aimauraq** – day pack, small backpack

**aiparaq** – raw or rare meat

**aipayaaqtuu** – cook it a little! Make it half-cooked, rare

**aiqatek** – pair of mittens

**aivatunja** – I killed a walrus



*Men hauling a walrus on to the ice. (Eskimo Heritage Program)*



*Pack for carrying supplies. (Eskimo Heritage Program)*

**aiviniq** – aged walrus blubber

**akkaa!** – lots! so many!

**akmaᅇasaq** – east side

**akmuinaq** – toward the east side

**akpalik** – least auklet

**aksratuaq** – something that rolls

**aksratuq** – it is rolling

**aleq** – walrus-skin harpoon line [plural **aᅇlit**]

**aᅇaagani** – last year

**Aᅇfagarimiut** – qagri on south side of island

**alluaq** – breathing hole for seal or walrus

**aluiᅇaq** – sourdock from the lower part of Island  
(closer to beach area), very sour (long leaf)

**aluk** – crowberry (*Empetrum nigrum*)

**aluun** – tongue (cooked and sliced)

**amaᅇlatut** – they are many, there are many of them

**amakᅇatat** [pl.] – last walrus to come to Little Diomedé in spring, they have green on their palms and near their mouth (maybe from Round Island)

**ameksraq** – dried walrus hide

**amigatut** – they are few, there are few of them

**amiglatuat yuᅇᅇuat** – walruses (few)

**amiksraq** – outer part of a split walrus skin used to cover a skin boat, or used to form a barrel to store blubber



*Agnes Menadelook collecting greens. (Etta Ahkinga)*



*Boat crew, paddlers (see next page). (Eskimo Heritage Program)*

**amiqtut** – they (women) are sewing a boat skin;  
they (men) are putting skin on a boat

**anauvaun** – bird net on end of a long pole

**anuqazuk-** – to be breezy, to be a breeze

**aņemarun** – screwdriver

**aņimaaq** – half-dried meat or fish

**aņimatut** – they carry boat over the ice to open  
water

**aņuaq-** – to paddle

**aņuaqtet** – boat crew; paddlers

**aņuaqte** – boat paddler, person who paddles

**Aņuniaqizitauq!** – You [pl.] go hunting! (said to  
killer whales)

**aņusaluk** – male animal

**aņutağan** – male parallel cousin, child of  
father’s brother

**aņutağatea** – my father’s brother’s child, e.g.  
my cousin

**aņuun** – a paddle

**aņuyak-** – to fight a war, do battle

**aņuyaktut** – they fight a war, do battle

**aņuyuuqte** – soldier

**aqlitit** [pl.] – fancy elbow-length dance mittens  
with dangling ivory pieces attached  
(originally puffin bills)

**aqpik** – cloudberry (known locally as  
'salmonberry')

**Aqqaaya** – John Iyapana’s Iñupiaq name

**aqsaagayuk** – jaeger



*Women sewing skins for a boat cover. (Eskimo  
Heritage Program)*



*Cloudberry or salmonberry. (Meghan Topkok)*



**Araarak** – Orville Ahkinga’s Iñupiaq name

**asaagani** – last year

**Atneq** – place on south end of Big Diomedé where there is a building

**atninaqtuanun sawituaq** – someone who works with sick people, health aide

**atninaqtuq** – s/he is sick

**atpa** – murre

**atpalik** – least auklet

**atqatuq** – s/he is going down

**atqauktuᅇa** – I am going down

**Atuayuq** – Annie Ayahak’s Iñupiaq name

**atuᅇak** – ugruk hide

**aukpalitiniq** – red phalarope

**aulatuq** – she went picking greens

**ava** – sea lion, also grandfather

**avaapazuk** – giant

**Avuuna** – a man who went to live with the walrus, as described in an important Diomedé story

**avvazaaq** – namesake

**awataaq-** – to moisten a drumskin

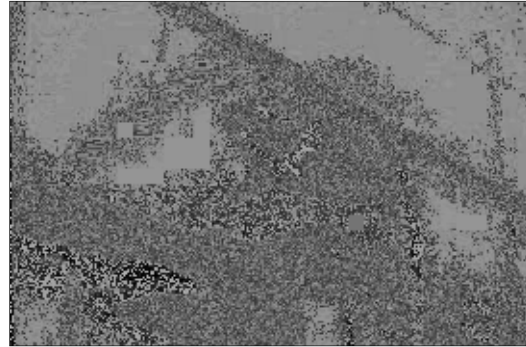
**awataaqtuᅇa** – I moisten the drumskin

**awataun** – water to moisten drumskin

**awatavak** – seal poke

**awisalanᅇaraᅇnun tuugaaqatuaq** – it has tusks that point outward

**awisalanᅇaruuaq uᅇuaq** [dl.] – (tusks) that point outward



*Seal poke. (Eskimo Heritage Program)*



*Walrus with tusks that grew outward. (Joel Garlich-Miller, USFWS)*

**ayagutauraak** [dl.] – two sticks that form a frame to elevate caught birds (puffins, auklets) when suspended. Hanging live birds are strung through the “nose” to serve as decoys to attract others.

**ayatak** – board on which walrus hide is split

**ayaupiaq** – cane, walking stick

**aziaq** – pink plume, bistort

**Azikazik** – a shaman and healer, who appears in the film *Eskimo*, and who healed Oscar Ahkinga after he fell from the church onto rocks. He knew all shamans down into the Yupik area. He helped to find the King Island woman who fell off the cliffs. He died for two days and then stood up again. He would swallow all sorts of things, like needles, but gave them back when he died, taking them from his mouth.



