



### Birthdays

#### July

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



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## Here fishy fishy!

By Ida Nelson

The salmon have arrived and you'll have seen people covered in scales, blood, and guts and the perfume of smoke house has finally arrived! Between working and putting our fish away for the winter has kept my schedule very busy and little time to sleep. Despite decorating myself with scales to look like a mermaid, that were all over on my arms, face, and hair the salmon season is almost over! AlexAnna has a wonderful update on our Yugestun and if you haven't noticed already, we have our Yup'ik place names in various places in our village. We had a visitor and an update from Irmelin this month. AlexAnna also has an epic adventure to share with you to the East Coast. With scale covered faces you can see pictures of your local favorites processing their own fish in the collage of photos and after that you can look at your favorite people and announcements. Quayana! Berry picking is upon us, remember to be safe, let people know where you are, or the general location you will be at and always be bear aware!

# WANGKUTA QANRIARAIT NANVARPARMIUT YUGESTUN

(We Speak Lake Iliamna Yup'ik)

by Apapigainaq (AlexAnna Salmon, Project Director)



(Thank you for arriving to Igiugig). You may notice new signage around our village – we have finally concluded our Yup'ik Place Name Project with funding from the Bristol Bay Native Corporation Education Foundation Cultural Heritage Grant. Over the past year we worked with our elders to identify a list of community buildings and places of significance, and renamed them to reflect our rich Yup'ik language. In September, we will have a Place Name learning celebration to get more familiar with the signage. Quayana cakneq to BBNCEF for making the project possible, and especially to Jiles & Halay Turning Heart for going the extra mile to make sure we didn't just have words on display, but an informative graphic to help decipher meaning. Quayanaqvaa!

*Match these signs up with their location! Bring your completed copy to our language office for a small treat!*



- A. A place to tie up
- B. A place for medical help
- C. A place to put oil/fuel in
- D. Igiugig's Airport
- E. A place to store away
- F. A place at the beach to empty cargo

**Now for extra fun, drive around town and see where these 6 signs are posted!**

# UPDATE ON THE GREENHOUSE & A VISITING «FOREIGN FRUIT»



Hi everyone! My name is Irmelin [Ear-Malin], I am from Denmark and currently living in Norway where I'm doing a PhD at the University of Oslo. Some of you might remember me from five years ago where I visited a couple of times. Back then, I was doing research as part of my master's degree up in Fairbanks, talking to some of the young people about living in Igiugig and what the community was doing to support them. Now I'm back! Both helping out with the greenhouse while Jeff is out fishing and hoping to get a feel for what changes have been happening the past five years.

My PhD is about communities working towards becoming more self-reliant and taking charge of their own development. I think Igiugig has a lot to teach other communities, not only in Alaska but other places too. While I'm here, I hope to talk to some of you about these things. I also plan on coming back in the fall to do some more interviewing.

But enough about me! This was meant to be an update on the greenhouse. If you haven't been by the greenhouse lately, I strongly recommend you swinging by there. It is like a lush jungle in there! Jeff has done such a good job setting everything up nicely, and Tanya and Christi are working hard to keep everyone hydrated and content.

Last week was the first time with the salad boxes. For a mere 15 bucks, the lucky salad customers got different kinds of lettuce, kale, radishes and a gorgeous cucumber. On Friday, we also sold green beans, zucchinis, basil, oregano and mint. Both beans, zucchinis and cucumbers are growing like crazy at the moment, so be sure to stop by the greenhouse stand at the hangar on Friday to get your share of green deliciousness!

Other veggies are growing nicely too, but will need some more time before they are ready for harvesting. Stay tuned for potatoes, tomatoes, jalapeños, rutabagas, and much more!

Wondering how to cook your newly purchased zucchini? They can be eaten fresh in salad, put in a stir-fry or baked in the oven. Here's one suggestion!

## **Recipe: Roasted zucchini with garlic** (from simplyrecipes.com)

### *Ingredients*

- 1 lb zucchini, each cut in half across the middle, then each half quartered lengthwise
- 1 teaspoon fresh minced garlic cloves
- 1 Tbsp olive oil
- Salt
- Freshly ground black pepper
- 1 teaspoon oregano or other herb, like Herbs de Provence or thyme (fresh or dried)

Continued on page 4



# UPDATE ON THE GREENHOUSE & A VISITING «FOREIGN FRUIT»

Continued

## *Method*

1. Toss zucchini and garlic with olive oil, spread out onto lined roasting pan: Preheat oven to 450°F. Make sure there is a rack on the top rack spot in the oven. Place the zucchini and garlic in a bowl and toss with olive oil.
2. Spread the zucchini out onto a foil or silicone-lined roasting pan, skin side down. Sprinkle with salt (1/4 to 1/2 a teaspoon).
3. Roast zucchini until it starts to brown, toss with herbs, salt, pepper: Roast the zucchini for 8-15 minutes, or until it begins to brown. (Start checking at about 7 minutes and keep checking every few minutes.)
4. Once the zucchini has started to brown at the edges, remove it from the oven and place the zucchini in a bowl. Gently mix in the herbs and salt and pepper to taste.
5. Enjoy!



