



Tyonek

TRIBAL
CONSERVATION
DISTRICT

February, 2026

February is starting to bring longer days and with it, an eye toward summer planning. TTCD's Habitat Monitoring and Restoration team is currently hiring Conservation Technicians for the coming 2026 field season to join our team in implementing annual biological field tasks. Visit ttcd.org/job-opportunities/ to learn more. Our team has also been focused on analyzing summer data, running the Tyonek Gather Market, and engaging Tebughna students in the Salmon in the Classroom program!



Dena'ina word of the month



Last month, we shared the word *naghelch'i*, a Dena'ina word used to refer to "beads" across the broader Dena'ina region. This month, we're excited to highlight another word that is used specifically in the Tyonek (Upper Inlet) Dena'ina dialect to mean beads: *k'enggeya*. Dena'ina has multiple dialects, and each carries its own history, teachings, and vocabulary. Learning both *naghelch'i* and *k'enggeya* gives us a deeper understanding of how Dena'ina language lives across different Dena'ina communities.

K'enggeya:
Beads



Habitat Monitoring & Restoration

The HMR team has been leaning into feelings of spring momentum and is already preparing for the upcoming summer field season. Hiring for seasonal technicians is underway! Interested applicants can apply until February 23rd. Details on the opening can be found on the TTCD website.

Youth Conservation Science Lesson Plans

The Tebughna School recently had visitors from TTCD's Habitat Monitoring & Restoration team who led a salmon dissection as part of the Alaska Department of Fish and Game's Salmon in the Classroom program! Students learned to identify the internal and external anatomy of a salmon through hands-on dissection. Some favorite student moments included dissecting the eye of the fish and holding the fish's heart!



Tyonek Gather

This month, Tyonek Gather has fresh pork for Tyonek residents from Blood Sweat and Food Farm in Homer. We also have a steady supply of carrots from Pam's Carrots out in Palmer, notorious for being the most delicious carrots in AK - aside from our very own Tyonek Grown of course! You can order or sign up here: tyonekgather.localfoodmarketplace.com We still have salmon so please reach out to Emma at eshelton@ttcd.org or call (907)317-9592 if you are interested in receiving some.

What's on the menu?

Recipe: Ground Pork Ramen

Ingredients

- 1 pound ground pork
- 1 teaspoon minced ginger
- 2 1/2 cups water
- 3 cups frozen stir-fry vegetables
- 3 packages Ramen noodles (pork flavor)
- 1/4 cup hoisin sauce (can swap 3 tbsp soy sauce, 1tbsp peanut butter, 1 tbsp sugar)
- 1 tablespoon soy sauce
- Sliced green onions, sesame seeds, red pepper flakes for garnish, optional

Directions

- Brown the ground pork in a skillet; when the pork is almost fully cooked, stir in the minced ginger and cook 1-2 minutes.
- Remove seasoning packets from Ramen; stir two of the seasoning packets into the ground pork (discard the third seasoning packet or save for later); set aside.
- Add the 2 1/2 cups of water to the empty skillet and bring to a boil.
- Stir in the vegetables and let cook for 5 minutes, or until soft.
- Break up the noodles a bit and stir them into the vegetables; cover with a lid.
- Let the noodles cook for 2 minutes and remove the lid.
- Add the ground pork, hoisin sauce and soy sauce. Stir and cook until heated through.
- 1/4 cup hoisin sauce, 1 tablespoon soy sauce
- Serve with optional sliced green onions, sesame seeds and red pepper flakes.



How's it growing?



Pictured here is a calendula plant on the precipice of flowering! Calendula is a daisy-like flower known for its bright yellow and orange blooms that attract pollinators and are used in herbal remedies, cosmetics, and as an edible garnish. Thanks to hydroponics, it is growing at the Tebughna School in the middle of February!