*Bering Sea around Little and Big Diomedes. (Julie Raymond-Yakoubian)*

**--E--**

**eeraq** – kittiwake

**eerun!** – throw it out!

**eet-** – to throw out

**eetkia** – I threw it out

**egaaq-** – to cross, come across; also to cross to the Diomedes from East Cape, Siberia

**egavaġaatut** – they are coming from the west, from direction of Big Diomedes

**egavatut** – they crossed to Little Diomedes from Big Diomedes

**egeq** – sea

**egeqsiuġataqtut** – they went by boat to the mainland from Diomedes



*Pink plumes. (Kawerak Natural Resources Division)*

**eglatut** – they are smiling

**eglauk-** – to smile

**eglituat yuġġurat** or **puugratuat** – swimming or traveling walruses

**eglu** – house (old word)

**egluuraq** – old word for a little house

**egluvak** – warehouse (modern style)

**eġmilaq** – there is no water

**eġmun** – bottle

**eknuik** – woodstove (mainland word)

**eġtuk** – sling

**emeġniturġa** – I have water now, have gotten water

**emeqtaq-** – to fetch water

**emeqtegega** – I gave him a drink, let him drink

**emeqtiaa** – he gave it a drink (including a dead seal)

**ene** – house (of any type, including a sod house)

**enepiaq** – old-style house constructed from rocks, wooden sides, and with sod insulation on outside

**eġethaq** – seal retrieving hook

**eġethataun** – wooden part of seal retrieving hook

**eġnigaat** – they “trampled” it, group of walrus smother an animal under them

**eġnitaq** – walrus that died under a pile of animals

**eqluq** – large intestine



*Swimming walruses. (Etta Ahkinga)*



*Modern style housing. (Julie Raymond-Yakoubian)*

**eqpeenait!** – leave them alone!

**eqpeenaun!** – leave him/her alone!

**eqpeenilaqut** – we left him alone

**ereġaq** – hiding person

**ereġin!** – hide!

**Ereġnimiuruat** – place name “Falling Rocks”  
(where rocks were about to fall and did fall)

**erek** [dl.] –eyes

**ereq-** – to hide

**ereqsrak** – sinew

**eret-** – to fall

**esrrailaq** – it got warmer, after having been  
very cold

**euneq** – ice pile

**euruq** – ice piles up, forms frost heaves

**ewek** – blade of grass [pl. **ewiit**]

**ewethainavauraq** – there is lots of grass

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**ialiq** – window

**iggiaq** – throat

**igiāġaa** – s/he split it (skin for boat)

**igiāġraq** – meat taken off of blubber and buried  
under rocks to age

**iġiak** – deep-water bullhead

**igiaq-** – to split skin for a boat covering

**igiaqsiruaq amiksramenġ** – a split walrus hide

**igiaqsiruaq** – she is splitting a walrus hide



*Eyes. (Julie Raymond-Yakoubian)*



*Alice Kayouktuk splitting a walrus hide. (Eskimo Heritage Program)*

**igilik** – wounded walrus (or other animal)

**iglawik** – intestine

**igmituq** – he is washing his face

**igniruaq** – giving birth (human or animal)

**igviivik** – washtub

**igvituq** – she is washing clothes

**liṇaq** – Ruth Milligrock’s Iñupiaq name (Patrick Omiak’s sister)

**ilaḡanameeṇ** – thank you!

**ilarak** – ovaries [dl.]

**iffaliaq** – fermented kidney; also used as verb: to eat fermented kidney

**iffaliaqtuṇa** – I ate fermented kidney

**illuq** – cross-cousin [dl. **illuik** – two cross-cousins]

**imaniq** – clam (any type, eaten by walrus) [pl. **imanit**]

**imaniraktuaq** – walrus stomach filled with clams

**Imaqtiq** – main village on Big Diomedé, also Big Diomedé Island

**imitqutailaq** – arctic tern

**imma tayaqtuaq!** – a plane can be heard in the distance! A plane is coming!

**Imṇana** – Elizabeth Milligrock’s Iñupiaq name

**imuuraq** – coil shape into which intestines are wound after they are inflated

**Inuasialq** – John Norbert



*Gathering clams from a walrus stomach.  
(Eskimo Heritage Program)*



*Island and village of Little Diomedé or Inḡaliq (see next page). (Julie Raymond-Yakoubian)*



**inuksiutit** – small arrows used to fire on people

**Inupiuraaqtuq** – he is speaking Iñupiaq

**Iñalim nataani** – south side of Little Diomedede Island

**Iñaliq** – Little Diomedede Island

**iñanizaq** – way over there

**iñituq** – very big whale

**inuġiq** – “Eskimo cabbage” [pl. **inuġit**] (*saxifrage divurica*)

**irailin** or **erailitik** – intestine raincoat used by kayakers to tie onto the craft, to be waterproof [sg. and dl.]

**itaagayuk** – junco

**itaaguaatin** – if it brings you in

**itaġin!** – come in!

**iteq** – anus

**iteqsraq** – ice cellar in permafrost

**itigait** – hind paws

**Itiptawik** – place name for the second cliff south of village

**itqauktuġa** – I am going northward

**ittuaq** – seat in skin boat [pl. **ittuġat**]

**iugaq** – mallard

**iuguaq** or **yuġġuaq** – walrus [pl. **yuġġurat** or **yuġġuat**]

**ivlauq** – seal fetus

**ivlit quiniin!** – you get the “qui” share of the walrus



“Eskimo cabbage”. (Etta Ahkinga)



Man hanging baby walrus (see next page).  
(Eskimo Heritage Program)

**ivun** – oar

**ivuruut** – outboard boat motor (from Evinrude)

**izaġuq** – wing

**izagvak** – baby walrus

**izagvalik** or **izagvalaaq** – female walrus swimming with a baby

**izaqeruq** – it is flapping its wings

**izi** – drumskin

**izigvik** – stovepipe

**iziksraq** – membrane from walrus stomach used for a drumskin

**iziksraq paneqsiruaq** – inflated drying walrus stomach

**izivaniq** – piece of walrus meat aged in meat hole [pl. **izivanit**]

**izumaaluin!** – think!

**izumaaluq** – to think

**izumaruġa** – I am worrying

**--K--**

**kagiagun** – whale lance

**kakkaagun!** – take off the head bone!

**kakkaaġ-** – to take front head bones and tusks off of a dead walrus

**kanakġaq** – to blow, of west wind

**kanakġauġaa** – west wind has begun to blow (brings ice with game)

**kanaqtuq** – he had a heart attack

**kanayuq** – shore bullhead (red)



*Mother swimming with a calf. (Joel Garlich-Miller, USFWS)*



*Inflated walrus stomach hanging to dry. (Julie Raymond-Yakoubian)*

**kanjāq** – corner

**Kanjilik** – Bessie Menadelook’s Iñupiaq name

**Kanjīq** – very top of Diomedé Island, the highest peak

**kanjīq** – peak, tip

**kanjia** or **kagġa** – its tip

**katimaruak** – they two meet (could be people or tusks)

**kaugutaq** – hammer

**kauk** – walrus skin (eaten as food); “coak”

**kauktunja** – I am hammering something

**kaumiin!** or **kaumegġisi!** – push off!

**kaumituat** – they pushed a boat into the water

**kauniaqtunja** – I have to reach into the crack for birds, eggs

**kaurunja** – I reach into a crack, cleft in rocks to get chicks or eggs

**kaveġaa-** – he harpooned it (a whale; Big Diomedé word)

**kavenjilaa** – he missed it, did not succeed in harpooning (a whale)

**kavuqtuit!** – spear them!

**kavuugun** or **kavuun** – spear, walrus harpoon

**kazak-** – to beat a drum

**Keekmiuraaq-** – to speak Wales dialect Iñupiaq

**Keektuaksuqtut** – they (Wales people) come toward Diomedé for May hunting, when they pull their boat to open water

**keeraq-** – to crimp a hard sole, esp. with teeth



*Men dancing to the beat of drums. (Eskimo Heritage Program)*



*Eggs. (Kawerak Natural Resources Division)*

**keeratuq** – she is crimping a sole

**keeraġaa** – she is crimping it

**keerauŋ!** – crimp it!

**kemagluk** – long leaf sourdock from the top of  
Little Diomedé Island

**kenekpatuq** – it is very high

**Kesrremuinaqtuŋa** – I'm going to Lavrentiya

**Kesrreq** – Lavrentiya

**Kesrretuŋa** – I went to Lavrentiya

**Kesriukpizii?** – Are you [pl.] going to  
Lavrentiya?

**kiagiq** – shoulder-blade

**kiakiauraq** – gyrfalcon or peregrine falcon

**kiakŋazaq** – way up there

**kiataa** – its torso

**kilik-** – to scrape (an intestine to remove the  
inside lining)

**Kiŋilit** – placename for a location on south side  
of Little Diomedé Island where boats are  
launched

**kiuagun suli** – next time again

**kipkat** or **kuapeġaq** – spine vertebra, backbone  
[pl. **kuapeġat**]

**kiutiq** – tooth [pl. **kiutit**]

**kiuva siuvaten?** – who is your bowman?

**kuapeġaq** – spine [pl. **kuapeġat**]

**kuguuteraq** – fire starter



*Queenie Milligrock wearing hard bottom soled  
kammaks. (Eskimo Heritage Program)*



