



Dearest,

Yesterday, I landed in Fairbanks and was greeted by a crowd of 30 other 20-somethings. They all seem really cool!! I wonder what this year will bring...

Yours truly <3
A&P



Alaska Fellows Program
Fall 2025
Newsletter



Letter From the Editors

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Audrey Welsh

The Entire AFP '25-26 Cohort!

Dear fellows, AFP alums, friends, family, supporters, and future fellows,

Welcome to the 2025 AFP Fall Newsletter! The last few months have been many things — thrilling, tumultuous, cozy, expansive, and sweet. We've made new friends, seen new places, tried out new activities (skiing, crocheting, and cold dipping, to name a few), and become part of new communities. It's been a lot of change. Most of us hadn't even been to Alaska before we moved here, but it has also been the experience of a lifetime. And it's only been three months! Who knows what the next few will bring?

In some ways, it feels like not much time has passed since we all gathered in Fairbanks for our opening convening — spending three days doing summer camp activities and getting to know each other. However, if the weather outside is any indication, the year is indeed barreling onwards.

Inside this newsletter, you'll find out how we've spent all that time in between. You'll hear about our travels, adventures, community events, and everyday happenings. You'll get to see how we've settled in, the traditions we've built in our respective sites, and the things that have excited us most, both in and out of work. We hope this gives you a little glimpse of what it's like to be an Alaska Fellow, and, if you've never been to Alaska we hope it encourages you to come check it out!

Thanks for reading,
Caroline and Suraj, co-Editors-in-Chief



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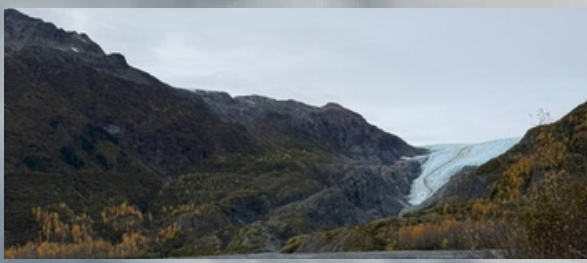
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Ginger Chocolate Chip Cookies

Dijonnaise Seared Chicken



What We're Up To: Anchorage



Meet the Anchorage Fellows

Simran Bhathal (she/her) is a Climate and Clean Energy Fellow at Alaska Venture Fund. In this role, she supports policy research and project coordination related to nature-based climate solutions and clean energy development.

Hometown: Highstown, NJ



Kamryn You Mak (she/her) is the Environmental Education & Youth Leadership Fellow at The Alaska Center. She's excited about different forms of playing in the snow and is taking suggestions on indoor pursuits for the winter.

Hometown: San Francisco, CA



Lydia Fraser (she/her) is the Directory Fellow at the Alaska Native Arts Foundation. She is super excited to immerse herself in the Alaska Native arts scene. She is also looking forward to wild ice skating, skiing, karaoke, and drinking hot chocolate.

Hometown: Los Angeles, CA

Caroline Grass (she/her) is the Digital Communications Fellow at The Alaska Center and will be working on social media and web content in addition to content strategy.

She is really looking forward to wild ice skating this winter, having little skill but lots of excitement!

Hometown: Burke, VA



Meet the Anchorage Fellows



Hometown:
Chapel Hill, NC

Maggie Bryan (she/her) is a Carbon and Climate Fellow with Alaska Venture Fund, where she is investigating ways to protect Alaska's carbon resources. She is from Chapel Hill, North Carolina, and graduated from Middlebury College in May, where she studied Environmental Policy. She loves to run, ski, listen to music, and knit!



Hometown:
Washington D.C.

Amelia LaMotte (she/her) is the Sustainable Tourism Fellow at The Alaska Travel Industry Association, where she manages the Adventure Green Alaska program, a sustainable tourism certification. She's super excited for wintry outdoor activities, especially wild ice skating and downhill skiing!

