

**Adak's Monthly Newsletter featuring  
Local News and Events**

**MERRY CHRISTMAS!**



**Adak City Council passes Ordinance 12-2013-078**, reducing the number of Adak City council meetings to one per month on the third Wednesday of each month at 5pm in the Adak Community Center.

**Adak City Council passes Ordinance 12-2013-079**, adding Chapter 4.13 to the Adak Municipal Code of Ordinances, Raw Seafood Product Sales Tax of 2%, after a public hearing on November 7, 2012. A special election will be held on December 18, 2012 for Adak city residents to approve or deny the tax.

**City of Adak, Public Safety Department will be able to provide Adak residents with Alaska State Drivers licenses**, both commercial and individual. Thanks to our new Public Safety Law Enforcement Officer Darrell Tannehill, who is receiving Proctor status from the State of Alaska, we should be able to administer driver's tests here in Adak, starting December, 2012. Once a test is completed by a resident, the test will then be faxed to Anchorage for grading. A non-picture Alaska State drivers license will be issued to residents who pass the test. Commercial drivers licenses will take a little more time, as the testing process is completed via mail instead of fax.

**City of Adak gets special recognition** for being the last polling place open in the United States. Since the state of Hawaii closed their polls at 7:30 pm, it meant that if someone came to vote in Adak between the hours of 7:30 - to 8:00 pm on November 6, 2012, Adak would have the distinction of having the last voter in the United States. Below is the article published by KUCB in Dutch Harbor:

**Nation's Last Vote Goes to Poll Worker**

By [Stephanie Joyce](#)

Wednesday, November 07 2012



(R) Mary Nelson, (C) City Manager Layton Lockett, (L) Mary Prince/Photo Courtesy of the City of Adak

At the same time as Mitt Romney took the stage to give his concession speech, the last voter in the nation was filling in the Romney/Ryan bubble on her ballot. "I didn't know the winner," Mary Nelson says. Nelson lives in Adak. The town had its own polling station for the first time this year, but the island is so far west, it's in a different time zone from the rest of Alaska. That pretty much guaranteed that the results of the Presidential election would be a foregone conclusion by the time the polls closed. Nelson says she knew her vote wouldn't swing the national race, but she wanted to do her part anyways.

"I'm pretty proud of that – that I'm the last person in the country to vote."

For this election, pride is the only prize for that distinction, but Adak city manager Layton Lockett says in the future, he wants to make it more of a thing. "If this is the kind of thing we can capitalize on, maybe it means more people will exercise their civic duty. And I think we'd all benefit from that."

In particular, Lockett sees the race to be the last voter as a way to get people out to polls on the less glamorous issues. "We're not just voting for the president in these elections of course, we're voting for our state representatives and state senate seats and the bond propositions and things that impact us on a direct level. And the more participation we have in those, the more [we hear] the voice of the people."

Future competitors for the last voter title might have a hard time unseating Mary Nelson. She's volunteered for every election since she moved to Adak 16 years ago and she plans to be at the polls until they close next time around as well.

**Our kids and Adak Public School will miss Maria Christiansen who had to return to Denmark.** Maria Christiansen born in Randers, Denmark, has spent the last two months as a student teacher at The Adak Public School. Maria worked with the children in reading groups and in a classroom setting with Miss Molly and the younger children. Maria is planning on getting her teaching credentials in 2014; hoping to return to Adak as a credentialed teacher. If Adak does not have an opening, she will stay in her home country of Denmark. Maria will be happy to get home and see her dog, Jack, whom she missed very much. Maria's hobbies in Denmark include "futbol", soccer to us and walking her dog "Jack". Maria has gotten some experience at pool since she arrived in Adak and includes the Asbag as a great adventure. She loved touring the Island, watching the otters, seals, eagles, and enjoying the natural beauty of Adak. Maria's most frantic experience was a trip to Andrew Lake with Molly's dog, Bennie. It seems Bennie looked like a decent meal to one of our resident eagles. Alas, Maria was able to save Bennie and the day. Maria would like everyone to know what a wonderful time she had here in Adak and to thank everyone for their hospitality. After eating the fantastic food we manage to cook and eat here, she recommends that we learn to make a Danish meatball which is made from pork. She also mentioned Danes love their pork roast with the pig skin still on it – so tender so good. Look Maria and Jack up on Facebook with the kids and keep in touch. She would love to hear from everyone.