*Walrus teeth. (Julie Raymond-Yakoubian)*



**kumagilik** – ice that has signs of walrus having been there

**kumagitaq** – sea mammal out of water on the ice

**kumagiziruaq** – he (a hunter) is going after an animal on the ice

**kumagvik** – place where walrus have been, dirty ice

**kumaṅnat** [pl.] – lungs of any mammal

**Kuṅa** – village on north end of Big Diomedé

**Kuuk** – creek south of the village of Little Diomedé

**Kuukpait** – name of a stream on Big Diomedé Island

**kuusiq** – pelvis bone

**kuutaq** – waterproof raingear or windbreaker made of **ugruk** (bearded seal) intestine

**kuuturaq** – intestine prepared for use as a raincoat, doorway cover, or windowpane

**kuyaa** – its pelvic area (animal or human)

**Kuyanna** – Queenie Milligrock’s Iñupiaq name

**--L--**

**leḡleq** – goose

**ṭiṅauga** – Alice Kayouktuk’s Iñupiaq name

**--M--**

**maimiun** or **maimiutaq** – toggle on harpoon rope to keep it from slipping when one holds it, made of walrus teeth with hole in middle, with personal designs, such as a walrus head



*A walrus on the ice. (Joel Garlich-Miller, USFWS)*



*Goose. (Kawerak Natural Resources Division)*



**makmaun** – backpack

**malik** – swell on the ocean [pl. **maglit**]

**mallituq** – there are swells on the ocean

**malukali-** – to be rabid, of animal

**malukaliruaq** – it is rabid

**mamaun** – walrus mammary gland

**manaun** – rawhide line to attach or hang birds which were caught

**manniniagruq** – go get eggs!

**manniq** – egg

**mannituq** or **mannizimaruq** – she got eggs

**mapkuq** – inner part, inner half of split walrus skin

**mapteaq** – “white-man style” house (Big Diomedede word) or Siberian-style walrus skin covered house

**massiinat** – machine, snow machine (from English ‘machine’)

**Mayuaḡalik** – cliff on Diomedede Island

**mautut** – they are hunting on the ice

**mayaqtivaktuaq yuḡḡuaq** – skinny walrus

**mayiigaa** – ice goes far north, because of the current from the south

**mayuaqtuq** – he is climbing up the island

**Mayuḡuraq** – Diomedede place name (meaning ‘where you climb’)

**mayuḡutuḡa** – I am going upward (climbing)

**meglit** [pl.] – rocks on sides of old houses



Little Diomedede, “white-man style” houses. (Julie Raymond-Yakoubian)



Annie Iyahuk splitting walrus hide (see arrow indicating inner half of walrus skin). (Eskimo Heritage Program)

**Melegruaq** – Spike Milligrock’s Iñupiaq name

**melgaariq** – Siberian word for rifle

**mervik** – landing strip

**mervimin taatut** – they are coming from the airport

**meteq** – eider duck

**metiapak** – any big duck

**miñuaq** – cottongrass roots (gathered by mice, “mouse nuts”)

**mitquq** – feather

**mittauraq** or **mittauraaziun** – bone used to prop up the head of a dead crested auklet, done in August, to make the auklet appear to be alive in order to attract others (dl. **mittauraak**)

**mizigaq** – seal or walrus oil used for dipping food in

**mumeq** – drumstick

**--N--**

**naġaqpanjilaq** – it is not too low

**nagasuq** – bladder (used for water storage)

**naġiktuurauruq** – it is low

**nagimatut** – they lost their bearings, in weather or drunken stupor

**nagin peruat?** or **nagit piat?** – where do they come from?

**nagruña** – I went straight across to East Cape

**nagrut** – they went straight across to East Cape

**nalikak** [dl.] – pants



*Helicopter landing. (Julie Raymond-Yakoubian)*



*Feathers. (Julie Raymond-Yakoubian)*

**naluagmiutamenj eneqatuq** – he has a white-man style house (Little Diomede word)

**naluaq** – seal or ugruk skin hung out to be bleached by weather

**naluk** – to dive (a seal or walrus)

**naniġuun** – lantern

**naniq** – lamp

**nanuaviniq** – piece of polar bear (skin or meat)

**nanuayaaq** – young polar bear

**nanuq** – polar bear

**nappatat** [pl.] – walrus sleeping in the water with their air sacs filled

**Naqqak** – Stanley Ahvaaklook’s Iñupiaq name

**nassiik** – pair of sealskin pants

**nataaġnaq** – type of fish (not a flounder as on the mainland)

**nataquq** – cartilage

**nateksraq** – “hard sole” for mukluk

**naulaaqtuunġ!** – go harpoon it!

**nauligaa** – he harpooned it

**nauliq-** – to spear, harpoon

**nauliunġ!** – harpoon it!

**naulizaun** – spear for game

**naunġ!** – said when someone enters a house, answered with **Naami!**

**nausaniuragaġunġ** – wait for it a little

**nausaniuragaqġagut** – we waited a little for it



*Polar bear skin. (Meghan Topkok)*



*Harpoon. (Julie Raymond-Yakoubian)*

**nausiat** – plants

**navaaqtuq** – tree

**navaġan** or **navaqte** – mast

**nayak** – younger sister

**nazaulek** – emperor goose

**nazaufuauraq** – smaller goose

**neeġtiq** – one farthest north

**neeġpamun** – (strong) north wind

**neeġpatuq** – north wind is blowing

**neġluaa** – he broke its neck, as was done  
sometimes with seals and baby walrus  
caught

**neġlutuq** – it broke its neck

**neġluuktutin** – you will break your neck! (said  
as a warning to children playing  
dangerously)

**negriāruk** – spider

**negriāruġ!** – go get eggs!

**negruaa** – he is lowering him down the face of a  
cliff by a rope

**nemeq** – to swim around under breathing hole,  
under the ice, of a bearded seal getting  
ready to surface

**neġnauk** – brother-in-law

**neġnayuq** – open water crack in ice

**neġnauġaq** – son-in-law

**niaġiun** – rope attached to the snout of a  
walrus to tow it

**niaġsiaq** – young woman



*Open water between pans of ice. (Meghan Topkok)*



*Three young Diomedé women. (Eskimo Heritage Program)*

**niaquq** – head

**nikpatuaq** – hunter waiting for a seal to surface  
in breathing hole

**niksik** – gaff, something with a hook on it

**nijiq** – share of meat

**nijiqizi!** – get shares!

**nijiqtuq** – he got a share of meat

**niu** – leg

**Niuuvak** – Albert Ayahak’s Iñupiaq name  
(means ‘housefly’)

**nivisaq** – “sucker fish” that sticks onto rocks

**nivisaniaq** – to go to get a sucker fish

**nugaq** – younger brother

**nugaq yugguaq** – bull walrus

**nugaqtiq** – youngest sibling, youngest child of a  
family

**nugatpiaq** – young man or young male walrus

**nugatpiyaalak** or **nugatpizaasiq** – young male  
walrus

**Nuggazaq** – Edward Penatac of King Island’s  
Iñupiaq name

**nuilak** – parka ruff

**nukkinaak** [dl.] – tusks of a young male walrus

**nukkinaq** – male walrus, not full-grown

**Nunagirat** – place name of a cliff on Big  
Diomede Island

**nunavak** – walrus on top of the ice [pl.  
**nunavait**]



*Paul Soolook (see parka ruff). (Eskimo Heritage Program)*



*Walrus on the ice. (Joel Garlic-Miller, USFWS)*



**nunavatuq** – it (walrus) is getting up onto the ice or it got onto the ice

**nunavayuniat** [pl.] – many walrus on (scattered) ice

**nunavraqpaliarut** – they must be killing walrus (out of the water)

**nunavraqtut** – they (hunters) are killing walrus, which are out of the water (said when you can hear the hunters, but cannot see them)

