



Tyonek

TRIBAL
CONSERVATION
DISTRICT

August, 2025

It's been a vibrant summer in Alaska, with sunny, warm days keeping both our plants and our field crews thriving. At the Tyonek Garden, we're harvesting lots of veggies, and with the school year underway, we've resumed our work with the Tebughna School. Out in the field, we're continuing salmon monitoring efforts and, as pictured, keeping all eyes on invasive plant control across the region.



Dena'ina word of the month



Our Dena'ina word of the month is hnihik'ghiktsatl', which means walrus. Tyonek residents were recently visited by a young adult walrus hauled out on the beach near the Chuitna. While rare to see, young walrus have been documented wandering into Cook Inlet and Prince William Sound. Some residents recalled another walrus competing with their clam harvest many years ago! After resting and recharging in Tyonek overnight, our walrus friend returned to exploring Cook Inlet and, hopefully, rejoining the herd.

Hnihik'ghiktsatl':
Walrus



Salmon Habitat Restoration

TTCD's Habitat Monitoring and Restoration team completed the construction of two fish passage projects in a tributary of Roberts Creek, opening an additional mile and 3.3 acres of anadromous habitat to this salmon-bearing system.

Habitat Monitoring & Restoration

We installed our first video weir in Threemile Creek to count returning salmon and track invasive pike movement. Invasive plant control was completed on over 20 acres in Skwentna and Beluga, and we kicked off elodea surveys in remote lakes across the Susitna Watershed.



Summer Youth Interns

This season, our youth interns helped re-prepare all our fields and expanded our growing space! They took an educational trip to Palmer, touring farms, trialing strawberry varieties, and learning about local food systems — from the Matanuska Experiment Farm to the Chanshtnu Muldoon Park Food Forest. We wrapped up the summer with a celebratory pizza party as our interns head back to school!

Tyonek Grown

We continue to increase produce offerings at the weekly Farmers Market, and we expect to continue harvesting into October! This month, the educational yurt was erected and we hosted our first community event inside of it. Stay tuned for more fall celebrations on the TTCD Facebook page, including potato harvesting.



Tyonek Gather

Tyonek Gather purchased more than 2400 coho from Tyonek fisherman to be distributed back into the community. If you requested fish, stay tuned for an announcement about fish distribution. The Tyonek Gather program continues to provide free of charge Alaskan-grown food to Tyonek residents. Weekly orders can be found on the online marketplace: <https://tyonekgather.localfoodmarketplace.com/Products>

Youth Outreach

We hosted a storytime and youth volunteer day at the Tyonek Garden, where we read books about plants and gardening, harvested carrots, green onions and kale, and made flower bouquets! We are looking forward to more engagement with Tyonek youth now that the school year has started!



A circular inset photograph showing three children in a greenhouse. One child is watering plants in a tray with a white watering can. Another child is standing nearby, and a third is partially visible in the background. A sign on the greenhouse structure says "WATERING".

Youth Conservation Science Lesson Plans

TTCD has published 29 youth conservation science lesson plans written by TTCD staff and partners on ttcd.org under the “Resources” and “Youth & Community Education” section. We plan to teach these lessons at Tebughna School, and they are also open to the public for use by other educators and TCDs.

Coastal Resilience Planning

As part of the ongoing Coastal Resilience Planning Project, TTCD, NVT, TNC and Tebughna Foundation are collecting observations of environmental change around Tyonek. These observations will inform a series of project ideas that will be prioritized according to the values and visions Tyonek community members have for the District. As part of this project, we have been making and publishing a video series on topics relevant to the Tyonek ecosystem. These can be found on Facebook or on our website ttcd.org under “Resources” and “Youth & Community Education.”

A circular inset photograph showing a glass jar filled with red jam, sitting on a metal surface. In the background, there is a workshop setting with people and tables.

Jam Workshop

In collaboration with the UAF Cooperative Extension Service, we hosted a jam and jelly making workshop, where Tyonek community members learned to preserve berries. We hosted two workshops - one for community members and another for the Tebughna School. Thank you to all the community members who helped pick local berries for this workshop!

What's on the menu?

Recipe: Kale Chips

Ingredients

- 1 bunch kale
- 1 tablespoon olive oil
- 1 teaspoon flaked sea salt

Directions

- Preheat the oven to 300 degrees F. Line a rimmed baking sheet with parchment paper.
- Remove kale leaves carefully from thick stems using a knife or kitchen shears; tear into bite-sized pieces.
- Wash and thoroughly dry kale.
- Drizzle kale leaves with olive oil; toss to coat.
- Spread leaves in an even layer on the prepared baking sheet without overlapping; sprinkle with salt.
- Bake in the preheated oven until edges start to brown but are not burnt, 20 to 30 minutes. Enjoy!

* Experiment with other flavors like Sriracha-Lime, Salt and Vinegar, and sweet Maple Kale Crisps.

*Tips for Success

- Dry leaves completely.
- Don't use too much oil.
- Spread out leaves.
- Don't overbake. Leaves continue to crisp as they cool.

*Tips for Storage

- Let them cool completely
- Store in an airtight container for up to a week.



How's it growing?



Kohlrabi is flourishing at the Tyonek Garden this summer! Kohlrabi is a cruciferous vegetable that's closely related to cabbage. Its leaves, stems, and bulbs can be eaten raw or cooked!

