

Igiugig News and Notes



Get your Ulus Ready!

By Ida Nelson



Me and my kids in Levelock

Ready or not, the salmon run is coming our way! Since schools been out, Igiugig went into full swing. After I ordained a marriage in Levelock, I wedded Myrtle and Greg Andrew III on May 10th! Congratulations to them and may they have many blessed years together.

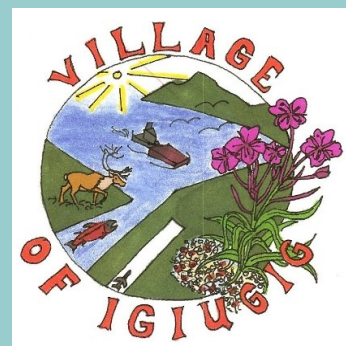
Upon my return from my trip to Levelock, it has been never ending days. From morning until dusk, I've been hauling fuel, transferring fuel, keeping books organized and cooking at camp. Every day is different and every day has a different challenge. Besides what I've been doing, Igiugig has been very busy as well, and you can read what we been up to in the

411 in the 533. Find out what Taty has been doing until 5 in the morning with the Smolt crew. Also, she and Sharolynn attended the Bristol Bay Fly Fishing & Guide Academy at Kulik Lodge. You can read how she is into fishing. The Healthy Village Challenge is officially over, but that does not mean we didn't get healthier. Read more about in the Renee and Jiles article of how well Igiugig did. Sheryl wrote an wonderful story in Unuameq Yuullenteni: Today as we live. It features Terry Wassillie, a story of his first seal hunt as a child. After that exciting story, you can get a little snip of what IGAP has been doing, and you know it is summer time when Summer Reading Club has started! Books have been turning in lately, but keep it up, keep the books rolling in. Renae has a new Plant of the month article and Sheryl had an opportunity to go to Kulik Lodge and learn how to fly fish as well, and you can read about her adventure with Fish on! Alaska, has been on Fire! Majority of the state has fire some place or another. Please read the Burn ban and obey and lastly check out your favorite people and the local announcements.

Happy fishing, be safe, and enjoy the sunshine!

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July Birthdays:

1st - Kiara Nelson
 1st- Eileen Nelson
 8th - Ida Nelson
 9th - David Alvarez
 12th— Atlas Anelon
 12th - Stacy Hill
 16th - Fewnia Zharoff
 18th - Dolly Ann Zharoff
 19th - Betsy Hostetter
 21st - Keilan Wassillie
 25th— Mavrik Salmon
 29th - Alicia Zackar

471 IN THE 533

By AlexAnna Salmon

Our village has been active! We started summer with a regular monthly meeting on June 4th. We reviewed all customer accounts and our financial standing. There were many trip reports and department updates. We also voted to fund another student for the Dan Salmon Scholarship Fund. Lukas Zackar will be attending AVTEC to study Construction Technology in the fall. The other recent recipient awarded was Keith Andrew, who will be pursuing a pilot's license in the winter. We are excited for their endeavors. Thank you to everyone that has donated to the fund.

On June 5 I traveled with the Nilavena Tribal Health Consortium to visit McGrath Regional Clinic, which serves the outlying communities of Nikolai, Telida, and Takotna. They transferred their health services from Tanana Chiefs Conference to Southcentral Foundation. We toured the facility, met with their health aides and village to see if they were happy with that decision and it is working out for the best health care. Since the Nilavena Subregional Clinic and the consortium of the Lake villages was established, our health coverage in Igiugig has been under the umbrella of two organizations: Bristol Bay Area Health Corporation (for behavioral health, hiring of health aides, environmental health, etc) and Southcentral Foundation (dental, doctor visits, etc). The two organizations have never signed an MOU or MOA, which we have urged them to do for the past decade. We have also felt that we were really lacking in the delivery of behavioral services, and have talked about transferring all health services to Southcentral Foundation at every quarterly meeting. On June 11, Igiugig Village Council convened again to pass a resolution authorizing Southcentral Foundation to enter into a self-governance compact and funding agreement with Indian Health Service on behalf of Igiugig. This movement will begin in the fall, and I can field any questions about this.

Our downtown has been bustling with construction as Iliamna Lake Contractors installed the water in-take line from the river, up the bank, to the site where the water tank will be built. ANTHC is completing the interior work: new plumbing, new filters, and a chlorine closet has been constructed for the eventual move to surface water.

