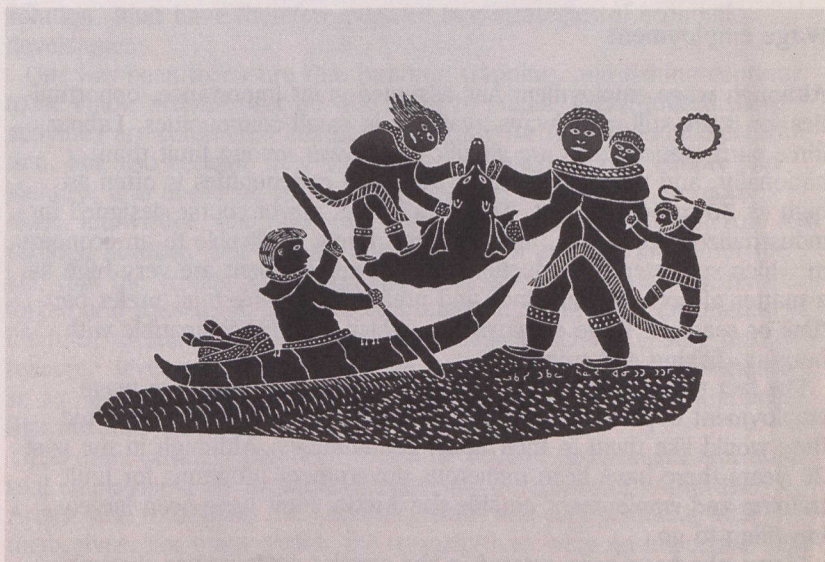


Each household purchases and maintains its own productive equipment such as snowmobiles, outboards, rifles, fish nets, and small boats, which typically cost thousands of dollars each year to buy, maintain and operate. Inuit have always been quick to adopt new harvesting technology, not only to make their livelihoods more secure, but to reduce the time required for harvesting.

According to recent surveys, annual *per capita* production of meat and fish from the land averages over 200 kg, nearly double the national *per capita* consumption of these products. The Inuit population is thus essentially self-sufficient in protein, which constitutes a large part of the diet. At the same time, these harvest levels are generally well within the conservation limits of the major species of fish and wildlife. On a replacement basis, this production is valued at a minimum of \$1 000 *per capita*.

Replacement, however, would not be an easy matter. Seal meat, caribou meat, and fish have been shown to be excellent sources of certain minerals and vitamins, as well as being very high-quality protein. These would not be replaced by importing beef, pork, and chicken from southern Canada, and in any event the small quantities of these meats available in the isolated northern stores are, after transport and storage, no longer of the highest quality, irrespective of price. Any substantial reduction in the consumption of country food by Inuit would be a detriment to public health standards. In any event, Inuit generally



Caribou hunting by kayak (print by Lucassie Tookalak and Rebecca Qumaluk)