SWFAS NEWSLETTER



JOHN G. BERIAULT, ACTING EDITOR

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The Marco Inn from another angle... This is a circa 1940s image of the northeast side of the Inn - the big royal palm is still in its position, and the bananas are planted in just the right place to take advantage of that rich deposit of black-dirt midden soil we found there...

PHIL BUCHANNAN A HIT

By Jack Thompson

The June meeting was an excellent one. Dr. Buchannan told us about life of the traditional Cherokee.

He described family, clan, tribe organization. The family is matriarchal one headed usually by the oldest woman. Girls must find a

husband in another tribe. She owns everything including the kids, he moves into her family but has no power.

The Cherokees were one of two native groups, which had a constitution before any other country. They invented the bicameral legislative structure.

If you missed him and see him another on schedule, try to attend.

Field Trips set for July 20th and August 17th

SWFAS is planning two firld trips, the first to visit two sinkhole sites near Northport and historic Spanish Point on July 20th; the second to visit the Ah-Tah-Thi-Ki Museum on the Big Cypress Seminole Indian Reservation August 17th. Information on the first

Field Trip will be found on Page of this Newsletter.

Inside this Newsletter

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THE DATE BOOK

June 10thth SWFAS Board Meeting – Hampton Inn, Bonita Springs, 7:00 PM

July 20th SWFAS Field Trip to Water Mineral Springs, Little Salt Springs, and Spanish Point. There will be NO General Meeting this month!

About SWFAS

The directorate: President Betsy Perdichizzi, first vice president Tom Franchino, second vice president Corbett Torrence, membership secretary Charlie Strader, treasurer Charlie Strader, recording secretary Jo Ann Grey, directors Steve Tutko, Sue Long, Dottie Thompson, Jo Ann Grey, Don Taggart, Jack Thompson,, John Beriault, Charlie Strader, Theresa (Torrence) Schober, and Dr Susan Stans.

The committees: Field: Beriault, 434-0624; Hospitality: position open; Membership: Charlie Strader, 941-992-6133; Publicity: Dottie Thompson, 597-2269; Sales: position open; Finances, Jack Thompson 597-2269, 774-8517; Lab: (774-8517), Art Lee, 261-4939, Walt Buschelman, 775-9734, Jack Thompson, 597-2269.

To Join: Address your check to the Southwest Florida Archaeological Society, P.O. Box 9965, Naples, FL 34101. Dues are: Individual \$20, Individual Sustaining \$50.00, Family \$35, Student \$15.

Any questions, comments, contributions to the Newsletter: John G. Beriault, acting editor, P.O. Box 9074, Naples, FL 34101-9074 or Email to: JGBeriault@aol.com.



POTSHERDS AND POTSHOTS... AN ONGOING SERIES BY ROBERT GORE

"GONE FISHIN'"--Fending, Tending, Mending, and Vending. Part 1

Much has been made concerning the piscatorial abilities of the coastal tribes Greater in the Lake Okeechobee Watershed. Among the earliest accounts were those by Garcilaso de la Vega, Hernan de Soto's chronicler. These were followed by later descriptions from Spanish friars, embellishments by intermittent explorers, and accounts by castaways such Hernando Escalente Fontaneda Jonathan and Dickinson. Artifacts (plumb bobs, netting twine, atlatl sticks, bone and wood hooks) and remnants from the corpus delicti-- fish bones, have all been recovered from archaeological sites and support or confirm the

methodologies, equipment, and species that were caught or otherwise obtained. And while the native peoples certainly did not have large storehouses of seafood, neither were they starving to death either. In this series o-F articles we shall briefly examine not so much what they ate but how they obtained it.

What kind of sea-fare did aboriginals eat? Almost anything that could be caught, pried loose, dug up, or had died in or out of the water, or was washed, blown, ridden or dragged ashore. The available provender was, to a coastal dweller anyway, immense. In just the Gulf of Mexico, for example, more than 400 species of marine estuarine fishes have been recognized, nearly all of them at least marginally edible, These range from the smallest killifishes in nearshore tidal waters to the largest marlins, manta rays and sharks from the pelagic (offshore) regions. Indeed, during storm or hurricane events even fishes normally found only in the lower oceanic realms, the bathyal region, might conceivably be blown ashore. And, when the species known from the Atlantic coastal and offshore waters are included with those from the Gulf of Mexico. the number of available (although not always procurable) species could increase by a third.

And these are just the true (vertebrate) fishes. If all of the

aquatic vertebrates known Florida (mostly mammals such as whales, true dolphins, porpoises manatees; some amphibians such as frogs; and reptiles such as turtles from land, freshwater, or the sea, and alligators, crocodiles, and even water snakes) were eaten at one time or another (and who can say what a hungry aboriginal might find increasingly attractive, necessarily tasty, as the rumblings in his stomach grew louder), then yet another 150 or so species could be added to the outdoor menu.

