

Chilkoot Indian Association

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Chilkoot Indian Association

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Tribal Administrator

The summer has flown by in a whirlwind. The achievements we have experienced within our primary programs have lead us to a place where we can practice the activities that make us Tlingit people, and can look for avenues to grow our sovereignty. In this newsletter you will read about our first year as business owners. You will read about the growth of our cultural based activities, and you will read of programs that provide support for our Tribal Citizens. I am proud of the growth CIA has achieved over the last decade. The success we are

experiencing is by
vision of our next
generation of
leaders. Gunalchéesh
(Thank you) to all of
our young leaders
who have stepped up
make CIA a strong
Tribe.



Saak Eixí at Lkoot

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Housing Department: Update

The Housing Department continues managing and maintaining the two (2) Fourplexes. In addition, the Housing Department applied for and received an Indian Community Development Block Grant (ICDBG) for the purpose of rehabilitating Tribal Member households. So far, fifteen (15) households have received home improvements and of those

households six (6) have been completed. A small portion of that grant was used to purchase a house

from the borough for rehabilitation.



Construction on Tribal House Noow Hít

The Construction Crew has been busy performing rehabilitation on Tribal Member homes, insulating and preparing the Taste of Deishu for its grand opening, and now the crew is working on Noow Hit restoration project.

Environmental Department: Electric Fence Resources

If you have a garden, a smokehouse, fruit trees, a chicken coop. a garage where you are storing meat or anything else in your yard that you want to keep bears out of, the Defenders of Wildlife and the CIA Environmental Department can help. Defenders of Wildlife is a non-profit group that offers 50% rebates for electric fence building materials. The rebates will cover up to \$500 of a \$1,000 purchase. These rebates are available for fences constructed to certain specifications including: an energizer of 0.70 joules or greater, at least 4 strands of wire, and proper grounding rods.

To get your rebate, go to got-bears-ak-brochure-2023. There you will find a copy of the Electric Fence Incentive Program Form. You can mail in this form or submit it by email.

They will ask you for the following documentation:

- 1. A signed W-9 form (for their tax purposes)
- 2. Copies of receipts for all fencing supplies purchased

ext.1009 or lcassidy@chilkoot-nsn.gov.

3. Photos of your completed fence If you would like a printed copy of the application or technical assistance with setting up your fence, the CIA's Environmental Department is available to lend a hand. Contact Liam at (907) 766-2323



An electric fence installed to keep bears out of the CIA's smokehouse.

Environmental Department: Climate Adaptation Planning

The Chilkoot people are resilient by nature. Fully understanding the changes in climate that have already occurred, and that are projected to occur within our children's lifetime, will enable the Chilkoot people to continue to be resilient and allow for proactive adapting to preserve our social and cultural wellbeing. The CIA Environmental Department is currently developing a Climate Adaptation Plan that, with the CIA community, will collectively identify the areas of our lives that may be most susceptible to climate change impacting future generations and then to identify adaptation strategies to mitigate those impacts and preserve our social and cultural wellbeing. We are currently at the beginning stages of this process and will be hosting several community meetings to share resources and gather community feedback over the next 2 years. We look forward to connecting with you on this journey and planning for resilience.

We are currently seeking local artists to ensure the plan and outreach materials reflect Tlingit culture! If you are an artist or you know of any artists please contact Meredith at mpochardt@chilkoot-nsn.gov

Childcare Department: Update

Over the past several months, the Childcare
Department has remained actively engaged in
planning and coordination efforts to address the
critical need for accessible childcare in Haines.
While no major funding or facility decisions have
been finalized, staff have been steadily preparing
the groundwork for future action. This includes
ongoing discussions with the Borough, School
District, and regional partners; refining program
concepts based on spring survey feedback; and
ensuring we are positioned to move forward

Baby Ravens Reads with Aubrey K.



quickly as opportunities develop. The Department continues to prioritize collaboration with the Borough on potential facility rehabilitation projects, with conversations ongoing to determine next steps. At the same time, we remain deeply concerned about the long-term impact of limited childcare on young families, cultural revitalization efforts, and workforce retention in our community. By maintaining strong partnerships and staying prepared, we are laying the foundation for meaningful progress as soon as resources and approvals align.

Childcare Department: At a Glance

<u>Community Engagement:</u> Ongoing collaboration with Borough, School District, and regional partners. Continued review of spring childcare survey results to guide planning.

Facility Planning: Active discussions with Borough on potential facility rehabilitation projects.

Preparing background work so progress can begin quickly once resources align.

<u>Community Impact:</u> Limited childcare remains a concern for workforce retention and cultural revitalization. Focus on keeping young families in Haines by strengthening early childhood infrastructure.

<u>Next Steps:</u> Maintain momentum through interagency coordination. Position projects for quick launch once funding and approvals are in place.

