

HÉEN AGUNATÁANI HÍT

WHITECAPS ON THE WATER HOUSE



PHOTO BY ANDREW BEIERLY

MOON *DÍ*S

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Mark Your Calendars:

October *Dís Tlein*

9: Indigenous Peoples' Day *Shukát Ku.oo Yagyeyí*

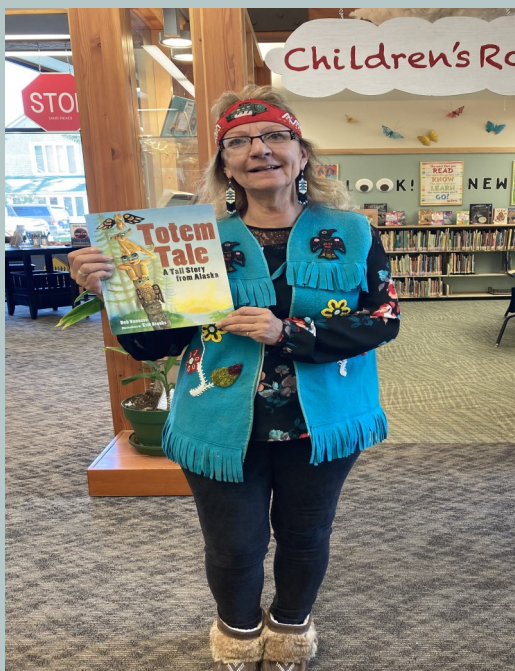
November *Kukahaa Dís*

11: Veterans Day *X'eigaa Káa Yagyeeí*

15: STC Enrollment

December *Shaanáx Dís*

TBD: STC's Christmas Open House!



Council member Judean Gordon read Totem Tale by Deb Vanasse at the Skagway Public Library, wearing her mother's regalia.

Gunalchéesh Judean, for story sharing with the Skagway youth.

ALASKA NATIVE CULTURE & ART

Wildlife photographs by Andrew Beierly

Andrew first became interested in photography in the early 60s and continues to venture out and take some incredible photos.



bird; ts'ats'ée



mountain goat; jánwu



fox; red fox: naaGas'úi

Cultural Host Training Class

In September, STC held the first Cultural Host Training Class taught by Rachel Moreno with Alaska Travel Industry Association. President Jaime Bricker is now certified to teach Cultural Host Classes. She will be offering more opportunities in the coming months and Spring of 2024!



FARM UPDATE

BY BROOKE JASKY-ZUBER, FARM MANAGER

What a whirlwind farming season's are and when it's all over we wonder where the summer went... oh ya, farming! We had many ambitions this year and thanks to a harmonious and hard working crew our operations went smoothly and we maintained a collaborative and up-beat environment all season, even in the pouring rain. Because of this we were able to get so much done. Here is a look at some of the season's highlights.

Our produce bag program went really well. Even though we started late in the season the list of recipients was filled on the very first day of announcing the program. For the rest of the season we put together 25-27 bags and furthered our goal of bringing nutrient rich, local produce to more of our community. It was a grand start and we will begin planning this winter for round two of this program and do our best to start in late may/ early June next season. Keep an eye out in April/ May for updates!

Production started to become more streamline this season with some of our fancy new gadgets, returning crew, and improved soil. This allowed us to bring significantly more produce to sale this season. Lots of people sent me photos of their entirely local meals, usually including a salmon filet. It is inspiring and rewarding to see our vision of food sovereignty unfolding.

Greenhouse. We have been honing our plans for a new greenhouse much of the summer. When the hard work of planning, organizing and installation is complete, probably in 2024, we will have an expanded capacity for offering some much desired greenhouse plants like zucchini, tomatoes, cucumbers and basil.

Fall school visits have been a hit. Kids learn about some of the equipment we use, get a quick walk around the farm to see everything we grow, learn little bits about regenerative agriculture and get to harvest something with their own hands. This year the 2nd graders harvested garlic and got to try our sugar snap peas, green beans and herbs. The 4th and 5th graders got to harvest Tlingit potatoes and pulled a whopping 80 (ish) pounds and were sent home with one spud of their own to commemorate a job well done.

