

Sustainable Harvesting Agreement

Acknowledgment and Agreement

I, _____ (Name), as a member of the Yurok Tribe and a respectful steward of the land, hereby acknowledge that the Sustainable Harvesting Information outlined above is essential for preserving Yurok traditional foods, cultural practices, and the health of our ecosystems.

By signing this agreement, I commit to the following:

1. **Respecting Guidelines:** I will adhere to the sustainable harvesting practices for acorns, seaweed, berries, salmon, sturgeon, eels, and other traditional foods, as described in this document.
2. **Honoring Nature:** I will respect the natural cycles, habitats, and biodiversity of the areas I harvest from, ensuring resources are preserved for future generations.
3. **Taking Responsibility:** I will take only what I need, minimize waste, and actively contribute to the restoration and protection of Yurok lands and waters.
4. **Sharing Knowledge:** I will pass on these sustainable practices and traditional ecological knowledge to others in my community.

I understand that this agreement is a commitment to honor Yurok values of balance, respect, and sustainability. I will strive to uphold these principles in all my harvesting activities.

Signatures

Participant Name (Print): _____

Signature: _____

Date: _____

Witness Name (Print): _____

Signature: _____

Date: _____

By entering into this agreement, we affirm our collective responsibility to safeguard the abundance and health of Yurok traditional foods for current and future generations.

Sustainable Harvest Information Sheet: Yurok Traditional Foods

Introduction

Yurok traditional foods are central to cultural identity, health, and community well-being. Sustainable harvesting ensures these foods remain abundant for future generations while respecting the balance of the natural world. Below is guidance for sustainably gathering key traditional foods: acorns, seaweed, berries, salmon, sturgeon, and eels.

Acorns

- **Species:** Primarily tanoak (*Notholithocarpus densiflorus*).
 - **Sustainable Practices:**
 - Collect only what you need, leaving plenty for wildlife such as squirrels and deer.
 - Avoid taking from trees showing signs of disease or stress.
 - Rotate harvesting areas to allow ecosystems to regenerate.
 - Scatter leftover husks and debris in the forest to enrich the soil.
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Seaweed

- **Species:** Bull kelp (*Nereocystis luetkeana*), red seaweed (*Mastocarpus spp.*).
- **Sustainable Practices:**
 - Harvest during the appropriate season (typically spring to early summer).
 - Only take seaweed that is free-floating or from the upper portion of the plant, ensuring the base remains intact to regrow.

- Limit collection to small amounts to prevent overharvesting and protect marine ecosystems.
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Berries

- **Species:** Salmonberries (*Rubus spectabilis*), huckleberries (*Vaccinium spp.*), elderberries (*Sambucus spp.*).
 - **Sustainable Practices:**
 - Harvest ripe berries gently to avoid damaging plants.
 - Pick from multiple plants rather than depleting one bush entirely.
 - Leave some berries for animals and natural reseeding.
 - Avoid using chemical sprays or disturbing nearby habitats.
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Salmon

- **Species:** Chinook (*Oncorhynchus tshawytscha*), coho (*Oncorhynchus kisutch*), steelhead trout (*Oncorhynchus mykiss*).
 - **Sustainable Practices:**
 - Follow tribal regulations and seasonal closures to allow fish populations to recover.
 - Use traditional fishing methods that minimize bycatch and harm to the river ecosystem.
 - Avoid fishing during spawning runs to support natural reproduction.
 - Participate in restoration efforts, such as river cleanups and fish habitat rehabilitation.
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Eels

- **Species:** Pacific lamprey (*Entosphenus tridentatus*).
 - **Sustainable Practices:**
 - Harvest eels during their migration season, following tribal management plans.
 - Collect from multiple locations to prevent overharvesting in one area.
 - Support habitat restoration by removing barriers to migration and improving water quality.
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General Harvesting Guidelines

1. **Respect Natural Cycles:** Harvest only in-season foods to allow plants and animals to complete their life cycles.
 2. **Take Only What You Need:** Practice moderation to ensure others in the community and ecosystem have access.
 3. **Avoid Waste:** Process and store foods properly to prevent spoilage. Use every part of the resource when possible.
 4. **Educate and Share:** Pass on traditional ecological knowledge and sustainable practices to younger generations.
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Protecting Yurok Traditional Foods Together

By following these sustainable harvesting practices, we honor our ancestors, nurture our lands, and sustain our communities for the future. For more information or to participate in restoration projects, contact [Yurok Tribal Fisheries Program] or [Cultural Resources Division].

"We gather not just for ourselves, but for those who come after us."

