



APICDA  
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# Aleutian Wave

APICDA QUARTERLY NEWSLETTER FALL 2014



Group from Akutan Qugiiḡun Culture Camp August 2014.



APICDA Communities

**Akutan  
Atka  
False Pass  
Nelson Lagoon  
Nikolski  
St. George  
Unalaska**

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Larry Cotter photo courtesy of WACDA

On the Cover:  
False Pass fuel tanks by Sam Cunard



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## Message from the CEO



Larry Cotter  
Chief Executive Officer

Dear APICDA Communities and Stakeholders,

Most of you have heard about the Russian prohibition on the importation of seafood products from the United States, the EU, Canada and others. This is a big deal, with a lot of unknown consequences. This is going to have a significant impact on the US seafood industry. A lot of salmon roe from Alaska goes (or has gone) to Russia during the past several years. Closure of the market will mean over supply in the remaining accessible markets, which will mean reductions in the value of our roe products. Salmon exports to Russia have less impact on us directly (mostly pinks), but Norwegian exports to Russia have also been blocked, which will likely have a cascading impact on salmon prices in Europe.

What is particularly grating is that this is a one sided affair, and Russia is allowed to continue its destabilizing actions in the US, EU, and other countries in which it is currently engaged. Millions of pounds of red king, golden king, and snow crab are illegally harvested in Russia every year and, in essence (using mislabeling and other techniques), smuggled into the United States. It has been estimated the Alaska crab industry has lost \$500 million in the last several years due to this activity.

On the pollock front it is even worse. The EU (as well as the US) is a huge market for our pollock product. A year ago the Marine Stewardship Council (MSC), an E-NGO self-charged with championing sustainable commercial fisheries, gave its stamp of approval to the Russian pollock fishery as sustainable. There is simply no comparison between the management systems in place to manage our sustainable pollock fishery and the Russian fishery. Frankly, it would be laughable if it wasn't so hypocritical of the MSC and if it wasn't imposing the economic damage upon our industry it is.

The MSC is a big deal in Europe, particularly Germany. MSC certified sustainable Russian pollock products are sold cheaper than our product and are often twice frozen—the consumers are not told that. They are also sold as "Alaska pollock," which obviously carries with it the implication the pollock is from Alaska. The same is true in the United States. Our consumers do not know if they are eating real Alaska pollock or Russian Alaska pollock. The FDA, by the way, is aware of this and has refused to address the nomenclature problem.

In late August the major processing companies and the largest crab harvesters' organization in Alaska called for the Obama administration to implement a reciprocal prohibition on the importation of fishery products harvested in Russian waters into the United States. Coincidentally, I was able to have a private ten minute conversation with US Commerce Secretary Penny Pritzker and Senator Mark Begich to discuss this topic. The Secretary was familiar with the nomenclature problem (which was impressive), but apparently had not contemplated the importation prohibition. As we discussed it she became animated and brought her chief of staff over to participate in the conversation.

Hopefully, the Administration will move forward with the ban; if so, a lot of our industry's problems will be solved. ▴

Larry Cotter, APICDA Chief Executive Officer

## Restoring Fuel Security in False Pass

False Pass had a busy, productive and successful summer. In addition to Bering Pacific Seafoods (BPS) fish processing activities this year, APICDA worked closely with the community in the design and construction of a new fuel facility to replace Peter Pan's recently decommissioned and timeworn operation. The new facility, the False Pass Fuel Company (FPFC), is a subsidiary of APICDA and will serve the purpose of supplying fuel for local heating and road vehicle needs, BPS operations, the fishing fleet and the City of False Pass. Completed at the beginning of July, the platform, contains six tanks with a total combined holding capacity of 210,000 gallons of diesel, stove oil and gasoline. The fuel tanks sit conveniently near the False Pass city dock, which will be used for fuel sales to fishing vessels. There is also a distribution site for vehicles to receive fuel; that system is locat-



ed alongside the tank storage area. The fuel company plans to train new management staff and begin sales in September 2014. We look forward to providing our local residents and fishing community with a safe and reliable service. ▴



Windmatic turbine installation on St. George Island.

## Harnessing the Wind in St. George

The Aleutian and Pribilof Islands are home to the strongest and highest quality wind regimes in the country. St. George has consistent Class 7 winds and after extensive area resource assessments, it was determined that harnessing energy from this abundant resource was the best option to reduce the community's reliance on diesel fuel and extremely high energy costs.

Thanks to a successful collaborative effort, St. George is nearing the end of a multiyear journey to completely overhaul its aging electrical infrastructure. Within the next month the completion of controllers and communications software will allow a 95 Kw refurbished Windmatic turbine, installed by a Minnesota company, Talk, Inc., to make way for a more sustainable and self-sufficient future for the community. The roughly \$6 million dollar project was funded through the Alaska Energy Authority and included a new generator house, a waste heat recovery loop, the wind turbine and many updates to the city's electrical distribution system.

The new system will be operated and maintained by the city-owned utility and is projected to provide more than half of the community's electricity needs and significantly reduce the current \$1/Kwh residential rate. Both the diesel and renewable generation components will have added benefits of utilizing waste heat from power production, further reducing heating related costs for community buildings.

