

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

**Island News**

**ELECTIONS 2012** were held on October 2. There were three elections to participate in: City Council, ACDC Board, and the ARSD School Board. We had a great turn out, even though many people were off island at the time. The results:

CITY COUNCIL	ACDC BOARD	ARSD SCHOOL BOARD
PHYLLIS BORTS – SEAT 2A 3YRS	LARRY MAYES – SEAT 1A 3YRS	ESTHER BENNETT
ELAINE SMILOFF – SEAT 2B 3YRS	LAYTON LOCKETT – SEAT 4A 3YRS	
	GEORGE LOPEZ – SEAT 4B 1 YR	

**CITY COUNCIL BRIEF:**

**Mayor:** Thomas Spitler was re-elected Mayor for a one year term.

**Vice Mayor:** George Lopez was re-elected Vice Mayor for a one year term.

**Resolution 12-2013-011:** Update council members authorized to sign to the City's banking accounts.

**Resolution 12-2013-012:** Update council members authorized to sign to the City's investment account.

**Resolution 12-2013-013:** Limits the processing of WAG (Western Aleutian Gold) crab processed outside of the Western Aleutian Region (Adak and/or Atka) to January 15, 2013 or 200,000 lbs.; whichever occurs first. This resolution is necessary for the timely processing of crab. Icicle Seafoods has said they will not process crab until January 15, 2013 however the WAG crab season opens in November. The resolution also stipulates that WAG crab caught in our quota area and processed elsewhere is subject to a 4% tax to be collected by the processor and paid to the City of Adak.

**Ordinance 12-2013-078:** Would adjust the number of council meetings to one per month, held the third Wednesday at 5:00pm. A Public Hearing will be held November 7, 2012 at 5:00pm.

**Ordinance 12-2013-079:** Would implement a 2% raw seafood tax. The 2% rate is comparable or less than the current rates at other processing cities. A Public Hearing will be held November 7, 2012 at 5:00pm.

**E-MAIL YOUR COMMENTS ON THE RAW SEAFOOD TAX TO:** [fishtax@adak-ak.gov](mailto:fishtax@adak-ak.gov), or visit our website <http://www.adak-ak.us/ord/12-2013-079.pdf> or click the link on our Facebook page to read a copy of the Ordinance.

**The Public Works Department will be moving their operations** to the old heat shop building on the waterfront after signing a lease with the Aleut Corporation.

**Adak gets new Law Enforcement Officer.** Officer Darrell Tannehill will arrive with his wife and two teenage children on November 1, 2012 after spending a few days in Anchorage. Officer Tannehill, currently residing in Oklahoma, has several years' experience in the law enforcement field.

**RURAL CAP AMERICORPS OPPORTUNITIES FOR ADAK RESIDENTS** age 18 and older are available. **The Raven Program** focuses on environmental issues such as organizing healthy activities for youth, recycling programs, solid waste management, and energy conservation. **The Birch Program** focuses on health and wellness issues that affect our communities. If accepted in the program members will be coordinate health fairs, substance abuse meetings and awareness, tobacco prevention programs and coordinate traditional subsistence programs. If chosen, participants will receive a \$1200 a month living allowance, and receive an education award in the amount of \$5350. In the event that a member is 65 or older, the education award may be transferred to a student of their choice. The program begins January 13, 2013 and lasts for one year. Participants are expected to work approximately 40 hours per week on program issues and will report to the City of Adak as the host entity. Time put into the program is flex and includes meetings and training across Alaska. Applications are available at the City Office and must be submitted by November 16, 2012.

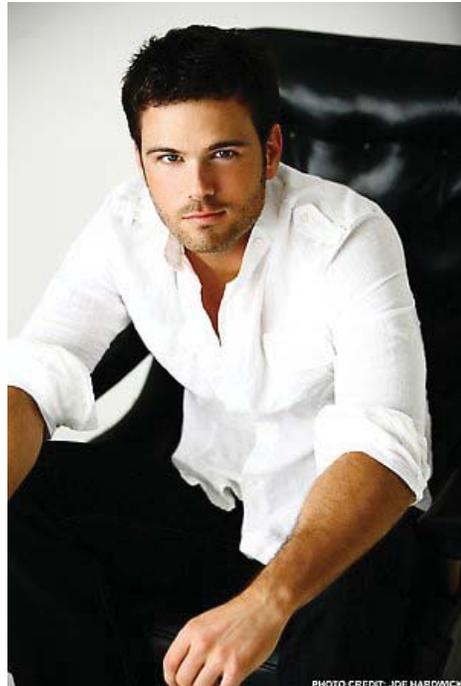
**AK Airlines cancelled their flight on Sunday October 21, due to weather conditions.** As residents on the Island, we all saw that the weather was quite suitable for landing of any aircraft, let alone the 737-400

Combi. Three residents are currently studying to be additional weather observers for Alaska Airlines, in hopes that a least one qualified weather observer will be on island at all times.