**Adak Public School staff was all dressed up like a blast from the past.** Remember the Teenage Mutant Ninja Turtles? Well they visited us on Halloween. Can you remember the Turtle Names? Hint use the letters on the T-shirts.

**Adak Recreation held a Halloween Party, Pot Luck, and Cake Walk on November 3** with several people in attendance. There were plenty of cakes and costumes, with the "vampire" theme being the most popular.  
**Best Costume:** Geselle Veiya for "Vampire Girl"      **Best Cake:** Julie Plummer for "Burned at the Stake"

## Editorial

My first Christmas on Adak, reminded me of all the things I am missing by living here. Those things I look forward to each Christmas include, the annual Christmas Parade with the lighting of the community tree with the official arrival of Santa Claus, the melodic– though sometimes off key– sound of friends singing carols, the crowds of people at the mall, and the brightly decorated homes and shops.

My first Christmas on Adak also showed me new things I will take for granted and miss when I return to the lower 48; the ability for an entire community to sit down to dinner and enjoy each other's company during the holidays, the totally fantastic cooking of Adakians, and the warm friendship and camaraderie natural to the residents of Adak will be hard to find elsewhere.

This small community of people who, for some reason have decided to live on the edge of our country as a testimony to the solidarity of citizens of the United States, has managed to find the balance between – caring for their own and encouraging individual strengths and success in business and personal endeavors. I can honestly say the community spirit here warms my heart and provides great testimony as to why people have chosen to live in Adak. ~ Debra Sharrah

*Merry Christmas and Happy New Year!*

## Eastern Aleutian Tribes Receives First-Ever Primary Care Medical Home Designation in Alaska

November 21, 2012 - Press Release

*The Health Care Provider for the Aleutian Islands, a Federally-Qualified Health Center Leads the Way for Patient-Centered Standards and Safe Practice in Alaska*

(Anchorage, AK) — Eastern Aleutian Tribes has earned The Joint Commission's Gold Seal of Approval™ in compliance with The Joint Commission's standards for Primary Care Medical Home (PCMH). Additionally they have received the Gold Seal of Approval™ recognition as an ambulatory care center as well as a behavioral health provider—receiving all three designations.

While PCMH is a relatively new term in the health care industry, it is a practice Eastern Aleutian Tribes has used for a long time. Under the PCMH model, Eastern Aleutian Tribes primary care providers work closely with an interdisciplinary team including dental providers and behavioral care experts to support the patient and ensure comprehensive and coordinated care, quality treatment and safe services.

To earn this designation, Eastern Aleutian Tribes underwent a rigorous five day site survey the week of June 18–22, 2012, followed by months of review with The Joint Commission. A team of Joint Commission expert surveyors evaluated Eastern Aleutian Tribes staff for compliance with the standards of care that exemplifies PCMH. "Organizations that pursue the PCMH option from The Joint Commission are demonstrating the highest commitment to delivering primary care in a comprehensive, coordinated and accessible model," says Michael Christensen, executive director and CEO of Eastern Aleutian Tribes "I commend our team of great and dedicated employees at Eastern Aleutian Tribes for successfully achieving this pinnacle, the first in Alaska using this accreditation option from The Joint Commission, and for its dedication to continually improving patient care. This Joint Commission designation recognizes the hard work that Eastern Aleutian Tribes employees engage in every day as they put our patients at the center of our organization. Following these practices also gives us a framework to take our organization to the next level and helps us realize a transformation in providing care and to create a culture of excellence."

"This Gold Seal of Approval™ designation recognizes the efforts our team has made to continuously improve the personal and coordinated care that we provide for all our patients. PCMH creates an environment that allows us to work as a team and treat the whole patient—it's the core of our organization and an accreditation recognition we're extremely proud to have," says Tara Ferguson, the director of Quality Improvement and Quality Management for Eastern Aleutian Tribes and the leader responsible for their accreditation effort.