The number of comestible invertebrate species available is also large. It includes echinoderms (sea urchins), molluscs (clam-like bivalves, snail-like univalves, and squid and octopod (cephalopods), and crustaceans (shrimps, lobsters, barnacles), and possibly crabs, some larger polychaete "even commonly-Just 'the worms. occurring forms could easily add another 100 species. But such sheer abundance doesn't guarantee acquisition. For the aboriginals, very much like children in a candy store, the enticement was there but was not always easily realizable. In other words, to paraphrase the homeless man's philosophy: "Will work to eat."

Fishing, of course, is usually used as a specific term. One "fishes" for fishes, one "goes whaling" for whales, but does one ever porpoise for porpoises or "go a-ottering" for otters? To avoid an unbridled expansion of terminology, and for simplicity's sake in this series of articles, we shall group all

acquisitional methods for water-dwelling animals, salty and fresh, under the broad term "fishing" even though manatees, seals, molluscs, and frogs might rightly object.

Let's consider methodologies first. Fishing methodologies could be passive or active, with quite a bit of overlap in both the methodology and terminology. Garcilaso de la Vega, for example, gives us one glimpse of a passive fishing activity when he wrote of the Mocoso Indians on Tampa Bay:

"You should know that these Indians had constructed great enclosures of dry rock In the Bay of the Holy Spirit so as to be able to enjoy the skates and many other fish that came in with the high tide and remained there trapped and almost dry when the tide was low. In this manner they caught many fish..."

The work, In this instance, involved building the weir, and then harvesting whatever entrapped. became The "fishing" was merely a bycaused product bv animals being left behind a[t low tide in the weir. It is a simple methodology. Yet, and curiously, evidence for such rock weirs has not yet been found farther south

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along the Calusan or Muspan coasts of southwestern Florida, although the well-known Pine Island "canal" may have served a dual function as a tidal weir and cross-island canoe- way. And it seems possible, albeit not actually proved as yet, that the large circular ditches surrounding some of the "mounds" in the Lake Okeechobee region functioned aquatic both animal as entrapments, and as holding pens--sort of like living "pantries" or larders for fresh freshwater fishes, amphibians, reptiles and molluscs. One happy adjunct, at least as far as the Mayaimi were concerned, would have been the gathering of fish-and-frog-eating birds along the banks of these ditches, and which themselves could become prey for the aboriginals.

Another but less passive pursuit involved trapping the prey using nets, barbed hook and line, or throat (choke) gorges that prevented the fish from either swallowing the baited hook or closing its mouth. Excavations in Charlotte Harbor and at Kev Marco on the south-western coast recovered a variety of wooden and bone hooks and gorges, as well as net mesh-gauges made of marine shells, and small amounts of what appeared to be net twine. Remains of more than different families of bony or cartilaginous fishes, ranging from today's well-known sportfish of snook, redfish, sea barracuda, and several species of

large sharks, to literally millions of bones from menhaden, herring, spot, silver perch, catfish and pinfish (to name just a few) have been recovered from middens in this region. To the aboriginal fisherman small and abundant was just as good as large and scarce. Both filled the belly.

One can imagine the children of a given tribe being given small woven palm baskets and sent out to the estuary shoreline to bring back what they caught or found. Larger children might even rig long-lines out from the beach, and bait them with fish or mammal guts and an appropriate hook or gorge. This form of passive fishing would allow the fisher to do other things, and come back just to check his lines from time to time. In fact, on the Caribbean shores of Costa Rica near its border with Nicaragua Indian children no older than 8-10 years old long-line off the black volcanic sand beaches for silky, lemon, and bull sharks, using chicken entrails as bait. Those they catch are sold to a local Chinese merchant for shark-fin soup, a delicacy in the restaurants of San Jose. It is, however, not without hazards, and occasionally a child, wading too far out into the surf. does not come home for dinner.

We will examine some of the passive and active aspects that the Floridan aboriginals used for providing piscatorial provender next time.

FIELD TRIP, SATURDAY JULY 20.

By Jack Thompson

We will meet at 10:00 A.M. in the Warm Mineral Springs Parking Lot. Steve Koski will be our guide, President of Warm **Springs** Mineral Archaeological Society. He will try to get the museum opened but will give us a view and describe findings before the site was sold. The fee will be \$3.00 if the museum is opened. To get WMS take I-75 to exit 34, left to Northport and left 3

We then will drive to Little Salt Spring 20 minutes away. He will describe how this site is still protected. He will tell us the story about Little Salt, one of the two world famous springs with 10,000-year histories.

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miles

The lunch break should be about then. Steve knows which restaurants are suitable.

We go south to Spanish Point. The tour will include

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prehistoric sites, pioneer settlement and the "gilded age" Palmer estate. We will get a group rate and guided tour taking 1.5 hours. The normal rate is \$5.00.

The home trip will take about the same time. WMS is 1.5 hours from north Naples. The total time will be 8 to 8.5 hours. Sign up at our next meeting or call 239-597-2269 to make a reservation. We will try to put car-poolers together with those needing a ride.