



Tyonek

TRIBAL
CONSERVATION
DISTRICT

March, 2026

It's officially spring, though you wouldn't know it by the cool temperatures we have been getting for most of this month! Spring for TTCD is a flurry of activity. We are getting ready to start seedlings with the Tebughna School, hire Youth Garden Interns, deliver more salmon to more Tyonek households, and prep for our first habitat monitoring and restoration projects of the summer, including Pike Camp!



Dena'ina word of the month



Our Dena'ina word of the month is dnelyah, which means "it is growing"! As we kickoff Spring and look toward summer, we can take time to notice the beginnings of growth and celebrate all that is to come.

Dnelyah:
"It is growing"



Tyonek Gather

This month, Tyonek Gather has fresh pork for Tyonek residents from Blood Sweat & Food Farm in Homer. We have plenty of carrots from Pam's Carrots out in Plamer, as well as a variety of potatoes coming from farms in Palmer. New to the marketplace is a lettuce spring mix and some fresh herbs from CityFarms Alaska, a hydroponic farm in Anchorage. You can order or sign up here: tyonekgather.localfoodmarketplace.com. We still have salmon that we are sending down weekly to Tyonek residents for free, so please reach out to Emma at eshelton@ttcd.org or call (907)317-9592 if you are interested in receiving some.

Habitat Monitoring & Restoration

The HMR team continues to lean into spring momentum and prepare for the summer field season. HMR staff have participated in Tyonek-ADF&G Advisory Committee meetings and proposal reviews to assist in advising fisheries management decisions in the District. HMR is also celebrating a grant awarded by the National Fish and Wildlife Fund (NFWF) that will fund additional progress on fish passage projects in West Cook Inlet, meaning more healthy fish habitat to come!



Tyonek Youth Conservation Science

At the Tebughna School, we are preparing to start seedlings with the students to later be planted at the Tyonek Garden at the end of the school year. Starting seedlings indoors provides a head start on the growing season, allowing us to control the environment for better germination rates and protect young plants from early-season cold, pests, and harsh weather.

Tyonek Grown

The Tyonek Gather program is deep in its season prep phase, crop planning for spring, preparing to start indoor seedlings with the Tebughna School, and recruiting TTCD Youth Garden Interns. Applications are open to youth ages 14-20 and are due Friday, April 24th. To apply, submit a letter of interest with your contact information to admin@ttcd.org. You can read the flyer included in this newsletter for more details.



WE ARE HIRING! YOUTH GARDEN INTERNS



SEASONAL, PART-TIME STARTING AT \$16/HR

Do you want to work outside, grow food for your community, and gain valuable work experience? TTCD is hiring responsible and committed individuals to work in the Tyonek Garden! No gardening experience is required.

APPLY BY FRIDAY, APRIL 24TH, 5PM.

POSITION DETAILS:

- Must be 14-20 years old
- 20-30 hours per week
- Position begins May 26th, 2026
- Reports to Tyonek Grown Program Manager and Garden Supervisor
- Internship is 12 weeks long and flexible schedules will be considered

RESPONSIBILITIES

- Planting seeds and vegetable starts in the garden
- Watering and weeding crops
- Data collection
- Following instructions and attention to detail
- Vegetable harvesting
- Vegetable sales and marketing
- Making and maintaining compost
- Agricultural training
- Other tasks as assigned



HOW TO APPLY!

Submit a letter of interest (at least a half page in length) explaining your interest in this position and gardening. Include any relevant experience you may have, as well as your contact information (phone and email).



Submit your letter to admin@ttcd.org by Friday, April 24th, at 5pm.

Email your resume and cover letter to TTCD to apply:

 admin@ttcd.org | 907-278-1022



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What's on the menu?

Recipe: Tater Tots

Ingredients

- 2.2 lbs potatoes
- 1 tablespoon flour
- 1 teaspoon salt
- ½ teaspoon onion powder
- ¼ teaspoon paprika
- Extra flour for dusting
- 1 cup oil

Directions

- Bring a large pan of water to a boil.
- Peel the potatoes, cut them in half, and cook for 5 minutes.
- Drain the potatoes, leave them in the colander to cool slightly
- Use a box grater to shred your potatoes.
- Squeeze the excess moisture from your shredded potato.
- Mix the flour, salt, onion powder, and paprika in a large bowl until well combined.
- Add the potatoes to the flour mix and stir until well combined.
- Generously flour a chopping board, then take a large handful of the mixture and gently roll it into a sausage shape. Cut the sausage into small tot-sized pieces and set aside while you finish the remaining tots.
- Pre-heat the oven to 400°F.
- Heat the oil in a large saucepan/heavy-bottomed skillet.
- Once hot, fry the tots for 2-3 minutes until crispy. Work in batches, allowing each cooked batch to drain on kitchen paper.
- After frying, place the tots in a single layer on a lined baking sheet. Cook for around 15 minutes.



How's it growing?



Pictured here are two rainbow chard plants growing in the hydroponics tower in the TTCD office. Fun fact: rainbow chard isn't an actual variety of chard but rather a mix of white Swiss chard, red chard, and golden chard. That's why these two plants have two different stem (and root) colors - one yellow and one red!