The Board of Directors of Eastern Aleutian Tribes have also been a vital part of this effort, including their support, ongoing review of quality indicators and the time spent in a special board meeting to review and approve an entire new policy and procedure manual at Eastern Aleutian Tribes.

The PCMH designation is a new Joint Commission option for accredited ambulatory care organizations, enacted July 1, 2011. Eastern Aleutian Tribes is the first organization to receive this Joint Commission designation in Alaska and only the 36<sup>th</sup> to receive the designation nationwide.

The designation in all three areas meets the standard for The Gold Seal of Approval™ and is effective for the next three years.

The Joint Commission, the nation's oldest and largest standards-setting and accrediting body in health care, sets national standards that address important functions relating to the care of patients and the management of health organizations. The Joint Commission seeks to continuously improve health care for the public, in collaboration with other stakeholders, by evaluating health care organizations and inspiring them to excel in providing safe and effective care of the highest quality and value.

The Joint Commission Accreditation process, which is endorsed by the World Health Organization (WHO), rigorously tests the quality systems, processes and results of a healthcare organization. It is a voluntary process and organizations have to be re-accredited every three years. In 2005, the WHO designated the Joint Commission as the world's first WHO Collaborating Center dedicated solely to patient safety. This collaboration was started to focus worldwide attention on best practices that reduce safety risks to patients. The Gold Seal of Approval™ is the highest recognition of patient care available worldwide. Healthcare organizations worldwide are seeking this coveted level of recognition.

"We are thrilled that the Joint Commission has given us this recognition and are excited as we use this as a starting point for even greater strides to provide safe quality healthcare and to support the People of the Aleutians as they become the healthiest people in the nation" said Mr. Christensen.



### 3 Year Gold Seal of Approval™ in Ambulatory and Behavioral Care and as a PCMH

**ALASKA SPORT LICENSES AVAILABLE AT COA**

**Commercial Crewmember**

**Sport Hunting/Fishing**

|  |       |   |      |
|--|-------|---|------|
| Resident Class 30                      | \$60  | Resident Class 1 (Sport Fishing)            | \$24 |
| Non- Resident Class 31                 | \$200 | Resident Class 2 (Sport Hunting)            | \$25 |
| Resident Child Class 34 (10 and under) | \$5   | Resident Class 4 (Sport Fishing/Hunting)    | \$48 |
| Non-Resident Child Class 35            | \$145 | Resident Class 5 (Hunt/Trap/Sport Fishing)  | \$62 |
| Resident 7 day Class 36                | \$30  | Non-Resident Class 6A (Sprt Fishing 14 day) | \$80 |
| Non-Resident 7 day Class 37            | \$30  | Non Resident Class 8 (Hunting)              | \$85 |
| Duplicate License Class 32             | \$5   | Non-Resident Class 8A (Small Game)          | \$20 |

\*Licenses also available for low income, disabled and military. Details at the city office. Caribou Tags - Free to residents non-resident Caribou Tags for non-resident \$325, non-resident aliens \$400

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**NOTICE OF ELECTION**

**WHEN: TUESDAY, DECEMBER 18, 2012**  
**WHERE: COMMUNITY ROOM BOB REEVES HIGH SCHOOL**  
**WHAT: SPECIAL ELCTION – IMPLEMENTATION OF RAW SEAFOOD PRODUCT SALES TAX [FISH TAX] OF 2%**

**POLLS OPEN/CLOSE: 8:00 AM - 8:00 PM**

**PRECINCT ADAK, ALASKA AS DEFINED IN ALASKA STATUTES TITLE 15.10.070**

**The purpose of this election is to put forth the question to the voters of Adak, should a raw seafood product sales tax [fish tax] of 2% be implemented in the city of Adak, Alaska.**

**This election is required as part of ordinance 12-2013-079. Copies of the ordinance may be obtained at the city office or at [www.adak-ak.us/ord/12-2013-079.pdf](http://www.adak-ak.us/ord/12-2013-079.pdf)**