Aakriti KC (she/her) is the Prevention Strategy Fellow at Alaska Children's Trust, where she supports activities and plans that reduce child abuse and neglect. She is excited to be outdoors, see the mountains, chase the Northern Lights, (learn how to) ski, skate, crochet, and learn from the community.

Hometown: *Atlanta, GA*

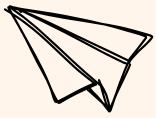


Meet the Anchorage Fellows



Steven Nohren (any) is the Show Production and Impact Strategist Fellow at Arctic Entries. This position was exciting to accept as it's the crossroads of arts programming and organization development. Daily tasks range from volunteer coordination, social media management, and being the point of contact for Arctic Entries info. Steven is most looking forward to ice skating on the lagoon followed by the sauna.

Hometown: Raleigh, NC



Kate Moe (she/her) is the Digital Communications Fellow the the ACLU of Alaska where she has become quite the Canva wizard. She is excited about the snow, the cold, and continuing her knitting projects!

Hometown: Saint Paul MN + Seattle, WA



Becca Stern (she/her) is the Legislative Policy Fellow at the ACLU of Alaska. In her job, she helps engage municipal and state policymakers to further the ACLU of Alaska's policy goals. She is excited about learning new indoor and outdoor winter pursuits and chasing the Northern Lights!

Hometown: Malvern, PA

Anchorage By The Numbers

3

Flat tires



5

Trips to Hatcher Pass



15

Visitors to Anchorage

1

Trip to stay in a yurt!



25+

baked goods! (pita, bagels, scones, cookies, banana bread, you name it!)

Many moose!

A mountain goat sighting of 8 :)

8

17

In-progress + completed crafts



11

Sunday dinners and counting!

What we're up to - Sitka



Meet the Sitka Fellows



Hometown: Burke, VT

Erin O'Farrell (*she/they*)

is the Strategic Communication Fellow at Spruce Root. They were an integral part of the fellows' book challenge and lipsync teams and enjoy wielding a money gun.

Suz Oriel (*she/they*)

is the Marine Education and Safety Fellow at AMSEA. They can walk in a handstand and do the worm.



Hometown: Madison, WI

Maddy Moore (*she/her*)

is the Clinical Associate Fellow at Sitka Counseling. She is known for her chill vibes, her choral expertise, and beautiful red leopard-print, pleather shirt.



Hometown: McAllen, TX

Rachel Hartman (*she/her*)

is the Archivist and Records Management Fellow at the Sitka Tribe of Alaska. She led the Sitka fellows to (near!) victory during this fall's Adult Book Challenge.



Hometown: Wasilla, AK

Meet the Sitka Fellows



Hometown: Twin Bridges, MT

Lee Drukman (*they/them*)

is the Program Operations Fellow at Outer Coast. They provide the house with infinite loaves of sourdough.



Hometown: Homer, AK

Zoe Stonorov (*she/her*)

is the Recruiting Fellow at Outer Coast. She is Sitka's #1 Macklemore fan and the most jet-setting member of the Sitka Fellows.



Hometown: Johns Creek, GA

Suraj Singareddy (*he/him*)

is the Outreach Fellow at Outer Coast. He choreographed and visioned the fellow's dance number in this fall's Lip Sync Contest at the Stardust Ball.

What we're up to - Fairbanks



Meet the Fairbanks Fellows



Hometown: New York

Tori Lu (she/her)

is serving as a Tribal Realty and Climate Fellow with the Tanana Chiefs Conference, where she will support the management of land records and development of a GIS project focused on climate impacts to Native allotments along the Yukon and Upper Kuskokwim Rivers. While in Alaska, she looks forward to getting drysuit certified, seeing LOTS OF ANIMALS, learning to drive (in cold weather), and getting to know the Fairbanks and greater Alaskan communities.

Audrey Welsh (she/her)

is the Climate Innovation Fellow with the Alaska Center for Energy and Power. She is developing a soil amendment made of glacial silt and kelp that sequesters carbon and improves soil health. While in Fairbanks, she has been enjoying nordic skiing and hopes to try skijoring.