# THE EPIC EAST COAST VACATION



Mid way through their travels: AlexAnna, Addi, Mav, Erika and Luke

Who packs up 4 kids aged 5 and under, and travels across the country? Terek and I were crazy enough to do it. On June 5 we departed Igiugig. We then loaded 3 car seats, 1 booster seat, a double stroller, 3 bags, 3 backpacks and 4 children on Alaska Airlines and flew to Newark, NJ. Upon arriving, we went up and down elevators and walkways until we found the rental car station and zoomed off with a minivan. It was quite a sight to see the New York City skyline as we drove North, spending one night in Monticello. The kids all traveled beautifully. The next morning we hit the road for Penfield, NY, taking a scenic drive through the Finger Lakes region. We arrived at Gram's house around 2PM. She's been my lifetime favorite person, so it was worth packing up

4 great-grandchildren (3 she had never met yet).

Our NY visit was over in the blink of an eye. One week spending the hot muggy days at Uncle Bobby & Aunt Kim's pool, enjoying barbecues and dinners hosted by different family members, going to church....and the trip was over. We didn't do the movie theaters, shopping malls, or tourist attractions – we simply soaked up time with family, and somehow we went into a time warp and it was goodbye Penfield on June 15.

We drove 4 hours straight to make it to Splash Kingdom and Great Escape Adventure Park. The six of us rallied the park, taking in as many rides as we could. We booked the nearest hotel which also featured a mega indoor water park so after napping the twins it was time for more! The kids were strapped in life coats and taken from one pool attraction to the next. We went to bed early only to wake up and do it all over again! We wanted to tire them out before driving to the Dartmouth reunion.

We arrived on June 16 to Dartmouth, checked into our dorm room, and had a whole program of activities through the next 2 days. The finale was a concert on the green with free kettle corn and glow sticks, which featured phenomenal performances and then a fireworks show that was unforgettable. Sunday morning was time for more "goodbyes" before we hit the road, albeit exhausted, for Boston. Boston waterfront was featuring the Tall Ships 2017 event, where massive sailing ships from all over the world were on display. We parked the car in a random lot, had a delicious Father's Day lunch at the Chart House, went on a Duck Tour, found a hotel on the waterfront and rested up. The next day we went on a harbor cruise to see the ships up close, met up with friends for lunch at the Union Oyster House, the oldest continuously operating restaurant in the United States, walked through Fanueil Hall, picked up our car and went to a hotel by the airport so we'd be ready to depart early the next morning. Once again, we loaded up all of our luggage and headed back to Anchorage on June 20, landing just in time for the midnight sun – my favorite time of year.

# THE EPIC EAST COAST VACATION

Continued



Erika & Addi visiting with Great Gram  
in New York

This concluded our Epic East Coast Adventure, leaving us wishing we stayed longer. We were definitely a family on parade everywhere we went – with a lot of “God Bless you’s” and “You have your hands full” commentary along the way. One place asked for my autograph since they thought I was famous from the Alaska reality shows. The highlight of course was visiting all of our family and friends – the people who have made each of these places we visited the most meaningful. My dad always made sure I visited the East Coast and knew my family...a gift that lasts forever and grows stronger with every passing year; even though our kids will be too young to remember everything they did on the 2 weeks of vacation, they will know that their family roots stretch from Alaska to New York. They will also know that

they too can bleed green like their mama! Go Dartmouth Class of 2008! To my family and friends that are reading this – a special “Quyana” or “Thank You” for making our visit so special.

## Igiugig set to embark on Native/Local Foods Challenge and Trek to Big Mountain, AK.

By Tate Gooden

A group of Aborigines, walked back into the Bush for seven weeks and ate only traditional native foods. Their health improved when they went away from foods of commerce and dined on what nature intended for them to eat. We learned about this experiment while reading the book *In Defense of Food* by Michael Pollan for our Non Fiction literature standards at Igiugig High School.

The village of Igiugig is planning to conduct a similar traditional/local foods experiment and embark on our own walkabout to Big Mountain.

The Native/Local Foods Challenge will be a six-week experiment where participants will eat only traditional and local foods save whole grain oatmeal and salt. Participants will undergo monthly health screenings from January 2017 to December 2017. Health screenings to include weight, blood pressure, blood sugar, pulse rate, etc.

Results to be published as a Science Project.