**Aleutian Housing Authority** is still accepting applications for home weatherization. The applications are available in the City Office Foyer. The program is open to homeowners and renters alike. Home improvements, upon qualification, may include: replacement of doors and windows, weather proofing, insulation, replacement of obsolete boilers etc. Benefits may include - heating oil and or energy assistance. The following is a list of maximum income to qualify for the program.

- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| <b>1 Member Household - \$60,900</b> | <b>5 Member Household - \$94,000</b>  |
| <b>2 Member Household - \$69,600</b> | <b>6 Member Household - \$101,000</b> |
| <b>3 Member Household - \$78,300</b> | <b>7 Member Household - \$107,900</b> |
| <b>4 Member Household - \$87,000</b> | <b>8 Member Household - \$114,900</b> |

**COUNTRY MUSIC AND UFC FANS DELIGHTED** by the presence of Chuck Wicks and Dan Henderson. Many Adak residents were treated to a round of country music by Mr. Wicks, including an improvisational song Wicks made up about Adak while we were all sitting in the bar. Mr. Wicks possesses a soothing set of vocal chords and became a local heartthrob after just a couple songs. The guitar Wicks played on was provided by a crewmate on the F/V Selah, Donovan. Mr. Wicks signed Donovan's guitar from side to side in appreciation. Mr. Henderson posed with several Adak residents, even mimicking the UFC opening on TV, with his fighting face on and his fists up in the air. The good sport, Mr. Henderson, even autographed local resident's clothing. Does anyone know if they got a caribou - the real reason for the visit.



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**Bernardo, Rebecca, Adrien and Esperanza** welcomed a new member to the family. Mason Diaz was born on October 19, 2012.

**Good Bye and See you soon!** Ludmilla will be leaving (hopefully) to give birth. This will be the second child for Martin and Ludmilla Diaz.

**ASBAG Thanksgiving.** Once again this year, the ASBAG will be holding an annual community Thanksgiving dinner at 3:00 pm on Thanksgiving Day. Turkey will be provided. Attendees are asked to bring their favorite side to accompany the turkey(s). Don't worry, football is on the menu.



**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 - \$425

**NOTICE OF ELECTIONS**

**WHEN: TUESDAY, NOVEMBER 6, 2012**

**WHERE: COMMUNITY ROOM BOB REEVES HIGH SCHOOL**

**WHAT: PRESIDENTIAL ELECTION, STATE SENATE AND HOUSE**

**POLLS OPEN: 7:00 AM**

**POLLS CLOSE: 8:00 PM**

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

**THIS IS A GENERAL ELECTION. ALL VOTERS WITHIN THE PRECINCT THAT HAVE REGEISTERED TO VOTE AT LEAST 30 DAYS PRIOR TO THE ELECTION ARE ELEIGIBLE TO VOTE.**

**ABSENTEE BALLOTS CAN NOW BE REQUESTED ELECTRONICALLY  
at the State of Alaska - Department of Elections Website**

Electronic absentee ballots can be sent directly to you from SOA DOE via fax or e-mail within 24-48 Hours of SOA DOE receiving your ballot application (online). The completed ballot must be returned to SOA DOE by 11/5/2012 at 5:00 pm Alaska Standard Time.

**Access To Books Made Easier.** Beginning in October, books were made available to Adak residents in the community center. The Community Library will operate on the honor system and will host a revolving inventory, utilizing books from several sources. We just don't have enough room available to place all of the books in the community center at once. The library will be accessible Monday -Friday 8am -5pm (except holidays) and Sundays from 11:00am - 1:00pm. Please keep the area clean and treat the books with kindness.