We have had many visitors too – the World Wildlife Fund completed an energy tour of the community. I had the opportunity to do a short Place Names presentation to the Bristol Bay Flyfishing and Guide Academy which took place at Kulik Lodge this year. I also accompanied our elders Mike and Dallia Andrew so they could tell traditional stories to the students. The lodge is nestled between Kulik and Novianuk Lakes, next to Kulik river, in Katmai National Park. It is perfectly picturesque and we were so fortunate to partake. We are proud of our two locals – Sharolynn and Tatyana who attended.

Otherwise, we have a lot of activities happening – a little village beautification, some progress on our Yup'ik plants project, a kuspuk meeting to design the kuspuks for our up-and-coming local dance group, and continuously pumping out more grant applications for future village improvements. And now....to make dry fish...canned fish...smoked fish...filleted fish....fish head soup....grilled fish....fried fish...fish fish fish! The SALMON are coming and I am thankful for all of the day light!



The interior of the water treatment plant. The left side is new, and once complete, the right side will be removed.

Job Shadow with the Smolt Crew

By Tatyana Zackar

I did a job shadow with the smolt counting crew on the night of June 4th. The smolt crew this year are Chris Seawright, Dirk Middleton, and Logan (he's the new Brad) and we got dressed and went down to the landing. The smolt trap is located just past Blueberry Island Lodge. After we got ready, we walked down to the landing, and we climbed into the boats and launched 12:30 A.M. It was calm, no



Logan, Dirk, Taty, and Chris sampling the smolt

bugs, over cast, and light rain but overall a warm night. After a 10 minute boat ride down to the trap, I got to watch Chris and Dirk set the smolt trap. It looked cool when a school of smolt got caught in the trap. Chris would dip his net in the trap and catch about a 100 smolt per dip. The smolt were then placed in a color coded bucket and all of the buckets were filled in about an hour and half. After all the buckets were full of smolt, we started to head back to the fish and game building. After undressing and warming up with a cup of coco served by Dirk. We sat down around the table and got ready to the sampling. First Logan measured the length of the smolt; Chris scraped scales from the smolt and then placed them on a slide. I helped Dirk weigh them. We stayed up really late until about 5:30 in the morning and after 50 samples I went home.

Flying Fishing & Guide Academy

By Tatyana Zackar



Taty with her Client
Tom Betts

Sharolynn and I went to a fly fishing and guide academy on June 6th we got picked up with a float plane down below our house and they brought us to Kulik lodge. It was really fun. I got to fly out to American creek and fish for Char. The first fish I caught was a Char after 3 days of fishing in different spots. I was the last person there to catch a fish. The instructors did skits where they showed us how some people act when they fish it was funny. The guides at the lodge did skits too. They did groups of skits called "The good, the bad, and the ugly" where they showed us how a guide is supposed to act with each of the type of client but on the ugly skit the guide was the one acting bad. On the last full day there we did a Client day. Sheryl, Betsy, and Christina were some of the clients that day and I was so nervous and worried I didn't know if I would pass being a guide. My client was the chief ranger for Katmai National Park, Tom Betts. We

flew out to the American creek. He caught about 10 char. After, I found out that they passed us even before we left. We received a college credit for passing. When we came home we flew with a small plane. I didn't like it.

Healthy Village Challenge

By Renee Grounds & Jiles Pourier

The Healthy Village Challenge wrapped up on June 8th with the awards ceremony held at Aquivik ('the place to be active'). Over 30 local participants, ages 6 to 69 were awarded certificates, t-shirts, and prizes. Most participants lost between 5 and 15 pounds.



Jiles included subsistence foods on the t-shirt design (moose, caribou, goose, and salmon) to represent the importance of eating these healthy foods and getting in shape for subsistence activities. Part of the purpose behind the Healthy Village Challenge was to help us make a strong and injury-free transition from winter to summer when the fishing season and other subsistence activities pick up.

We held a healthy foods potluck during the awards ceremony with lots of homemade delicacies, such as hummus, quinoa and lentil soup, salmon, kale, and wild rice. Following the awards, we screened Crooked Arrows, an inspirational Native film about a Haudenosaunee lacrosse team that regains its pride by embracing its language, culture, and history. The sport of lacrosse is based on a traditional game played by many Native Americans.