Hometown: Yarmouth, ME

Owen Jakel (he/him)

is a Climate and Realty Fellow with Tanana Chiefs Conference. He is working on assisting tribal villages in natural disaster preparedness due to climate change. While in Alaska, he's looking forward to visiting Denali National Park.

Hometown:

Saint Paul, MN



Meet the Fairbanks Fellows

Anjali Shah (she/her)

is an Extreme Weather and Climate Impacts fellow with the Alaska Center for Climate Assessment and Preparedness. She works to document community impacts of extreme environmental events across the state. While in Fairbanks, she looks forward to cross country skiing, winter hiking, and picking up new craft skills!



Hometown:
Lexington, MA

Eleanor Greenbaum (she/her)

is a Policy Fellow with the Alaska Center for Climate Assessment and Preparedness (ACCAP) out of the University of Alaska Fairbanks. She contributes to ACCAP's policy-focused work related to extreme events in Alaska. While in Alaska, she hopes to learn how to cross-country ski!



Hometown: Somers, NY

Nina Friedman (she/her)

is a Fellow with Big Brothers Big Sisters of Alaska! She works as a Community Coordinator and Enrollment Specialist, helping to support BBBSAK's outreach in Fairbanks! While in Fairbanks, Nina looks forward to learning to nordic ski and ice skate!



Hometown: Whitefish, MT
& Tucson, AZ

Meet the Fairbanks Fellows



Mallory Williams (she/her)

is a Fairbanks Fellow with the Fairbanks Economic Development Corporation, working on small business development. While in Alaska, they look forward to cross country skiing and catching a glimpse or two of the Northern Lights.

Hometown:
Elk River, MN

Kieran Norton (he/him)

works at UAF's Center for Innovation, Commercialization, and Entrepreneurship, focused on energy and fisheries technology. One of his favorite experiences in Fairbanks so far was the dance scene at Starvation Gulch early in the fall.



Hometown: Brewster, MA

Iz Klemmer (they/them)

is the Organizational Development Fellow at The Folk School, helping them transition to new digital systems. Since moving back to their birthplace of Fairbanks, Iz has (re)discovered the joys of cranberry picking, knitting, kombucha brewing, playing Irish music, and forming intergenerational friendships.



*Hometown: Fairbanks, AK
& Mequon, WI*

Meet the Fairbanks Fellows

Caleb Grassi (he/him)

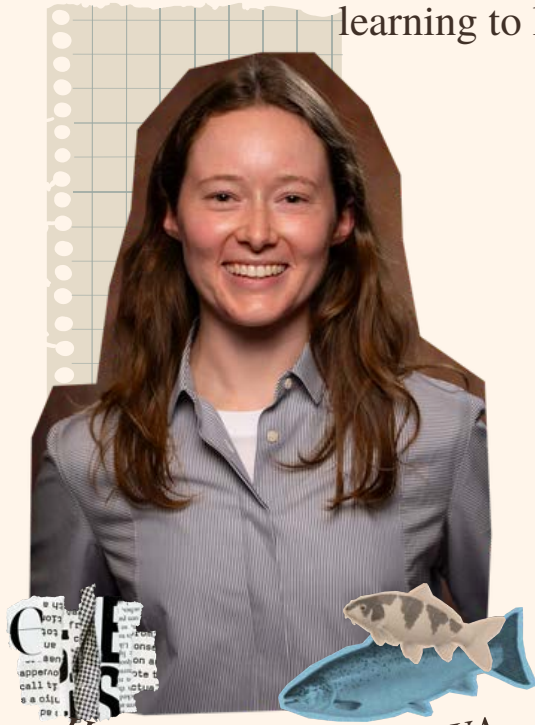
is an Alaska Fellow with the University of Alaska Fairbanks Nanook Recreation and the Student Health and Counseling Center. His fellowship involves collaborating with students, staff, and faculty to bridge the gap between psychological and physical wellness. Caleb is honored to have become a go-to dog walker and cat feeder in the greater-Fairbanks area. He hates the cold, but will be learning to love it.