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

**Submit Your Ideas for Programs and Services 8am-12pm and 1pm-5pm at the City Hall.**

# NOVEMBER

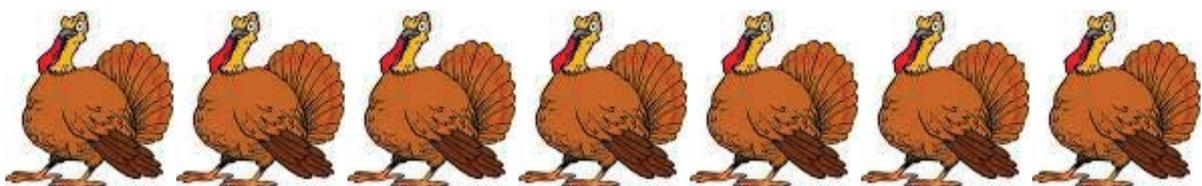
| Sun                                        | Mon                                                                             | Tue | Wed                       | Thu                                                                                      | Fri                             | Sat |
|--------------------------------------------|---------------------------------------------------------------------------------|-----|---------------------------|------------------------------------------------------------------------------------------|---------------------------------|-----|
|                                            |                                                                                 |     |                           | 1                                                                                        | 2                               | 3   |
| 4<br>Church at<br>Community<br>Center 9am  | 5                                                                               | 6   | 7<br>City Council<br>5pm  | 8                                                                                        | 9                               | 10  |
| 11<br>Church at<br>Community<br>Center 9am | 12<br>Veterans Day<br>WE SALUTE<br>OUR<br>VETERANS<br><br>City Office<br>Closed | 13  | 14                        | 15                                                                                       | 16                              | 17  |
| 18<br>Church at<br>Community<br>Center 9am | 19                                                                              | 20  | 21<br>City Council<br>5pm | 22<br>Happy<br>Thanksgiving<br>ASBAG<br>Thanksgiving<br>3:00 PM<br>City Office<br>Closed | 23<br><br>City Office<br>Closed | 24  |
| 25<br>Church at<br>Community<br>Center 9am | 26                                                                              | 27  | 28                        | 29                                                                                       | 30                              |     |
|                                            |                                                                                 |     |                           |                                                                                          |                                 |     |

\*The Adak Community Church invites you to Orthodox Services starting at 9am.

Non-denominational services start at approx. 10 am.

Get your event on the calendar - birthdays too! E-mail information to [dsharrah@adak-ak.gov](mailto:dsharrah@adak-ak.gov)

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



**COMMUNITY RECIPE BOARD**

**BUTTERY POPCORN BALLS**

- 1 Cup Butter
- 2 Cups Sugar
- 1 Cup Clear Karo corn Syrup

- 6 Qts Popped Corn
- Food Coloring of Choice
- Butter for hands to make balls

Place butter, sugar and Karo in sauce pan and cook on stove until the firm ball stage - 245-250 degrees. Remove from heat add food coloring and pour over popcorn. Mix thoroughly and quickly. Rub butter on hands for handling corn mixture. Squeeze corn mixture into fist size balls and set onto wax paper for cooling. Popcorn mixture may also be spread out into pan and cut into shapes using cookie cutters or your own imagination.



| ICED PUMPKIN BARS                                          |  | Preheat Oven to 350      |
|------------------------------------------------------------|--|--------------------------|
| 1 Cup Flour                                                |  | 2 Eggs                   |
| 1 Teaspoon Pumpkin Pie Spice                               |  | 1 Can Solid Pack Pumpkin |
| ½ Teaspoon Baking Powder                                   |  | ¾ Cup Raisins            |
| ½ Teaspoon Baking Soda                                     |  | ½ Cup Vegetable Oil      |
| 1 Cup White Sugar                                          |  |                          |
| Icing: ½ Cup Powdered Sugar, 1 Tablespoon Real Maple Syrup |  |                          |

Grease and Flour a 9x13 baking pan. In medium bowl stir together the flour, pumpkin pie spice, baking powder and baking soda: set aside. In large bowl beat eggs, oil, and sugar together until smooth. Stir in the pumpkin, then flour mixture and finally stir in the raisins. Pour mixture into prepared pan and bake for 30-40 minutes. Cool bars then drizzle icing over the cooled pumpkin bars. If icing is too thick to drizzle from spoon, add small amount of water. Cut and serve.

**HARVEST OATMEAL**

Prepare oatmeal as directed on package; portion oatmeal to bowls. Top oatmeal with the following: butter, brown sugar, walnuts, dried cranberries. Sprinkle with cinnamon, cloves and/or nutmeg.

**PORK STEW**

- 1 ½ Pounds Pork Cubed
- 4 Carrots
- 4 Lg Yukon Gold Potatoes
- Fresh Parsley

- One Vidalia Onion Cut in Wedges
- 2 Sweet Potatoes cubed, if desired
- One big and one small can crushed tomatoes

Season pork with salt, pepper, and garlic. Cover bottom of Dutch Oven with olive oil and heat until very hot. Add pork in batches and brown in olive oil. Add other ingredients to pork and mix together. Add enough water to cover ingredients. Place cover on your Dutch Oven and bake in oven at 375 degrees for 1 hour until tender. Serve with Rye Bread. Submitted by Layton Lockett.