The Igiugig Healthy Village Challenge was one of five grant proposals funded by the Association of American Indian Physicians (AAIP). The four others were the Ho-Chunk Nation, Absentee Shawnee Tribe, the Oklahoma City Indian Clinic, and the Sacramento Native American Health Center.

We collected participant feedback during the awards ceremony to include in our presentation at the AAIP 44th Annual Meeting & National Health Conference coming up next month in Tulalip, WA. These were some of the comments:

"The Aquivik provides all the tools I need to workout without having to worry about the bugs, or getting dust in my lungs"

"The new look and feel makes me want to workout everyday! Its great!"

"Excellent workout environment on great equipment"

"We started group workouts that keep us motivated"

"the Aquivik has 'jump started' my workouts again"

"The fitness space was transformed. It is now a place I want to go to and visit regularly. I lost 10 pounds and want to keep going!"

We appreciate everyone's participation in the Healthy Village Challenge. Stay healthy and active, Igiugig!



Igiugig Healthy village challenge participants

Unuameq Yuullenteni: Today, As we live:

(oohnuahmeck) (you-thun-teni)

By Sheryl Wassillie

A story by Terry Wassillie: Seal Hunting

Terry Wassillie is full blood Yup'ik from Newhalen, Alaska, which is one of the six villages that surround Lake Iliamna. His parents are the late Ira and Louise Wassillie of Newhalen, Alaska.

When Terry was five years old, his father Ira, would take him hunting and out on his trap line, it was then that he began absorbing all the knowledge of the land and animals that his father would share with him. "I had the best teacher in the world," Terry said with pure respect for his father. As Terry was growing up, school wasn't a huge priority, and he didn't start preschool until he was seven years old. That didn't bother him though, Terry said, "I had fun when I was growing up." Once the first freeze over started, roughly beginning of November, his dad would take him to check their trap line and go hunting every day. This trap line extended from Lower and Upper Talarik Creek all the way to Brooks Range in the west.

It wasn't until Terry was nine years old that he would catch his first Seal. His father took him out many times before but before he was nine he would only learn by watching. These seals can be found in brooks along the north shore of Lake Iliamna, across from Porcupine Island, near Pile Bay, Alaska. This is also the area where they breed. It's been a long time tradition that when a seal is caught certain practices are done in order to pay our respects to the land and animals in order for hunters to be great providers. "My dad had me take water and put it in my mouth and spit it in the seals mouth three times. And that was to make sure the seal didn't drown." The next step was to skin the seal. "When you skin a seal, you skin it twice. First, you take off the fur and then you take off the fat," Terry explained. Once it's skinned, Ira had Terry dig a hole right where the high water mark was at the beach at the time and put the seals head in it facing away from the island. This tradition was done because it made sure that the seals spirit went back into the water and also to make sure that Terry had good luck. The final tradition in catching a seal for the first time is eating the seal liver raw. This is done so that the hunter isn't and doesn't become scared of the seal.

There are different traditions done after having caught your first seal ever. Terry states, "Second story I want to tell is when I watched my dad catch a seal with a spear in the winter time. He put a feather

Continued on Page 6

IGAP NEWS

By Stacy Hill

Summer has not officially started here in Igiugig, but it sure feels like it has! Our community planting day was a huge success. Thank you to all that lent a hand on a very hot day.

Our new chickens arrived on June 8th along with our WWOOFers Ciara and David. Thanks to them for their care of the chickens for the first crucial days after making the long trip from Murray McMurray Hatchery in Iowa.

I had the opportunity to attend a week long air quality class in Flagstaff, Arizona during the first week in June. I learned a lot during that week and now have a better understanding on the effects of road dust



Igiugig beautification project



Our new chicks at the green house

and the causes of climate change have on our environment and our health.

I hope everybody has a safe and healthy summer. Time to go fishin!

