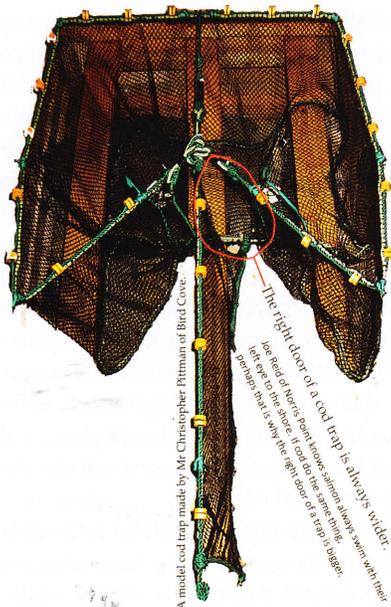


KNOWLEDGE AS VERB

Working toward an encyclopedia of Newfoundland knowledge, Pam Hall recognizes the collaborative nature of understanding

by **Maria Recchia**



A model cod trap made by Mr. Christopher Pittman of Bird Cove.

The right door of a cod trap is always wider. The heads of horses point toward salmon always swim with their left eye to the shore. It had to be the same thing. Perhaps that is why the right door of a trap is bigger.

Its origins and sources, its rich cast of characters, and its alternately quotidian and wildly adventurous plot can best be told the same way it has unfolded: layered in fragments and shards and revealing itself in moments of relation, encounter, and exchange.

—Pam Hall in *Towards an Encyclopedia of Local Knowledge: Excerpts from Chapters I and II*

Pam Hall, a visual artist, documentary filmmaker and scholar who has lived and worked in Newfoundland for more than 40 years, has produced a stunning book honouring the people of rural Newfoundland and their wide-ranging expertise. *Towards an Encyclopedia of Local Knowledge* is not only a gorgeous art book, it is also a scholarly work on the nature of knowledge. Her insightful social commentary on our society's overreliance on scientific knowledge and marginalization of other kinds of knowing distinguishes this as a book about social change.

The *Encyclopedia* begins with 42 pages of text describing the author's creative research process and her discerning assessment of the power dynamics of knowledge in our society. Here she lays out a new relationship with knowledge documentation that is deeply respectful and holistic. Her work maintains the integrity of knowledge held by people in a place. Hall challenges mainstream society's treatment of science as sacred. She examines the power dynamics around knowledge and sets out to change them.

Both the introductory text and the *Encyclopedia* pages could stand alone. Hall's writing is as eloquent and compelling as her artwork. When I received this book in the mail, I first looked at the pictures. It includes nearly 150 pages of gorgeous plates,

collages of photographs, drawings and typed and handwritten text. Some of the images jump off the page as if three-dimensional. As I relished in the artwork, I got to know the people of Bonne Bay, the Great Northern Peninsula, Fogo Island and Change Islands. All 142 knowledge holders who participated in the project are listed at the beginning of the book, as collaborators who "shared their knowledge in person." This includes 14 children from Sacred Heart All-Grade School in Conche who became research assistants in the project. Hall's deep respect for her collaborators is rare among researchers. We meet her collaborators in the *Encyclopedia's* pages where they are often referred to by name: "What Lambert Kennedy Knows about how to build a longliner," "Uncle George Elliott's technique for making snow shoes," "Isabella Pilgrim's moose cutting skills," "Joe Reid's jams and jellies" etc.

With "encyclopedia" in the title, I expected something akin to the Britannica volumes I used to write school reports as a child. That is, pockets of general knowledge in alphabetical order with an exhaustive index to make sure you could find the morsel of information you required. But this book has no index and is organized geographically. Chapter I covers Bonne Bay and the Great Northern Peninsula and Chapter II is Fogo Island and Change Islands. With a page about knitting socks next to

...this remarkable glimpse into the world of rural Newfoundland and the people who shape it gives the outsider a sense of the richness of life in this place.



Uncle George Elliott in Main Brook is one of the few who still makes cast nets. They are complex working nets that traditionally were thrown into shallow water where capelin were rolling, coming ashore on beaches to spawn. Many users held the net in both hands and in their teeth: to

open it before "casing" it into the water, where the lead balls drew the net down around the fish, and the gathering lines drew the net into a bag to haul ashore. Uncle George knits the twine, makes the lead balls, and threads and ties the lines to ensure the net will function properly. He sells them directly and through the general store in Main Brook, and is worried no one is learning how to carry on this complex set of skills.