**nunayatunja** – I am camping

**nunivautet** – berry comb

**nunuq-** – to scold

**Nuugatunja** – I went to Naukan

**Nuvaaluk** – Edwina Omiak Krier's Iñupiaq name

**--P--**

**paagun** – high cloud (probably, cirrus) that indicates wind

**Paamii** – a Chukchi man (Suksi in Iñupiaq)

**paaq** – entryway

**paganjaruak** [dl.] – bent tusks (that do not grow straight out, but bend downward)

**pagutuk** – cormorant

**palak-** – to be too much

**palliq** – wick

**palliraq** – moss used for lamp wick

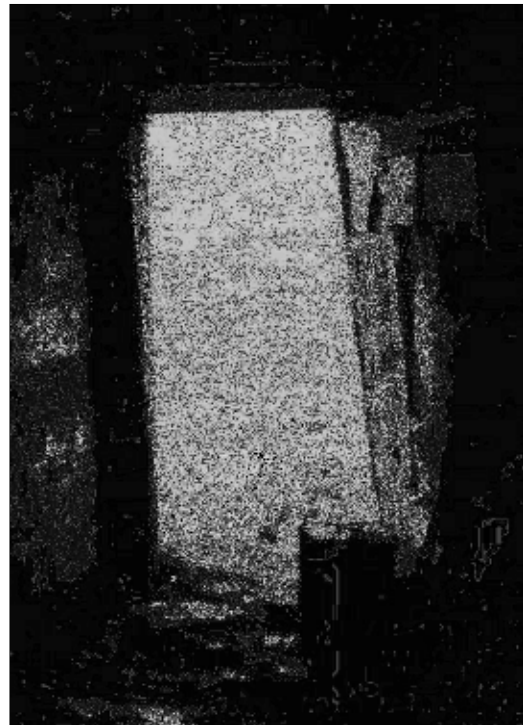
**pamiuq** – mammal tail

**pana** – spear (used even for walrus, after it has been harpooned)

**panagaa** – s/he speared it



*Walruses scattered on ice. (Joel Garlich-Miller)*



*Qaḡri entry. (Eskimo Heritage Program)*

**paneqtuaq neġe** – dried meat

**paneqtuamaruat yuġġuram tulimait** – dried walrus ribs

**paneqtuamaruat yuġġurat neġait** – dried walrus meat

**paptu** – wood drum handle

**Paugaq** – Elizabeth Milligrock’s Iñupiaq name

**pauġriruq** – puts something underground or snow or ice, as meat to cache it

**pautuk** or **pagutuk** – cormorant

**pauvyuak-** – to cough

**pavaġliraqtuat** or **neġuaqtuat yuġġurat** – feeding walruses

**paveġuq** – fish tail

**Payana** – Dwight Milligrock’s Iñupiaq name

**peneksraq** – dry grass used for insoles

**peñuktat** [pl.] – lumps on the skin of old bull walrus; small knolls

**peñuq** – frost heave, hump

**peñurainauruq nuna** – the land has “bumps” on it

**perektuq** – he/she/it went down

**peruniaqtunja** – I am hunting for chicks, using a small hook if I can’t reach into a crack

**peruq** – auklet chick

**pilak-** – to butcher an animal

**pipsiraq** – dried fish

**piqqaagruk** – young kittiwake



*Drying meat. (Etta Ahkinga)*



*Man hanging auklets to lure birds before capturing them with a net. (Eskimo Heritage Program)*

**pizukaagruk** – fox

**pualaruq** – s/he is dancing

**pualatut** or **pualarut** – they are doing a  
common dance

**puiġagait** – they blew them up, inflated them

**puiġaa** – s/he blew it up

**puiqtuq** – they inflated something

**pukta-** – to float

**puktaaġ** – floating ice pan, ice floe

**Puqtuġmiut** – Puqtuut **qagri**

**purumuusiq** – old-style kerosene stove (loud);  
primus stove (from the word ‘primus’)

**puuġaa** – caught a bird with a net

**puuqtunġa** – I caught birds with a net

**puuvratuq** – it is swimming (active swimming,  
not a fish)

**puvatut** – they smell something

**puvluavut, naluktut** – they (walrus) smell us  
and dive

**puyalainavauruq** – there is a lot of steam, as  
from a large herd of walrus

**puyuq-** – to be a dark cloud over open water

**puyuqtuq** – there’s a dark cloud over open  
water

**puyuqtut** – they’re going after a whale (boat  
crew)

**--Q--**

**Qaaġ** – place name for the top of Diomedé  
Island



*Ice floes move past the village of Little Diomedé.  
(Eskimo Heritage Program)*



*Dark clouds over the Bering Sea. (Julie  
Raymond-Yakoubian)*

**qaġa** or **qaġaq** – root of **aziaq** plant or pink plume plant

**qaġaqpazimeaa** – there are walrus hauled out on the beach

**qaġisaq** – pole with net on the end to catch birds

**qaġitaq** – brain (animal or human)

**qaġlutuat yuġġuaq** – the walrus call or make a sound

**qaġlutut** – they (animals) call, or make a sound

**qaġna** – mouth [its mouth]

**qaġri** – a political, social, ceremonial and educational institution in Inupiaq communities

**qaġri-** – to go to a **qaġri**

**qaġrim inuit** – **qaġri** members

**qaġriruq** – he went to a **qaġri**

**qaġruq** – arrow (Eskimo style)

**qaġtuāġruk** – shearwater (also known as the “walrus bird”)

**qaġit** [pl.] – waves onshore, breakers

**qaġulik** – ribbon seal

**qakkuin!** or **qaktutin!** – come in, meaning literally ‘climb up’ as from the **qaġri** tunnel into the house

**qaknaaruak** or **qatinġaruak** – tusks that touch at the tips

**qakneq** – walrus on the ice, out of water



*A walrus on land. (Etta Ahkinga)*



*A ribbon seal. (Kawerak Natural Resources Division)*

**qaknivak** – walrus on ice that look like an island from the distance; large walrus herd, or a big walrus on ice

**qaksrut** [pl.] – sea mammals out of water on land

**qaksrut** – they climbed up

**qalatuq** – something boiling

**qalausriruq** – she is boiling something

**qathavak** – axe

**qaluaq** – blue cod or meat hole (see also following term)

**qaluaq** or **ea** – meat hole (for storage and aging of meat; greens go in smaller holes with wood covers; auklets go in gunny sacks with walrus meat) where meat is stored until October