Hometown: The Poconos, PA

Libby Musolino (she/her)

is a Tribal Justice and Development Fellow with Tanana Chiefs Conference in Fairbanks, AK. She works on developing Tribal Court Clerk education curriculums, intertribal court, and other legal and court projects to serve TCC's 42 tribes and villages. Libby is learning more about fish (her radio show, Fish Vibe, is Mondays 7-8pm on KSUA 91.5FM), trying to XC ski (but mostly falling), and excited to get more settled in the winter months.



Hometown: Bellevue, WA

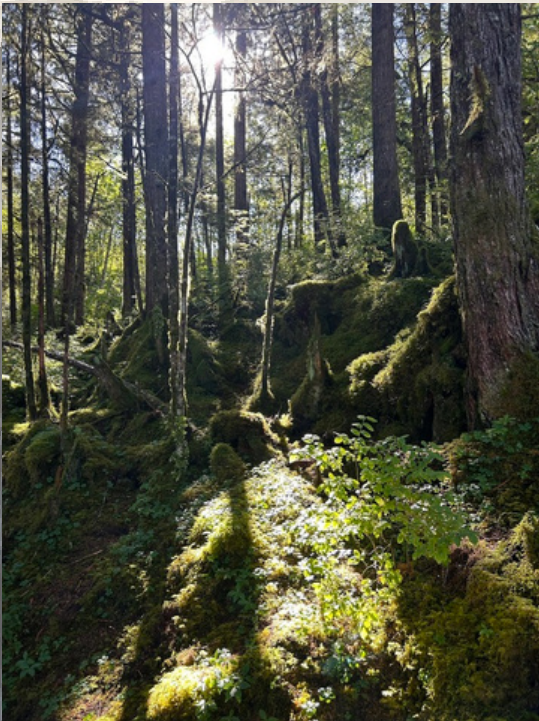
Christine Whyde (she/her)

is an Outreach & Engagement Fellow with the Morris Thompson Cultural & Visitors Center. She has been working with the Indigenous community members to update the exhibits and curatorial practices at The Center. While in Alaska, she looks forward to crafting during the dark winter months and attending local cultural events.



Hometown: Kent, OH

What we're up to: Juneau



Meet the Juneau Fellows



Akanksha Basil (she/they)

is a Project Sustainability Fellow at United Way, working to set up a network of community volunteer organizations coordinating disaster relief in Southeast Alaska. As a part of her role, she's learning a lot about the inner workings of the Juneau community and its social services. Akanksha is excited to explore more trails, go birding, volunteer around town, and try baking sourdough for the first time.

Hometown: Chappaqua, NY

John Putnam (he/him)

is the Education Policy Fellow for the Alaska Council of School Administrators. He works to research and analyze education-related issues within Alaska, organize legislative meetings, and produce policy memos and data reports to inform Alaska's education leaders and lawmakers.



Hometown: Arlington, VA

*Hometown: Anchorage, AK
& Phoenix, AZ*

Abigail Kany (she/her)

is the Education Fellow for Sealaska Heritage Institute's Language & Primary Education Department. Her work supports the Raven Writes project, which provides Tlingit culture & language writing curriculum through shared experiences surrounding traditional foods such as Devil's Club harvesting and berry picking to elementary school districts across Southeast Alaska in Juneau, Sitka, Chatham, Hoonah, Hydaburg, Yakutat, and Kake! She works in the beautiful Walter Soboleff Building in downtown Juneau, and in their almost equally beautiful storage unit near Costco that harbors all of their literacy kit supplies.



Meet the Juneau Fellows



Bella Kirchgessner (she/her)

is a STEAM Education Fellow with Sealaska Heritage Institute. Her primary roles involve setting up a Tribal Herbarium, assisting with traditional foods and medicines programming, and troubleshooting the hydroponics system. Bella loves to make dinner for friends, spend the day fishing, and find an excuse to play Wingspan.