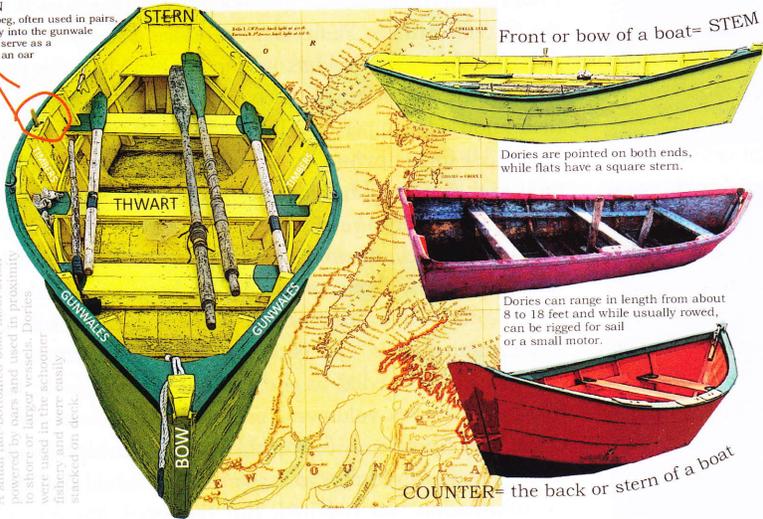
TOLE PIN

a wooden peg, often used in pairs, set vertically into the gunwale of a boat to serve as a fulcrum for an oar



DORY or FLAT

A small flat-bottomed boat most often powered by oars and used in proximity to shore or larger vessels. Dories were used in the schooner fishery and were easily stacked on deck.



a page about butchering moose next to a page about building a fishing boat, the *Encyclopedia* is not organized in a way that allows you to quickly locate information on a specific topic. Here one begins to see the political undercurrent of this work. The knowledge depicted in Hall's book is deeply imbedded in the people and the places that developed it and this is a radical approach.

The work is based on a definition of knowledge as a process, a verb. This dynamic definition of knowledge, along with a deeply collaborative documentation process, is a most valuable aspect of this work. The process is built upon genuine respect for people and places and the knowledge that emerges from the marriage of the two.

Not only a preservation tool for knowledge in danger of being forgotten, the *Encyclopedia* pages also depict undeniably modern concepts like how to read the electronics on the bridge of a 60-ft dragger or processing and selling sea cucumbers to China. Other pages describe the marriage of old techniques with new materials like the story of Linda Osmond's husband Winston, a gardener who likes to try new things. When he grew kohlrabi in his garden Linda made it into pickles:

Just because it is an old recipe doesn't mean it will not work on new things. A pickle is still a pickle. I might not know about kohlrabi but I know about pickles.

Local knowledge, like scientific knowledge, is not an island in time. It is based on generations of observations that are passed down from grandparents to parents to children, from neighbour to neighbour, from business partner to business partner. Just as scientific knowledge is based on the careful work of past scientists, local knowledge is based on the observations and theories of previous generations and ingenuity.

Clearly the impetus behind many of the *Encyclopedia's* pages is to preserve knowledge that is in danger of being lost, as

evidenced by the many pages dedicated to wooden-boat-building techniques. But also there are many examples of the resurgence of traditional craft to fill a modern need. On Fogo Island, historic wooden-boat-building techniques are used to create chairs for a luxury inn. Similarly, throughout Newfoundland interest is resurging in traditional low-impact fishing techniques like cod traps and hook-and-line gear to ensure a sustainable harvest as the cod stocks return. And state-of-the-art fish processing is being developed to provide a profitable high-quality product to get the most from a limited resource.

The value local knowledge brings to our society is unequivocal. Science alone is unlikely to adequately solve today's environmental problems without the knowledge of the grassroots. In a time of constant worry about climate change, the page about Derek Young's 30-year daily weather calendar is a tremendous opportunity to study environmental change. What may seem a mundane endeavour becomes a rare and invaluable resource to help understand what the future may hold. As Hall writes:

We have privileged the quantitative, the data-driven, and the statistical forms of knowledge to a dangerous degree—one that erases the qualitative, the embodied, the value-laden, and many individual and cultural ways of knowing that form and inform our embedded relationship within our now endangered ecosystems.