**All voters within the precinct that have registered to vote at least 30 days prior to the election are eligible to vote.**

**Obituary**



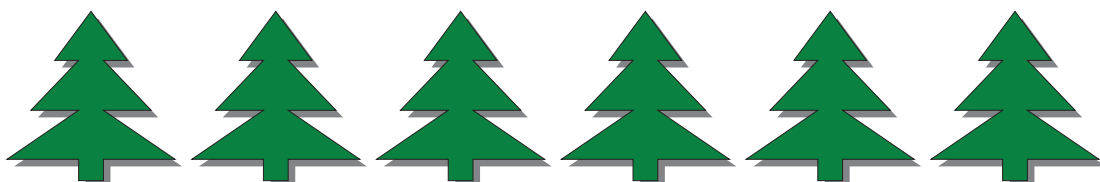
John Jacob Trujillo, born February 22, 1982, in Stockton California passed way at his uncle's house on November 9, 2012, in Adak Alaska. John joins his father Mark Trujillo and his brother Bryan Forrest in the after life. John lived in Lathrop, California before moving to Anderson, California, where he graduated high the school with the class of 2000. John was a member of the GATE program, the Football Team, and the Wrestling Team, for which John received several medals. After graduating, John attended College of the Redwoods. John recently lived in Montana and Anderson before moving to Adak, Alaska. John enjoyed a good pool game, snowboarding, and listening to music. John Trujillo is survived by his mother, Debra Sharrah, his brothers and sisters: Thomas Sharrah, Shawn Trujillo, William Forrest, Amanda Forrest, Bryan Forrest (previously deceased), Katy Nielson, and Kayla Shoemaker; his grandparents, John Sharrah, Nancy Sharrah-Speck, and Frank Trujillo. Uncles and Aunts, Patricia Montague, Michael Sharrah, Bob Giles and Joy Giles. A "Celebration of Life" service was held Thursday November 15, 2012 at the Anderson River Park Scout Hall at 3:00 pm. Family and friends joined us to remember a very bright and gifted human being, John Jacob Trujillo.

**DECEMBER**

| Sun  | Mon   | Tue   | Wed                       | Thu | Fri | Sat   |
|--|---|---|---------------------------|-----|-----|---|
|  |   |   |                           |     |     | 1   |
| 2<br>Church at<br>Community<br>Center 9am  | 3   | 4   | 5                         | 6   | 6   | 8   |
| 9<br>Church at<br>Community<br>Center 9am  | 10  | 11  | 12                        | 13  | 14  | 15  |
| 16<br>Church at<br>Community<br>Center 9am | 17  | 18<br>Special<br>Election 2 %<br>"Fish Tax"<br>8am – 8pm<br>Community<br>Center | 19<br>City Council<br>5pm | 20  | 21  | 22<br>Community<br>Christmas<br>Pot Luck<br>5pm – Bring<br>your favorite<br>Side Dish |
| 23<br>Church at<br>Community<br>Center 9am | 24<br>Special<br>Council<br>Meeting<br>Election<br>Certification<br>12pm<br>Community<br>Center | 25<br><i>Merry<br/>Christmas</i><br><i>City Office<br/>Closed</i>               | 26                        | 27  | 28  | 29  |
| 30<br>Church at<br>Community<br>Center 9am | 31  | <b>HAPPY<br/>NEW<br/>YEAR!</b>  |                           |     |     |   |

\*The Adak Community Church invites you to Orthodox Services starting at 9am.  
Non-denominational services start at approx. 10 am.

OPEN GYM will not be held during November and December. We will re-open the gymnasium starting January 8, 2013.



