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MÁHTUT – Sámi knowledge and practices in the era of the green transition



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Sámi oahpahusguovddáš
Sáámi máttááttáskuávdáš
Sää'm škooltemkõõskõs



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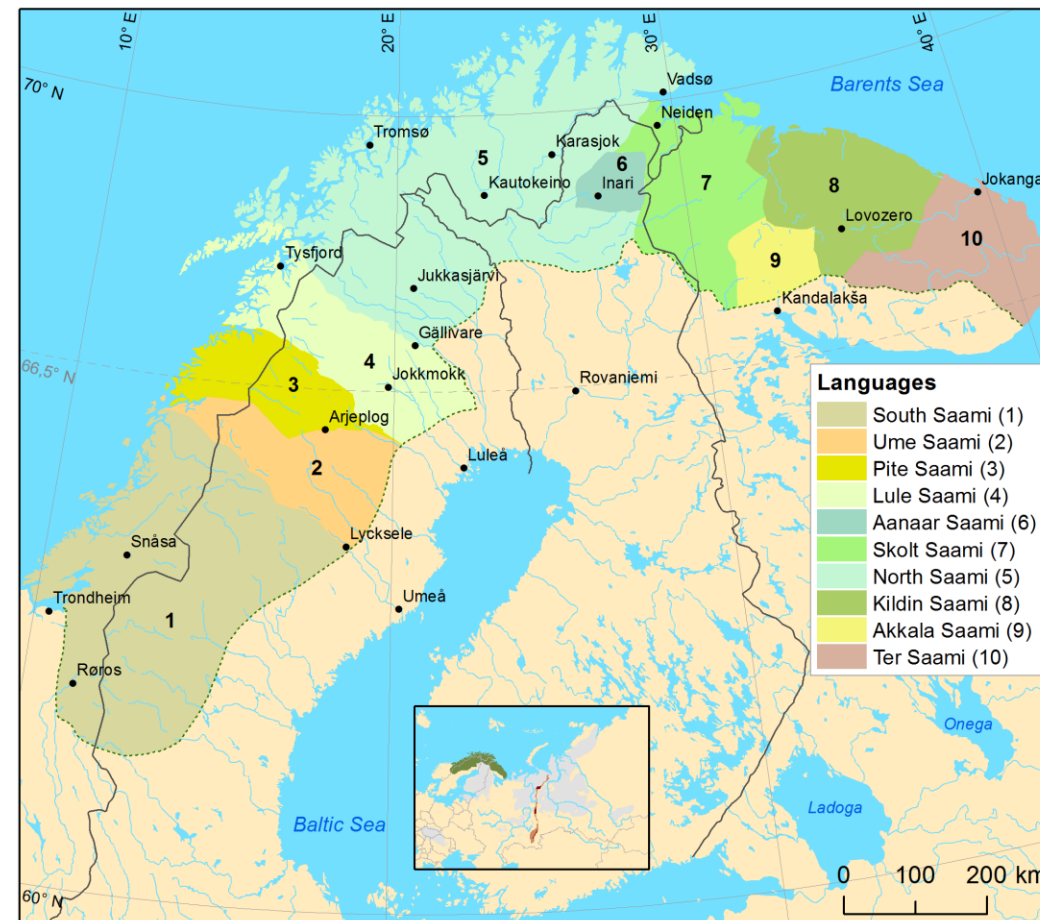
We work across borders in the project Máhtut