Environmental: Saak Study Update

The 2025 Saak population monitoring program was successfully implemented! We conducted monitoring on the Berners, Lace, Antler, Katzehin, Ferebee, Chilkat, Chilkoot, Taiya, and Skagway rivers in partnership with the Skagway Traditional Council and Takshanuk Watershed Council. All rivers were monitored using the non-invasive environmental DNA (eDNA) sampling method where we collected a 1 litre sample of river water, filtered it to collect all the DNA in the water, preserved it, and sent it to Dr. Taal Levi's lab at Oregon State University for analysis. This is the 11th year we've utilized eDNA to gauge the size of the Saak run. CIA proved this method to be an effective alternative to the mark-recapture method that we had implemented in previous years and now moving forward we will only conduct the non-invasive eDNA monitoring. We are still waiting on the eDNA results from the 2025 season, but field observations noted average runs at the Chilkoot,

Chilkat, Lace and Antler Rivers. Moderate to low runs occurred at the Taiya, Skagway, Ferebee, Katzehin, and Berners Rivers. In addition to the eDNA sampling, crews collected biological data throughout the Chilkoot run to determine trends in Saak length, weight, and sex ratio. This biological data helps us monitor long-term trends in Saak size and compare those with other runs in Southeast and Canada. Additionally, the change in the ratio of male to female fish indicates whether the run is ramping up or winding down. As many fishers know, towards the end of the run we tend to find only males in the river. This is indicative of the run ending.



Processing Saak Eixí



Culture Department: Traditional Use

In January Cindy Price Hagwood came back to CIA under the Honoring and Utilizing Our Land (Haa Aani) grant, Traditional Use. In March we held a Smoked Black Cod Gathering, Uwax'áni Ishkeen. April we harvested Saak, hooligan, for making oil. Luck Dunbar led the cook out at L'koot Culture Camp. Gunalchéesh to our elders, knowledge seekers and volunteers. There is Saak Eixí (oil) at the office. We also smoked some then jarred it and vacuum sealed the rest. We also tried making dried

fish, salmon jerky, candied salmon, and smoking salmon, all with donated salmon in anticipation of gatherings this winter to pass this knowledge on. Red ribbon seaweed, spruce tips, dandelions, rhubarb, and blueberries have also been gathered. Gunalchéesh to all our food champions. We plan on having a community gathering on September 28th, 6-7:30 PM at Taste of Deishú. If you have traditional foods to donate or would like to help with planning and cooking please contact Cindy at chagwood@chilkoot-nsn.gov or 907.766.2323

Transportation Department

Summer is quickly coming to a close, and we have a lot to report. Starting with Fair Drive, hopefully, everyone noticed the nice, smooth ride to the fair this year. We are delighted to assist the borough with small projects, such as the harbor sidewalks and paving. We will continue to find manageable projects around town to make everyone's transportation experience more fulfilling. We have been busy around the Fort, along with the usual summer maintenance. The crew has cleaned up the remains of the fire at the Old Field Kitchen and installed a new power line to Noow Hit. That will provide power to Noow Hit and the trapper cabin. At the dock, Taste of Deishú has been





operational since June 1. We have been receiving great feedback. If you haven't had a chance to visit, you should. The baked goods are especially delicious. The dock itself has received a BUILD planning grant, and we are delighted to have the opportunity to develop a plan to reconstruct the marine portion of the facility over the next two years. We are excited to share more projects as we continue developing the transportation department.

Discover Deishú: Season Update

Photo of L'koot from ANT



As the season begins to wind down, Discover Deishú would like to extend heartfelt thanks to our dedicated team for their incredible work and to the tribal government, tribal members and wider community for their unwavering support. This first season has been a time of growth, learning, and connection. We're excited to take everything we've learned into next season, with planning already underway for 2026. Gunalchéesh for being part of this journey!

Taste of Deishú: End of Season Update

As summer begins to wind down in Southeast Alaska, we at Taste of Deishú are taking a moment to reflect on what has been a truly incredible first season. Since opening our doors earlier this year, we've been overwhelmed by the support, curiosity, and kindness shown by our community and visitors alike. From the very beginning, our goal was to create something that felt rooted in place—something that honored local ingredients, flavors, and people. Thanks to you, that dream has come to life. We've had the pleasure of serving countless meals to locals and travelers, and each visit has meant something to us. Whether you stopped in for a quick bite, brought your family for a special night out, or just came by to say hi, we're grateful you chose to spend a little time with us.

One of the most exciting parts of our first year has been the opportunity to cater a wide variety of events. From intimate gatherings to large celebrations, we've been honored to bring Taste of Deishú

beyond our walls and into your special moments.

It's been a joy to help people celebrate life's milestones with food that reflects the spirit of this place. And the good news? We're still open through September! There's still time to stop by, try something new, or revisit your favorites. Whether you've been meaning to visit or just want one more meal before fall arrives, we'd love to see you. Thank you again for an unforgettable start. We're proud to be part of this community, and we look forward to serving you in the weeks—and years—ahead.



