



# Moose Harvest: Moose Butchering and Cutting

SEASON: Fall



## SYNOPSIS

Wāpastim shows us how to butcher and cut moose meat in a traditional way as well as how to preserve the meat with smoking and vacuum sealing. We also learn traditional teachings for honoring mōswa.

**WARNING:** The videos in this series contain graphic depictions of traditional methods of animal harvesting showing blood and animal insides and may not be suitable for all viewers. **VIEWER DISCRETION IS ADVISED.**

## THEMES

knife types, cutting techniques, moose bone marrow compared to elk bone marrow, traditional delicacies, safety, types of wood for smoking

## LEGENDS/STORIES



How Moose Came to Be



Why Moose Looks the Way He Does (Told in Cree)

## VIDEOS IN THIS SERIES

Butchering Moose Hind Quarter (39:00)

Butchering Moose Front Quarter (21:44)

Cutting Moose Dry Meat (20:02)

Cutting Moose Muscles for Drying (5:38)

Cutting Moose Ribs (16:42)

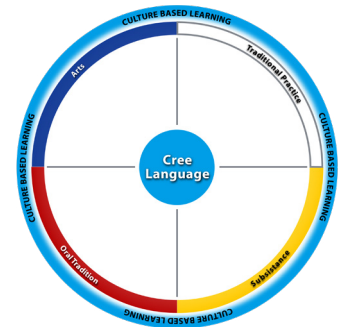
Dry Meat Smoking and Wood (3:00)

Cutting Moose Shanks and Broth Bones (12:11)

Cutting Moose Steaks (12:06)

Butchering Finished Product (4:09)

## PRE-PLANNING TEMPLATE





# Moose Harvest: Moose Butchering and Cutting

## CREE TERMS

### Butchering Moose Hind Quarter

tānisi - hello  
mōswa - moose

### Butchering Moose Front Quarter

Nēhiyawak - Cree People

### Cutting Moose Dry Meat

tānisi - hello  
Wāpastim - White Horse  
nīsīkāson - my name is  
panisawan - dry meat  
ēkosi maka - that's all for now

### Cutting Moose Muscles for Drying

panisawan - dry meat  
otaskitanak - muscles

### Cutting Moose Ribs

tānisi - hello  
Wāpastim - White Horse  
nīsīkāson - my name is

## Dry Meat Smoking and Wood

panisawan - dry meat  
kakhēwak - dry meat

## Cutting Moose Shanks and Broth Bones

tānisi - hello  
Wāpastim - White Horse  
nīsīkāson - my name is  
Nēhiyawak - Cree People

## Cutting Moose Steaks

mōswa - moose

## Butchering Finished Product

tānisi - hello  
Wāpastim - White Horse  
nīsīkāson - my name is  
yapew - bull moose



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### EXAMPLES OF GRADE AND CURRICULUM CONNECTIONS

#### Grade 5 Science: Living Systems

5 LS 1.1 Students investigate the internal systems of organisms and explain how they support biological processes.

#### Grade 8 Science: Cells and Systems

Investigate living things and identify and apply scientific ideas used to interpret their general structure, function and organization.

#### Junior High: Environmental and Outdoor Education

#### High School CTS Courses

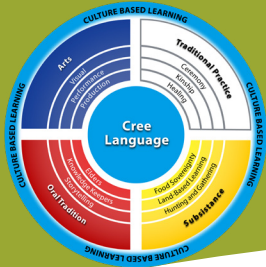
A multitude of CTS courses connect with this content, such as:

##### Foods

- FOD1060: Canadian Heritage Foods
- FOD2100: Basic Meat Cookery

##### Wildlife

- WLD1100: Outdoor Cooking Theory
- WLD1130: Outdoor Survival Skills
- WLD3020: Wildlife Protection and Stewardship



## Pre-Planning with the 4 Foundations of Cree Ways of Knowing and Being