Unuameq Yuullenteni: Today, As we live: Seal hunting

Continued

in the breathing hole of a seal entrance, where they come out of the water. He stood there for four hours. Just stood there, didn't move, didn't breathe, didn't shift his weight around. He just stood there and watched it. You think that when you spear an animal, you're supposed to spear it real hard. No, what he did was grab it real slow with a short sharp jab. And that was after four hours of waiting." The spear tip was made of caribou bone and was dull to penetrate the blubber of the seal. Terry said, "What made me really admire your uppa (Ira) was how patient he was because that is a lot of waiting, just standing there. And he did the same thing; he put water in his mouth and spit it in the seals mouth. The only thing different this time, is instead of cutting the head off, he threw the whole seal into the water head first. It's just like when you catch caribou you have to cut the tip of the heart off, and moose also. When you catch a wolverine you have to give him everything you own. You put all of your belongings on him. That is tradition." This knowledge has been passed down from generation to generation in the Wassillie family. Terry learned from his dad, who learned from his and Terry has also been trying to pass down this knowledge to his younger generation family members. It is a tough battle though, with technology and a growing modern society in rural Alaskan Natives, the challenge to keep younger generation natives engaged and wanting to learn of our traditions are few and far between. But, it's safe to say that there is growing concern for loss of tradition and communities and schools are coming together to spread and pass down all the knowledge from our ancestors to generations of the future to keep our culture alive and in full force.

Summer Reading Club!

"Every Hero Has A Story To Tell," this years' Summer Reading Club theme, launched off on June 1st. So far we have 29 people who have joined with a total of 661 books & 4,060 pages.

Indulging in excessive relaxation & fun & neglecting active education (HELLO, the whole reason why we have summer vacation) can lead to reading loss, especially in young children, which is why the Village Council has supported the annual SRC for over 15 years. Not only is it educational, but it is fun to compete with others, as well as work together to reach our goal of 2,000 books in ten weeks! So, if you haven't joined, come on down to the library & sign up! We meet every Monday from 12-1 PM to turn in books & check out new ones. Members who have contributed have a chance to win a prize in a weekly drawing.

We have new books, audio books, & DVDs trickling into the library, so come on down on Monday-Friday from 12-1 PM & 7-8 PM & on Saturdays from 6-8PM!

Name	Age Group	Book Goal	Page Goal	Actual Books	Actual Pages
Mavrik	0 to 3	500	N/A	67	N/A
Atlas	0 to 3	250	N/A	109	
Olivia	0 to 3		N/A		N/A
Ruth	0 to 3		N/A		N/A
Katia	0 to 3	200	N/A	71	N/A
Rio	0 to 3	250	N/A	109	N/A
Erika	0 to 3	500	N/A	69	N/A
Avery	4 to 6	200	N/A	70	N/A
Calliou	4 to 6	250		109	N/A
Dannika	4 to 6	200	N/A	20	N/A
Tanya	19 UP	5	2,000	2	1,299
Alicia	19 UP	16	4,800	4	1598
Julie	19 UP			2	1,163
TOTAL				661	4,060

Plant of the Month

Igiugig area Yup'ik pronunciation: Guagciq "gewughchick."

English names: sourdock or wild spinach

Uses: food

When to pick: best picked in June or early July

Where to find: grows along streams, rivers and in swamps. You can locate them by looking for the seed heads above the grass, see picture.



What to look for while hunting for them



After they have been picked

Alice Zackar interview:

Alice recalls her sister Mrs. Gust and her daughter Agafia Nelson used to make gewughchick akutaq the best. Alice said you have to pick a lot or else there won't be enough to make akutaq with because they cook down to very little. Alice said you also have to peel the green leafy part off of the stem and middle vein before you cook the green leaf or else your akutaq will be stringy. You can chop the stems and veins very small and make akutaq with them without cooking them. You can eat the cooked greens hot with butter and salt, or add Crisco and sugar to cooled greens to make akutaq. Additional information: Sourdock has the consistency of canned spinach when boiled and has a slightly bitter sour taste. Uncooked leaves have a very bitter taste and must be cooked before eating. Stems are stringy when boiled so should be removed before boiling greens. When stems are cut they have a liquid inside that is aloe Vera like, and a taste that is similar to rhubarb.



Alice peeling the vines off the leafy part



How they looked being chopped



Mixed into akutaq



Alice enjoying the akutaq

Fish on!

By Sheryl Wassillie



Sheryl with her guide Justin at
Kulik Lodge

My pack-pack was full, my Oregon Ducks cap on, my raincoat in tow and a smile plastered on my face for the adventure that was about to unfold. The night of June 11th I got a call from AlexAnna asking if I would like to go to Kulik Lodge to partake in this fly fishing extravaganza. I jumped at the opportunity and was beyond excited.

