



# Tyonek

TRIBAL  
CONSERVATION  
DISTRICT

## May, 2025

Everywhere I look these days, the world is green! It feels like I blinked and the trees exploded with new leaves. The landscape has come alive with color and excitement — and so has our team at TTCD! Our Habitat Monitoring and Restoration crew is heading into the field, we're wrapping up the final busy days of the school year at Tebughna School, and planting season is officially underway at the Tyonek Garden. Spring is in full swing!



## Dena'ina word of the month

Our Dena'ina word of the month is k't'un, small plant! In spring, there are small plants everywhere around us! What is outside your door right now?



K't'un:  
Small Plant

## Tyonek Gather

The Tyonek Gather program is providing free of charge Alaskan-grown food to Tyonek residents. Ordering is open every Friday from 9 AM AKST - Sunday 11:59 PM. Pickup is always available the following Friday. Weekly orders of Alaskan-grown foods can be found on the online marketplace: <https://tyonekgather.localfoodmarketplace.com/Products>



## Local Food Producers



Tyonek Gather is purchasing locally-grown and made foods for the Tyonek Gather Marketplace! Products must be minimally processed. Allowable products include locally grown and harvested food, jams made from local fruit and berries, pickled and preserved products, birch syrup, canned fish and meat (not subsistence caught). For more info, visit the TTCD Facebook page or contact [celler@ttcd.org](mailto:celler@ttcd.org).

## Youth & Education

We kicked off the month with an exciting milestone — releasing salmon fry into Cheney Lake! Our students have been nurturing these young fish all year as part of the Alaska Department of Fish and Game's Salmon in the Classroom program. It was great to see them experience the full salmon life cycle firsthand!





## Garden Blessing

As the school year came to a close, TTCD invited students and community members to come to the Tyonek Garden Blessing on Wednesday, May 21<sup>st</sup> from 2:35-3:30 PM at the Tyonek Garden. This event was a wonderful opportunity to get involved in planting, celebrate the end of the school year, and welcome the start of a successful growing season.

## Tyonek Garden Club

Tyonek Grown is excited to be kicking off its second season of offering raised beds for the community! We have filled the 12 raised bed slots and will be hosting a Tyonek Garden Club meeting May 30th from 12-3PM at the Tyonek Garden for those with beds. Come collect your seedlings and learn how to start growing in your garden!



## TTCD Website

The Tyonek Tribal Conservation district launched a brand new website, complete with an interactive map of our district, information about our programs, as well as a resources section for community members, other Tribal Conservation Districts, and educators! Go check it out: <https://ttcd.org/>

# Habitat Monitoring & Restoration

HMR has had a busy start to the field season, welcoming two summer field technicians to the team, attending a firearms and FA/CPR training and heading into the field to begin pike suppression on Three Mile Lake and start testing their weir equipment!



## Environmental Change Talk



TTCD is partnering with NVT, TNC, and the Tebughna Foundation to identify environmental changes in the District and prioritize projects that build community resilience. As a first step, the project steering committee attended a presentation by Dr. Jeremy Littell (USGS) on climate projections. He noted that Tyonek's weather is shifting from snow- to rain-dominated, affecting fish, travel, and snow-dependent species. The talk also emphasized the value of including local knowledge in climate models to better serve the Tyonek community.

# What's on the menu?

## Recipe: Blueberry Crisp

The summer is nearly here, and that means it's time to start using up the berries in your freezer to make room for freshly picked ones in a couple of months. This blueberry crisp recipe is easy, delicious, and a favorite of mine. I hope you enjoy!



### Ingredients

#### Filling

- 6 cups frozen blueberries
- 1/4 cup granulated sugar
- 3 tablespoons all purpose flour
- 1 tablespoon lemon juice or vinegar

#### Topping

- 1 cup all purpose flour
- 1/2 cup rolled oats
- 1/2 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup butter, melted

### Directions

- Preheat the oven to 350 degrees F and spray a 9 inch square or larger baking dish (I used a 8x11) with non-stick spray. You can use a pie pan, square or oval. A cast iron pan will also work!
- Add the blueberries to the prepared baking dish, along with the sugar, flour and lemon juice. Stir right in the pan until combined.
- In a medium sized bowl, mix the flour, oats, brown sugar, cinnamon and salt together, then mix in the melted butter.
- Using your hands, evenly sprinkle the topping on the blueberries. I like to form some larger chunks in my hand as I sprinkle it on which makes for delicious clusters after baking!
- Bake for 35-40 minutes until the topping is golden and the blueberries are bubbling.

\*Can sub half of the flour called for with barley flour and sub out blueberries for any berries you have on hand.

## How's it growing?



Did you know that hydroponics isn't just for growing food? You can grow flowers too! Hydroponics allows flower plants like nasturtiums (pictured here) to thrive with carefully controlled water and nutrients. This method not only supports faster growth and vibrant blooms but also makes it easier to grow flowers indoors or in areas with poor soil.

