

# Steamed Clam Linguine

Before the introduction of metal pots and pans, indigenous people from many tribes had their own innovative tools for cooking. Methods that range from earthenware pottery, wood-fire smoking, and boiling with baskets. Cedar cooking baskets were often made of tightly and expertly woven cedar roots. When made correctly the baskets were water tight and heat resistant. Often used to cook shellfish and local vegetables, these baskets would be filled with water and hot rocks were placed inside to bring the water to boil. Shellfish, such as clams, were an important source of protein that offered variety when salmon was less available. While stone boiling in cedar baskets is not a technique we often use today, steamed clams are still an important part of our diet. Today, families often harvest them together on beaches and cook them in metal pots on a stove or over a campfire.

Edible wild clam populations are being threatened however, due to pollution and warming ocean temperatures. Please be very cautious when digging for wild clams and research non-toxic shellfish zones.

1. Create a brine of 1/3<sup>rd</sup> cup of salt to 1 gallon of water. Soak your clams in cold salt water in the fridge for 1-2 hours to eject any sand or other particles. If the water becomes murky, repeat this step. Scrub lightly and discard any that seem dead or have chipped shells
2. Heat the olive oil in a skillet with a lid on medium. Brown the garlic for 30 seconds to 1 minute
3. Set a pot of lightly salted water to boil the linguine as per package directions
4. Melt the butter into the pan, then add the white wine bringing it to a simmer and allowing it to reduce slightly. Add your clean clams and stir or shake the pan to mix. Avoid boiling the sauce. Season with salt and pepper here.
5. Cover the skillet with the lid and allow to steam until the clams have opened, this should only take 6-10 minutes. Discard any that do not open.
6. Remove from heat and add the fresh lemon juice and parsley, Stir and taste that the sauce is to your liking. You can add more butter, salt, pepper, or even crushed red pepper flakes if you like.
7. Serve the sauce over linguine with the clams to the side. Sprinkle grated parmesan on top and enjoy immediately.

## Ingredients:

- 1 pound of clams
- 1 tbsp olive oil
- 4 tbsp butter
- 1 1/2 cups of dry white wine
- Juice of 1 lemon
- 3 cloves of garlic minced
- grated parmesan cheese
- 1 tablespoon chopped parsley
- 1 box of linguine
- Plenty of kosher salt

## Instructions:

*By Braxton Wagner,  
Editor*

Artifact Spotlight:  
Berry Basket

Artist Spotlight:  
Jamie Sheldon

Steamed Clam  
Linguine

I

II-III

IV

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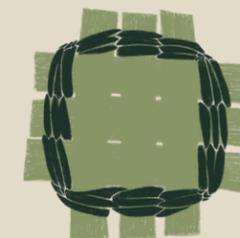


& Natural History Preserve

*Cedar  
Weaving  
and  
Basketry*

# Hibulb Newsletter

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## Artifact Spotlight

### Berry Basket (1890-1920)

This basket is made of coiled cedar root and imbricated with cherry bark in a stairstep design. A woven, wool tumpline would have been attached to the basket to make it easier to carry while gathering berries.

It was made by Tulalip Tribal member, Sarah Sheldon (1874-1969). Sarah was known for her incredible skill of basket making and her avid berry picking. Her grandchildren remember not coming home until all of Sarah's baskets were filled with berries. You can see the berry staining on the inside of this basket.

This basket is on loan at the Hibulb Cultural Center by Sarah Sheldon's granddaughter, Jeannie McCoy. It is currently on display in our newest exhibition, Woven Ways: The Gift of Coast Salish Basketry.

*From Emilie Miller, Senior Curator*

If you'd like to learn more about Sarah Sheldon and her love of basketry, check out her biography made by the Tulalip History Project by scanning this QR code





# Artist Spotlight: Jamie Sheldon

By Ana Ramirez, Education Curator



Tulalip Tribal artist Jamie Sheldon is a name visitors of the Hibulb Cultural Center may be familiar with. Jamie runs weaving gatherings at the Hibulb every Wednesday afternoon, teaches monthly cedar weaving classes, and her work is often highlighted in our temporary exhibits. Jamie also sells her creations at local events and gatherings. Currently, her work can be found on display in our new Woven Ways: The Gift of Coast Salish Basketry exhibit.

Jamie first learned to weave from her mom and her Aunt Maxine. Jamie’s mom, Keeta Sheldon, also teaches at Weaving Gatherings every Wednesday and helps Jamie with monthly weaving workshops. Jamie said, “After my dad passed away, we wanted to do something as a family. So, we would get together to do weaving.” Jamie shares that when she was first learning to weave, she saw a picture of an old Indian woman with a big clam basket on her back, and told her Aunt Maxine she wanted to recreate the basket. That would become one of Jamie’s first of many baskets.

From learning with her mom and her aunt, Jamie states “when you have an elder teaching you, if you make a mistake, they make you take it out. It doesn’t matter if it’s five rows

behind. You learn to not make mistakes.” Though she is a master weaver and teaches many to weave, Jamie states she is still learning from elders. “You never stop learning with weaving. I am grateful to have people to guide me.”

Her favorite part of weaving is harvesting, “the fun part”. Jamie describes it as “being close to the creator”. She learned from her elders that “cedar trees are female. They don’t talk to you. They sing to you. Reflecting with the trees helps me on my journey to discover who I am, and I find myself the more I weave.” She teaches students how to harvest cedar as well. Jamie adds that in her workshops, she only uses natural materials that she harvested herself.

Woven Ways: The Gift of Coast Salish Basketry will continue to be on display through December. Jamie remarks, “It’s important for others to learn and respect who we are. It gives them a knowing of what we do.” If you haven’t checked out the new exhibit, stop by and see some of Jamie’s work on display. Some of Jamie’s work, such as cedar jewelry and purses, are also available for purchase in our gift shop.

Examples of cedar jewelry techniques Jamie teaches at Hibulb