Alaska has quickly become a global leader in remote wind diesel systems. We commend the community leaders of St. George, the Alaska Energy Authority and contractors on work well done. APICDA looks forward to a continued partnership on future renewable energy projects throughout our region. ▴

New genset house.



Welcome New Staff



GARY CHYTHLOOK accepted the newly created Chief Administrative Officer senior management position. This position will manage and oversee the day-to-day administrative functions of the company. He oversees Administration, Human Resources, IT, Communications and Media, Purchasing, and Health and Safety. Gary has been with APICDA since May, 2013, building the Communications and Media Department.



ELLEN KRSTNAK has been hired as Director of Communications and Media and also came on board in August. Ellen's previous background working with not-for-profit organizations' strategic planning in community relations will be a great benefit to our company.

RUTH DAVIS left her position as HR director after 2+ years with APICDA. We wish her well as she begins her new life in Boise, Idaho.

*We are pleased to announce these community members who have joined the APICDA family:*

LUKE SNIGAROFF joined APICDA in August and will be working as the Mechanic Assistant in Atka, assisting Chief Mechanic Jason Dirks with work at the APS plant. Luke has been a lifelong resident of Atka. He completed the Industrial Electricity Apprenticeship program in spring 2014. Luke brings his education and experience in maintenance to his position with APICDA.



RICK GRANBOIS is APICDA's new Director of Human Resources. Rick joined the APICDA team in the Anchorage office in July. He will oversee the Training and Education Department, along with all HR functions. He brings valuable background including 15 years of HR and leadership work experience, establishing compensation and benefit programs, HR systems and process improvement.



TRACY CRIPPS has been hired as Human Resources Generalist to assist the HR Department. Tracy joined the APICDA team in August. Tracy is currently completing her Bachelor's degree and brings with her over 6 years of corporate level experience in the HR area, most recently working at Providence Alaska Medical Center.



MAX MALAVANSKY joined the APICDA team in September as the Administrative Assistant for the Anchorage office. Max has spent much of his life in St. George, Alaska before moving to Anchorage. Max brings with him a high level of administrative skills that he gained with the St. George Traditional Council and other community involvements. ▴

In total, WACDA (Western Alaska Community Development Association) provided \$51,548.11 to SeaShare for reimbursable processing costs in 2013. This funding allowed for the delivery of 77,167 pounds of salmon steaks and 3,800 pounds of halibut steaks to the Food Bank of Alaska. Additionally, 17,300 pounds of salmon steaks were delivered to the Glory Hole in Juneau, Alaska.



SeaShare added Fairbanks Food Bank to its approved list in 2013. The "A Season" fish that WACDA provided funding for was sent to Fairbanks Food Bank, where it was distributed throughout the interior, including communities on the Yukon River. SeaShare also sent two pallets of seafood to the Q tribe in Unalaska and one pallet to the Unalaska School District.

So far this year WACDA has provided \$22,984.71 to SeaShare for the reprocessing costs of 775 cases of salmon steaks and 169 cases of halibut steaks (47,159 pounds total) from the "A Season." The WACDA Board approved up to \$50,000 in donations to SeaShare in 2014. ▴

*Provided by: Aggie Fouts, WACDA Executive Director*

Aleutian Students Visit Cannon Fish Co.

APICDA's Cannon Fish Company in Seattle hosted a visit by two groups of students from the Nelson Lagoon and Akutan communities in April 2014.

Melinda Johnson and Samantha McNeley from the Eastern Aleutian Tribes' Nelson Lagoon Clinic, chaperoned three students, ages 13-18, from Nelson Lagoon.

Edwin Sharpe, Principal of the Akutan School and three others chaperoned seven students, grades 8-12, from Akutan.

While in Seattle, the students toured companies and sites related to the fishing industry as well as many tourist attractions. They took in tours of the Cannon Fish Co. offices, Peter Pan, Trident, the Coast Guard, and the Ballard Locks. They also toured the pollock fishing vessel *Starbound*, where they expanded their knowledge of the Aleutian Spray Fisheries and the relationship with APICDA. The students also visited Shoreline Community College.

They followed these tours with sightseeing trips to the Space Needle, Pike Place Market, the Seattle Aquarium, the Pacific Science Center, Woodland Park Zoo, the Museum of Flight,



*Students from Nelson Lagoon and Akutan in Seattle.*

the Haida Totem Pole Carving and the Boat and Cultural Center displays.

Cannon Fish team members took the students on a tour of a Quality Food Center (QFC) and were hosted by Jo Boudreaux, head of the QFC seafood department. Here they saw Cannon Fish/APICDA products on display and learned about the consumer side of the fishing industry.

