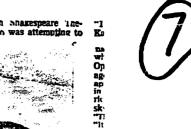
## LEGISLATIVE ASSEMBLY OF THE NORTHWEST TERRITORIES 6<sup>TH</sup> COUNCIL, 39<sup>TH</sup> SESSION

TABLED DOCUMENT NO. 7-39
TABLED ON JUNE 17, 1969

over about 400 costumes and

on pieces of cheese and for Afferican Shakespeare Incater, who was attempting to



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Work Ticzen Sincio (Inc RIII Alter) Erich Hofmann arranges Arctic lake trout on platter. In chafing dish are coci tail fish balls, while another Eskimo food, marinated muktuk, is in patty shells.

## By JEAN HEWITT

CLOSE to 300 people squeezed into the Amron Gallery, 228 West Fourth Street, and around the 55-Street, and around the 55gallon tank of goldfish yesterday afternoon to preview
a new collection of Eskimo
sculpture, prints, toys and
artifacts and to nibble on
whale meat in Spanish sauce.
Arctic char, and marinated
muknik in mustard sauce.

The three traditional Eski-The three traditional Eakimo foods are among a group of 12 specialty items being processed at Rankin linlet in Keewatin, west of Hudson Bay in Canada's Northwest Territories. They have been selling in Canadian markets and specialty stores for two years.

## Supervises Preparations

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The project was begun in 1862, according to Erich Hof-mann, specialty foods officer with the Canadian Government's Department of Indian Affairs and Northern Development. Mr. Hofmann has bean in New York for three days to supervise the preparation of the canapés and hors d'oenvre served at the gallery.

The processing plant was

The processing plant was established to provide familiar food for year-round consumption by the Eski.no. who lacks means of preservation during the summer months. The joke about selling refrigerators to the Eskimos may not be so far off after all.

All the foods processed by the plant are purchased from skino hunters, and all employes of the plant are Eski-

White whale meat, which

is meaty in flavor and texture, arctic char (a cross between a salmon and a sea trout, arctic lake trout, muktuk (skin of the white whale) and muktuk sausage were among the first foodstiffs canned and sold to the Esidmos. The sausage, without casing, is a mildy salted, sage-seasoned minced product with head skin, heart and flipper added. It is a favorite with Eskimos out hunting or whaling. whaling.

whaling.
The average white whale weighs 1,500 pounds and provides enough edible meat for 3,000 eight-ounce cans. The plant deals in a number of side products from the blubber and a fine oil obtained from the head. The idea of the specialty food products to appeal to the non-Eskimo came later.

Mr. Hofmann, who spends

Mr. Hofmann, who spends five summer months in the Arctic every year, took four years to develop the products. It is hoped that income from their sale will fluance expansion of facilities and development of new varieties.

development of new varieties.

A German-born and trained chef, Mr. Hofmann worked in France before joining the Foreign Legion in 1949. He spent five years in Indo-China developing food products from local ingredients for French troops. He emigrated to Cenada in 1956 and has worked for the Canadian Government since 1958.

Because of Jack of facilities at the gallery, Mr. Hofmann supervised the preparation of foods for the preview at the Party Box, a tatering establishment at 535 Columbus Avenue. There were hot spicy cocktail fish balls (another cannery product) with mustard sauce and marinated muktuk with mayonnaise in party shells.

He arranged mild-flavored Artitle like touth

tomatoes and black clives. Canapés of whale meat paté were made by draining a can of whale meat, Eskimo style, and mixing it with one-half cup soft butter, scasoning with salt and pepper, and spreading on toest rounds. Gallery gnests are whale meat in sea food sauce, too, as they browsed among Eskimo caribou antier carvings and scapatone sculptures.

## Ookpiks and Seagrass

Couples any beagens Seven to eight-tunce cans of the Eskimo foods (about \$1.50 each) will be available at the gallery, along with fur ookpiks (arctic owl toys), dolls with caribou horn faces and traditional costumes and baskets made from a special

basicis hade from a special seagrass.

The collection will be on display through March 29.

"People purchase a piece of Eskimo sculpture or art and they become interested-in the people," said Mrs. Martin Dain, owner of the gallery. Mrs. Dain makes frequent trips to the frozen North in search of handicrafts and artifacts.

a simple method of prepara-tion and a more complicated suggestion for serving. Serv-ing mulcuk at a cockasil parly might be quite a con-ve sation piece.

age \$50.