

# The Counting Cord

*Nitnuqeyishi*



May-June 2018

KENAITZE INDIAN TRIBE NEWSLETTER

## NYO banner with a story

When the Kenaitze team marched their banner onto the gym floor at the 2018 Native Youth Olympics, they carried the evidence of all the hard work they'd put in this year—and a special tribute to a lost mentor.

“May not have been voted best banner but it has a lot of sentiment behind it,” Kenaitze Coach Michael Bernard wrote in the comments of a Facebook post that featured the Kenaitze NYO team banner. “It’s the story behind the banner that makes it great!”

So what is the story behind a banner made of caribou skin and bearing the seal of the sovereign nation of the Kenaitze? It’s a tale of athletic commitment and a remembrance of a beloved coach.

The caribou skin that serves as the foundation of the banner represents a traditional food source and clothing material used by the people of the Kenai Peninsula before moose moved into the area.

Then the skin is adorned with several strands of beads. Every time one of Kenaitze’s Ggugguyni Native Youth Olympic Team members attends practice, they add a bead to their counting cords.

See **BANNER**, p. 4

## Setnet opening launches season

The annual Opening of the Net celebration on May 1 marked the beginning of the tribe’s 2018 fishing season.

While some noted that the weather could have been better, the event featured lots of warm food and good cheer.

“I wish the weather was better but it’s not, but we have a warm place and that is good,” Wayne Wilson Jr., Tribal Council Chairperson, said.

See **SETNET**, p. 5



Dena'ina Elder Helen Dick participates in a cloth ceremony during the First Fish Potlatch at Kenaitze's fishery site in May. The ceremony was an opportunity for the group to come together as one, to recognize those who have passed and to receive a ceremonial gift recognizing the event.

## Traditions carried on Tribe celebrates First Fish Potlatch

Under ever changing weather on the Cook Inlet beach, members of the Kenaitze Indian Tribe and invited guests from other tribes in the region came together for the First Fish Potlatch during the first weekend in May.

“Today we celebrate our first fish, as we have been doing for thousands of years,” Liisia Blizzard, Tribal Council Secretary, said in her opening prayer.

Tribal Council Chairperson Wayne Wilson Jr. acknowledged the past and looked to the future in his opening comments.

“This is an opportunity to celebrate our educational fishery that we’ve had here the past 29 years,” Wilson said. “I believe in our rich and common heritage as we continue our educational fishery and move forward to attain a subsistence fishery. That is how we retain our identity, dignity, and how we will pass on our values to the spirit of our youth.”

The event was the culmination of months of planning. Joel Isaak

and a team of volunteers prepared a traditional moose soup over fires on the beach using meat from a moose that came to the tribe during a ceremonial hunt last winter. Tribal



Dorothy E. Hermansen

employees and other volunteers worked on everything from activities for young people to blankets to give as gifts to visiting Elders.

One Elder, Dorothy E. Hermansen, of Kasilof, received special recognition when she was presented with a necklace in honor of her role as the tribe’s eldest Elder. She spoke of her love for the beach and how she continues to fish commercially.

The two-day event began with an opening ceremony and fish soup dinner on Friday night. It continued Saturday with a full day of activities. Singers and dancers from the Anchorage-based Ida’ina K’eljeshna (Friendship Dancers) group performed, as did Kenaitze’s Jabila’ina Dance Group and Del Dumi Intertribal Drum Group. A hail storm pushed the Kenaitze dancers to perform under large white tents that had been set up for the weekend.

Steven Holley, of the Ida’ina K’eljeshna group, said they were happy to be in Kenai for the potlatch.

“It’s a carrying on of the tradi-

See **POTLATCH**, p. 4



## NOTE FROM THE EXECUTIVE DIRECTOR

Permits are issued, our net is in the water, and we are landing fish, but it's still a limited, educational fishery subject to the whims of state regulators. Our youth are at the net and participating in our regular programs (Yaghanen, Education, and Environmental and Science programs to name a few) and special summer camps.

These are good things, but the Kenaitze Indian Tribe strives for more – a permanent fishery and bigger, more coordinated youth programs and youth participation and representation in tribal matters.