These visits were made possible through a grant provided to their schools by APICDA. ▴



Meet Scott Sandvig

National Sales Representative, Cannon Fish/APICDA



*Scott Sandvig hauls in a 28 lb. Chinook salmon off Noyse Island in Craig, Alaska, July, 2014.*

SCOTT SANDVIG has been with the sales team at Cannon Fish Company for 4 years and is currently enrolled in the 2014 Future Leaders Program through National Fisheries Institute (NFI). This program brings leaders of the industry together from across the country with job titles ranging from presidents, buyers, salesmen, quality assurance, safety managers and engineers. So far this year, Scott has been to New Brunswick, GA, Portland, OR, Ketchikan, AK and one final stop in Washington DC in September, to learn about the political side of the Seafood Industry. His group will also be involved in a service project to help raise money and donate seafood to the non-profit organization, SeaShare. Finally, to go along with the planned trips and fundraising projects, he has been able to meet and create relationships with 45 peers from across the county.

The trips have provided amazing experiences and insight into new aspects of the seafood business. While in Georgia, the group visited the King & Prince facility to learn about the shrimp and breeding business. In Portland, he visited two Pacific Seafoods plants in Astoria and Clackamas and was introduced to Oregon coast species such as whiting, hake, shrimp and albacore. On his recent trip to Ketchikan, Scott visited Trident's canning and freezing plant and learned about the history of the canning business and local salmon fisheries presented by CEO Joe Bundrant.

Scott summed-up his experience by saying, "my experience in the program has been exceptional. Our trips were very unique and educational, the service project will be great for the industry and the relationships I have built will be long lasting and beneficial to the growth of Cannon Fish/APICDA. I am very grateful to be part of this program and I am excited for the next lucky candidate to participate in the 2015 Future Leaders class." ▴



## 2014 CULTURE CAMPS

### Aang!

Hello!

My name is Josphine Borenin-Shangin, Camp Coordinator for the Akutan Qigiiḡun Culture Camp.

We have just completed our third year and I'm excited to report on this year's camp. The theme for the Third Annual Akutan Qigiiḡun Culture Camp was "Paddling Into the Future." Focus has been on building an uluḡtaḡ, or two-hatch kayak. Marc Daniels was recruited and tasked with helping our Akutan apprentice, Darren Bereskin, to do so. A number of other community members including travel scholarship recipients, local youth and adults also gave a hand in the building.

On the final day of Culture Camp there was a ceremonial launching of the uluḡtaḡ, dance presentation, potluck and first-ever live auction of items donated from various individuals helping at Culture Camp. Since the timing was right, I sent invitations to those who donated (people who live along the Aleutian Chain, Alaska Peninsula and Anchorage) to take the Alaska State ferry, *Tustumena*, down to spend the day. It arrived on Aug. 9 at 5:30 a.m. and after the turn-around in Unalaska, returned back to Akutan that same evening at approx. 8:30 p.m. Those who attended were able to make a drum, learn basket weaving, take a skiff ride around the Bay, go hiking, visit friends or family and also take part in the final day activities such as the launch, presentation, potluck and auction.

After one week of intense uluḡtaḡ building, we began the other areas of camp including: basket weaving with Tina Gauen (Karen Vincler, apprentice); drum making with Lydia Vincler; Bering Sea-style headdresses and regalia with Crystal Dushkin; bentwood visors with Tim Shangin; language with Josephine Borenin-Shangin; dance with Haliehana



Ceremonial launching of the 2-man traditional uluḡtaḡ.



Stepetin (Anesia Kudrin, apprentice); butterfly construction with Tom Bereskin; hunting and fishing with Antone Shellikoff, Tim, Tom and Ray J. Vincler; Kelly Fox served as Little Camper coordinator, and our camp cook was Zenia Borenin. Ray and Tim also worked with the boys to build two fish racks that we loaded with fish for drying (80 pinks were harvested for drying). A seal was hunted and harvested during camp. Tom and Tim showed the kids how to skin and clean the 'isuḡ,' and then Crystal taught the kids how to clean and then thread the kidneys with blubber to boil and eat. I cleaned and showed them how to braid seal intestines and also thread with blubber for boiling. Lastly, they all took part in preparing the blubber for seal oil. Three jars each went into the dry fish racks and were presented for auction.

A total of 23 young people, aged 4 to 20 years old, took part this year. Adult participation jumped from only a handful the previous two years to over 20 people this year in the evenings! Much interest and high participation rates have made for a very successful year! I would like to thank all the companies for their donations—Akutan Corporation, Aleut Corporation, APICDA, Aleutians East Borough, EBSC Engineering, Trident Seafoods, Akutan Roadhouse, City of Akutan, Akutan Traditional Council, Safe Harbor Church, Akutan School, APIA (Aleutian Pribilof Islands Association), APIRT (Aleutian Pribilof Islands Restitution Trust), AHA (Alaska Housing Authority), UAF (University Alaska Fairbanks), Akutan IGAP (Indian Environmental General Assistance Program), APIA Traditional Foods Program, RurAL CAP and Sand Point Culture Camp. I'd also like to thank everyone who donated food, time and anything else toward the Akutan Culture Camp 2014 as it would not be possible without their help! ▴

ANFESIA TUTIAKOFF, Training & Education (T&E) Coordinator for APICDA, recently visited Atka, Unalaska and Akutan during the 2014 cultural camp season. The Atka camp, Niiḡuḡim Tanasxaa, provided T&E with a great opportunity to observe how cultural teachings are presented to the future leaders of the community. All participants were engaged in the completion of projects that are fundamental to traditional living. Each day, the students ate traditional foods prepared by local cooks. Tutiakoff presented APICDA's Training & Education programs to the participants of the camp and brought fresh fruit for everyone to enjoy.