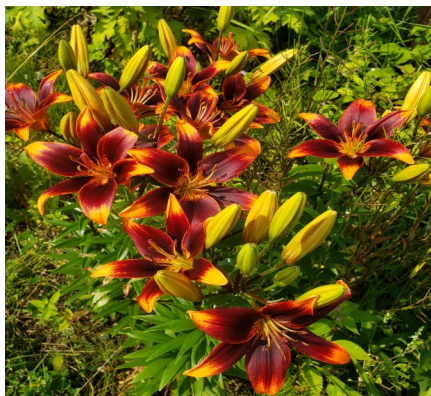
Now the harvest season is coming to an end. In the future an extended growing season may be possible with a greenhouse and other infrastructure, but for now the farm crew will happily finish the harvest, plant bulbs for spring flowers, cover the beds for a long winter nap and take a much needed rest from working the land. The farm is nourishing for the body, mind and soul, but it takes a crew to make it happen and maintain an uplifting workplace, So here's a big heartfelt thanks to the 2023 farmhands: Kora Lightfoot-Saplis, Deb Boethcher, Pam Joy, Julene Brown and Lina Hischer.

And here is what the farmhands wanted to share with you about their season...

Produce bags are one of the best new services at the farm this summer, in my opinion. For those who participate, you don't have to think what to buy, you get a variety of vegetables you might not necessarily have purchased and may not have ever tried otherwise. A few people, upon seeing the bags, have asked me how they can subscribe in the future. What you may not know is how a bag is put together. Brooke, the farm manager, begins planning a couple weeks ahead based on what vegetables will be ready, how much we have in the fields, makes a list of what not to harvest but save. The week of all farm hands harvest, wash, bundle and package the produce. The produce is stored in the walk-in refrigerator until bag day when bags are assembled by everyone. It's a team effort from seeding to selling. Thank you for supporting the program. ~ Deb

I feel fortunate to have the opportunity to work at this farm. I love being able to work outdoors, yes, even during the days of rain, wind, hot sun, and pesky biting bugs I'd rather be out here than indoors. I also love being able to be part of a team that is growing food for our friends and neighbors, such a rewarding feeling. My one wish would be for an extra set of hands, or two, to help us keep on top of the pests and weeds. The only frustration was seeing crops overtaken by weeds (oh chickweed, you are such a bully, but so tasty!) or eaten by slugs. If we could clone each member of our wonderful team, just imagine what we could accomplish! ~ Pam

Thanks for a Great Season!

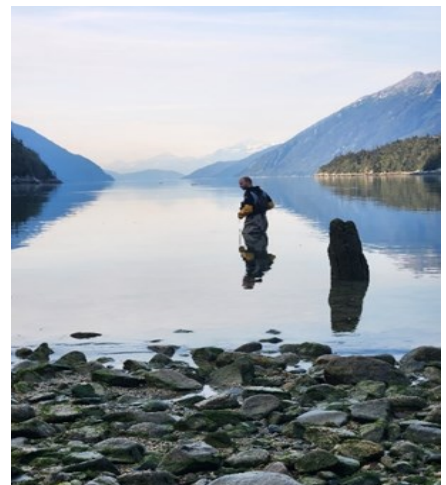


ENVIRONMENTAL DEPARTMENT by ENVI Dept.



KUTÍ Project

In May, the ENVI team got to assist a research team funded by the KUTÍ project, a partnership between STC, the Sitka Sound Science Center, universities, and several scientific organizations in SE Alaska. They sent the team to Skagway to run a series of drone-based Light Detection and Ranging (LiDAR) missions along the east ridge of Skagway proper. After collecting the data provided by the LiDAR mission, their new mission was to set up seismometer nodes on bedrock throughout the east ridge of Skagway. The ENVI team had the privilege to help with this project again. These nodes will stay in place for about a month, detecting any vibrations through the bedrock. This will help give a very detailed understanding of potential rockslides and hazardous areas along the ridge.



BEACH Program

Over the course of 17 weeks that started May 23rd and ended in September, BEACH sampling consisted of visiting 5 commonly occupied beaches throughout Skagway – Nahku, the small boat harbor, the airport beach, Yakutania Point, and Smuggler’s Cove – and collecting water samples, environmental data, and the turbidity of the water. The samples were sent to Admiralty Environmental in Juneau to be tested for bacteria, specifically fecal coliform and enterococci. Coming up, we will be hosting a post-season outreach event to share our findings, so stay tuned for a date



Volunteer Community Service - Invasives

ENVI facilitated a service day for a visiting family reunion in July, breaking more than 100 volunteers into three groups to help remove invasive reed canary grass from Pullen Creek, map out and remove invasive yellow toadflax from public areas around town, and geotag and properly dispose of cigarette butt litter throughout Skagway. Both spatial datasets collected will be used to help further STC's environmental stewardship efforts. Big thanks to Joe Hui for help organizing this event and the Tribe of Don for spending the day helping keep Skagway naturally beautiful!