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**COMMUNITY RECIPE BOARD**


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**Capital Egnog**


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6 Cups whole Milk  
2 Cups Heavy Cream  
1/8 Teaspoon nutmeg

12 large pasteurized egg yolks  
2 Cups sugar  
Bourbon or liqueur optional

Heat milk, cream and nutmeg in saucepan over medium heat, stirring occasionally 5–7 minutes. Reduce heat to low and keep warm. Whisk the egg yolks and sugar in a separate saucepan until smooth. Cook over low heat until the mixture coats a spoon and registers 160 degrees on a thermometer, approx. 25 minutes. Remove from heat and gradually whisk in the warm milk mixture. Let cool 30 minutes. Transfer to pitcher and let cool at least 3 hours or up to one day. Pour 1–2 tablespoons liquor in each glass and top with eggnog – for added panache add cinnamon stick for stirrer to each cup.

**Chicken Pot Pie Soup**


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1 Round of refrigerated pie dough  
Freshly ground pepper  
½ teaspoon and pinch of poultry seasoning  
2 Tablespoons unsalted butter  
1 lb skinless boneless chick breasts cut in ½" pieces  
2 stalks celery, chopped

1 med onion, chopped  
¼ Cup all-purpose flour  
3 Cups Chicken Broth  
1 Cup Half & Half  
3 med potatoes (Yukon Gold) chopped  
1 10 oz pkg frozen mixed peas/carrots

Preheat oven to 425 degrees. Unroll the pie dough onto a baking sheet, and sprinkle with pepper and a pinch of poultry seasoning. Cut into quarters and bake until puffed and golden, about ten minutes. Meanwhile, melt the butter in a large pot over medium–high heat. Add the chicken and ½ teaspoon salt cook 2 minutes undisturbed, then cook stirring 1 more minute. Transfer to a bowl. Add the celery, onion, flour, and ½ teaspoon salt and the remaining ½ teaspoon poultry seasoning to the pot and cook, stirring 1 minute. Stir in 2 cups water, the broth, half & half, and potatoes; cover and bring to a simmer. Reduce heat to medium and simmer, partially covered, 10 minutes. Add the peas and carrots and simmer until vegetables are tender, about 6 minutes. Return the chicken to the pot and simmer until cooked through, about 1 minute. Divide among bowls and top with the baked pie crust quarters.

**Curry Fried Rice**


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1 1/2 Tablespoons vegetable oil  
1 beaten egg  
6 chopped scallions or green onions  
Sesame oil

2 Teaspoons curry powder  
4 Cups cooked rice  
pepper to taste  
salt to taste

Heat vegetable oil in large non-stick skillet over high heat. Add beaten egg and swirl in pan; let set and transfer to a plate. Add chopped scallions/onions to the pan along with the curry powder and pepper; stir fry 2 minutes. Add cooked rice; spread to an even layer in pan and cook 3 minutes. Add the egg and salt to taste; stir to break up the egg. Drizzle with sesame oil and serve.

**Chocolate Crackle Cookies**
**Oven at 375**


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12 oz semi sweet baking chocolate divided  
¾ Cup Flour  
2 teaspoons cinnamon  
1 teaspoon dark chile powder  
½ teaspoon baking powder  
2 teaspoons vanilla

¼ teaspoon salt  
½ stick butter, softened  
½ Cup sugar  
¼ Cup firm packed brown sugar  
2 eggs lightly beaten

Melt 8 oz of the chocolate as directed on package and set aside. Coarsely chop 4 oz of remaining chocolate. Mix flour, cinnamon, chile pepper, baking powder and salt in small bowl. Beat butter and sugars in large bowl with electric mixer until light and fluffy. Add eggs and vanilla ; mix well. Add melted chocolate; beat until well blended. Gradually beat in flour mixture on low speed until well mixed. Stir in chopped chocolate. Drop dough by rounded tablespoons 1 ½ inches apart on parchment paper lined baking sheets. Bake approximately 10 minutes or until cookies are slightly cracked on top. Transfer cookies to wire rack; cool completely.

**\*\*This month's recipes were taken from "food network magazine".**



## Christmas Evergreens

Have you ever noticed those long, slightly spiky strands of bright green vegetation woven throughout the tundra? They are easiest to see where they snake out of a blanket of mosses and crowberry to creep across bare dirt areas, or at this time of year, as they remain green while the rest of the tundra fades to gold and rust. Widespread on Adak, Club Mosses (*Lycopodium* spp.) are pretty amazing little plants.