When society values scientific knowledge above all else, not only does it sideline other types of knowledge, it also sidelines people. I see this over and over again in my work with commercial fishermen who are rarely treated as the experts that they are. Local knowledge is often taken from people and removed from place. Usually it is mapped or listed in a very reductionist way and used by government agencies to make decisions on behalf of the fishing communities.

By proposing that knowledge is most

Shin boots are worked dampened to keep them soft enough to make small pleats.

They were made by GNP women and exchanged with the merchant for low molasses and flour and then the merchant would exchange them for fish from fishermen.

1 pair of handmade skin boots takes 1.5-2 skins.

Women who make them get \$60 a pair for boots that sell for \$300-\$400.

Many older women remember selling their boots for \$1.75 a pair.

Some would make the legs at night and could "bottom" three pairs a day.

Few younger women are learning the handmade pleating and sewing of the traditional skin boot, but rather are machine sewing skin and fur products ranging from slippers to hats, mitts, coats, boots, wallets.

In 2011, a bark-tanned skin coat \$120 and fur pelts cost \$100-120.

On the Making of Sealskin Boots

Playing by the Numbers: On the Complexity of Punt Mathematics

Every boat builder in Fogo and Change Islands uses their own methods to build a punt. Like the punts themselves, each one is a little different. Those who work with half-models, carve the shape they want then transfer those measurements to a larger scale. Many use 1 inch to 1 foot scale, but Jim Edwards in Change Islands uses 3/4 inch scale. Then every 1/16 of an inch on the model is one inch at full scale and 3/8th of an inch = 6 inches. There are different ways to measure the model, and some slice it into horizontal sections and mark their measurements on the individual layers. Others make cuts into the side of the model and make their measurements on shaped cards that insert into the slots. You can be in trouble if you lose those little cards.

There are no formulas that work for all punts, but most are between 12 and 17 feet in length depending on what they are built for. Aiden Penton in Joe Batt's Arm was never quite sure how far back to set the forehook and did it by eye. Then he found in a book that the width of the forehook equals the distance it should sit aft of the stem. This was "right on" to where he had placed it by eye. "Almost everything is decided by your eye," says Aiden.

Historic Halifax Streetscapes then and now
three walking tours, v.1
Barbara DeLory

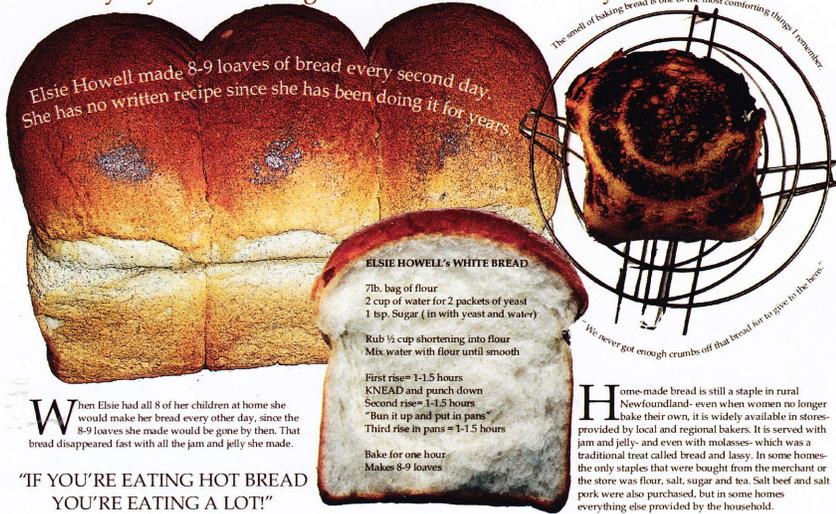
Halifax Historic Streetscapes

then and now, three walking tours, v.1

Barbara DeLory—ISBN 9781895814514—\$14.95; e-book—\$9.95
126 colour photos, maps, cross references ... tours of downtown Halifax: Barrington, Hollis, Argyle, the Parade Square, Spring Garden Rd., South Park to Bell Rd. Increase your knowledge of architecture, history, building styles, famous residents, former businesses and future plans. Fits in your hand, pocket or purse: durable, bright, flexible magazine style paper & cover. Impress your friends with your knowledge! Companion to Three Centuries title.

FEATURE

On Everyday Breadmaking and the Power of Memory



Elsie Howell made 8-9 loaves of bread every second day. She has no written recipe since she has been doing it for years.

When Elsie had all 8 of her children at home she would make her bread every other day, since the 8-9 loaves she made would be gone by then. That bread disappeared fast with all the jam and jelly she made.

