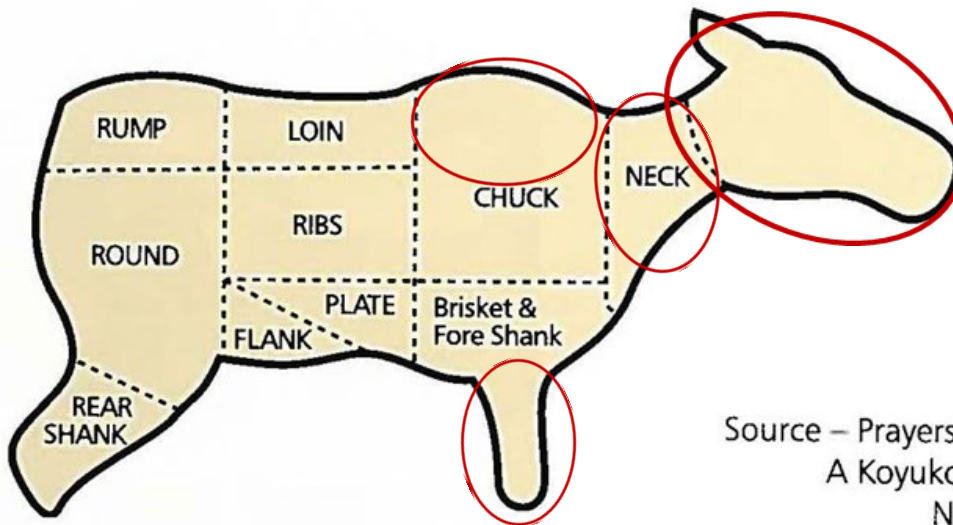


# FOOD

**WHY  
ACT  
NOW**

## Moose - Uses of Parts

Traditionally, Indigenous people used all parts of a moose to fulfill different needs, nothing was wasted...



Source – Prayers to the Raven,  
A Koyukon View of the  
Northern Forest

### Head:

- One of the best parts of a moose. Nearly all tissues & meat are eaten (nose, ears, tongue, lower jaw, lips/mouth tissues, head muscles, brain), except the glands.
- Usually cooked in 'moosehead soup' or 'head cheese'.

### Neck:

- All meat is eaten, except that from the first joint, among people beyond childbearing age.

### Shoulder Blade:

- Cooked or dried. Scapula can be dried and used for a moose call.

### Foreleg:

- Muscles are cooked and dried. Marrow is eaten raw or cooked.
- Joints of leg bones can be pulverized and boiled to obtain grease.
- Lower bone is made into a scraper for removing fat from animal skins.

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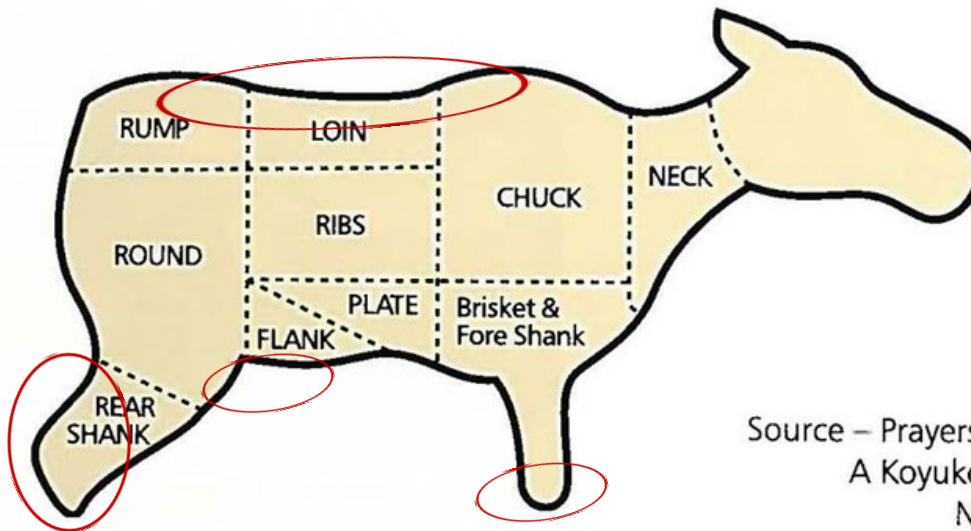
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**WHY  
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## Moose - Uses of Parts, pt. 2

Traditionally, Indigenous people used all parts of a moose to fulfill different needs, nothing was wasted...



Source – Prayers to the Raven,  
A Koyukon View of the  
Northern Forest

### Hindleg

- Upper leg muscles are very valuable as food
- Hind leg sinew can be used for sewing.
- Bones may be pulverized and boiled for grease, the marrow is removed and eaten.

### Feet:

- Boiled and tissues are eaten.
- Feet are tabooed for all except old people.

### Backbone:

- Cooked or dried, considered very high quality.
- Bones are not used. Spinal cord is removed from the cooked vertebrae and eaten.
- Sinew is removed, dried and used for sewing (best in sewing snares).

### Pelvis:

- Meat is highly valued and is prepared by cooking or drying.

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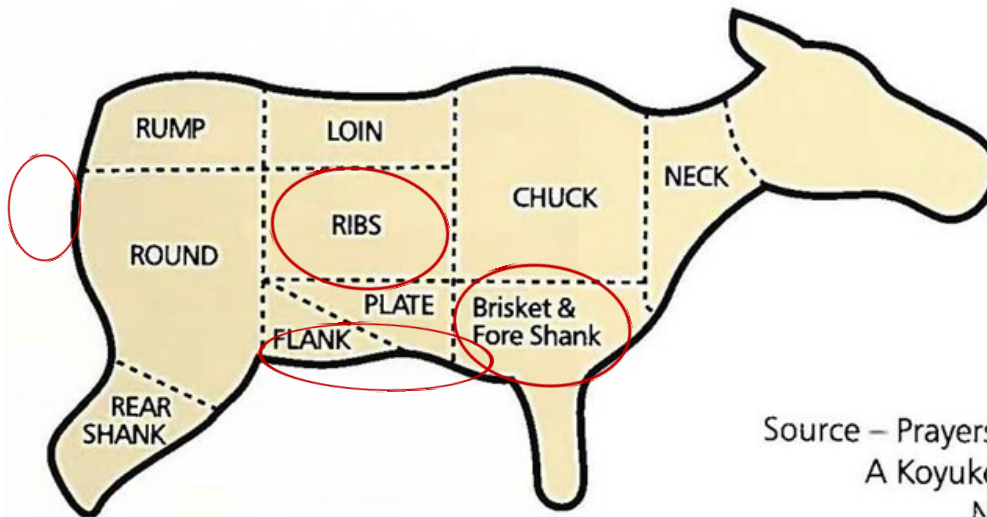
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**WHY  
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## Moose - Uses of Parts, pt. 3

Traditionally, Indigenous people used all parts of a moose to fulfill different needs, nothing was wasted...



Source – Prayers to the Raven,  
A Koyukon View of the  
Northern Forest

### Tail:

- Cooked and eaten. Tabooed for all except old people.

### Ribs:

- One of the best parts of a moose.
- Either dried or cooked, often for special events.

### Brisket:

- Excellent meat, prepared by boiling.

### Belly meat:

- Considered a very good meat.
- Dried or boiled for a long period before eating.

### Liver:

- Cooked and eaten.

### Large Stomach:

- Not eaten. Used for dog food.

### Lungs:

- Sometimes cut into thin strips and boiled with meat.
- Primarily used for dog food.

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