#### NEWSLETTER



# Tyonek TRIBAL CONSERVATION DISTRICT

## March, 2025

The days are getting longer, the sun a little brighter and, with the coming of Spring, the sounds and signs of melting are all around. For TTCD, this means we are starting our indoor seedlings, learning about plant lifecycles in the Tebughna School classrooms, and beginning to gear up for our summer field season.



## Dena'ina word of the month

Our Dena'ina word of the month is Litl'en, spring! With the earth softening and the days getting longer, the shifting seasons are telling us to start preparing for summer gardening, sowing seeds now for a future of abundance!



Litl'en: Spring

#### 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 : <u>https://tyonekgather.localfoodmarketplace.com/Pr</u> <u>oducts</u>



TTCD is hiring youth garden interns to work in the Tyonek Garden this summer! Applicants must be 14-20 years old. Time commitment : 20-30 hours/week beginning May 26th for 12 weeks. Flexible schedules will be considered . Email your resume and cover letter to admin@ttcd.org by Friday, April 25th at 5pm. For more information on the internship, visit the TTCD Facebook page.

## Youth & Education

With the recent hiring of an Outreach Manager, we have returned to the Tebughna School. This month, we are focusing on all things plants! We are learning about seeds and what makes them unique as well as starting seeds indoors for the Tyonek Grown garden.





#### Habitat Monitoring & Restoration

TTCD is hiring seasonal Conservation Technician(s)! This position will implement annual biological field tasks and will be based in either Anchorage or Tyonek (depending on residence). Submit a resume with three professional references and a cover letter to admin@ttcd.org by Monday March 31 at 5PM. For more information, visit the TTCD Facebook or www.ttcd.org.

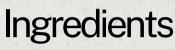
#### TTCD Stories

The Tyonek Tribal Conservation District published our "Who We Are" video to YouTube, highlighting our dedication to preserving and enhancing the natural resources that make Tyonek so special. You can find the video on the TTCD Facebook page or on YouTube: https://tinyurl.com/yssr38r4



## What's on the menu?

### Recipe: Extra-Crispy Roast Potatoes





- Salt
- 1/2 teaspoon baking soda
- 4 pounds potatoes, peeled and cut into 2-3 inch pieces
- 5 tablespoons extra-virgin olive oil, vegetable oil, duck fat, goose fat, or beef fat
- 3 medium cloves garlic minced or 1 teaspoon garlic powder
- Black pepper

#### Directions

- Preheat oven to 450°F.
- Heat 2 quarts (2L) water in a large pot over high heat until boiling.

- Add 2 Tbsp kosher salt, baking soda, and potatoes and stir. Return to a boil, reduce to a simmer, and cook until a knife slides easily into a potato (about 10 mins).
- Meanwhile, combine olive oil, veg oil, duck fat, or beef fat with garlic and a few grinds of black pepper in a small saucepan and heat over medium. Cook until garlic just begins to turn golden, about 3 minutes. Remove from heat and pour oil into a large bowl.
- When potatoes are cooked, drain and let rest in the pot for about 30 seconds. Transfer to the bowl with oil, season to taste with salt and pepper, and toss to coat.

- Shake bowl roughly, until a thick layer of mashed potato-like paste has built up on the potato chunks.
- Transfer potatoes to a large rimmed baking sheet and spread them out evenly. Roast in the oven for 20 minutes. Then shake pan and turn potatoes. Continue roasting until potatoes are deep brown and crisp all over, turning and shaking them a few times during cooking, 30 to 40 minutes longer.
- Transfer potatoes to a large bowl and season with more salt and pepper to taste. Serve immediately.

#### How's it growing?



