Traditional Distribution of Bowhead Whale at Barrow, Alaska

As of October 2001

Suqqaich (baleen)
Half is given to the crews who helped harvest and/or tow the whale; otherwise all goes to the successful crew.

Umiat Ninigat
Shared by all whaling crews that participate in the butchering.

Tavsi (“belt”)
Half goes to the successful crew.
Half is cooked and served to the public at the Captain’s house.

Uati
Served at the feasts (Nalukataq, Christmas, and Thanksgiving)

Suqqaich (baleen)
Half is given to the crews who helped harvest and/or tow the whale; otherwise all goes to the successful crew.

Umiat Ninigat
Shared by all whaling crews that participate in the butchering.

Tavsi (“belt”)
Half goes to the successful crew.
Half is cooked and served to the public at the Captain’s house.

Aqikkak (Flukes)
Cut into small (transverse) sections and served at the feasts.

Itiğruk
Given to visitors at the Nalukataq

Sakiq (lower lip)
One side goes to the captain. One side is used for shares. Note: both sides of the lower jaw belong to the captain, if no assistance was needed, otherwise, half is divided by the whales crews that assisted in the hunt.

Taliguq (flipper)
One side goes to the harpooner.
One side is used as taguun by all whaling crews.

Uchik (tongue x-section)
Half is used for crew shares. Half is served at the feasts.

Taqtu (kidney), Ingluaq (small intestine), and Uuman (heart). These organ meats are served at the feasts.

Pidaniaq
When the butchering is completed, the Captain gives go-ahead, and anyone can glean the remaining portions for their use.
Female

Note that the tavsi for the male begins at the anterior or “front” end of the genital slit and is not centered on the “belly button.”

Male

Note that the two tavsi strips center on the umbilicus or “belly button.”

Adapted from NSB Inupiat History and Language Commission by J.C. George, E. Brower, H. Brower