**Quick Quiche**

**Crust:**

- 1 ¼ C Flour
- ¼ C cold water

- ½ teaspoon salt
- ¼ C olive oil

Mix flour and salt in bowl. Whisk together olive oil and water then add to flour mixture and mix thoroughly. Pat crust into 8in pie pan or quiche pan.

**Filling:**

- 6 eggs beaten
- ¼ C Chopped sundried tomatoes
- ¼ C Chopped bell pepper
- ¼ C chopped bacon

- ½ C Milk
- ¼ C chopped onion
- ½ C feta cheese
- Season to taste

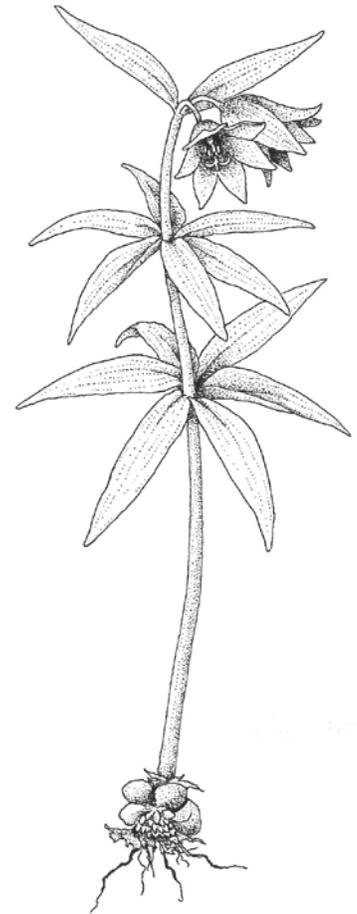
Whisk together eggs and milk. Fold in other ingredients. Pour into unbaked crust and bake at 350 degrees until done - about 25 minutes. This recipe works great with powdered eggs.



## Adak's Autumn Harvest

The hills are turning gold and the snow is creeping ever lower on the mountains. As the days get shorter, the thought of thick hearty soups and stews to warm your innards is very appealing. Why not add a bit of Adak flavor to your recipes?

One particularly delicious Adak plant has a number of illuminating nicknames. Its uniquely brown flowers inspired the names Chocolate Lily and Black Lily (right). It is also known as Skunk Lily, Dirty Diaper and Outhouse Lily--perhaps you've discovered the reason after leaning over to smell the lovely blossoms, only to recoil in horror! Some names reflect its use as a food: Indian Rice, Rice Lily, Northern Rice-root. Other names--Kamchatka Lily and Kamchatka Fritillary--refer to its distribution and taxonomy: *Fritillaria camschatcensis* is native to northeastern Asia, including northern Japan, Kamchatka, and eastern Siberia, as well as western North America from Alaska to Oregon. The Aleut name for the plant is *Saranaġ* (from the Russian *Sarana*); the main root bulb is *alugaġ*, and the rice-like grains around the main bulb are *daaġsxingis*. Chocolate Lilies are easy to identify, even after they've lost their distinctive flowers, because the leaves occur in whorls.



Tiny rice-like bulblets surrounding the main Chocolate Lily bulb have been a staple of indigenous people since prehistoric times. They can be eaten in any season, but the traditional time to harvest is in the fall, after the flowers are gone and the leaves have turned yellow, indicating the plant is storing starches and sugars in its bulbs for the coming winter. You'll notice when you harvest bulbs that at least a few of the little bulblets remain in the hole--don't try to pick them all out, as those left behind will grow into new plants next spring.

Chocolate Lily bulbs can be eaten raw, cooked, or dried for later use, then used whole or pounded into flour. If you happen to get a batch that tastes slightly bitter, just soak them in water overnight before using. The traditional method of dipping or storing them in seal oil is also supposed to sweeten their flavor, and mixing them with berries is said to be very nice. When you're out hiking in the hills, Chocolate Lilies provide a great excuse to stop and take a little picnic break--kids especially love digging up the bulbs, rubbing them between their hands to remove the dirt and nibbling them happily.