### A Permanent Fishery

This month marks the continuation of Kenaitze Indian Tribe's quest for a permanent fishery. Kenaitze, through special counsel, has filed a proposal with the Federal Subsistence Board. The tribe is seeking a determination under the board's



Bart Garber

new regulations that the tribe is a separate, rural, tribal community with priority subsistence uses under federal law:

"The Federal Subsistence Board (the Board) determines which areas and communities in Alaska are nonrural. Because the Board has never identified the Tribe and its members who

reside on the Kenai Peninsula as a nonrural community, the Tribe requests that the Board clarify whether its interpretation of 50 CFR 100.15 and 50 CFR 100.23 considers the Tribe a rural community. Alternatively, the Tribe proposes that the Board partially rescind its 2001 nonrural determination for the Kenai Area, and recognize the Tribe and its members who reside on the Kenai Peninsula as a distinct rural community within that Area, eligible for the subsistence priority provided by Title 8 of ANILCA."

Now the tribe is taking a stand based on the Federal Subsistence Board's scrapping of the old rural determination criteria. Since that change, Saxman, another village that was inundated by a predominantly non-Native community (Ketchikan) has been found by the Board to be a distinct rural community with subsistence use preferences under ANILCA. We hope to do the same for Kenaitze.

### Our Youth

Yaghanen's Native Youth Olympics program helps keep kids in school, improve grades, and generate self-esteem and self-confidence. Youth also learn work ethic and culture from leaders and role models, while developing new friendships and healthy habits.

The tribe's programs provide fun and all kinds of good things, including the leadership opportunities for our youth. The Tribal Council is considering new ways to engage youth in tribal governance activities, from youth councils to youth members on committees. The Gganilchit Dena'ina Youth Council has revived their organization and are reviewing changes in their charter. The Tribal Council looks forward to working with the youth council to increase internships and mentorships for our youth and tribal members.

One thing tribes try to do is bring joy to the lives of their tribal members. A permanent fishery and vigorous and engaged youth programs and groups like the Youth Council will help us get a little joy in all our lives.

*Bart Garber*  
Bart Garber  
Executive Director

# Missing Addresses

Baldwin, Jonathon  
Beatty, Autumn  
Bocatch, Claude  
Boling, Sharon  
Burnham, Hillary C.  
Darien-Hileman, Chantilly  
Demidoff, Emelie M.  
Dolchok, Mack  
Frostad, Brian D.  
Frostad, Christopher  
Gaines, Vivian  
Gibson-Rehder, Amee  
Green, William  
Hallstead, Lori  
Hansen, Joseph  
Hartnett, Nathaniel

Haskell, Gregory  
Hawley, Priscilla  
Hoak, Virginia  
Holzworth, David  
Ivanoff, Raymond  
Jackinsky, Naomi  
Jennings, Jay  
Juliussen, Zane  
Kidder, Marshall  
Kidder, Travis  
Lecceardone, Henry  
Lecceardone, Douglas  
Lesamiz, Cindy  
Lindgren, Monica  
Lindstrom, Cherie  
Mack, Calvin

McCurdy, Lane  
Mesa, Anthony  
Mesa, Violet  
Ollestad, Nathan  
Oskolkoff, Alexis  
Osness, Kayla  
Overstreet, William  
Pitto, Lucy  
Poage, Denali  
Poage, Snowydel  
Randall, Roger  
Sacalof, Nick  
Sandoval, Alvaro  
Sandoval, Veronica  
Stockwell, George  
Wilson, Brandon

## Volunteer Elders needed for recovery camp

Elders willing to share wisdom, support and mentoring in a healthy, sober lifestyle and values are invited to volunteer in the Spirit Lake Recovery Camp during the month of August. Volunteer Elders may participate just one day or multiple days during the month. The substance use treatment camp takes place Monday-Thursday, 10 a.m.-3 p.m. at Spirit Lake. The program takes place in all weather conditions, with a tent for shelter from the elements. Volunteer Elders must be able to walk a quarter-mile over uneven terrain, utilize an outhouse, and be aware that the camp is distant from emergency services. Transportation and food is provided. All volunteer visits must be scheduled. For more information, contact Julie Dravis at 907-335-7313 or [jdravis@kenaitze.org](mailto:jdravis@kenaitze.org).