Hometown: Grand Rapids, MI

Elaine Liu (she/her)

is a Marketing and Program Development Fellow with Career Services based at the University of Alaska Southeast campus however, she also works with the Career Services teams across the UA system. Elaine is excited to fish, hunt, hike, and ski with the other fellows.



Hometown: Naperville, IL

Abigail Bromberger (she/her)

is the Outreach and Engagement Fellow at Southeast Conference. She is working on helping manage a federal grant to expand mariculture in Alaska as well as Workforce Development, and is learning a lot about farming kelp and oysters! This winter, Abigail B. is excited to snowshoe, ice skate near Mendenhall Glacier, and bake pies with the berries the cohort picked earlier this fall.



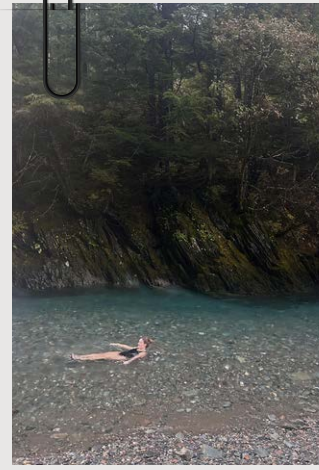
Hometown: New York, NY



Rocky Horror! + Elaine
starring as Eddie



Northern Lights
chasing



Cold Dipping at
Cope Park



Karaoke at The
Alaskan



Many, many bonfires
on Sandy Beach



Gathering of the
Drums on Indigenous
People's Day



No Kings protest



Alaska Women Ascend
conference in Anchorage



Chill nights while dog
sitting

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Always trying to forage for mushrooms and berries :)



Making jam from foraged huckleberries!



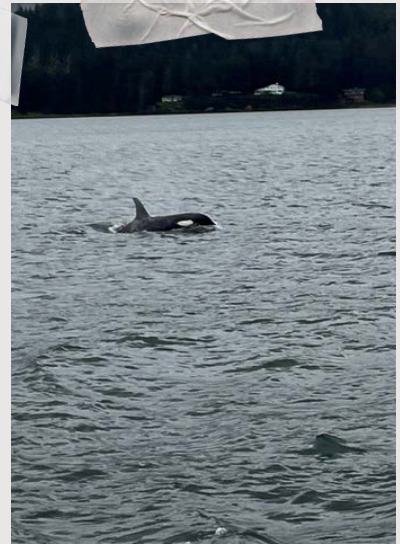
Trail maintenance volunteering with Trail Mix



Fishing at Sheep Creek



Whale Fest with the fellows in Sitka + John finishing 6th in a 5k



Orca sighting on a whale watching tour



Every mushroom must be examined



Sunbathing at Boy Scout Beach - every minute counts!



Attending Mudrooms, a lovely community event

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Juneau Rainbow Log

Abigail Bromberger | *Juneau*

The primary warning I was given before moving to Juneau was that it would rain more than I ever thought possible and that there would be less sun than I could ever imagine. Which was ... not a ringing endorsement. But I happily ended up here anyway, and after two months I can confidently say that both of those things are true. The rain is relentless and the sun rarely peeks out from behind the thick ceiling of clouds. My rain coat has become a part of me, and my rain pants are my new best friend. My phone has become waterlogged more times than I can count. I haven't worn my sunglasses a single time.

And yet. And yet this is one of the most beautiful places I have ever lived, and I've learned that I don't need the sun to shine every day to feel warm or to see the brightness reflected around me.

And when the sun does come out, when it defiantly pushes its way through the thick cloud ceiling and meets the perpetual rainfall, we Juneauites get rainbows. And these rainbows have made the mundane delightful, offering some playfulness among the grey. They've made me smile, point excitedly, clap my hands, grab whoever's closest, and stand still gazing up at the colors until they fade away. So all of this is to say, in the least cliché way possible, thank you to the rain and to the tenacity of the sun and to the ways they work together. Here's to more rainbow chasing!