If you can manage not to eat all the bulbs you collect before you get home, have fun experimenting with them in the kitchen. Try them steamed and topped with garlic butter or a spicy sauce, boiled and mashed like potatoes, sauteed with onion and celery and some finely chopped ptarmigan with a dash of soy sauce, baked with other vegetables around a nice roast. They are also excellent thickeners for soups and stews, and wonderful in casseroles.

While you are out gathering bulbs, don't forget there are lots of other roots to enjoy! Dandelion roots can be peeled of their brown skin, then steamed or boiled until just tender. (Everyone knows Dandelion greens are wonderful in spring, but did you know they can also be tasty in the fall, once the first frost has removed much of the older leaves' bitterness?) Clover roots can also be cleaned of small fibrous parts and boiled until tender, served with seasonings or added to stews. Bog orchid roots are lovely steamed. For a rutabaga-like treat,

try boiling the roots of Putchki (above; also known as Cow Parsnip or Wild Celery), sliced into 1" pieces, until nearly tender, then place in a shallow greased dish, season with salt and paprika to taste, sprinkle with brown sugar, a bit of grated lemon peel and a couple spoonfuls of lemon juice; dot with butter and bake uncovered for about half an hour: YUM!



## Happy National Wildlife Refuge Week!

October 14th-20th was National Wildlife Refuge Week, celebrated across America in appreciation of lands set aside to remain wild and unmarred by modern civilization. Since Theodore Roosevelt established the first national wildlife refuge in 1903, the National Wildlife Refuge System has grown to more than 150 million acres in 558 refuge units and 38 wetland management districts. Every state has at least one national wildlife refuge, and there's a national wildlife refuge within an hour's drive of most major cities.



On Adak we are lucky to live just a few minutes walk from the Alaska Maritime National Wildlife Refuge, which, like refuges throughout the United States, has been dedicated by the American people to ensure that we, and our children, will always have wild areas untouched by modern life, areas where the nation's fish and wildlife and plants can live as they have always lived, areas where people can hunt, fish, watch wildlife or just revel in the wonder of nature.

ATVs are not allowed on Adak's refuge lands because they cause extensive and enduring damage to tundra and wetlands. When the Navy was responsible for the northern portion of Adak, ATVs were banned from the island, and the refuge was safe from their incursions. It is sad for those of us who were on the island back in the old days to go hiking now and encounter wide swaths of mud and muck along formerly lovely trails. Inevitably, some of the destruction has carried over onto refuge lands.

Areas that have already been damaged will not recover for many generations, if ever. To prevent further damage by making it easier to know where the refuge boundary is and avoid accidentally trespassing, the Alaska Maritime National Wildlife Refuge has updated maps, produced a pamphlet, made coordinates of the boundaries available online (for uploading to GPS), posted signs in areas where ATV trails illegally enter the refuge, and met with many of the folks who rent ATVs on island to encourage them to educate their customers about land ownership and responsible ATV use on Adak.

To celebrate National Wildlife Refuge Week we took a walk up the trail that starts at Heart Lake to see if all the outreach efforts were having any effect. Sadly, we found that people have not only continued to drive into the refuge, but have also destroyed the boundary signs, which were there to help those folks who want to help preserve our wild lands avoid causing damage. It is upsetting to see such purposeful damage to the tundra and to the refuge's efforts to protect it: Adak's refuge lands, after all, belong to all of us.



As Adakians, we have even more reason to be concerned, since we rely on those lands for subsistence and recreation. Let's try to impress on visitors the importance of respecting this island we call Home.

If you have questions about where the refuge begins, or how to tell when you're there, please pick up one of the "**Know Where You Are**" pamphlets at the airport, community center, store entryway, or FWS office. If you'd like a supply of pamphlets to hand out to visitors, please call 592-2406.

And then, be sure to get out and enjoy our island! Fall is a beautiful time to go exploring, hunting, or root gathering. Take advantage of the lulls between gales to discover a place you've never been before, some untraveled valley or austere peak, tranquil tarns hidden in rocky crags, hillsides blanketed in red and gold. The refuge awaits!



*And the children will lead...*



The Alaska Maritime National Wildlife Refuge's Adak office and visitor center is now **CLOSED FOR WINTER.**

To report injured or dead wildlife, or to obtain a rat prevention kit for your boat, please find Lisa. For less urgent matters, please leave a message at 592-2406.

**THANK YOU !**



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



## Birds on Adak

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 K E S G Y F T E L E R R U M O  
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 PTARMIGAN  
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 OSPREY  
 MERLIN  
 SANDHILLCRANE  
 MURRELET  
 ARCTICLOON  
 EMPERORGEESE  
 SANDPIPER