## Learn job-seeking skills at Youth Employment Camp

A Youth Employment Camp is scheduled for June 12-15. Learn how to find a job, keep a job, and set goals for the future. The camp will include opportunities to learn and have fun, with a hiking trip to Cooper Landing on the final day. Breakfast, snacks and lunch will be provided. This camp is open to anyone ages 14-24. For more information, call Raven at 907-335-7609, or email [rwilloya-williams@kenaitze.org](mailto:rwilloya-williams@kenaitze.org).

## K'beq' opens for summer

The Kenaitze Indian Tribe's K'beq' Cultural Heritage Interpretive Site will be open June 1 through September 2 at Mile 52.6 of the Sterling Highway, across from the entrance to the Russian River campground. Hours are 10 a.m. to 4 p.m., Thursday through Sunday. Take a free cultural heritage walking tour and visit the gift shop.

## Apply now for youth internship opportunities

The tribe's Education and Career Development program has a limited number of summer internship opportunities available for Alaska Native and American Indian youth ages 14 to 24.

Interns work alongside Kenaitze staff in different jobs to learn workplace skills and career readiness.

Previous interns have used their experience to land jobs at the tribe and elsewhere, and some have used the experience to test their interest in different career paths.

For more information or to apply, contact the Education and Career Development program at 907-335-7614.

## Correction

In the March – April issue of the Counting Cord, an error occurred in a photo caption on page 11. Cameron Ramos was pictured with Katrina Jacuk. We apologize for the error.

## Moving soon? Please keep in touch

Please keep your contact information current so you don't miss important mailings from the tribe.

Send updates to:

Kenaitze Indian Tribe  
Attn: Jessica Crump  
P.O. Box 988  
Kenai, AK 99611

[jcrump@kenaitze.org](mailto:jcrump@kenaitze.org)  
907-335-7204

## From the editor's desk

The Counting Cord is a publication for members of the Kenaitze Indian Tribe and the tribe's customers.

Find more information on the tribe's website at [kenaitze.org](http://kenaitze.org) and like us on Facebook at [facebook.com/kenaitze](https://facebook.com/kenaitze).

For story suggestions or questions about content, contact editor M. Scott Moon at 907-335-7237 or by email at [smoon@kenaitze.org](mailto:smoon@kenaitze.org).

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**Facebook**



# NOTE FROM THE COUNCIL CHAIRPERSON

Hello,  
 Summer is finally here and I'm sure all of you are excited to enjoy all the outdoor activities that Alaska has to offer. When I think of our great land, I think of camping, hiking, fishing and nice walks along the beach. This is a beautiful place to live.



One of your Council's goals is to work closer with other tribes on various tribal issues, and one of the most important issues is fish. We hosted the first Cook Inlet tribes fisheries meeting in April. The meeting was very productive. We all believe that if we work together on this issue, we have the potential to accomplish more, in a much more positive way,

than going at the issue individually. This spring, your Council had another great quarterly meeting during which we discussed all the initiatives the tribe is working on to become a more successful tribe.

We celebrated the Opening of the Net on May 1. The first day was a windy one, but it didn't stop the people from coming out to enjoy food and festivities. Those of you that came out, thank you all for coming. Your presence was much appreciated.

The fairly new Tribal Employment Rights Office Commission had its first training in March. Members of the commission are Bernadine Atchison, Clinton Lageson, Mary Ann Mills, Susan Wells and myself. The TERO Commission's goal is to increase employment of tribal members, Alaska Natives and American Indian people and their businesses. The commission's main focus is tribal education, hire and training, which will be very helpful to our tribal citizens in the future.

Thank you too to those who attended the First Fish Potlatch. The two-day event required a lot of work from staff and volunteers. The food, dancing and having everyone together was great to see.

Sincerely,  
*Wayne D. Wilson, Jr.*

Wayne D. Wilson Jr.  
 Tribal Council Chairperson

# TRIBAL COUNCIL

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Children scramble to collect treat-filled eggs during the tribe's annual Easter Party. Families enjoyed lunch at Tyotkas Elder Center before heading outside for the egg hunts. Bikes donated by Salamatof Native Association were given away to lucky winners.