The morning started out cloudy and dreary but as we neared Kukaklek Lake the clouds opened up and the sun shone its beautiful light over the vast untouched beauty. It was so breathtakingly beautiful I shed a few tears. I just couldn't help but think of Mary O. and how much she loved her home, and in that moment as we flew over Kukaklek Lake I realized why.

We also now have our own fly fishing guides in the village! Sharolynn and Tatyana were representing us well over there. As soon as we got to the lodge, Sean, one of the newly trained guides was very welcoming and professional and showed us to the main area. They provided us with a very delicious lunch and sent us on our way. We paired up with our guides and they showed us to our gear. I was able to do a few practice casts, after feeling confident in my casting abilities, Justin, my guide, and Rich Johnson brought us out on to the water. On my first cast I tangled the line pretty bad. I thought it was just going to get worse as the day went on. Good thing I had a good guide! Justin ended up helping me master my cast and I thought I was well on my way to catching some fish. Boy did I think wrong! We went to a few different spots on the river but I didn't even get a nibble!

The fish kept swimming by and laughing at me, which just made me even more determined to catch one! I was bound and determined to get a fish that even though I was cold I didn't want to take a break. At four-thirty my group ended up reeling our lines in after one last cast and made our way

back to the lodge for dinner. We feasted like kings! Halibut, pot roast, salad, and garlic bread rolls were on the menu. After dinner we were able to give a report on how our guides did for the day. Then Sonny Peterson, Kulik Lodge owner, showed us this documentary that advertised his lodge when it first opened up to try and get anglers from all over the nation to Kulik Lodge. It was aired on national television multiple times since there wasn't much on TV back then. I had such an amazing day; it was a trip of a lifetime for me. I would just like to thank Bristol Bay Fly Fishing Academy and Sonny Peterson for a day that I will never forget! Now my plan is to get my own fly-fishing gear. Once that happens you will find me on the water trying to slay some fish!



Public Information Center
550 W. 7th Ave., Ste 1260
Anchorage, AK 99501

Phone: 907-269-8400
Fax: 907-269-8901
TTY: 907-269-8411

June 19, 2015

ALL BURNING IS PROHIBITED-Burn closure for Western Alaska

(Anchorage, AK) – Past and prevailing weather conditions have caused extremely dry and windy conditions for western Alaska. The Alaska Division of Forestry and the State Forester determined that it is necessary to prohibit the use of all open fires and activities which unduly increase the fire danger. Effective immediately and continuing until further notice all cooking, warming, signaling fires or any type of fire (specifically covered under the burning permit regulations 11 AAC 95.400 – 11 AAC 95.490 and 11 AAC 95.900) are prohibited on state lands, including state park units, and private and municipal lands within Game Management Units 9, 17, 18, 19 and 21.

The term “open fires” refers to any flame source not immediately extinguishable or controllable and applies to any form of wood or charcoal-based fire, even in established fire rings. Gas grills, backpacking or camp stoves using fuel or compressed canisters which can be regulated and shut off are still permitted for use.

Wildland fire managers ask visitors and residents to follow the fire prohibitions and prevent additional fire starts. We all have a hand in a safe fire season. Failure to obey this order shall constitute grounds for prosecution pursuant to AS 41.15.140.

Map of Game Management Units can be found at:

http://www.adfg.alaska.gov/static/hunting/maps/gmumaps/jpg/ak_simple_950.jpg

CONTACT: Tim Mowry, Information Officer, (907) 590-4038, tim.mowry@alaska.gov

PUBLIC ORDER - BURN CLOSURE

WHEREAS, the period from April 1 to August 31, inclusive of each year has been designated the fire season by law; and,

WHEREAS, the State Forester has determined, pursuant to his statutory authority to do so (AS 41.15.050), that past and prevailing weather conditions have caused extremely dry and windy conditions; and,

WHEREAS, the State Forester has further determined that it is necessary to prohibit activities which unduly increase the fire danger,

IT IS HEREBY THE ORDER OF THE STATE FORESTER, beginning on June 20, 2015 at 12:01 a.m. ADST and continuing until further notice that:

All cooking, warming, signaling fires or any type of fire specifically covered under the burning permit regulations 11 AAC 95.400 – 11 AAC 95.490 and 11 AAC 95.900 are prohibited on state, private and municipal lands within western Alaska. This includes Game Management Units 9, 17, 18, 19 and 21. Pursuant to 11 AAC 12.335 restrictions on open fires within state park units may vary from this order.