Environmental Department: Greenhouse

On the morning of Juneteenth, power came to the Chilkoot Indian

Association greenhouse as AP&T technicians completed the final stages of connecting it to the grid. This connection was the culmination of a weekslong effort by the CIA's Construction, Transportation and Environmental Departments and marks a major step in the process of allowing the 30' x 50' greenhouse to produce food at its full capacity. Now that the greenhouse is running on metered electricity, the electric fence can operate on full voltage 24/7 and the ventilation fans kick on whenever the temperature inside the structure hits 70° Fahrenheit. It also allows for the possibility of extending the greenhouse's growing season through the use of electric heaters. Previously, the electric bear fence was powered by a



deep-cycle battery which required frequent trickle-charging and the ventilation system was dependent on a gas-powered generator. In order to make the connection happen, a 150-foot ditch to the nearest power source had to be dug with the CIA's mini-excavator through rocky, uneven ground. This ditch culminated at an H-Post and then another 20-foot ditch was dug in order to connect to an electrical panel, which electrician Jake Hakala installed in the greenhouse. Meanwhile, the Construction crew erected an 8-foot wood and welded-wire bear and moose proof fence around



the greenhouse and adjacent orchard and garden space. Four strands of charged wire now surround the 350- foot perimeter of the area, which is the epicenter of the CIA's food-growing efforts. Vegetable beds are also cultivated in the yard of the CIA office. Water to the greenhouse travels 200 feet by hose from the nearest hydrant. The greenhouse beds are watered by a drip irrigation system, which kicks on automatically every day thanks to its battery-powered timer. The soil in the

was built using "Hugelkultur", a technique that layers organic matter to establish a garden bed. In this case, layers of rotting wood, seaweed, horse manure, wood chips, compost and topsoil were heaped in the raised beds. Organic fertilizer is fed to the plants every couple of weeks. With the perimeter secured, staff was able to plant 6 apple trees safe from the moose that browse in the neighborhood. Meanwhile, the greenhouse continues to yield vegetables from arugula to zucchini. These vegetables have been distributed to the CIA's Tribal Citizens from the entranceway at the CIA office and served at the Taste of Deishú restaurant. The greenhouse, which is located in the CIA subdivision, was originally purchased and constructed using American Recovery Plan Act (ARPA) funding. The Tribe's food security efforts received a huge boost last year when it was awarded a grant from the Equitable Food Oriented Development ,(EFOD) Collaborative. This year the CIA received additional grant awards from the Alaska Community Foundation and RurAL CAP for the development of the greenhouse and surrounding area.

Culture Department: Culture Camp

The 2025 Lkoot Kwáan Culture camp was a wonderful success, welcoming a total of 39 campers this year. Under the guidance of our camp instructor, Jackie Pata, camp participants got the opportunity to experience a camp filled with traditional crafts, teachings, music, and laughter, along with cultural knowledge tailored to each age group, so all of our campers had the chance to learn new skills. Throughout the week, campers engaged in a



variety of hands-on projects, including paddle carving, cedar bracelets and headbands, copper Tinaas and bracelets, along with many different beading projects. Alongside these activities, campers learned traditional songs from the area to be able to carry home with them. Language was a key focus, with children being taught words connected to their projects and songs, helping to deepen their understanding of the culture. Everyone had the opportunity to learn valuable subsistence skills, including how to smoke both Saak (Eulachon) and Sockeye Salmon, a highlight

of every camp we host.

Camp concluded with a special gathering where parents were invited to see the traditional skills and projects their children had worked on throughout the week. It was a proud moment for the campers to celebrate their understanding of culture, learning, and community.





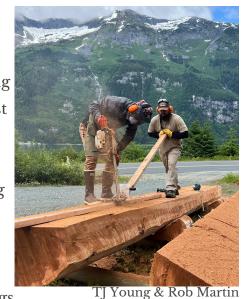






Culture Department

Work has begun on dismantling the clan house at Fort Seward, Noow Hit. The totems in and in front of the clan house, including the wall screens will be put into storage. Part of the project included the carving of replacement totems for the three totems on the back wall, the tallest being a copy of the friendship pole carved by Jim Watson. TJ Young has been contracted to duplicate the three totems, aided by the two apprentices Rob Martin and James Hart. The poles are currently being carved at the gathering place near Chilkoot lake, and the larger of the three, the friendship pole, is slated to be completed sometime in September. Tlingit and Haida has graciously donated space for the project to be completed, and Sealaska Corporation has donated the logs for the project.



IJ Young & Rob Martin Preparing the Pole.





Food Champion Harvesting Salmonberries



Food Champion Harvesting Devils Club



Food Champion Harvesting Raspberries



Taste of Deishú set up for a private event



Taste of Deishú Team Prepping for daily service



Construction Crew Working on Noow Hít CHILKOOT INDIAN

Upcoming Events

Taste of Deishú Hours: Dinner Monday & Tuesday 5:30pm-8:30pm, Café Wednesday-Friday 8:30am - 2pm (Café hours subject to change due to staff availability)

Taste of Deishú Last Day Open: September 30th

Culture Department Feeding the Spirit: Sunday, September 28th 6:00
 - 7:30 PM at 142 Beach road, Taste of Deishú. Come together for a special evening of traditional Tlingit culture and cuisine

Community Meeting: Climate Adaptation Plan Intro and Idea Sharing. Wednesday October 1st 5:30-7:30 PM at Taste of Deishú

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