



Tyonek

TRIBAL
CONSERVATION
DISTRICT

May, 2026

May felt like the true start to summer at TTCD: full of field work, community gatherings, and planting! This month, our Habitat, Monitoring, and Restoration team took their first trip to Beluga to prep for “pike camp”, we put up our two high tunnels at the Tyonek Garden, and we spent time with the Tebughna School students celebrating STEM learning, releasing the Salmon in the Classroom, and planting their indoor seedling at the Garden Blessing in Tyonek!



Dena'ina word of the month



Our Dena'ina word of the month is shani (SHAH-nee), which means summer. Shani is the season of moving, gathering, and reconnecting with the land. It's the time of long light, fish camps, berry patches, and teaching our children by doing — the Dena'ina way. This word reminds us that summer isn't just a season; it's a return to our rhythms, our foods, and our stories.

Shani:
Summer

Habitat Monitoring & Restoration



The HMR team kicked off the month by participating in an electro-fishing training followed by a shotgun safety training to prepare for the upcoming field season. The team also traveled to Beluga to begin equipment preparation and tackle field season logistics, which happened to overlap with the celebration of two team birthdays! In Tyonek, HMR staff supported the Salmon in the Classroom program by helping with the annual fish release, continuing efforts to connect local youth with salmon stewardship and habitat conservation.

Tyonek Youth Conservation Science

It was a full and exciting month with the Tebughna School students! TTCD welcomed evaluators of our science education program to Tyonek, where students showcased their learning through student-led presentations and activities on moose and salmon. Students also participated in a cookie science experiment, a community dinner celebrating student learning, and a special owl lesson and dissection. They finished the month by celebrating graduation, releasing their Salmon in the Classroom, and transplanting their seedlings at the Tyonek Garden!



Tyonek Gather



Happy spring from Tyonek Gather! We have fresh locally grown beef cuts available from Mat-Valley Meats and pork roasts from Blood Sweat and Food Farm and are working on keeping those in stock for you. Be sure to check the website early on Fridays as they tend to sell out! We have a variety of potatoes, and we look forward to bringing you more veggies as soon as this summer takes off! We still have some coho filets left from last season, so please reach out to Emma at eshelton@ttcd.org or call (907)317-9592 if you are interested in receiving any. Sign up and order from the Tyonek Gather marketplace: tyonekgather.localfoodmarketplace.com.

Tyonek Grown

The Tyonek Grown program celebrated its annual Garden Blessing this month, bringing together students, staff, and community members to celebrate stewardship and kickoff the growing season. After months of caring for seedlings in the classroom, Tebughna School students transplanted their plants into the Tyonek Garden. On Wednesday, June 3, TTCD will host its Youth Garden Intern Orientation. Eligible youth are welcome to work prior to orientation day (10AM-4PM) if they arrive at the garden with paperwork fully completed.



YOUTH GARDEN INTERN ORIENTATION

**DATE
CHANGE**

**WED, JUNE 3
12PM**

TNC Satellite Office, Tyonek

Returning Interns: Arrive at 11am

Lunch provided

Please Bring (unless submitted):

- Completed paperwork signed by guardian
- Pictures/copies of two forms of ID (digital ok)
- Completed application

Before Orientation

- Youth can work before orientation if they arrive at the garden with paperwork completed
- Working hours: 10AM-4PM



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What's on the menu?

Recipe: Sautéed Fiddleheads

Fiddleheads can be found in a variety of habitats including moist woods, lowlands, and streambanks. They are often found in drainages and near Devil's Club. When harvesting, collect in spring when fully coiled and less than 6-8 inches high. Important to note: mature fronds become toxic with age.



How to Cook

Steam, blanch, sauté, and bake! Add to omelettes, casseroles, or stir-fries. To store for winter, blanch for 1-2 minutes and store frozen in zip-lock bags.

Always cook before serving because they contain thiaminase, a vitamin-B depleting enzyme, and heat destroys this enzyme. Cook thoroughly (15 minutes boiling or 10-12 minutes steamed).

Ingredients

- 3 cups fresh fiddleheads, cleaned and ends trimmed
- 3 tablespoons olive oil
- 2 cloves garlic, minced
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon lemon juice.

Directions

- Steam fiddleheads for 10-12 minutes. Transfer to large skillet
- Cook with olive oil over medium-high heat.
- Stir in garlic, salt, and pepper.
- Cook until fiddleheads are lightly browned and tender, about 5 minutes.
- Remove from heat and sprinkle with lemon juice

How's it growing?



This month, we moved all of our plants out of the classroom! Students took home the final lettuce harvest from the hydroponic towers and transplanted their indoor seedlings at the Tyonek Garden during the annual Garden Blessing. Among the plants transplanted were watermelon, squash, and a wide variety of flowers!