Dottie Tutiakoff cleans seal gut with daughter Anfesia.

While in Atka, Tutiakoff was able to sit down and ask the camp participants about their future plans. She informed the students of the many resources in their community to learn about what it's like to leave home for training or to go to college.

Anfesia scheduled her trip to coincide with Unalaska and Akutan's culture camps. The trip to Unalaska during their 17th annual culture camp called Camp Qungaayuḡ had an attendance of 62 kids from the community and a staff of at least 30 people from both the region and the community! With many cultural activities being taught in small groups, T&E had the opportunity to speak to older students about their options concerning secondary education.

Akutan's Qigiiḡun Culture Camp was very unique this year due to the building of a 2-man kayak (Uluḡtaḡ) that was constructed from drift wood collected off the beaches of Akutan. Classes included making regalia, headdresses, Aleut visors, weaving and learning dance.

Special thanks to the community liaison officers, cultural camp organizers and participating youth who shared their inspirational stories. T&E visits to False Pass, Nelson Lagoon, Nikolski and St. George are being scheduled and will be announced this fall. If you would like to meet with Anfesia during her visit to your community please contact APICDA at 1-888-927-4232 or send an email to education@apicda.com. ▴



Moses Dirks shows Jesse Tutiakoff how to clean the hide of a harbor seal.



Lois (Bereskin) Burrece, skin and gut sewing instructor.



Shawn Waldron at Unalaska camp.

Below: APICDA Board member, Harvey McGlashan checks out the snacks at the T&E presentation.



## Akutan

# "Paddling Into the Future"

**APICDA Training & Education Programs**

APICDA offers higher education and supplemental scholarship programs to support and encourage the education and training goals of community residents. The programs enable our residents to have access to college and university programs and to qualify for jobs within the region that may otherwise be filled by non-CDQ residents.

**To Apply:**

Applications must be completed, submitted and RECEIVED in the APICDA office by:

- APRIL 1 for the summer term(s).
- JULY 1 for the fall and spring semesters award.
- NOVEMBER 15 for the spring semester award.

**For Information about application instructions and requirements:**

Please contact APICDA's Training & Education Coordinator Anfesia Tutiakoff education@apicda.com or www.apicda.com



Emil William Berikoff Sr. 1944 - 2012

Emil Berikoff, Sr. served on the APICDA board for 15 years. His contributions as a trusted board member and to the APICDA community were invaluable.

**Congratulations, 2014 Fall Emil Berikoff Sr. Memorial Scholarship Recipients!**

A total of \$86,476.67 was awarded in scholarships to the following students for the fall semester. APICDA is very proud to give these awards and to assist you in earning your education.

<u>Recipient:</u>	<u>School:</u>	<u>Home Community:</u>
Darling Anderson	University of Alaska Fairbanks	False Pass
Jessica Andersen	Humboldt State University	Unalaska
Matthew Barron	Spokane Community College	Unalaska
Noah Betzen	University of Alaska Fairbanks	Unalaska
Nikka Dirks	University of Alaska Anchorage	Atka
Joey Fernandez	University of Hawaii at Manoa	Unalaska
Karina Garay	University of Alaska Anchorage	Unalaska
Christina Gordon	Carroll College	Unalaska
Rachelle Gulanes	University of Alaska Anchorage	Unalaska
Martin Gunderson	University of Alaska Anchorage	Nelson Lagoon
Bethany Hladick	Willamette University	Unalaska
Kevin Huynh	University of Alaska Anchorage	Unalaska
Abbygale Jensen	University of Alaska Anchorage	Unalaska
Angela Johnson	University of Alaska Fairbanks	Nelson Lagoon
Georgia Kashevarof	University of Alaska Fairbanks	St. George
Michelle Kashevarof	UAA Mat-Su College	St. George
Chantae Kochuten	University of Alaska Anchorage	False Pass
Douglas Krukoff	George Washington University	Unalaska
Janice Krukoff	Alaska Career College	Unalaska
Jesse Lestenkof	University of Alaska Anchorage	St. George
Lailani Lestenkof	University of Alaska Fairbanks	St. George
Ally Lestenkof	University of Alaska Anchorage	St. George
Alec Magalong	University of Alaska Anchorage	Unalaska
Austin Magalong	University of Alaska Anchorage	Unalaska
Derick Magnusen	University of Massachusetts Boston	Unalaska
Dylan Magnusen	New Mexico Military Institute	Unalaska
Rainier Marquez	University of Southern Calif.-Chico	Unalaska
Bobbie McNeley	University of Alaska Fairbanks	False Pass
Desiree Mercurief	University of Alaska Anchorage	St. George
Samantha Mierzejek	University of Alaska Anchorage	St. George
Tommy Nguyen	University of Alaska Anchorage	Unalaska
Nikita Robinson	University of Alaska Anchorage	Unalaska
Taytum Robinson	University of Hawaii at Manoa	Unalaska
Raven Samuelson	Pacific University	False Pass
Gage Schaack	University of Alaska Fairbanks	Nelson Lagoon
Shayla Shaishnikoff	University of Alaska Anchorage	Unalaska