## Public meeting planned

There will be a public meeting on June 11 from 1 to 3 p.m. in Classroom 1 at the De-na'ina Wellness Center to:

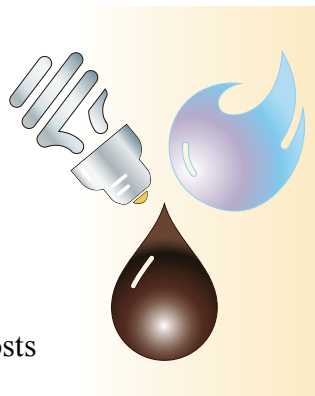
- review the Child Care Development Fund Grant and receive public comments;
- present the Community Services Block Grant and receive public comments;
- present the Low Income Home Energy Assistance Grant, discuss proposed changes, and receive public comments.

Light refreshments will be provided. Copies of grants are available at the tribe's Na'ini Building at 510 Upland St. in Kenai through June 11. The public comment periods close at 5:00 p.m. on June 11.

For more information contact Kate Schadle at 335-7600 or at [kschadle@kenaitze.org](mailto:kschadle@kenaitze.org).

## Energy assistance available

The Low Income Home Energy Assistance Program is available to eligible low income Alaska Native/American Indian people to help with higher energy costs throughout the year.



Applicants must live in the tribe's service area. Applications are available on the tribe's website at [www.kenaitze.org/assistance/energy/](http://www.kenaitze.org/assistance/energy/) and at the Na'ini Family and Social Services building. Call 335-7600 for further information.



**POTLATCH**, from p. 1  
tions since I was a kid,” he said. “It’s carrying on my traditions with Kenaitze.”

Near the closing of the potlatch, Joel Isaak led all those in attendance in a cloth ceremony. Everyone formed a circle under the tents. Then Isaak started passing a long, continuous piece of decorated cloth down the circle. Once the circle was complete and everyone was connected to the fabric, he explained the ceremony was an opportunity for the group to come together as one, to recognize those who have passed and to receive a ceremonial gift to recognize the event. Dena’ina Elder Helen Dick helped guide the preparations for the special event.

The only fresh fish at the event were buckets of hooligan Sharon Isaak brought from farther up the river. Some were cooked on sticks over the campfire; others in a deep fryer. They were shared with Elders and introduced to the youngest in attendance. And just like the salmon that started showing up a week later, they were celebrated.



Members of the Ida’ina K’eljeshna (Friendship Dancers) group perform at the First Fish Potlatch. The group is based in Anchorage and has members from across the Cook Inlet region.



At far left, Jimmy Starkloff, Clinton Lageson and Joel Isaak serve up moose soup cooked over campfires at the tribe’s fishery during the potlatch.



At left, Jeanie Maxim of Gulkana enjoys a performance by Kenaitze’s Jabila’ina Dance Group.

**BANNER**, from p. 1

“The idea stemmed a few years ago, that we could have a banner that would reflect our kids’ attendance at practices,” Bernard explained. “So we used the idea of the traditional counting cord.

No one else understands the meaning behind those cords, but the kids know the dedication

and the work they’ve put into NYO. This is a way to demonstrate that.”

The original counting cords, Bernard went on to describe, were used to mark the passage of time, with knots tied in them for each day that went by. When something special happened—a birthday, the



death of a loved one, the arrival of visitors—a piece of fur or bone would be added to the cord to mark the occasion. “Then when beads came to the Cook Inlet basin,

people would use those,” Bernard said. “The counting cord is a really old tradition. Now we’re using it in a modern way.”

The seal emblazoned on the

**Native Youth Olympics team finishes season**

The Yaghanen Youth Program sent athletes to Cook Inlet Tribal Council’s statewide Native Youth Olympics junior games in February and senior games in April. William Wilson received fifth place in the Alaskan high kick event, and first place in the one-foot high kick. Emilee Wilson made fourth place in the one-foot high kick. Axel Coxwell took third place in the arm pull. Jayden Sanders took third place in the arm pull.

Two Yaghanen athletes in

March participated in the Arctic Winter Games in Fort Smith, Northwest Territories, Canada. Kya Ahlers and Judah Eason competed for Team Alaska in the one-foot high kick, two-foot high kick, Alaskan high kick, kneel jump, sledge jump and triple jump. Eason placed fourth in the one-foot high kick and first in the Alaskan high kick.

