



Tyonek

TRIBAL
CONSERVATION
DISTRICT

September, 2025

Though fall is starting to settle in, our team remains in full swing! We've resumed weekly lessons on food systems and local ecology at the Tebughna School, while the Tyonek Garden continues to produce fresh harvests and host a vibrant weekly farmers market. Meanwhile, our Habitat Monitoring and Restoration team is wrapping up a busy field season with a strong focus on invasive species detection. Despite the rainy weather, we're making the most of every moment and closing out the field season with purpose and energy.



Dena'ina word of the month



Our Dena'ina word of the month is *ch'k'eł'ani*, which means gathering. This month at the Tyonek Garden, we are celebrating gathering in many ways, including through a Harvest Party for the Tebughna School and local elders as well as a two-day potato harvest for the entire community! Gathering is happening beyond the garden too — high bush cranberry picking is still going on!

**Ch'k'eł'ani:
Gathering**



Youth Conservation Science Lesson Plans

TTCD has returned to the Tebughna School classrooms! We kicked off the school year with a lesson on moose habitat and, most recently, taught about the science of hydroponics and planted the hydroponic towers with the students. Pretty soon, those seeds will grow into fresh produce to be used in school lunches!

Coastal Resilience Planning

Through the interviews so far, the Coastal Resilience Planning Team has learned a lot about the environmental changes occurring in the District and how those changes are impacting people in Tyonek. As we continue to collect information and develop project ideas, we are also thoughtfully creating a definition for "resiliency" as it is applied to the people, plants, animals and waters of the District. As part of this project, we've been making videos on topics relevant to the Tyonek ecosystem. Look out for invasive pike videos published this month on the TTCD Facebook!



Habitat Monitoring & Restoration

TTCD's Habitat Monitoring and Restoration team recently added over two miles of anadromous habitat to the anadromous waterways catalog in the upper reaches of the Skwentna River, expanding critical protections for fish species. The team also removed the Threemile Creek weir for the season and will begin reviewing the collected data. In addition, they completed two elodea surveys and finalized certifications for culvert construction and habitat restoration projects.

Tyonek Grown

We continue to provide weekly produce offerings at the Farmers Market and we expect to continue harvesting into early or mid-October! On September 29th, we are hosting a Harvest Party and Youth-Elder Food Conversation event at the Tebughna School to bring together youth and elders to talk about the Tyonek food system and celebrate the end of the growing season.



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 by the following Friday. Weekly orders of Alaskan-grown foods can be found on the online marketplace: <https://tyonekgather.localfoodmarketplace.com/Products>

Potato Harvest

On Thursday, September 25th and 26th, TTCD will be hosting our annual community-wide potato harvest at the Tyonek Garden. All community members are welcome to join in the harvest!

Thursday September 25th: 1-3:30 PM
Friday, September 26th: 1-3:30 PM



What's on the menu?

Recipe: Apple Cake

For the apples:

- 6 apples, use a mix of whatever looks good
- 1 tablespoon cinnamon
- 5 tablespoons granulated sugar

For the cake:

- 2 3/4 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup vegetable oil or melted butter
- 2 cups granulated sugar
- 1/4 cup orange juice
- 2 1/2 teaspoons vanilla extract
- 4 large eggs

Directions

- Heat oven to 350°F. Grease a tube pan. Peel, core and chop apples into 1-inch chunks. Toss with cinnamon and 5 tablespoons sugar.

- Stir together flour, baking powder and salt in a large mixing bowl.
- In a separate bowl, whisk together oil, orange juice, sugar, vanilla and eggs. Mix wet ingredients into dry ones.
- Pour half of the batter into prepared pan. Spread half the apples (and their juices) over it. Pour the remaining batter over the apples and arrange the remaining apples on top.

- Bake for about 1 1/2 hours, or until a tester comes out clean.*
- Cool completely before running knife between cake and pan, and unmolding onto a platter.

*Tip: The apples hide in uncooked pockets of batter near the top. Make sure your testing skewer goes all the way to the bottom and does a shallow dip below the top layer of apples.



How's it growing?



Cabbages are popping up at the Tyonek Garden! Cabbages thrive in cool temperatures, growing big and hearty by harvest time. Not only are they packed with nutrients, but they also store exceptionally well. Whether shredded into slaw, cooked into soups, or fermented into sauerkraut, cabbage is a reliable and versatile staple!