"IF YOU'RE EATING HOT BREAD YOU'RE EATING A LOT!"

ELSIE HOWELL'S WHITE BREAD
 7lb. bag of flour
 2 cup of water for 2 packets of yeast
 1 tsp. Sugar (in with yeast and water)
 Rub 1/2 cup shortening into flour
 Mix water with flour until smooth
 First rise= 1-1.5 hours
 KNEAD and punch down
 Second rise= 1-1.5 hours
 "Bun it up and put in pans"
 Third rise in pans = 1-1.5 hours
 Bake for one hour
 Makes 8-9 loaves

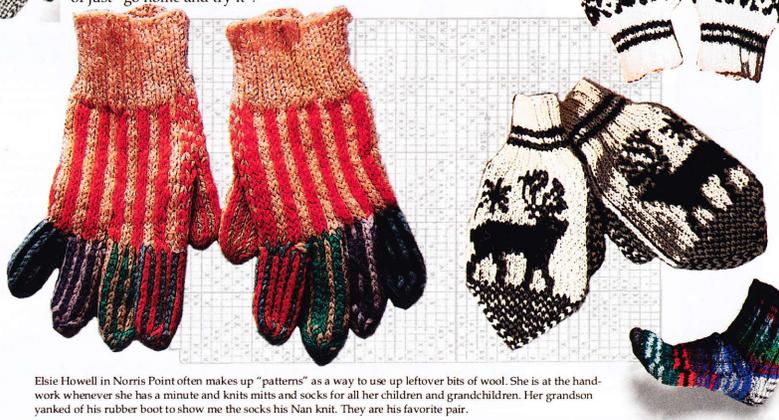
Home-made bread is still a staple in rural Newfoundland- even when women no longer bake their own, it is widely available in stores- provided by local and regional bakers. It is served with jam and jelly- and even with molasses- which was a traditional treat called bread and lassy. In some homes- the only staples that were bought from the merchant or the store was flour, salt, sugar and tea. Salt beef and salt pork were also purchased, but in some homes everything else provided by the household.

TRIGGER MITT!



Rita Fillier in Main Brook and Mary Jane Simmonds in Conche both report that if they see something they like, they will "count it off" or just "go home and try it".

Knitting knowledge:
 what the hands remember



Elsie Howell in Norris Point often makes up "patterns" as a way to use up leftover bits of wool. She is at the handwork whenever she has a minute and knits mitts and socks for all her children and grandchildren. Her grandson yanked of his rubber boot to show me the socks his Nan knit. They are his favorite pair.

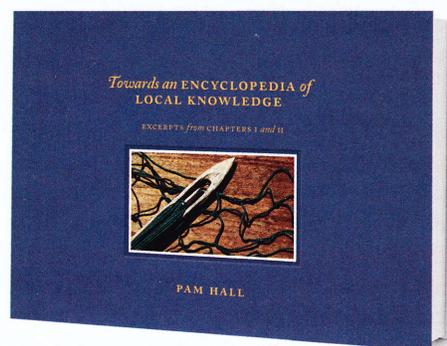
valuable when the connection to people and place is maintained, Pam Hall's work calls for a different management model, one that involves preserving the integrity of the knowledge and knowledge holders. She envisions deeply democratic, transparent and collaborative decision-making—a change that is sorely needed.

Towards an Encyclopedia of Local Knowledge is a book to be savoured. It is not a quick reference book but rather the place to go to sense the wide breadth of knowing and the ever-evolving landscape of knowledge. It is a rare presentation that can bring this level of richness and depth to the outside world.

The knowledge captured here is imbedded not only in the places and people of today but in the people and places of old. It recognizes and celebrates the dynamic nature of local knowledge that is continuously forming and reforming as people interact with places and each other.

Even the democracy of visual images and written words cannot convey the totality of the knowledge to the outsider. It can never be more than excerpts. But this remarkable glimpse into the world of rural Newfoundland and the people who shape it gives the outsider a sense of the richness of life in this place. And it inspires us to value our own local knowledge; those things we know how to do, that our mother or grandmother or aunt or father taught us. ■

Maria Recchia has worked with inshore fishermen in Atlantic Canada for more than 20 years and is currently executive director of the Fundy North Fishermen's Association. She lives and works by the Bay of Fundy.



Towards an Encyclopedia of Local Knowledge
 Pam Hall
 Breakwater Books