Failure to obey this order shall constitute grounds for prosecution pursuant to AS 41.15.140.

John “Chris” Maisch

State Forester and Division Director



FortTown trading and bartering



Kaleb, Karl, Stacy, and Kaylee enjoying spring



Alicia, Fewnia, and Tia post cake fight



Jon helping his dad fix the truck



Davy, Sharolynn, Clara and Ruth on their first canoe ride of the season



Danni getting a little push from MacKenzie, Avery and Sassa



Jeff with the moose they got in honor of Mary Olympic's 40 day tea party



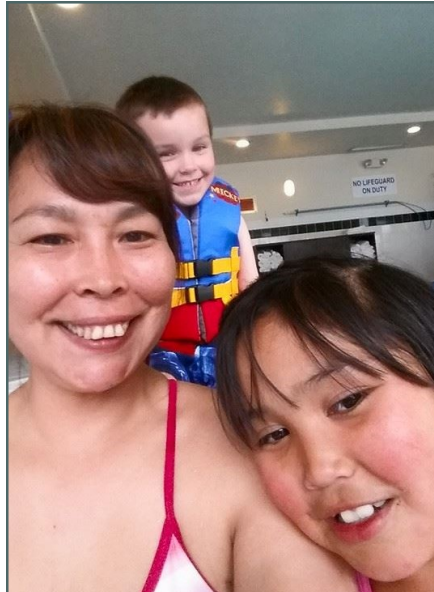
Igiugig Water intake project



Fun day hanging out at the beach



Tanya and Sister matching on Vil-lage clean up



Eileen, Shea and Caillou swimming



Top to bottom:
Danni, Keilan , Kiara, Aiden and Shea



Mike and Dallia at Kulik Lodge



Julie and Mavrik enjoying the sunshine

Announcements



Igiugig Kids to New Zealand!



Show your support by going to this link

[GoFundMe.com/igiugigschool](https://www.gofundme.com/igiugigschool)

Igiugig General Store
Store Hours: Monday to Saturday
4:00 PM to 5 PM

REMEMBER In Igiugig We:

- ⇒ Keep our Dogs Tied up or on a Leash.
- ⇒ Turn Off Lights when leaving a public building.
- ⇒ Recycle: #1 to #7 plastics, aluminum cans, glass, tin cans. We also separate batteries and e-waste.
- ⇒ Do Not Park in front of the hangar or the white trash trailer.
- ⇒ Do Not Litter, we confront those that do, and we pick up trash that we see.
- ⇒ We Compost! Bring it to the greenhouse, please no dairy or meat products.
- ⇒ Contribute to the Newsletter! Send photos, news, important events to Ida: nelsonida2901@gmail.com
- ⇒ Love Our Village! Join Igiugig Village Info Zone on Facebook if you haven't already.

Summer Library Hours

Monday– Friday:

12PM—1PM & 7PM–8PM

Saturday:

6:00 pm to 8:00 pm

We apologize the weather will be available in next months news letter.
Sorry for the inconvenience.

THE PROJECT

**Kvichak River runs
Bright red with kinship bloodlines
Sockeye relatives**

– Loree Rayback, Palmer
HAIKU CONTEST WINNER



Clinic News

The Igiugig Clinic will be without a health aide from June 20th - July 13th.

There will not be anyone on-call locally in Igiugig during this time unless any ETT's are willing and available.

The Igiugig Emergency On-Call # is: 907-533-6020. If you have an emergency you can call the Nilavena Emergency On-Call PA phone at 907-444-4588 for the Physicians Assistant on duty.

Have a happy and safe subsistence season!



Igiugig Village Council

AlexAnna Salmon, President & Administrator
Randy Alvarez, Vice President
Kevin Olympic, Member
Christina Salmon, Member
Karl Hill, Member
Sandy Alvarez, Director of Accounting & Finance
Tanya Salmon, Social Services Director & Librarian
Stacy Hill, IGAP Director
Ida Nelson, Tribal Clerk & Newsletter Editor
Renee Grounds, Grant Administrator
Jiles Pourier, Tribal Clerk

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www.igiugig.com

First Class Mail

Igiugig Tribal Village Council Newsletter