**qaluaqpak** – “codfish” (Arctic pollock)

**qalut** [pl.] – rocks on the beach

**qaluviaḡuŋ!** – lance it!

**qaluviaq** – whaling lance, also used for walrus

**qamaut** – dogsled, freight sled

**qamigatut** – they are pulling a boat over the ice

**qaneqsruun** – telephone

**Qapqamiut** – highest **qagri** on Little Diomedé

**qaqtuuk** – [dl.] bird net with a frame (same word as ‘lips’)

**qaqqazuk** – raven

**qaqqin** – root pick

**qaqqirunḡa** – I am digging with a root pick



*Walrus herd. (Julie Raymond-Yakoubian)*



*Amy Iyapana in an “ea” (meat hole). (Eskimo Heritage Program)*



**qaqsrauq** – loon

**qatek** – bird breast

**qatjuatatut** – they are going to leave

**qatjutut** – they left, departed

**qatqit** – to reach the top of something

**qauneq** – windowpane

**qavsiniq amivisii?** – how many skins did you get? (response: **Tallimanenq** – [I got] five)

**qawaqsiagruk** – young male walrus with short tusks

**qawaqsilaaq** – mother with young walrus with new tusks

**qawaqsilik** – female walrus with young (older than baby); also, place name on north end of island where people pick greens

**qawaqsiq** – harpoon line made of young or baby walrus skin

**qayakaa** – he hears an echo

**qayaksaagaa** – he is listening for an echo

**qayaktuq** – there's an echo

**qayanilat** – there is no echo, they have no echo

**qayaqtutuaq** – someone using a kayak

**qayauruaq** – it tipped over (a boat or sled)

**qayuq** – walrus or seal broth

**qayuqtuuraq** – Bering chickweed; also anemone, not distinguished from chickweed, anemone grows only in one place

**qazigiaq** – spotted seal



*Bird breast. (Julie Raymond-Yakoubian)*



*Jacob Ahkinga and friend make rawhide rope from baby walrus, Dora Ahkinga in background. (Eskimo Heritage Program)*

**qegamaruaq nege** – frozen meat

**Qegeqtamiuraaqtuq** – he is speaking in the Shishmaref dialect of Iñupiaq

**Qegeqtamun aulaiḡugvisii?** – Are you all going to stop at Shishmaref?

**Qegeqtaq** – Shishmaref

**Qegeqtarugvisii?** – Are you all going to Kotzebue?

**Qegeqtaruḡmiut** – people from Kotzebue

**qeḡtuumaruat yuḡḡurat neḡait** – frozen walrus meat

**qeleqeuḡ!** – lash it!

**qelit-** – to wind rope around in traditional rope making process

**qelḡiaqatuq** – there is an underwater rock or reef

**qelḡiat** [pl.] – rocks under water, reef

**qeneḡautek** [dl.] –binoculars

**qeneqsitaagutit** [pl.] – movie camera

**qenḡaa** – its nose

**qenḡatek** – king eider

**qerriuuqtuaq** – someone cutting firewood

**qeruk** – firewood

**qeruktain!** – go collect firewood!

**qetquaq** – seaweed

**qiapiq** – seagull

**qiaq** – inside of walrus stomach, which is scraped, and eaten



*Person using binoculars. (Joel Garlich-Miller, USFWS)*



*Flock of eider ducks. (Kawerak Natural Resources Division)*

**qiiyaqui!** – a boat is coming! people are coming to the island by boat!

**Qilaḡruaḡmiut** – place name for a location on the south side of Wales

**qilainainaq** – sail for a boat

**qilaḡaaḡruk** – puffin chick

**qilaḡaq** – puffin

**qimaugatut** – they fled

**qimuksiagatuat** [pl.] – dogsled racers

**qissiq** – when you make a handle through the skin or a split on the top of the head to tie a rope to

**qitiqpiaqtuu** – getting right in the middle

**qitiqutanaqsiaa** – it's lunch time

**qitqa** – its middle

**qivuqaq** – finback whale (with fin far back)

**qizik** – skin without hair, or tanned skin

**quaḡugvin?** – do you want to eat frozen meat?

**Quapegat** – place on Big Diomede Island

**quaqtak** – fermented walrus meat sewn up to store and ferment; aged meat

**quaqtatugut** – we are eating aged meat (especially flipper)

**quaqsiagruk** – walrus with short tusks

**qaqtuḡa tenḡmenḡ** – I am eating frozen liver

**Quḡanaq** – James Iyapana's Iñupiaq name

**qugigaagruk** – dovekie

**qugruaknaq** – large orange bottom fish



*Rope attached to a walrus head, Enmelen, Chukotka. (Kawerak Subsistence Resources Program)*



*Walrus meat sewn up to be stored, Enmelen, Chukotka. (Kawerak Subsistence Resources Program)*

**qugruk** – (tundra) swan

**quǵvik** – “pee pot”

**qui** – walrus bottom flipper and entire bottom part of animal

**quiktivaktuaq yuǵǵuaq** – a fat walrus

**qulepsiq** – walrus intestine stuffed with blubber

**qulipsiun** – cooking pot

**qułuk** – honey bucket

**qumakłak** – little cigar-shaped fish eaten by puffins and murre, which dive to get them

**Quņa** – village on north side of Big Diomedede Island

**quņuliq** – sourdock (the small round ones), also known as oxyria or mountain sorrel [pl. **quņulit**]

**Quņamiut** – people of **Quņa**

**quņasiq** – neck

**quņjialiq** – seat behind the bow seat in a skin boat where senior hunters sit

**quņjialituaq** – second man, behind bow man in skin boat

**quņuyuņaaq** – to smile

**quppaq** – crack (there is a big crack on top of the island)

**quqquyak** – (mythical) big polar bear with double ribs

**quumatuq** – wooden vat, big bowl where urine is used to cure skins, also used by shamans to see distant people and scenes by looking into the liquid



