This booklet illustrates the major plant resources in Makushin Bay and explains how each plant was used by the 18th-century Aleuts in their daily lives. Seventeen plants are illustrated and identified by their common names and, for many, the Latin names are mentioned, also. The plants represent a variety of habitats that include sandy areas; shaded damp areas; and exposed, windy dry areas. Students are encouraged to do individual research on each plant's habitat to gain a more complete picture of the Aleutian environment. The uses of the plants are varied: beach grass was used in weaving baskets and mats; poison extracted from roots of the monkshood was used in whale hunting; leaves of the flowering ragwort were placed on cuts and boils to help them drain; and salmonberries were picked and eaten raw in the fall. This booklet is to be used as supplementary reading material for the social studies unit, The Aleuts of the Eighteenth Century. (Author/AV)
Floral Resources in Makushin Bay

Aleuts of the Eighteenth Century Social Studies Unit

BOOK III

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FLORAL RESOURCES IN MAKUSHIN BAY

Introduction

The Map of Makushin Bay shows only faunal, or animal resources. This booklet will illustrate the major floral, or plant resources in the same area. Under the name and picture of each plant, you will find an explanation of how, to our knowledge today, the 18th Century Aleuts used that plant in their daily lives.
Each of the plants in this book grows in a slightly different habitat from each of the others: some prefer sandy areas; others grow in shaded, damp areas; still others are able to grow in even the most exposed, windy, and dry locations. Do individual research on each plant's habitat to gain a more complete picture of the Aleutian environment.
The juice of the *Anemone Narciss-oides* var. *Villosissima* was used to treat a hemorrhage. The root was boiled, then the resulting juice drunk by the patient.
The roots of Geum Calthifolium were boiled and the tonic was drunk for colds and sore throats. Also, the wet or boiled leaves were used to cover and heal persistent open sores.
Beach grass was traditionally used in weaving baskets and mats, and to cover the tops of Aleut abaras.
Blueberries were harvested in the fall. The blueberries which grow in the Aleutians are *Vaccinium iginosum var. alpinum* Bigel.
The root of the Iris Setosa was boiled in water, then taken as a laxative.
The young shoots of this plant, *Athyrium filix-femina*, called "fiddle-head ferns"; may have been eaten raw in the spring.
The roots of the low putchkii, *Angelica lucida*, were split, heated, and used as a poultice.
The root of the beautiful Aconitum plant contains a deadly poison. Aleuts in some parts of the Aleutians used a poison prepared from this plant in whale hunting.
Mossberries (also called crowberries)

These berries from Empétrum nigrum were collected in the fall and probably stored in seal oil or fresh water for the winter.
The skin was scraped from the root of the *Lupinus nootkatensis* plant, and the insides were eaten raw or cooked with seal oil.
The stalk of the wild celery plant, *Ligusticum Scoticum* subsp. *Hulténii*, was eaten in the spring and summer, and the leaves were boiled to make a tea. The stems and leaves were also used in soups and boiled with fish and seal meat.
The roots of *Menyanthes trifoliata* were an ingredient in a medicine used to ease gas pains, constipation, and rheumatism.
In the spring, when the plant was tender, the hairy stem of the *Heraclèum lanàtum* plant was peeled off and the inside of the stem was eaten raw.
The leaves of the flowering Senecio pseudo-Arnicca plant were collected and placed on cuts and boils to help them drain.
The juicy berries of *Rubus spectabilis* were picked and eaten in the fall.
The leaves of *Geranium erianthum* were boiled and used as a gargle to treat sore throats.
Yarrow, *Achillea borealis*, was used as a medicine to treat chest, stomach, muscular pains and for colds.