Haliehana Stepetin	University of Alaska Anchorage	Akutan
Jacob Stepetin	Stanford University	Akutan
Robin Stepetin	University of Alaska Anchorage	Akutan
Sarah Stepetin	University of Alaska Anchorage	Akutan
Ashley Swetzof	University of Wisconsin-Superior	Unalaska
Danrick Trinidad	Renton Technical College	Unalaska
Claudine Tungul	University of Alaska Anchorage	Unalaska
Amber Vernon	Massachusetts Maritime Academy	Unalaska
Asia Vernon	Massachusetts Maritime Academy	Unalaska
Levi Vernon	University of Alaska Fairbanks	Unalaska
Rachael Yatchmeneff	University of Alaska Anchorage	False Pass

**2014 Fall GPA Scholarship Recipients**

The following students earned GPA Scholarship for the fall term by earning a GPA of 3.5 or greater and will receive an additional award.

3.5-3.74 GPA	\$500/per term
3.75-3.99 GPA	\$750/per term
4.0 GPA	\$1,000/per term

A total of \$7,250 was awarded to the following students:

Darling Anderson	\$500
Christina Gordon	\$500
Bethany Hladick	\$750
Chantae Kochuten	\$1000
Derick Magnusen	\$750
Samantha Mierzejek	\$1,000
Haliehana Stepetin	\$1,000
Robin Stepetin	\$1,000
Danrick Trinidad	\$750



Summer 2014 Intern, Darling Anderson with Sam Cunard, Health and Safety Specialist in the APICDA Anchorage office.

**WINS 2014 Recipients**

Each of the following Emil Berikoff Sr. Memorial Fund Scholarship students received a \$2,000 Work Invest Now (WIN) Scholarship. Students qualify by applying for summer employment with APICDA or subsidiary company. Students who complete employment in good standing qualify for the WIN scholarship in addition to their Emil Berikoff Sr. Memorial Fund Scholarship.

- Darling Anderson, Health & Safety Intern, Anchorage office
- Samantha Mierzejek, Tourism Expeditior, Anchorage office. ▴



## Atka Community Strategic Plan —*Expand To Maintain*

The following is a summary from meetings held recently in Atka in April and July of 2014. Solstice Alaska Consulting facilitated and summarized the possibilities available to the community of Atka with regards to the expansion of the Atka Pride Seafoods plant.

**A**TKA PRIDE SEAFOODS (APS) is assisting the City of Atka with a financial contribution to complete a comprehensive plan. The plan will guide the community's growth and development in the coming years. One component of the plan was to gather community input in public meetings. APICDA's Chief Operations Officer, John Sevier, spoke at the June community meeting in Atka's school gym.

Participants were asked to write down any questions they wanted to ask him or Mark Snigaroff, representing Atka Fishermen's Association (AFA) and the APICDA Board. Here are some of the questions and John's replies; both are reworded here for clarity and brevity.

**Q: There is some confusion about what is a salmon hatchery. Could you explain?**

**JOHN:** A salmon hatchery is not farmed salmon. A salmon hatchery takes brood stock from fish recovered at the terminus or release point and the salmon eggs and milt are then used to create salmon fry in trays or tanks. Once the fry are hatched and grown to a survival size, they would be released into the ocean where they become 'wild' salmon to travel for their life span and then return back to the area where they were originally released. Fish from a hatchery are 'natural'. This is different than fish farming where the fish are grown in a pen, fed daily, and then harvested for market. A hatchery program near Atka would increase the amount of salmon available at a harvestable level around Atka. It would not change anything in town, but it would give residents an opportunity to buy an Area M salmon fishing permit and catch salmon for processing in Atka or the region. Also, it would be an opportunity for growth for the APS processing plant to process salmon allowing entry into new markets.

**Q: Regarding sea urchins, how could Atka Pride Seafood harvest sea urchins commercially without impacting subsistence?**

**JOHN:** Regulations and quotas are set by Alaska Department of Fish and Game. APICDA/APS would adhere to the regulations that protect subsistence resources.

**Q: Will (and if the answer is yes, how) Atka fishermen and the plant manager be involved in the process of planning the future expansion of Atka Pride Seafoods?**

**JOHN:** The answer is yes. AFA supports expansion of a year-round operation and is working to make this happen. Mark Snigaroff is AFA's president and he is a member of the APICDA board. APICDA has its planning process to determine the mix of fish needed to sustain a year-round facility through federal and state quotas and fishery openings. APICDA's future plans are dictated by federal allocations and regulations. In short, the more types of fish we can include in our operation, the more jobs for residents, youth, and the long-term health of the community. Again, these decisions will be made in conjunction with federal and state allocations and requirements. APICDA is working through this process in its planning process which involves the APICDA Board and AFA.