*Alice Soolook and Glen Iyahuk smiling. (Eskimo Heritage Program)*



*Glen Iyahuk and Alice Soolook, 2014. (Meghan Topkok)*



*Tundra swans. (Meghan Topkok)*

**quuqsruq-** – to say ‘**quu, quu**’ which is a call for help

**quvanuaq** – snow bunting

**quvanuaqpak** – snow goose

**--S--**

**saagit** – chest, share of walrus “chest” given to elder crew member

**Saatunuyait** – place name

**saayuq** – upper part of storage shed

**sagik** – father-in-law

**sagiuraq** – mother-in-law

**sagriq** – artemesia, “stink weed”

**sagvaligaa** – current has begun and ice is coming

**sagvaq** – ocean current [pl. **sagvat**]

**sagvaq savignatuaq** or **sagvavaktuaq** – strong current

**sagvatuq** – current is moving, flowing

**sagvaziun** – compass (old word, thought to show where the tides would go)

**sagvik** – darting bomb for whaling

**sailaq** – sailor [from English]

**salire** – haircutter, barber

**samuuna** – toward the west, toward East Cape, Siberia

**sana-** – to carve

**sanalgutit** [pl.] –tools

**sanaruaq** – carving on a tusk



*Ivory carvings. (Eskimo Heritage Program)*



*Ice in a current. (Eskimo Heritage Program)*



**Sanimaq** – place name for a point of land on the west side of the south end of Little Diomedede Island

**sanivaat** [pl.] – people crossing to the mainland by boat

**sanivata!** – let's cross to the mainland

**sanivatuq** – he crossed to the mainland

**sapnaurut** – they got stuck, e.g. in a storm

**saqpiik** – whale flukes

**saqpiliaqtuq** – its flukes are visible when the body is not visible

**satkuq** – bow

**sauyaq** – drum

**sauyaq kazakaa** – he is beating the drum

**sauyatut** – they (the women) are dancing in a seated position, doing a bench dance

**savak** – door

**savakᵇazaq** – west side of island

**sayuᵇuyuuᵇuaq** – parakeet auklet chick

**sayuᵇuyuuq** – parakeet auklet or sea parrot

**sayuqtut** – they are doing a motion dance

**sayuun** – song with fixed dance motions

**siaqsraq** – dried rawhide rope

**sigguuk** – [dl.] bill of bird; snout of dog, seal, or human

**Siᵇnaq** – Helen Pushruk of King Island's Iñupiaq name

**siᵇnaq** – channel



*He is beating the drum. (Julie Raymond-Yakoubian)*



*Plane on landing strip on sea ice (see next page). (Eskimo Heritage Program)*

**sigu mervik** – landing strip on the sea ice

**sigu qaviaqtuq** or **qaviaqtugaa** – ice is far out but appears close

**sigvaagruk** – young guillemot

**sigvaq** – guillemot

**siigak** – saxifrage

**siiqsianiq** or **siiqsiaq** – raw sour liver

**siklaq** – pickaxe (used on ice)

**silalutuq** – it is bad weather

**silu** – drifted carcass

**silugaa** – it (the carcass) drifted ashore

**simiagnaq** – razor clam, large clam, siphon, or round clam found out from and north of village [pl. **simiagnit**]

**siñailik** – female animal with a fetus, pregnant female

**siñairuq** or **siñaiyauruq** – she is pregnant

**siñaiyaq** or **siñiaq** – fetus

**Siqnazuami perut** – they came from Nome

**sitiqpatut** – they are very hard

**sitquliaqtuq** – its flippers (walrus or whale) are visible when it dives, body not visible

**sitquq** – walrus flipper (fore-flipper or tail flipper)

**Situgauranmiuguruq** – he is a member of the **Situgauraq** qagri

**siua** – bow of boat

**siugaani ipkua** – people of long ago



*Walrus diving with just hind flippers visible.  
(Julie Raymond-Yakoubian)*



*Bow of boat. (Joel Garlich-Miller, USFWS)*

**siugruk** – Coleman stove

**Siuqamiuraaq-** – to speak Siberian Yupik

**siutaa** – ear [its ear]

**siuvate** or **siuvatuaq** – bow man in boat, who sits on front right, ready to harpoon.

**siuvatega** – my bow man

**siuvatuq** – he is seated in the bow

**siuvaukpiin?** – do you want to be the bow man?

**sugumaq** – snipe or sandpiper

**sumenᅇ anuvizi?** – what did you catch?

**sumenᅇ niñiqpin?** – what share did you get?  
(asked of hunter by his wife)

**sunaiᅇun!** – remove its gall bladder!

**sunaq** – gall bladder

**sunaqsitut** – they have bile in them and are not good to eat

**sura** – willow leaf, found on top of the island of Little Diomedede

**Sutpak** – name of a location in the middle of Big Diomedede; there's a creek with snow that doesn't melt in the summer. Little Diomedede people went there to get water when they had none. Walrus often haul out near this location.