They belong to one of the oldest living plant families still found on Earth, with fossils dating back over 200 million years. A now extinct species of Club Moss grew to heights of over 100 feet, and possibly provided food for herbaceous dinosaurs. Massive forests of Club Moss were buried, compressed and carbonized, and were one of the main contributors to coal deposits found today. Adak's Club Mosses rarely reach more than a few inches in height, but their horizontally branching stems can run up to four feet along the ground. If you look carefully you can see that the new shoots will root at intervals, tacking the plant to the ground before sending out another shoot.

In spite of their common name, Club Mosses are actually more closely related to ferns than mosses. The name Club Moss comes from the club-shaped cone-like structures at the end of the stems which produce spores (see illustration at right), and the genus name, *Lycopodium*, or "Wolf-Foot", has evolved into the common name Wolf's Claw. Some of the plant's other names describe the way the stems branch and grow along the ground (Running Pine, Running Moss, Snake Moss, Ground Cedar), or the appearance of the plant itself (Robin Hood's Hatband, Stag's Horn, Christmas Evergreen).



The spores of the Club Moss are called Vegetable Sulfur or Witch's Flour because the yellow powder is extremely flammable and explodes in a bright flash when ignited. Victorian photographers used a flash of ignited *Lycopodium* spores to illuminate their subject, and pyrotechnicians and magicians used the spores to create dramatic flashes and the effect of lightning during plays and other theatrical performances. The spores are still used in the production of fireworks and explosives.

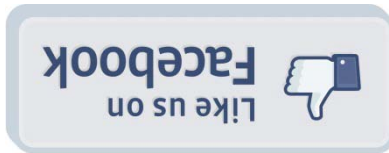
Club Mosses have many traditional uses. Native Americans used the plant to make an analgesic tea to relieve pain after childbirth. They also used the spores to foretell the future of sick people: spores were dropped into a container of water and if they moved towards the sun, the patient would survive. It is thought that a species of Club Moss was the Druids' Golden Herb or Cloth of Gold, an herb important in many of their mysterious rites, and reputed to confer the power of understanding the language of animals. The gathering of the plant entailed certain rules: the gatherer must go barefoot, with feet washed, clad in white, and must pluck the plant with his right hand through the left sleeve of his tunic. If iron touched the plant, the sky would grow dark and misfortune fall upon the world.

In more recent times, the evergreen foliage was harvested to make Christmas wreaths and other decorations. Dried plants were used as scouring sponges. Herbal healers recommended using a pillow stuffed with Club Moss to treat gout or muscle cramps, and it was thought that putting a piece of the plant on one's head would cure a headache. Spores were used to stop nosebleeds and other hemorrhaging, and to absorb moisture on wounded tissues--the spores repel water so effectively that a hand dusted with them can be submerged in water and remain completely dry. Spores were also used as a dusting powder in surgery, as baby powder, to prevent chafing, and to treat eczema and other skin problems. Their most common modern pharmaceutical use is as a dusting powder to prevent pills from sticking together.



You might still just have time before the snow flies to get out and discover this magical little plant for yourself. If the stress of the season is giving you a headache, why not search out a pillow of Club Moss and take a restorative nap? There is nothing more peaceful than lying on the soft tundra in some nice little hollow out of the wind--and just think, the *Lycopodium* might cure your headache while you doze (or maybe you'll find you are suddenly able to understand what those ravens are yelling at you!).

***Happy Holidays !!!***



Make sure to follow us on Facebook at [www.facebook.com/cityofadak](http://www.facebook.com/cityofadak)

We want to hear from you! Let us know what you think. All comments are appreciated.

City of Adak, Alaska  
P.O. Box 2011  
Adak, Alaska 99546



## Merry Christmas

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S D E U J T R E I N D E E R D  
 E U P J V Y T S O R F Q O M T  
 H N A A P P L E C I D E R N N  
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 CANDYCANES  
 REINDEER  
 STOCKINGS