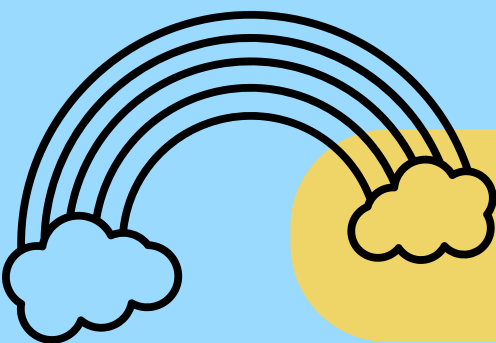
When: September 11th, 4:45 p.m.

Where: Driving home from work, near Second Wind

Company: Stephane



(oops I forgot to take a picture of this one!)



When: September 15th, 8:00 a.m.

Where: Driving to the airport

Company: Stephane

When: September 15th, 5:25 p.m.
Where: Sitka, near the Science Center
Company: just me!



When: September 27th, 4:08 p.m.
Where: out the road, near the Herbert Glacier Trailhead
Company: Bella



When: November 1st, 11:20 a.m.
Where: the Shrine of St. Therese
Company: Bella



Creature Feature

Akanksha Basil | Juneau

Pink salmon
Oncorhynchus gorbuscha
Sheep Creek



These two guys spent their whole treacherous upstream crawl together...buddies until the end <3