**--T--**

**taanmuinaq** or **taatut** – [they went] toward Diomedede Island from the west

**tagaq** – blood vessel

**tagraqtut** – waves crash on the beach



*Sandpiper. (Kawerak Natural Resources Division)*



*Waves crashing on the beach. (Meghan Topkok)*

**Taguupik** – William Kaputak’s father’s Inupiaq name

**taikaa palakman, sigu imna aġviaa** – ice moves toward East Cape, Siberia

**taikaḡaġuaa** – east wind has begun to blow

**taikaḡaq** – east wind

**taisiḡurut** – they got lost in the fog

**taikut** – fog

**taituġaa** – it got foggy

**taksiruḡa** – I won (at cards, etc.)

**Taktuk** – Moses Milligrock’s Inupiaq name

**taliġuq** or **taliq** – foreflipper of walrus, seal; human arm

**talū** – screen, barrier, could be a hunting blind of piled rocks

**taqqiq** – moon

**taqtuq** – kidney

**taqtuq aġinaziqtuumaruq** – fermented kidney

**tategraq** – crane [pl. **tategrait**]

**tavra qaa?** – is that all?

**tayaq** – crested auklet

**tayaqtuaq mittuq** – a plane landed

**tayuuq-** – to sneeze

**tegeruq** – it flew away

**teggutek** [dl.] – pliers, literally “grabber”

**telaiḡainiq** – sail

**tenetkaa** – it (an object) got blown away



*Fog. (Eskimo Heritage Program)*



*Birds flying. (Julie Raymond-Yakoubian)*

**teḡmiaḡhuziq** – small bird

**teḡmiaq** – bird

**teḡmiaqpak** – eagle

**teḡneq** – someone who drifts away on an ice floe [pl. **teḡnet**]

**teḡuḡaq** – cooked sour liver, put away for winter

**teḡjuk** – liver (fresh)

**teḡquuraq** or **teḡquaq** – coltsfoot (*Petasites*)

**tiivum qaaga** – table top

**tiivuq** – table [from English]

**tilaiḡaininek** – with a sail

**tilaiḡainitut** – they are sailing

**timik** – inside “core” of tusk

**tiḡmiuraq** – auklet

**traumii!** – a ship is coming! (a call)

**tugrun** – lashing for the skin boat [pl. **tugrutit**]

**tuktaq** – walrus meat, including organs, tied in a waterproof bundle

**tulak-** – to reach something, in a boat

**tulimaq** – rib

**tuluḡateut** – it (the walrus) hit us

**tunḡaq** – black puffin [pl. **tunḡait** or **tunḡat**]

**tupḡiraḡniq** – fermented food, not too strong

**tupḡitit** – they aged (of meat)

**tupḡivakait** – they got very aged, very strong



*Golden eagle. (Kawerak Natural Resources Division)*



*Men lashing a boat frame with a new skin cover. (Eskimo Heritage Program)*



**tipliziqnaun** – not aging the meat

**tupliziqtuᅇa** – I am aging the meat (pronounced tuffiziq-)

**Tuqsruuraak** – place name for an area near the south of the village of Little Diomede

**Tunu** – back of island toward Wales

**tuᅇuᅇaq** – sour liver

**tuugaam qupait** – cracks on a tusk

**tuugaaq** – tusk

**tuuᅇnagaa** – he was haunted

**tuuᅇnaᅇaqtuᅇ** – it is haunted [literally ‘it has ghosts’]

**tuuᅇnaq** – ghost

**tuukaq** – toggle spearhead

**tuufik** – type of loon, smaller than **qaqsrauq**

**tuumiᅇen** – “picking bag” worn around neck, to put greens in when picking

**tuusiniq** – tusk with head bone attached

**tuvautanaqsiaa** – it is breakfast time

**Tuveq** – place name for a location south of the village of Little Diomede

**tuwaiq-** – to go out (the shore ice)

**tuwaq** – shore ice

**--U--**

**Ualeq** – Ualen (Siberia)

**Ualituᅇa** – I went to Uelen

**uaruq** – female walrus is sitting with her young, or a woman with a baby



*Tusk (see also cracks on tusk). (Julie Raymond-Yakoubian)*



*Tusks with skull attached. (Julie Raymond-Yakoubian)*

**ugamatuat** – people pulling boat along the shore or along edge of ice

**Ugineq** – place name for the first cliff south of Little Diomedede village

**ugiugaa** – winter has come, winter is here

**ugiuvamiuraaq-** – to speak King Island dialect

**ugiuksraaguaa** – fall has come

**Uguaksraq** – Aaron Milligrock’s Inupiaq name

**uguaq** or **ugukhaq** – daughter-in-law

**uilataḡaa** – lead is starting to open

**uiniq** – open lead, water

**uituq** – a lead opened up

**ukkut** [pl.] – rock blind for seal hunting

**ukpek** – snowy owl [pl. **ukpiit**]

**ulemaun** – adze

**umegluk** – front of walrus face, snout with whiskers

**umialeraq** – future captain, also a man’s name

**umialik** – boat captain; boat owner; boss

**umiaq** – large skin covered boat

**umiaq tulugaa** – walrus hitting a boat [literally: ‘it hit a boat’]

**umiaqpak** – ship

**umiaqtut** – they are hunting sea mammals from a skin boat

**umiaqtutut** – they are “boating”, hunting sea mammals from a boat;

**umiaqtuzuilat** – they do not go out boating



*Winter on Diomedede. (Meghan Topkok)*



*Man in a small boat (see next page). (Eskimo Heritage Program)*

**umiayunjaq** – one-man skinboat (sealskin)  
which is rowed; a small boat

**umiu-** – to capsize

**umiuraq** – wooden whaling boat

**umiurut** – they tipped over in a skin boat

**unaaq** – harpoon for walrus or seal [pl. **unaat** or **uniġat**]

**unaqsiaq** – wood

**uniat** – upright sled

**uniġatin izakin!** – pick up your harpoon!

**unnuaq** – yesterday

**unuuta-** – to eat dinner

**unuutanaqsiaa** – it is dinner time

**unuutatunja** – I am eating dinner

**unagraq-** – to be a north current, which takes  
ice out

**unagrauġaa** – north current has begun

**unagrimum** – towards the northwest

**Unagrġit** – northwest

**unagrġituamun** – to become northwest

**unagrġituq** – there is a north(west) current

**unalaugaa** – south wind has begun to blow

**unataa** – the south side (of it)

**unatmun** – to the south

**Unaukhyuk** – Patrick Omiak's Inupiaq name,  
known as **Tenjaari** or **Tenjaare** to Siberians

**unmit** – whiskers



*"Dinner foods" - ugruk, seal and walrus meats.  
(Julie Raymond-Yakoubian)*



*Walrus whiskers. (Meghan Topkok)*

**upkut** [pl.] – lower part of modern-type shed  
(attached to house)

**uqqutaq** or **uqqutauraq** – windbreak

**uqsruaq** – oil slick around dead sea mammal  
from their blubber

**uqsruaqḷuk** – stove oil

**uqsruluk** – kerosene

**uqsruq** – fat, blubber

**uqsruuraq** – fuel oil, blubber for fuel

**usrraq** – fermented flipper or skin with blubber

**usrruq** – it lost its hair, the hair came off

**uteḡninaḡiaumautin!** – come home soon/early!

**uteḡninaqsiaa** – it's time to go home

**utesirunḡa** – 1 aged (walrus) meat or sealskin so  
that the hair comes off

**uti-** – when hair slips off the skin after it has  
been prepared and aged

**utqiq** – Eskimo potato

**uukḷizuun** – cook stove

**uuktuaqḷuu** – try it!

**uumatiq** or **uuman** – heart

**uunazaun** – wood stove

**uuraq** – cooked fish

**uutumaruat yuḡḡurat neḡait** – boiled walrus  
meat

**uyaḡak** – rock [pl. **uyaḡait**]

**uyaḡauraq** – little stone



*Shed. (Eskimo Heritage Program, L. Milligrock Collection)*



*Utqiq – Eskimo potato. (Etta Ahkinga)*



**uvagnaraq** – spring

**uvagnaraqsiun** – small skinboat used in spring, easier to handle than larger boat; taken to south side of Little Diomede Island with a dog team in the past

**Uyaanauq** – Inupiaq name of the father of **Avuuna**

**uyuguagnaqtut** – they are walrus hunting

**uyuguaq qaksruq** – the walrus hauled out, got out of water onto ice or land

**uyugurat uutuumaruat** [pl.] – cooked walrus meat

**uzuk** – penis, penis bone (baculum)

**--Y--**

**yaanaq** – rain

**yaanituq** – it is raining

**yuggayaak** – pair of waterproof boots, of ugruk or seal (blood used to waterproof it)

**yugguagnaqtuat** – walrus hunters

**yugguaq qeleguagaqtuaq** – walrus with a scar on its skin

**yugguram iglawiit qalautiumaruat** – boiled intestines

**yuggurat atqatuat** – diving walruses

**yuggurat paamatuat** – crawling walruses

**yuggurat puerat** or **pueyatuat** – surfacing walruses

**yuggurat siniktuat** – sleeping walruses

**yuunjaq-** – to whistle



*Walruses hauled out on the beach. (Joel Garlich-Miller, USFWS)*



*Walruses surfacing. (Julie Raymond-Yakoubian)*



*Walrus sleeping. (Etta Ahkinga)*



**--Other--**

Seats and positions in skin boat:

1. **siua** – front
2. **qunalik** – second seat
3. **qetqa** – middle place
4. **agupsaaq** – fourth seat
5. **agua** – rear seat



*Hunters in skin boat – front of boat on left side, rear of boat on right side. (Eskimo Heritage Program)*

## Little Diomedede Methods of Preparing Walrus

Compiled from interviews with Frances Ozenna

### **liver / tejuk**

#### *Raw Sour Liver (siiqsianiq or siiqsiaq)*

Liver from a bull or female can be used.

- First, cut the liver into thin strips and place raw and uncooked into a (preferably glass) bowl to sour for as long as desired, roughly 8-10 days. The bowl can be lightly covered with cardboard or paper, but the liver needs air to sour properly. You keep the bowl indoors, on the floor. Check every few days by dipping your finger in to test if the liver is soured to your taste preferences.
- You can eat the soured liver with cooked flipper or coke. You can also dip the coke or flipper into the juice of the sour liver, like a condiment.

#### *Cooked Sour Liver (tejugaq)*

- Cook the liver in large chunks (it will shrink to about half that size as it cooks) that are 3-5 inches in diameter, on medium-high heat in a pot with spring or snow water (not chlorinated water) for about 30 minutes. As it cooks the blood will seep out from the liver and the liver will begin to harden or stiffen.
- Be sure to stir constantly to prevent the liver from burning. Cook until it's a little more than half cooked (not fully cooked), as it will 'cook' more as it sours. There will be a little bit of blood foaming from its center when it is done.
- Separate the liver from the liquids to cool and then mix again in a bowl, wooden barrel, porcelain crockpot, etc.
- Leave the liver in the bowl (or other container) to sour approximately 20 days, or up to a month depending on the temperature of the place where it is set, in a place that isn't too cold or too warm (such as out on the porch). You will be able to tell within 4-5 days whether or not the liver is in a place that is too cold and thus not souring. If so, change the location of the container to a warmer location to help it ferment. Or, if this does not help, it could be a sign that the liver was overcooked, when it does not sour as expected.
- When the liver is soured and ready to be stored in a barrel, dry the liver out for about a day before placing it in the barrel with seal oil.
- Alternately, instead of fermenting the liver in the pot, you can place the liver into a barrel and allow it to ferment either with the clear liquid broth or by adding snow to melt in the barrel, to prevent the liver from drying out. When liver is done fermenting, remove from it from the broth and enjoy. The sour liver will last in the barrel with seal

oil for long periods of time, but it tends to crumble if stays in the oil too long. For some families, this is the meat usually eaten first.

