# Karin’s List:

So here’s what we came up with, along with a few questions:

The Howe Sound list which includes:

* Humpback Whale
* Harbour Porpoise
* Killer Whale, transient
* Killer Whale, southern resident
* Grey Whale
* White-sided dolphin
* Harbour seal

We proposed to add:

* Killer whale, Northern resident
* Risso’s Dolphin
* Blue whale
* Fin whale
* Minke whale
* Salmon sharks (not on Casey’s list)
* Dall’s porpoise (not on Casey’s list)
* Sea otters (not on Casey’s list)
* Spiny dogfish ( a type of shark that is commercially harvested, many would consider iconic)
* Sea lions, both Steller and California (not on your list)

Further, two species that were likely iconic in the past, but whose numbers are currently so low that people don’t see them or know anything about them anymore:

* Sei Whale
* Basking Shark

# MaPP Feedback:

Key species in the NC include:

* **Key fish species are Salmon, Herring and Oolichan**
* Salmon, Herring: Iconic, cultural (FN and non-FN), traditional food, commercial perspectives)
* Oolichan: Iconic, cultural (harvest and trade), traditional food, gaining importance as indicator of ecosystem
* Other important species: Crab (traditional Food, commercial, recreational importance), Halibut (traditional food, cultural camps, trade, commercial, recreational importance)
* Intertidal species (Clams, Cockles, Abalone; less relative use but still important include mussels, sea cucumber): Traditional food, Cultural (e.g. clam gardens, trade), Ecological indicator of water quality), Commercial species (Sea cucumber)
* **Key marine plants include: Kelp, Seaweed, Eelgrass**
* Kelp, Seaweed: Traditional Food (roe-on-kelp), Cultural (e.g. seaweed camps), Commercial (roe-on-kelp), Ecological importance for primary productivity, habitat and indicator of water quality and climate change
* Eelgrass: Ecological importance as fish habitat, indicator of water quality, climate change, and condition contributes to vulnerability of fish stocks.

These species primarily contribute to a sense of place as primary source of food and by supporting cultural and traditional connections within and between coastal communities through harvest (commercial, recreational and traditional), cultural camps such as seaweed camps (harvesting and drying seaweed, halibut), salmon processing (smoked, canning, etc.), making oolichan grease (e.g. Kemano and Nass), Bartering and trade: Salmon, Herring, Eulachon, Halibut (cultural camps and trade), Crab, seaweed and kelp, intertidal species such as Clams and Cockles.