Chugach Regional Resources Commission (CRRC) is a non-profit, intertribal consortium formed by seven Tribes in the Chugach Region of Alaska to protect the subsistence lifestyle through the development and implementation of natural resource management programs to assure the conservation, sound economic development, and stewardship of natural resources in the traditional use areas.

In 2016, CRRC initiated a traditional foods program to conduct a baseline assessment of food consumption, use, and harvest patterns to develop wellness strategies in the face of a changing environment. Through this endeavor, a traditional foods poster (below) was created that portrays subsistence foods in southcentral Alaska. This poster serves as a window into the lives of the people of the Chugach, a glimpse of the traditional foods that are important to their cultural identity, and a stepping stone to protect a subsistence way of life that desperately needs to be preserved.
Traditional foods are more than just commodities; they are gifts that help us to always remember who we are and where we come from because foods weave together the very social fabric that makes a community. When people are actively pursuing wild game or fishing sacred waters, they are gifted with new memories and those of a distant past that bring a sense of belonging while promoting balance and generosity.

This creation serves as a legacy to the people of Alaska. Alaskans have great potential to shape a food system that feeds the future in a way that...
To the Alutiq people, subsistence is life. There is no easy way to translate the word subsistence - suumacípét - into the Alutiq language. Westerners often think of subsistence as the process of obtaining and eating wild foods, an alternative to buying groceries. This definition, however, fails to capture the complexities of living off the land.

Collecting wild foods is not simply an economic act, but a central component of social and spiritual life. Through hunting, fishing, and gathering, Alutiq people experience and express Native identity. They explore their deep and enduring connection to the land. They care for their families and communities. They celebrate and sustain life.

Subsistence is also a birthright, a way of living passed down from ancestors that has sustained generations. While not a literal translation of the word subsistence, suumacípét asirpiurtuq, “our way of living is best,” expresses these many connections.

The Gulf of Alaska, including Prince William Sound and Lower Cook Inlet is one of the richest and biologically productive ecosystems on the planet. A local saying is: When the tide is out, the table is set.

**FOR MORE INFORMATION**
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Parks Stewardship Forum explores innovative thinking and offers enduring perspectives on critical issues of place-based heritage management and stewardship. Interdisciplinary in nature, the journal gathers insights from all fields related to parks, protected/conserved areas, cultural sites, and other place-based forms of conservation. The scope of the journal is international. It is dedicated to the legacy of George Meléndez Wright, a graduate of UC Berkeley and pioneer in conservation of national parks.

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