## **breast / mamaun**

### *Dried*

- Once you cut the breast meat away from the coke, you can remove it with part of the chest muscle/meat.
- Get a good sized triangle from the chest meat – about 1.5 feet in diameter – and cut into 2-2.5 inch strips, to form a coil. This way it will shrink and the inner side will dry a bit as well.
- Soak meat in water and then hang to dry.
- Hang the breast up to dry in the sun for about 15 days (so that it is about half dried). This will add taste to the meat, especially since not all mahmaun (breast) is filled with milk.
- Then cut the long strips into pieces about 1.5 inches long.
- Cook in water with salt on medium-high heat for about 35-45 minutes.
- Remove it from the pot and air dry on a pan for a day, then place in a barrel with seal oil. Meat will last as long as it is preserved in the oil.

## **chest / saagit**

### *Boiled*

The soft bone (in the chest) with meat attached can be cooked. In order to soften the bone and cartilage enough to be easily eaten the meat and bone should be cooked for a long period of time.

- Place soft bone and meat in a pot of water and cook for about 2.5 hours.
- Add onion and salt to flavor.
- If you have fresh greens, cabbage, roots or other vegetables you can add those as well.
  - Add roots and seaweed\* about an hour before the meat is done cooking so the roots can soften.
  - Add about a quart of cut cabbage (or other similar vegetables) about 15-20 minutes before the meat is done cooking.

*\*Note:* the time of year that the seaweed is harvested should be taken into account when adding to the pot. If it is gathered in the early summer it tends to be thinner and harder, so you can add this seaweed when you first start cooking the walrus meat. Seaweed that is gathered in the fall, however, tends to be thicker and softer, and should be added later when

cooking. Alternately, you can cook the seaweed in a separate pot in order to prevent the taste of seaweed from overwhelming the walrus meat.

## **heart / uumatiq or uuman**

### *Half-dried heart*

- Best part of heart to half-dry is the thinner parts in the back of the heart (as it can be hard to chew on).
- Cut into strips and hang to dry in the sun.

### *Boiled heart*

Best part to boil is the thicker, meatier parts of the heart.

- First, cut these parts into strips, about 1-1.5 inches thick/wide.
- Hang them to dry.
- Once the parts are dried cook them. You can cook these with clams (taken from the stomach, see later section on how to prepare these) and with some pieces of white cartilage. Some families do not fully cook and prefer the heart to be bloody.

## **kidney / taqtuq**

### *Half-dried kidney for a barrel*

- Split the liver in half and then cut the liver long ways into about 5 cuts that are approximately 2 inches thick, so that they are about the same shape as a round plate. You can keep or remove the outer membrane according to your preference, this membrane holds fat and flavor, and keeping it will add a chewy texture.
- Then hang the pieces to half-dry for 8-10 days, the pieces will shrink and age during this time. When it is done half-drying, cut the kidney into small sized portions and boil in a pot of non-chlorinated water for 30-35 minutes with salt.
- Remove the kidney from the broth and allow to dry for a day (to seep out any juice) and place in a barrel of seal oil. This way the meat will soften in the seal oil and be richer in flavor. However, you can also dry the kidney and place in barrel without cooking if you prefer.

### *Aged kidney*

- Alternately, you can clean the kidney, slice it and place it in a bowl with a light covering, such as a piece of cardboard, light cloth, or paper, to age for 12-15 days (depending on the temperature of where it is placed).

- You can check the kidney periodically and test taste to ensure that you age the kidney as desired.
- When you are done aging the kidney, you can eat with cooked coke or store in a barrel with seal oil.

## **boiled intestines / yuġguram iglawiit qalautituumaruat**

Intestines taste best when the fat on the outer intestines is not removed during butchering. If there is not much fat, insert strips of blubber inside intestines while aging to add richer flavor.

- First, rinse the intestines with non-chlorinated water and cut into 4 inch long strips and place into a large glass bowl or 2.5 gallon bucket (one intestine will usually fill up a glass bowl).
- Add some walrus blubber on top to keep from drying out.
- Age the intestines for 12-15 days.
- Once the intestines are done aging, turn them inside out and use a butter knife to scrape off the inner layer (it has a slimy texture). You can also squeeze off this layer using a paper towel.
- Cook the inside out intestines for 15-20 minutes on low or medium heat, leaving them a bit bloody.
- Add salt to water as desired.

## **clams from the walrus stomach (walrus stomach filled with clams: imaniraktuaq)**

When the walrus stomach is slit open, wash contents with sea water to rinse off. Choicest clams are those that are not fully digested, as they are softer and fresher with red or orange tips. Since the clams have been 'cooking' and digesting in the walrus stomach, they don't require much cooking, and the longer you cook them the tougher they will become. Once the clams are cooked, you can eat with boiled walrus heart (see earlier section on how to prepare the walrus heart).

## **baby walrus / izagvak**

- Allow body of baby walrus to age for a day or two before butchering. You can do this by leaving the body on the beach, or outside your house, covered with a tarp or oogruk (bearded seal) hide to prevent bugs from getting into the body.
- Then cut the body into large sized chunks – flippers, chest, ribs, spine, etc.
- Tie parts together – e.g. flippers together, ribs together – and hang to dry at least 12 days depending on the weather (hot and sunny weather is ideal for drying).



- Bring the parts inside and allow them to sit in a box for a few days to age further. Then cut the pieces into smaller chunks and cook in pot of non-chlorinated water with salt.
- Remove chunks from broth and allow them to cool and dry, then place in a barrel with seal oil and throw out the liquid.

*Note:* When drying parts be sure to check for the presence of bugs or eggs. Wash these off with salt water. Don't cut slits in joints, or on the spine, so that there are no small crevices where bugs (such as flies) can lay eggs. You can cover the baby walrus with an ugruk hide (with no blubber on it) to prevent bugs from laying eggs while it ages prior to butchering.

### *Preparing izagvak for the meat hole (meat hole: qaluaq or ea)*

- Leave the baby walrus out (but covered in a cardboard box, under a tarp, or under an oogruk hide) to age.
- Place the body in a meat hole around July.
- Take meat out not long after Halloween (or after the first snow, but before the first freeze up) and cut in half.
- Can eat the flipper and other parts you want at this time, as they are already fermented and will cook fairly quickly in a pot of salted water.
- The other half of the baby walrus can be put back into the meat hole to freeze, and be eaten later.

### *Izagvak blubber (blubber: uqsruq)*

- Be sure you have sharp ulus when removing the blubber from a baby walrus as there are lots of sinew tacks to cut through.
- Then render and boil the blubber. Sterilize the seal oil and drop in some murre eggs carefully.
- Only add murre eggs that haven't been washed, as the water will contaminate the eggs. The eggs will help preserve the meat, as well as add flavor to it when storing in the barrel. You can also fry them up, usually around November. When collecting murre eggs, try to collect around 30 of cleanest ones you can find (e.g. not covered much with bird excrement, dirt). This is a great breakfast/snack type food.