Sea Urchin Unit Assignment

Α.

The Latin name for the sea urchin "Echinoidia". The common English name is the "sea urchin". The sea urchin was often referred to as a sea egg by the aboriginal tribes. The aboriginal name for the sea urchin for the Nuxalk was mtm while the Kyuquot called them totsop.

Β.

In British Columbia the sea urchin is found in rocky reef habitats, as well as kelp forests. The sea urchin can produce sexually. It produces by releasing both the eggs and the sperm into the water, they fuse and eventually the egg hatches thus creating a new organism.



http://www.biologydiscussion.com/structures/structure-of-sea-urchin-echinus-with-diagramzoology/60721



Photo taken from

https://www.researchgate.net/figure/Diagram-of-the-life-cycle-of-the-sea-urchin-Arbacia-punctulata-Study-included-exposures_fig2_226919808

С.

The sea urchin is dependent on seaweed. Seaweed is the primary food for a sea urchin however, they can also eat meat including each other. Nothing is dependent on sea urchins, but the two predators that eat them are humans and sea otters. As the temperature goes up, it will have a positive effect on sea urchins. It will help ensure that the developing sea urchins live. Red tides will lead to the population decreasing due to the developmental distribution of urchin larvae.

D.

The sea urchin was either a treat or emergency food for the Coast Salish people. They would eat them raw by cracking the shell and then scooping the insides. The Coast Salish people would harvest them on beaches and the Mirmac would harvest them in tidepools. If they weren't picked upon the beach or in tides then they would use a three-pronged pole to pick them up in the deep water. They were believed to have medicinal powers and were seen as a remedy for any infliction. There were no huge nutritional benefits.

Ε.

Sea urchins will survive as long as there is some food and the temperature doesn't get too cold. Using the traditional methods and quantities harvested I believe that it would be sustainable, and the species wouldn't be endangered any time soon.

F.

The sea urchin is no longer utilized by the first nation tribes. Neither is it utilized by people outside of first nations tribes. The traditional harvesting methods I believe could remain sustainable, however an improvement could be to use bigger nets and utilizing fishing ships.

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