The kasamîx (A), or common eider duck, is often hunted in the early summer months in the Aleutian and Pribilof Islands region. Kasamîx can be prepared in several ways including soup, pot roast, frying pieces or roasting whole. This film takes place in Atka at the Tanasxangin, the Atka and Akutan combined Culture Camp. Sally Swetzof, of Atka, teaches campers how to butcher a kasamîx, while proving Unangam Tunuu lessons on the different parts of the kasamîx.

UNANGAM TUNUU:

<table>
<thead>
<tr>
<th>Kasamîx (A)</th>
<th>Common Eider Duck</th>
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<tbody>
<tr>
<td>Hakas (A)</td>
<td>Feather</td>
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<tr>
<td>Chunguili (A)</td>
<td>Pinfeathers</td>
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<tr>
<td>Alqus al wa? (A)</td>
<td>What is it?</td>
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<tr>
<td>Igasi (A)</td>
<td>Wing</td>
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<tr>
<td>Kamgi (A)</td>
<td>Head</td>
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</tbody>
</table>

E = Qawalangin, or Eastern dialect  
A = Niiğu̱, or Western or Atkan dialect

By: Shara Kay

DID YOU KNOW?

Historically, the Unanga people used duck bone as sewing needles for making clothing. Feathers were also used to decorate chigdas (A), or gutskin parkas.
HOW TO BUTCHER KASAMIX

PLUCK THE FRONT OF THE KASAMIX
Using your fingers, pluck the feathers away from you on the front chest area.

CUT OFF THE BUTT
Use a sharp knife to remove the butt.

CUT OPEN KASAMIX
AND REMOVE INTESTINES
Starting from the removed butt area, cut upwards to the sternum of the duck so you can remove the intestines.

PLUCK THE REST OF THE BIRD
Using your thumb and pointer finger, pull downward at the base of the feather, against the skin, so you don’t leave behind pin feathers. Remove all feathers.

TIPS FROM ATKA BUTCHERS:
Once all the feathers are plucked, the kasamix will have a yellow tint if it has a lot of fat on it. If it has little fat on it, the kasamix will be dull in color.

Set aside the heart, liver and gizzard. These parts are edible and considered a delicacy!

CUTTING UP THE KASAMIX
- Remove the legs at the joint
- Cut the tip of the wing off at the joint
- Cut the head off
- Cut wing meat off at shoulder joint
- Cut leg at the hip joint
- Separate the arm and leg section
- Cut under wing bones
- Pull the body apart from the center

UNANGAÑ WAY:
Ludakiim axtan samtaatx (E) – Respect Elders
Ludaágis (A), tukus ama uchiitilas sahngaatxada (A)
– Respect Elders, Leaders and Teachers