



Tyonek

TRIBAL
CONSERVATION
DISTRICT

November, 2025

With the first snow of the season now settled on the ground, TTCD has wrapped up its final day of field work for 2025 and is transitioning to winter activities. Lessons on ecology and conservation at the Tebughna School are being taught weekly, the hydroponics towers at the school are flourishing and being harvested from for school lunches, and the Tyonek Gather program continues to deliver locally grown Alaska food to Tyonek households - which still includes salmon caught by Tyonek fishermen!



Dena'ina word of the month



Our Dena'ina word of the month is chitl' which means snow. Recent downpours of chitl' have covered Tyonek in a white, fluffy, blanket. Though Alaska is known for its dark winters, it's always around the first snow of the year that I am reminded of how bright the world becomes with a blanket of chitl'!

Chitl':
Snow



Habitat Monitoring & Restoration

The HMR team's last field day of the season focused on scouting potential 2026 AWC (Anadromous Waters Catalog) survey sites in the upper Chuitna watershed. They saw several healthy moose herds in their winter feeding range, and capped off the trip by adding 2.6 additional miles to the AWC north of Beluga. HMR staff are now settling in for winter work: data analysis and sharing, report writing, and planning for another productive year.

Youth Conservation Science Lesson Plans

November has been a busy month at the Tebughna School! TTCD taught about the invasive aquatic plant elodea, anti-freeze proteins in plants like carrots and animals like wood frogs (local to Alaska) and, most recently, visited the school alongside two TTCD Conservation Technicians to lead a lesson on the salmon lifecycle and share real-life stories from TTCD's salmon conservation work this past summer.



Tyonek Gather

Frozen fillets of silver salmon from Tyonek Fishermen are now available to current Tyonek residents! Email Emma at eshelton@ttcd.org to get on the distribution list. For other free-of-charge Alaska-grown foods, including Tyonek-grown potatoes, log on to the Tyonek Marketplace every Friday from 9 AM AKST - Sunday 11:59 PM to place an order. Contact Crystal Jones with questions at cjones@ttcd.org.

TTCD Annual Meeting Presentations

A couple of weeks ago, TTCD staff shared updates on our programs at the Annual Board Meeting. This year marked our first-ever livestream, allowing more community members to tune in and follow our work. You can watch the recording on our Facebook page facebook.com/TyonekTCD under Reels.



Gatherings & Knowledge Exchange

TTCD staff have been busy sharing our work at conferences, learning from our amazing partners, and advocating for policies in the best interests of our mission. Our staff has attended the Alaska Invasive Species Workshop, the Alaska Agriculture Conference and Grazing Lands Symposium, the Mat-Su Salmon Science and Conservation Symposium, and coming up in a couple of weeks, the Intertribal Agricultural Council Conference!

What's on the menu?

Recipe: Soy-Glazed Salmon

Ingredients

- 2 pound filet of salmon
- 1 cup soy sauce
- 2 Tbsp toasted sesame seeds (optional)
- 1/2 cup packed brown sugar
- Pinch of cayenne pepper



Directions

- Thaw frozen salmon in the fridge overnight or use a cold-water bath method by submerging it in cold water for 15-30 mins.
- Preheat oven to 225°F.
- Descale and debone salmon and place on a parchment lined tray.
- Salt the filet (s).
- In a saucepan, reduce 1 cup soy sauce, 2 Tbsp toasted sesame seeds, 1/2 cup packed brown sugar, and a pinch of cayenne pepper over high until it's the consistency of maple syrup.
- Add 1 clove finely grated garlic and 1 tablespoon finely grated ginger (could sub powdered).
- Brush glaze on salmon before cooking, basting every 15 minutes or so as it roasts.
- Depending on the size of the filet(s), the salmon should cook between 40 and 50 minutes, until the fish begins to flake in the thickest part of the filet.
- Serve over rice with options like pickled cucumbers or roasted broccoli.

*Tip:: Slow-roasting keeps the fish tender, preventing it from seizing up.

This recipe comes from Samin Nosrat's book *Salt Fat Acid Heat*

How's it growing?



The first hydroponic-grown lettuce of the season has been harvested at the Tebughna School and served in school lunches! Hydroponics allow us to provide fresh, locally grown produce to Tyonek year-round. Best of all, every plant is grown and cared for by Tyonek youth.