**Q: How would it be possible to work at the processing plant and work long enough to get a raise?**

**JOHN:** Our current operational process is that we do not have a specific schedule for raises with plant processing workers because the positions are seasonal positions. Our management and year-round positions do include a raise process schedule. For example, if we had a year-round processing plant, we might be able to consider incorporating a raise schedule for processing plant workers in year-round positions.

**Q: Please tell us about how the False Pass processing plant evolved. Are there any lessons you have learned that Atka might want to know about?**

**JOHN:** One lesson learned is the importance of building the facility based on what is anticipated for future needs and wants of the community. We learned in False Pass that we

needed to add more power generation capability and how critical it is for the stability of the plant and the community. We are in the process of examining potential alternative power processes which will lower the cost of electricity for both the processing plant and the community.

Another lesson we learned is the importance of a harbor. False Pass has a harbor and that is a key element for maintaining infrastructure (in plain terms, the fishing and plant success equates to having a fleet of vessels which are protected from weather and hazards) for the community and fish processing. APICDA wants a harbor for Atka. The beginning of the False Pass harbor was 1992 when it went on a "needs list" and development/planning work began. The False Pass harbor was completed four years ago. This 18-year timeframe from idea to a completed harbor in False Pass is a good illustration of how long this work can take and why we need to work together to find success in these types of projects.

Another lesson is how plant operations become a driver for other economic opportunities. In False Pass, an additional fuel farm was built. Also, the store has expanded by having many of the goods needed for fishermen and increased community residents—a fisherman's supply store will be needed in the future.

Another lesson learned is the importance of NOT changing the culture. APICDA's goal is to increase business opportunities without changing the culture. It was noted that APICDA is:

Looking very hard to screen workers brought into the community, for example, hiring motivated college kids as seasonal workers to work long hours for overtime pay, and keeping them busy reducing the impact to the community.

Listening and responding to needs and concerns related to safety.

Supporting the community's cultural activities and values.

Mr. Snigaroff concluded the APICDA session of the Atka community meeting with this comment, "Without other species, we lose out, and our plant and our economy will go down. We need to *expand to maintain*. Without expansion it is very difficult to operate at all."

*This article was submitted by Sharon Boyette of Solstice Alaska, an Anchorage consulting firm assisting the City of Atka with its comprehensive planning efforts. ▴*

## Reclaim Alaska: The Aleut Solution Substance Abuse Summit 2014

**T**he Aleutian Pribilof Islands Association (APIA) in partnership with the A-Team (Aleut Team) has formed a committee to battle the growing epidemic of substance abuse in the Aleut Region. APICDA is committed to the cause, and serves on the committee and is a significant funder of the first regional Substance Abuse Summit. APIA has appropriately chosen to name the summit, RECLAIM ALASKA: THE ALEUT SOLUTION. The Substance Abuse Summit will be held in Anchorage, Alaska in September.

There is a lot that needs to be done and this is the first step in taking action for the people in the Unangax Region. APICDA CEO, Larry Cotter has made his voice heard by making sure the committee knows that it is time for action not just talk about how to help those stuck in the downward spiral of drug and alcohol abuse. It is time for us to come together in both resources and answers that will disable the drug trafficking structure.

The idea is to bring together community as a whole, to bring to an end the drug trafficking, help those who are struggling with addiction and to prevent further youth from using drugs and alcohol. The following are some of the topics that will be discussed in detail and empower participants to return to their communities with an agenda and specific ideas to fight the substance abuse epidemic that continues to grow within the Aleut Region.

### Topics of the Substance Abuse Summit:

How are drugs entering communities • barriers in prevention of drug trafficking • roadblocks to stopping drug trafficking in rural Alaska • legal impacts • intervening and preventing drug use • impacts of substance abuse • defining services available and service gaps • taking action • thinking outside the box to heal our people • identifying services desired • developing short term goals and deadlines. ▴



British adventurer Sarah Outen (right) and Justine Curvengen paddled into Nikolski in June 2014.



APICDA Board Vice-Chair, Andrew "AJ" Lestenkof Jr., with adventurer Sarah Outen. Photo by Agrafina Kerr.

## Kayaking The Aleutians —Excerpted from the *Bristol Bay Times*.

British adventurer, Sarah Outen, paddled into Nikolski in June, 2014 while on a gruelling global expedition called "London 2 London Via the World" in which she is attempting to loop the planet using human power. She started in a kayak under London's Tower Bridge on April 1, 2011 and since then has kayaked, cycled and rowed east across land and oceans to Alaska, where she completed her North Pacific row in September 2013 after 150 days at sea. The first attempt in 2012 ended with a rescue. Sarah returned to Adak Island, Alaska to kayak the Aleutian Island chain in April 2014 with teammate Justine Curvengen. The onward journey involves cycling to the Canadian East Coast and rowing home across the North Atlantic in 2015. Sarah is fundraising for charities along the way, as well as sharing stories and visiting schools

to inspire others to take on their own challenges.