Team Alaska placed second to Team Alberta North in medal count at 51 gold, 38 silver and 36 bronze.

banner is the official tribal seal of the Kenaitze people, but it has significance beyond representing the tribe. It was drawn onto the banner by former coach and dance leader Maggie Jones, who passed away from cancer last fall. Her loss left a void deeply felt by her colleagues and the kids with whom she worked.

“She was a great friend and mentor to our kids and contributed a lot to the Jabila’ina dance group and to the revitalization of the Dena’ina language in Kenai,” Bernard shared. “She created several songs our group still performs. We just loved Miss Maggie. Every time we take the banner somewhere, it’s a tribute to her.”

*Story courtesy Cook Inlet Tribal Council.*





## Reading to ride

Above, MJ Rogers is all smiles as he rides the new bike he earned in the Early Childhood Center's 100 Books for a Bike challenge. Twenty-seven after-school students received a free bike at the end of the school year. The bikes, donated by Salamatof Native Association, are a reward for reading at least 100 books. Charmaine Lundy, the tribe's Alaska Native Education Coordinator, said the program teaches good lessons. "It's all about early goal setting and early success," she said. At right, Kaarlo Wik, Chairman of the Board at Salamatof, and Chrissy Monford pose with the children and their new bikes.



Chandler Satkowiak is a recent graduate of the Mining and Petroleum Training Service's Mine Training Center.

## Tribal member digs up a great opportunity

Chandler Satkowiak completed surface and underground mining training this spring through the University of Alaska's Mining and Petroleum Training Service. Days later, he left for a promising new job at Greens Creek Mine in Juneau.

"The mine is mind-blowing," Satkowiak said.

As a tribal member, he received support with airfare getting to and from the camp.

"Without the tribe helping me out, I would not be 19 years old, working the job I am, making the money I make," Satkowiak said.

The program trains students for work in Alaska mines, although some go on to work internationally, according to Bill Bieber, MAPTS Executive Director. Bieber was on hand when Satkowiak thanked the Tribal Council in person for their support.

Bieber said that 70 percent of the program's students are Alaska Native people. He said students learn the important life skills that help them balance the demands of mine work with family and personal time.

Bieber said the program can help students find financial support. The tribe also offers scholarships that can be applied to the costs of MAPTS or other continuing education.

For more information about MAPTS, visit their website at [www.mapts.alaska.edu](http://www.mapts.alaska.edu).

For more information about tribal scholarships, call the Education and Career Development department at 907-335-7606.



Jake Kooly, Dawson Yeoman and Eli Darien set the net into the rising tide at the tribe's educational fishery. **SETNET**, from p. 1

Executive Director Bart Garber gave an update on the tribe's work to secure a permanent fishery. He noted that there were several avenues that the tribe could take to go from a state-regulated educational fishery to a more secure subsistence

fishery. (See page 2.)

Tribal Harvest Program Manager Jake Kooly reported the first salmon to come to the tribe arrived on May 8. He was surprised that it was a silver, instead of a king or a red. The first king arrived on May 17.

(See back page.) Tribal members pursuing hooligan farther up the river did well this year.

The allocation for this year's fishery is 10,000 salmon. There will be an update on the season in the July issue.



# Yaghali Nusdlan

## *He or she got well*



## Yaghanen announces summer camp dates

The Yaghanen Youth Program will host the following camps this summer:

- Construction Academy Camp – June 4-8, Spirit Lake, grades 9-12
- Junior Susten Camp – June 12-14, coming out of grade 4, going into grade 5
- Susten Archaeology Camp – June 18-22, Cooper Landing, grades 9-12
- Susten Archaeology Camp – June 25-29, Swanson River, grades 9-12
- Junior Fish Camp – July 9-13, Spirit Lake, grades 6-8
- Senior Fish Camp – July 23-27, Spirit Lake, grades 9-12

Camps are open to youth of all backgrounds at no charge. Transportation, lodging and food are included. For more information, please contact Yaghanen at 907-335-7290.