PFAS

Per- and polyfluoroalkyl substances (PFAS) are chemical compounds present in water resistant fabrics, fire suppression foams, cosmetics, and numerous other consumer products, which do not readily break down and have been linked to serious health effects. The Environmental Department (ENVI), in partnership with EPA and Zender Environmental, launched an initial investigation into PFAS levels in Skagway surface and drinking water, collecting samples from numerous potential sources, and submitting to SGS Laboratories in Anchorage. Results will help to establish a baseline understanding of PFAS and whether further efforts should be made.



Salmon In The Classroom

We have started up the 2023 season of Salmon in the Classroom! August 18th, we invited the fourth and fifth grade classes to join us at Pullen Creek to partake in the egg take to seed our tank with. In this process we caught a breeding pair of salmon and harvested their eggs and milt before fertilizing them back at the school and placing them into the tank. September 26th, we had our inaugural classroom lessons with an exciting intro – Our dissections! We dissected these fish that we caught to show the kids the anatomy and deeper workings of these fish.



In 1992 Archie Cavanaugh Jr. started the Alumni Scholarship Assistance Program to raise additional scholarship funds to support Tlingit & Haida tribal members pursuing higher education. Archie created this formline salmon design for the Annual Spring King Salmon Derby. He used the funds from the derby to support the Program. Above is the design converted to graphic art by Chloey Cavanaugh (Archie's granddaughter). Back in July STC offered tribal citizens a discount on fresh, whole salmon fillets thanks to Healthy is Here funding provided by SEARHC. We hope everyone who wanted salmon are enjoying them. Recipe below is a great soup for Fall. And potato's, garlic and carrots could all be found locally homegrown at the STC Farm!

Salmon xáat Chowder Recipe

INGREDIENTS

- | | |
|-----------------------|---------------------------------|
| 1 can evaporated milk | 1 jar/can (smoked) salmon |
| 3/4 cup rice | 1/2 white onion, diced |
| 1 potato, diced | 1 can carrots, drained & rinsed |
| 1 tsp. garlic | 1 can corn, drained & rinsed |
| 1/4 tsp. salt | 1/2 tsp. parsley, chopped |
| 1/2 tsp. lemon pepper | 1/2 package bacon, chopped |

*1 cup fiddleheads (optional)

PREPERATION

- Fill saucepan 3/4 full with water, add evaporated milk, heat on med.-high heat
- Add rice, potato & seasonings
- Separate pan sauté onion, add corn & carrots. Pour into saucepan.
- Break up salmon & add to soup, add bacon & fiddleheads
- Cook med.– high heat. Stir & enjoy!

A Gathering of Artists

at Héen Agunataani Hit

Skagway Traditional Council, Eleventh + Broadway

From October 10th thru November 28th

Tuesdays 6 pm - 9 pm

Saturdays 10 am - 1 pm (except 10-21 + 11-18)

Show up anytime to work alongside your fellow artists

Bring your traditional art and craft projects...

Or your unfinished projects hiding in the closet...

Or come down to practice Lingít in a safe space...

Hosted by Annemarie

Questions? Text or call 612.0267





TAIYA COUNSELING SERVICES, LLC.

JOHN HISCHER, LCSW

Taiya Counseling Services, LLC is providing mental health services to Skagway residents Mondays through Wednesday from 8 am to 5pm. Additionally, reminiscent group, SMART recovery group, and other mental health outreach will continue under Taiya Counseling Services made possible by a partnership with the Tribe.

Currently, we accept Blue Cross BlueShield, BCBS FEP, Aetna, AK Medicaid, Medicare. For those without insurance we are able to provide limited sessions at nominal fee price. Please email us at Info@taiyacounseling.com if you would like to learn about it. This offer is provided thanks to funding support from the Skagway Traditional Council through May 2023. We are continuing to work towards being an in-network provider with most of the main insurance providers. You can reach John Hischer at his office phone (907) 983-2459 for more information.

Reminiscent Group

Time: Every Mondays at 3pm

Place: Skagway Traditional Council (11th & Broadway)

To get on the email list for reminders email us at
info@taiyacounseling.com



Brought to you by
Taiya Counseling Services and
the Skagway Traditional Council



SMART RECOVERY

Time: Every Monday at 6PM

Place: Skagway Traditional
Council at 11th and Broadway

**Discover
the Power
of Choice**



For more information please visit www.smartrecovery.org.



Brought to you by
Taiya Counseling Services and
the Skagway Traditional Council



Skagway Traditional Council Mission

“Our mission at the Skagway Traditional Council is to nurture and protect our tribal members by persevering cultural heritage, natural resources, improving partnerships and economic sustainability, while upholding tribal sovereignty.”



Gunalchéesh

This is a free newsletter brought to you by the Skagway Traditional Council.

For more information about tribal history, elections, activities, and upcoming events visit our website: www.skagwaytraditional.org

Skagway Traditional Council

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