SÁMI KNOWLEDGE AND PRACTICES IN THE ERA OF THE GREEN TRANSITION

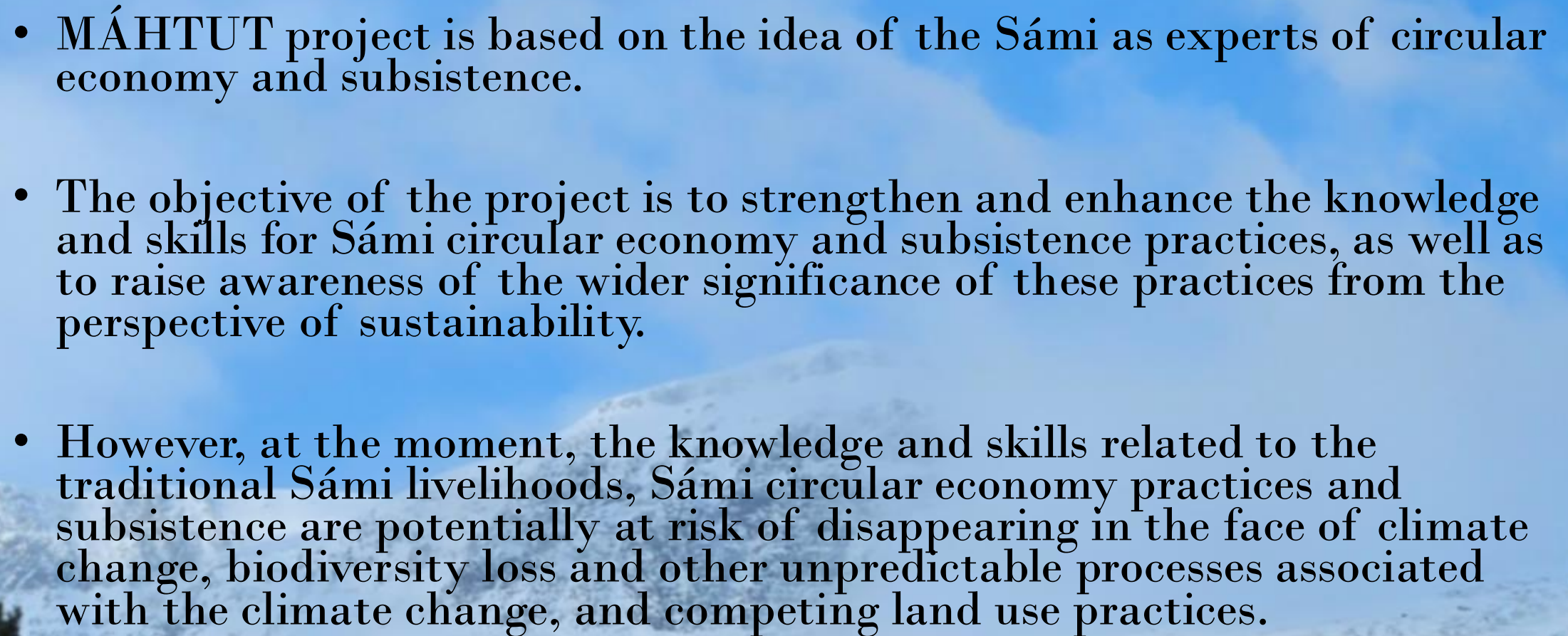
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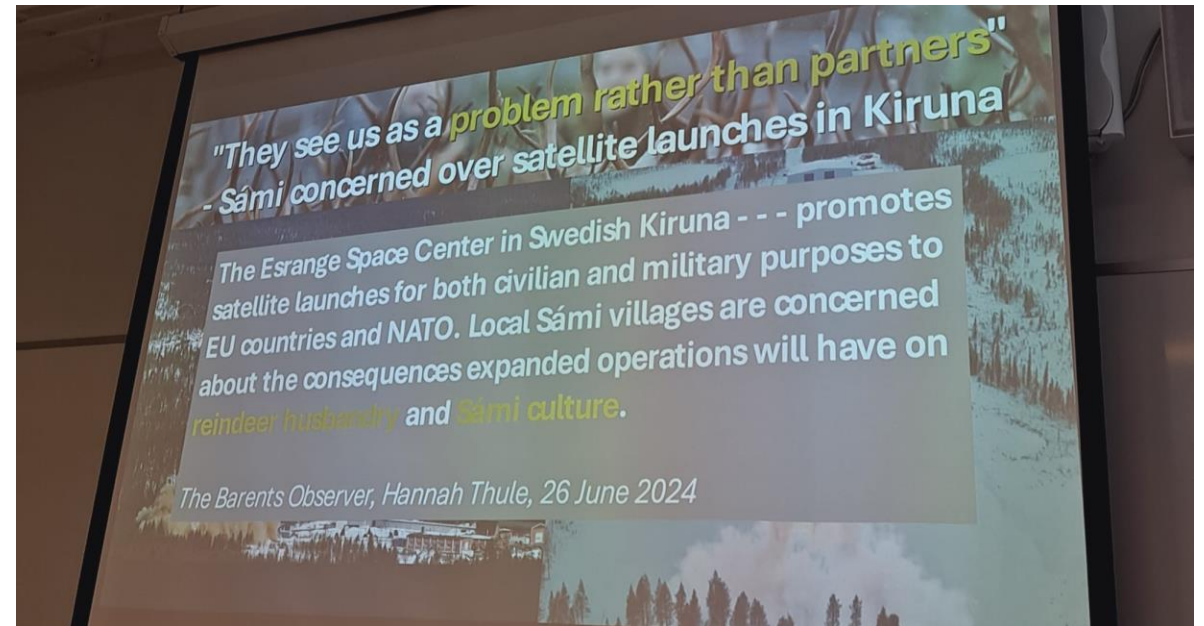
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Map: https://upload.wikimedia.org/wikipedia/commons/7/7e/1-Saami_branch.png