The Environmental Program will host the following Janteh Science Camps this summer:

- Soils and Growing Food – June 4-6, grades 2-6
- Kenai River Festival Kids Zone – June 9-10, kids of all ages
- Janteh Earth Camp, Jr. NASA Earth Scientist – June 18-20, grades 2-5
- Janteh Ocean Camp, Jr. Marine Biologist – July 17-20, grades 3-6

Call Brenda Trefon for applications and more information at 907-398-7933.

## Tribe seeks summer apprenticeship candidates

The Kenaitze Indian Tribe is seeking candidates for the Dena'ina Language and Culture Revitalization Project 2018 Summer Apprenticeship positions. The project's goal is to work toward linguistic and cultural fluency while striving to create lifelong learners and a living archive.

For more information, candidates should visit [www.kenaitze.org/about/procurement](http://www.kenaitze.org/about/procurement).

## Culture and creativity

### Dena'ina Wellness Center hosts monthly arts and crafts fair

When the time comes for Mary Hunt to pack her suitcase for an upcoming trip to Australia, she will leave behind one prized possession.

Her sewing kit.

"My sister said, 'No way, you're not bringing it, you're coming to visit – not work the whole time,'" Hunt said.

Hunt was among a handful of local artists who participated in an arts and crafts fair in April at the Dena'ina Wellness Center. The tribe hosts a fair each month

owns Dena'ina Designs, participated for the second time in April. She first learned of the opportunity through her sister, who works at the Dena'ina Wellness Center.



in the center's gathering area, inviting indigenous artists to display and sell their work.

April's event showcased everything from Christmas ornaments to beaded necklaces to fur clothing – all handcrafted.

Hunt, who has been sewing fur clothing for more than 20 years, manned a booth near the main entrance. Her display featured items made of sea otter fur, including hats and mittens designed to hang on Christmas trees.

Sewing is part hobby and part profession for Hunt, who used to make vests for the Alaska Fur Exchange. Now she works at Alaska Christian College and sews in her free time. She has been participating in the monthly fairs since they began in November 2017.

"I just love doing all this stuff," Hunt said.

Fellow artist Amy Rogde, who

Rogde also

displays her work each year at Fur Rondy, the Alaska State Fair and the Alaska Federation of

Natives Annual Convention.

"I love to sew," she said. "It's my favorite thing to do."

Rogde's booth featured gloves, hats, footwear and more. One

piece – her favorite – was a hat made of fur from sea otter, red fox and freshwater seal taken from Lake Iliamna.

Rogde said she and her family planned to go sea-otter hunting out of Homer in the coming days. It's an annual trip, usually about four days. The fur she gets from the trip will be used for future



sewing projects.

"Just sitting in my shop sewing is the most wonderful thing in the world," Rogde said.



Necklace created by the late Marie Anderson.

Cottonwood kayak and spruce burl bowl crafted by John Christensen.

Felted wool and sea otter fur hat created by Mary Hunt.





It's almost time to harvest spruce tips. Adding a unique flavor, they can be used in baked goods, seasonings, salads, jelly and even syrup.

# Cooking with Kenaitze: Spruce Tips

For thousands of years, Dena'ina people have hunted and gathered food across Yaghanen, the good land. From moose to salmon to wild berries, food harvested from the land is important to Dena'ina life. Cooking with Kenaitze highlights ingredients and recipes relevant to Dena'ina culture. This time we focus on spruce tip recipes.

**SUBMIT YOUR FAVORITE RECIPE**

*Chiqinik* to those who submitted these recipes. Have a recipe to share? Email it to M. Scott Moon at [smoon@kenaitze.org](mailto:smoon@kenaitze.org)



Spruce Shortbread

**SPRUCE SHORTBREAD**

The trick to making shortbread is processing the dough just long enough so that it can be rolled out but still appears a little crumbly in the bowl. If you process the dough until it forms a ball or sticks together in the processor, the cookies will spread out on the baking sheet and their texture will suffer.