The *Bristol Bay Times* reported that while they carried their own food, like lentils, they also enjoyed harvesting kelp and other wild edibles for creative camping cuisine. "Food is our entertainment as well as our sustenance," Curvengen said.

"You have amazing wildlife in your waters. It's really been a treat to see all the sea lions," Curvengen said. She noted that the large marine mammals could frequently be detected first by nose—when they can't be seen in heavy fog—because of the strong odors rising from their haulouts.

Outen reported warm welcomes at stops in Atka, Nikolski and Unalaska. ▲



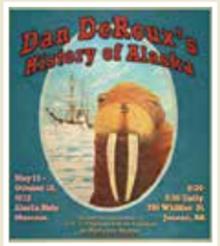
Members of the village of Nikolski pose with two women kayakers who travelled through the Aleutians on a round the world tour. Adventurer, Sarah Outen (in yellow) and partner Justine Curvengen (middle). Photos by Tom Everitt

For more information, Google search Sarah's travels at: "LONDON2LONDON VIA THE WORLD."

## THE ART OF DAN DEROUX



Painter Dan DeRoux during installation of his mural in APICDA's Juneau office.



This painting was commissioned for the hallway at the APICDA corporate office in Juneau. It is 4'x20' acrylic on aluminum panels. All the volcanoes are belching smoke in the image of the Aleutian Chain.

DANIEL DEROUX was born in Juneau, Alaska in 1951 and, except for 5 years in San Francisco, has been painting in Alaska all of his life. He is the recipient of the 2008 Governor's Award for Individual Artist and recently exhibited 'Dan DeRoux's History of Alaska' at the Alaska State Museum. He is currently working on two bronze sculptures and a life-sized flock of swans with books for wings for the new library in Juneau.

Daniel DeRoux's work is in the permanent collections of the Smithsonian and the Butler Institute of American Art in Youngstown, Ohio, the Morris Museum in Atlanta and all the major museums in Alaska. His exhibition record includes many awards in international and national competitions, including: The Florence International Biennial Exhibition of Contemporary Art, A Gold Medal for "Most Accomplished Artist" in the Los Angeles International Art Competition, a Bronze Medal in "Mixed Media" in the Los Angeles International Art Competition, and Certificates of Excellence in Painting and Drawing. ▲



"Transported" Canadian Geese with books for wings. Lifesized. 2012. Mt. View Library, Anchorage. Aluminum, foam and acrylic.



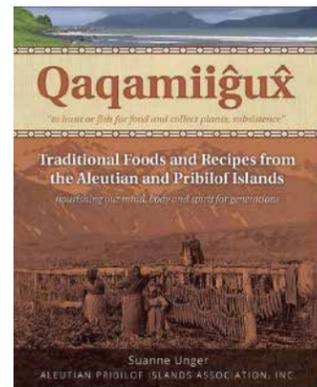
"Aleut Discovering Horsens, Denmark" by Juneau artist Dan DeRoux. This oil painting (42" x 42") hangs in APICDA's Anchorage office. "The picture is solely out of my head. I turned the tables—Horsens, Denmark is the birthplace of Vitus Bering." —Dan DeRoux

Find more of Dan DeRoux's art at his website:  
[WWW.DANDEROUX.COM](http://WWW.DANDEROUX.COM)

NEW IN PRINT

**Qaqamiigûx: Traditional Foods and Recipes from the Aleutian and Pribilof Islands**

The Aleutian Pribilof Islands Association, Inc. (APIA), has recently released a new book full of historical, nutritional and cultural information on harvesting, preservation and preparation of foods from the Aleutian and Pribilof Islands area of Alaska. This book is the first of its kind for the Unangan /Unangas and includes recipes and information on sea lion, seal, fish, tidal foods, plants, wild birds and reindeer.



Funded by a 6-year grant from the U.S. Centers for Disease Control and Prevention, the book focuses on using traditional foods for health promotion and diabetes prevention. Suanne Unger, employee of APIA for the past 13 years, produced this book with guidance from Elders, hunters, and food preparers from the region. Iliodor Philemonof and Moses Dirks provided translation for hundreds of words into two dialects of Unangam tunuu.

Highlights of the book include: traditional values and stories, hundreds of recipes from recorded interviews and regional cookbooks, nutrition information for each traditional food described (when available), hundreds of words translated into Unangam tunuu, historic and contemporary information on harvesting, preserving and preparing traditional foods and information on the role traditional foods play in the prevention of dietary-related diseases. Full of historical photographs from worldwide archives and collections and contemporary photos, nearly every page of the 381-page book is illustrated and features many APICDA region contributors.

The book is available for purchase from APIA's website store for \$25.00. It will also soon be available as an Ebook from the APIA website at: <http://www.apiai.org/shop/>

**“to hunt or fish for food and collect plants; subsistence”**

**APICDA Vision Statement:**

The Aleutian Pribilof Island Community Development Association (APICDA) will develop commercial and sport fishing industry related opportunities to enhance the long-term social and economic viability of the coastal communities and their residents in the Bering Sea and Aleutian Islands.