The challenge is set to begin on September 17<sup>th</sup> and will conclude on October 28<sup>th</sup>. The hike to Big Mountain will begin on September 26<sup>th</sup>. From smoked salmon to patuq bone fat cake, participants are busy putting aside stores for the challenge as well as for trade with other residents. Anything local is fair game.

The Native/Local Foods Challenge will also coincide with a trek to Big Mountain. During the walkabout, hikers will visit important cultural sites and study the geography of Lake Iliamna. We will also be focusing on the natural flora and fauna to keep us fed. A special moose permit will be applied for through ADF&G. The walk will conclude at Big Mountain with a Native Foods potluck.

Interested in being a part of Igiugig’s Native Foods Challenge? We are looking for sponsors and donors to help cover costs of gear and return flights from Big Mountain.

If you would like to become a sponsor/donor for this project please contact Tate Gooden at 907.717.7136.









Robert Kelly and band playing for a fund raiser for Dan Salmon education Fund



Terek with Addi, Teagan and Luke



Sheryl and Sherry in their dance regala



Fend for your self! How? With King Crab of course!  
Aiden, Danni and Shea



Salmon-Anelon Crew: Erika, AlexAnna, Addi, Luke and Mavrik, 4th of July



Kaylee stripping nets



Fewnia holding Mavrik and Dolly during their birthday celebration





Sharolynn with a rainbow trout



Avery with her Big bear



Taty holding Shea's fish she caught



Julie and Dallia laughing about all their "minaq" that she is taking home.



Sharolynn, Alicia, & Taty with their crew in King Salmon processing fish



The group of 13 super cub pilots that flew into Igiugig



Keil and Jeff during the first opener in Bristol Bay





Tess with co-worker Kim and dogs Flicker and Elle



Face mask night! Ida, Dirk, Alicia, Tess, Kim and Sharolynn



Dave teaching a Toyo stove class in the hanger:  
Tanya, Julie, Dave, Shea, Ida, Jeff holding Teagan



Luke & Addi enjoying the sunshine on the beach



MacKenzie pushing Teagan  
down the road cruising town



Eileen and Sherry in Vegas!



Kevin and Mav at the 4th of  
July picnic 10 of 12



# ANNOUNCEMENTS

Remember in IGIUGIG We:

- Keep Your Dogs Tied Up or on a leash.
- Turn Off Lights when leaving a public building
- Recycle: #1 to #2 plastics, aluminum, glass, tin cans. We also separate batteries and e-waste.
- Do Not Park in front of the hanger or the white trash trailer.
- We compost! Bring it to the greenhouse, please no dairy or meat products.
- Contribute to the newsletter! Send photos, news, important events to Ida @ [igiugignewsletter@gmail.com](mailto:igiugignewsletter@gmail.com)
- Love our village? Join Igiugig Village Info Zone on Facebook if you haven't already.

## Library Hours

Monday to Friday

1:00 PM to 2:00 PM & 4:00 PM to 5:00 PM

Saturday 5:00 PM to 7:00 PM

## Igiugig General Store

Hours: Monday - Saturday

3:00 PM - 5:00 PM

It is located at the white house near the Zackar's house. Call 907.533.6005 to open or if you have any questions.

## Important Dates!

**August 1st: Caribou season opens**

**August 7th-15th Training with Richard Grounds**

**August 14th (?) Cross country starts**

**August 15th to the 17th A Dr. will be in Igiugig.**

**August 15th-19th "Te-Reo" Guest**

**September 5th- School starts**

**September 11th: First day Yup'ik Community classes at 12 noon - 2 PM**

**September 14th- Repatriation of Igiugig Ancestors day**

## Clinic News

The Igiugig after-hours emergency number is **907.533.6020.**

If there is *no health aide in the village*, please call the Nilavena Clinic at 907.571.1818 or 907.571.7111 for after-hours emergencies.

# Igiugig Village Council

## IVC Board & Main Staff

AlexAnna Salmon, President

Karl Hill, Vice-President

Kevin Olympic, Member

Christina Salmon, Member

Sandy Alvarez, Director of Accounting  
& Finance

Alicia Zackar, Social Service Director/Member

Tanya Salmon, Librarian

Stacy Hill, IGAP Director

Ida Nelson, Tribal Clerk & Newsletter  
Editor

Renee Grounds/Halay Turning Heart,  
Grant Administrator

Loretta Peterson, Tribal Clerk

Sheryl Wassillie, Procurement Clerk

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[www.igiugig.com](http://www.igiugig.com) & <https://www.facebook.com/IgiugigVillage/>



P.O. Box 4008

Igiugig, Alaska 99613

First Class mail

Front Page Photo Credit: Sharolynn Zackar: her Girl learning to Hunt in the sunset

Back Page Photo Credit: Karl Hill: a beautiful sunset

**Igiugig Tribal Council Newsletter**