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- MÁHTUT project is based on the idea of the Sámi as experts of circular economy and subsistence.
 - The objective of the project is to strengthen and enhance the knowledge and skills for Sámi circular economy and subsistence practices, as well as to raise awareness of the wider significance of these practices from the perspective of sustainability.
 - However, at the moment, the knowledge and skills related to the traditional Sámi livelihoods, Sámi circular economy practices and subsistence are potentially at risk of disappearing in the face of climate change, biodiversity loss and other unpredictable processes associated with the climate change, and competing land use practices.

Pictures from workshops in Inari River area, Če'vetjäu'rr and from MÁHTUT presentation at the University of Lapland





Dried pike



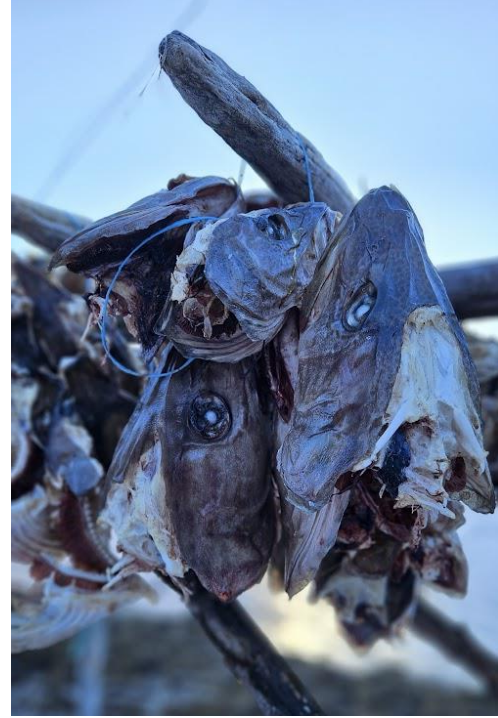
Preparing reindeer meat in a lávvu

Preparing bone marrow and reindeer guts for blood sausages

Máhtut food show as part of the European Indigenous Tourism Conference (EITC)



Preserving Sea Sámi food traditions



BARGOBÁDJI #1

THE ROAD TO GUOHPPARMÁLIS

OCT 23, 2024

OLMMÁIVÁGGI

8:00-10:30 AM



Photo: Eli-Anita Oivand Schoning

Eight eighth-grade students and their teacher participated in preparing meat for the guohpparmális (cod roe soup). This activity was designed to facilitate the transmission of Sámi traditional practices to the younger generation and was part of the school subject Food & Health (Mat & helse).

The bargobádji was planned and led by manager Svein Leiros, senior advisor Henrik Olsen and kitchen chef Ann-Kristin Hansen at DÁG.

TEACHING SÁMI PRACTISES

On October 23rd, the Interreg Aurora-financed MÁHTUT project held its first bargobádji (workshop) in Olmmáivággi (Manndalen) in collaboration with the local partners Davvi álbmogiid guovddáš (DÁG, Center of Northern Peoples) and the secondary school, Manndalen School.



Photo: Trude Fonneland

BARGOBÁDJI #1

THE ROAD TO GUOHPPARMÁLIS

CUTTING THE SHEEP

The Food & Health class took place at DÁG. After a theoretical introduction to the guohpparmális by Leiros, the students were taken to the kitchen and taught how to cut/slice the sheep meat.



Photo: Trude Fonneland



Photo: Eli-Anita Oivand Schoning

The students showed great interest in learning the techniques and quickly became proficient in these practices.

Luossafanas, a traditional Deatnu river boat



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LUOSSAFANAS Document: https://www.youtube.com/watch?v=sKvZ_DXRz3Y

Making of food preservation/salting containers at the Sámi Education Institute in Inari



Pine bark harvesting workshop in collaboration with the Forest and Saami Museum Gammplatsen.



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Giitu, kiitos, thank you!

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