APICDA will optimize benefits to its member communities and their residents through the development of infrastructure and fishery support services in the communities, the acquisition of seafood related businesses, including fishing vessels and/or processing facilities and support service industries at economically beneficial prices, and the acquisition of harvest and processing rights. By enabling the communities to participate in the Bering Sea and Aleutian Island fisheries,

APICDA will:

- Promote and participate in business opportunities with capital investment funds;
- Relieve chronic social problems through the creation of jobs, and encourage individual growth through educational and vocational opportunities;
- Promote community control over their individual economic and social destinies; and,
- Continue to assist each community as they make the transition from reliance upon a CDQ allocation to economic and social self-sufficiency.

**Who We Are**

**APICDA**

(Aleutian Pribilof Island Community Development Association) is a vertically integrated seafood company responsibly harvesting, processing and marketing wild Alaskan crab, pollock, cod, black cod, halibut and salmon from the Bering Sea and Pacific Ocean in a sustainable manner. We maintain the highest standards of quality for our wild Alaskan seafood from the icy ocean waters to the table.

The Aleutian WAVE quarterly report is produced by APICDA in Anchorage, Alaska. Inquiries or comments may be directed to: Media Department—APICDA 717 K Street, Anchorage, AK 99501 Phone: (907) 929-5273 / Toll-Free: 1-(888) 9-APICDA / Fax: (907) 929-5275 / Email: [media@apicda.com](mailto:media@apicda.com) / Web: [www.apicda.com](http://www.apicda.com)



**About APICDA**

APICDA (Aleutian Pribilof Island Community Development Association) is a 501(c)(3) non-profit incorporated in the state of Alaska. Our charitable purpose is to develop stable local economies in our member communities of Akutan, Atka, False Pass, Nelson Lagoon, Nikolski and St. George.

Our focus on community development sets us apart from the typical seafood company. The region's seafood resources have provided for families in our communities through many generations. By doing business with APICDA, you assist our work to better the lives of people in the communities throughout the Aleutian and Pribilof Islands.

*“An Alaska Seafood Company Serving a Greater Purpose”*

**Satellite Phone Distribution**

Satellite phones have been distributed to the communities of Atka, False Pass, Nelson Lagoon, Nikolski and St. George. This has taken place because the State of Alaska is working to create a Satellite Emergency Communication Network (SECN). Communities all around Alaska that are prone to power and phone outages with populations above 25 will receive satellite phones to be used in an emergency.

In villages that are vulnerable to disasters and emergencies, such as earthquakes, volcanic eruptions, and tsunamis, satellite phones are essential. These phones have the ability to help save lives in times of need. All communities need to be prepared, especially in rural areas that are prone to electrical, internet, and phone outages.

Tests will be done monthly to assure the phones are working properly. These phones are only to be used in emergencies when life, limb, or properties are at risk and all other communication systems are down. These phones serve as a back-up and provide an extra safety precaution that is essential for the livelihoods of our communities.

**New Business Idea Competition!**

OPEN TO RESIDENTS FROM THE FOLLOWING COMMUNITIES:

Adak, Akutan, Atka, Cold Bay, King Cove, Nikolski, False Pass, Nelson Lagoon, Sand Point, St. George, St. Paul and Unalaska.

Entries will be judged on: **Innovation, Sustainability, and the Ability to Create Jobs.**

- ★ 1st place \$1,000
- ★ 2nd place \$650
- ★ 3rd place \$350



CONTEST RULES: Business idea(s) cannot be for an existing business. Entrants can be of any age and can also be a current business owner.

**Extended Deadline!**

**October 31, 2014**



Sponsored by the Aleutian Pribilof Island Community Development Association (APICDA) and the Aleut Corporation (TAC).

For rules and entry forms, go to: [www.apicda.com/aleutian-marketplace](http://www.apicda.com/aleutian-marketplace)



**2014 Photo CONTEST**

We are looking for images of the natural environment, children at play, people at work, and community activities. Click often and send us your best shots!

**\$100 For each winning entry!**

All photos submitted will be considered for the APICDA 2015 calendar and 2014 Christmas card

ALL ORIGINAL PHOTOS OF THE APICDA REGION ARE WELCOME

For more information you may call the APICDA office at: 1 (888) 927-4232 or (907) 929-5273 ext. 207

EMAIL YOUR DIGITAL PHOTO ENTRY To: [MEDIA@APICDA.COM](mailto:MEDIA@APICDA.COM)

All entries must be received by **OCTOBER 6, 2014**

To be considered, all photos must be taken with at least an 8 megapixel camera set at the highest resolution possible.

APICDA: 717 K Street / Anchorage, Alaska 99501

[www.apicda.com](http://www.apicda.com)

**Did You Know...**

Every year some 45,000 tons of plastic waste are dumped into the world's oceans. One of the results of this is that up to one million seabirds and one hundred thousand marine mammals are killed each year by plastic trash such as fishing gear, six-pack yokes, sandwich bags and styrofoam cups. More than 70% of ocean pollution is caused by human activities that take place on land. Source: [ecuoconcepts.com](http://ecuoconcepts.com)