**Ingredients**

- 1/4 cup fresh spruce tips
- 1/4 cup sugar
- 1 cup flour
- 1/4 tsp. salt
- 1/2 cup butter (1 stick)

**Directions**

Preheat the oven to 300 degrees. Process the spruce tips and sugar until the spruce tips are finely chopped. Add the flour and process in bursts to mix well, being sure to scrape out any sugar or spruce tips trapped in the corners of the food processor bowl. Cut the butter into 1/2-inch chunks, add to the processor bowl, and process until the butter is evenly distributed and the dough holds together when pinched. Dump the dough onto parchment paper and form into an evenly thick rectangle. Roll out with a lightly floured rolling pin until the rectangle is 6 by 8 inches. Using a straight edge as a guide, cut the rectangle into 1-inch crosswise strips and then in half lengthwise to form 16 1-by-3-inch cookies. Prick each cookie five times with the tines of a fork. Carefully place on a parchment paper lined baking sheet. Bake in the preheated oven for 23-26 minutes, or until the cookies are set and just starting to turn golden (not browned). Let cookies cool before serving. Store in an airtight container. Makes 16 1-by-3-inch cookies

**SPRUCE TIP VINEGAR**

Use Spruce Tip Vinegar to add an interesting twist to mixed greens salads, raw or cooked.

**Ingredients**

- 2 cups red wine vinegar
- 1 cup roughly chopped spruce tips
- 1 tsp. black peppercorns

**Directions**

Mix all the ingredients, put in a jar, and cover. Let the vinegar sit at room temperature for 10 days, shaking the jar from time to time. Strain into a sterilized bottle.

Makes 2 cups of vinegar

**SPRUCE TIP SALT**

Spruce tip salt is particularly good on potatoes and other root vegetables.

**Ingredients**

- 1/2 cup coarse salt
- 1/2 cup roughly chopped spruce tips

**Directions**

Process in bursts until the spruce tips are finely ground. Let dry at room temperature in an uncovered pie pan, stirring a couple times a day, until the flavored salt is completely dry. The salt will initially be very moist; break up any lumps as you see them forming. When the salt is dry, give it a whirl in the food processor to break up any remaining lumps. Store in an airtight container.

Thank you to Laurie Helen Constantino at [www.LaurieConstantino.com](http://www.LaurieConstantino.com) for the recipes. Visit her website for more recipes, many featuring wild edible Alaskan plants.



## The Big Picture



Kenaitze's Tribal Harvest Program Manager Jake Kooly displays a king salmon that came to the tribe's net on Cook Inlet on May 17. May was also a good month for those fishing for hooligan in the Kenai River.

### Our Mission

To assure Kahtnuht'ana Dena'ina thrive forever.

### Our Values

These are the beliefs and principles that define our people and will assure our future as a tribe:

- **Family:** Honoring and sustaining health and happiness of family as a first responsibility
- **Stewardship:** Respectful use of land, resources and all creations
- **Spiritual Beliefs:** Acknowledging the existence of a higher power and respecting spiritual beliefs
- **Education:** Passing down cultural knowledge and traditions and supporting formal education

### Our Vision

By 2025, the Kahtnuht'ana Dena'ina have enhanced and strengthened the prosperity, health and culture of their people and tribe by:

- working toward united effort with Native organizations and other governments that impact our people.
- developing and implementing a tribal education system.
- living our traditional values and practices.
- empowering our sovereignty.
- continuing to demonstrate resiliency.
- striving for excellence in all of our programs.
- elevating the wellness of our people.
- using our talents and resources to ensure we are able to take care of ourselves and share with others.

## Addresses and phone numbers

#### Administration Building

150 N. Willow St., Kenai, AK 99611  
907-335-7200  
855-335-8865 fax

#### Early Childhood Center

130 N. Willow St., Kenai, AK 99611  
907-335-7260

#### Tyotkas Elders Center

1000 Mission Ave., Kenai, AK 99611  
907-335-7280

#### Yaghanen Youth Program, Education and Career Development

35105 K-B Dr., Soldotna, AK 99669  
907-335-7290

#### Environmental Program

1106 Mission Ave., Kenai, AK 99611  
907-398-7933

#### Dena'ina Wellness Center

508 Upland St., Kenai, AK 99611  
907-335-7500

#### Na'ini Family and Social Services

510 Upland St., Kenai, AK 99611  
907-335-7600

#### Tribal Court

508 Upland St., Kenai, AK 99611  
907-335-7219

**On the Web:** [kenaitze.org](http://kenaitze.org)

**On Facebook:** [facebook.com/kenaitze](https://facebook.com/kenaitze)



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