American dipper

Circus mexicanus

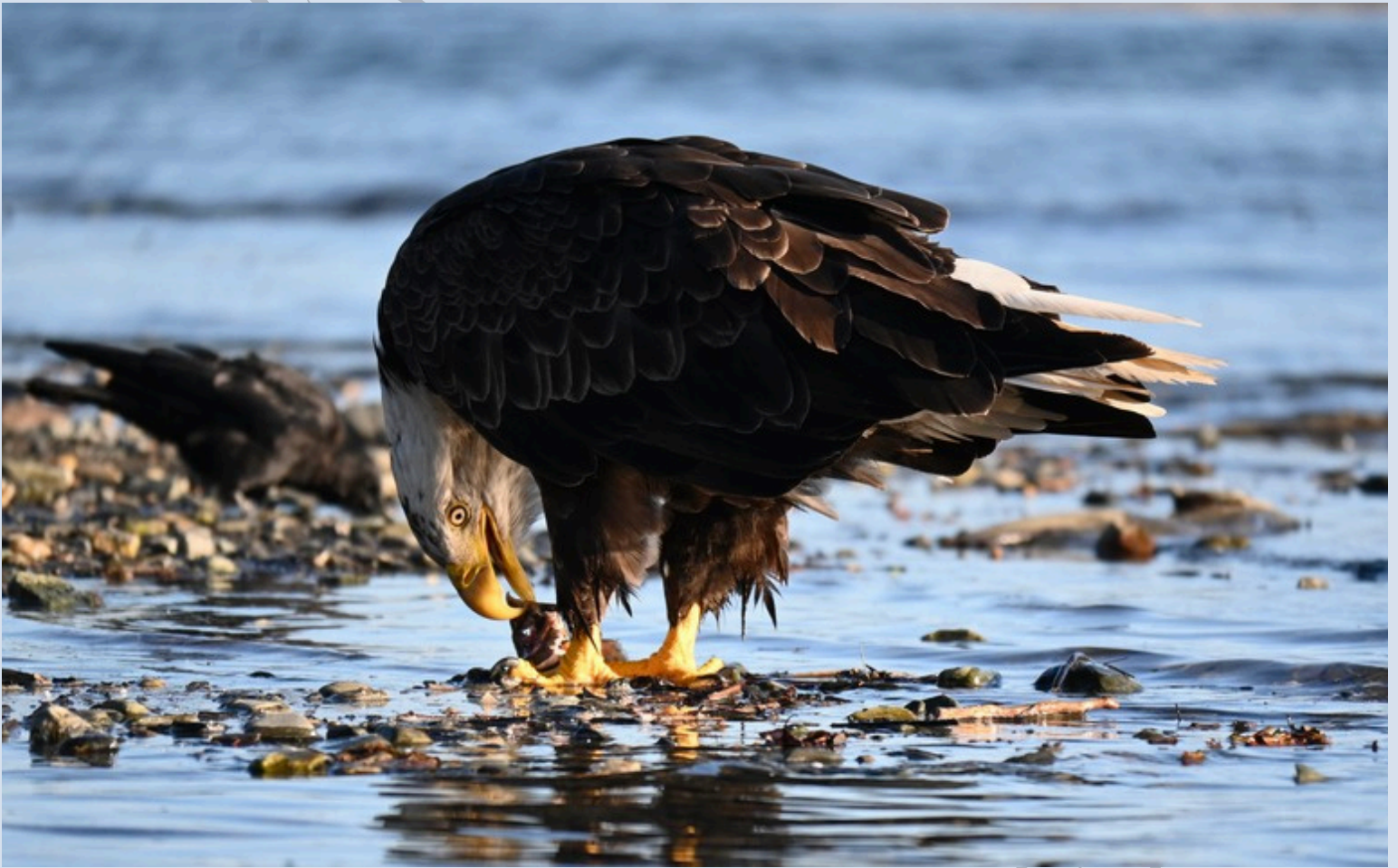
Sheep Creek



An aquatic songbird?? Does it get any better?? I think not. Wait, no...the fact that it's also known as a water ouzel takes this little guy to the next level. 12/10 bird.

Bald eagle

Haliaeetus leucocephalus
also Sheep Creek



Often found near the Juneau dumpster. Juneauites often refer to the 'golf balls' in the trees around Juneau. They're talking about bald eagle heads. Very dignified indeed.

North American porcupine

Erethizon dorsatum

Perseverance Trail



My favorite part of Juneau isn't the amazing community, funky characters, or diversity of coffee options — it's random porcupine encounters. I spent over an hour talking to this guy. Main grievances included the political economy, the lack of sufficiently tasty snacks, and those pesky black bears. Nevertheless, we persevere.

Animals of Susville

Tori Lu | *Fairbanks*



Dear Reader,

Welcome to Fairbanks! In this article, I will introduce you to the various cute critters that I've had the fortune of meeting during our first few months here.



Gray Jay

During the very first few days of our opening retreat, I walked to Chisholm Lake early in the morning and was joined shortly by a few gray jays. These birds stay in Alaska year round!

The Dogs JD and Hank

The SusVille caretaker Corey's dog is JD, and Hank is their friend's dog. We happily accompanied them to help disassemble an ice rink for Corey. JD enjoys sniffing the floor for scraps and is a very chill girl. Hank is an energetic ball of adorableness.





The Cats of Willow

Unfortunately, Willow was vacated in late October, but we delighted in seeing these cats roam around the forest when we first moved in. The black cat is the sweetest!



Melody the Jumping Spider

Spotted on Facebook Marketplace, now lives in Spruce. Enjoys eating mealworms and laying in her cozy web. She recently molted after two weeks of preparation! Now she is a big girl!

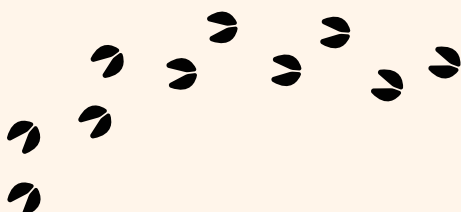
Chinese Supermarket Snail



Found inside Nina's groceries. They now live in Spruce and enjoy their warm cozy life!

Shakira the Moose

Spotted around the woods near Susville with her baby. Very majestic, very large. We don't know where she has moved for the snowy winter, but hope to see her soon.



Mr. and Mrs. Beaver of Chena River Cabin

Spotted during our Fairbanks opening retreat hard at work!



Cricket the Puppy

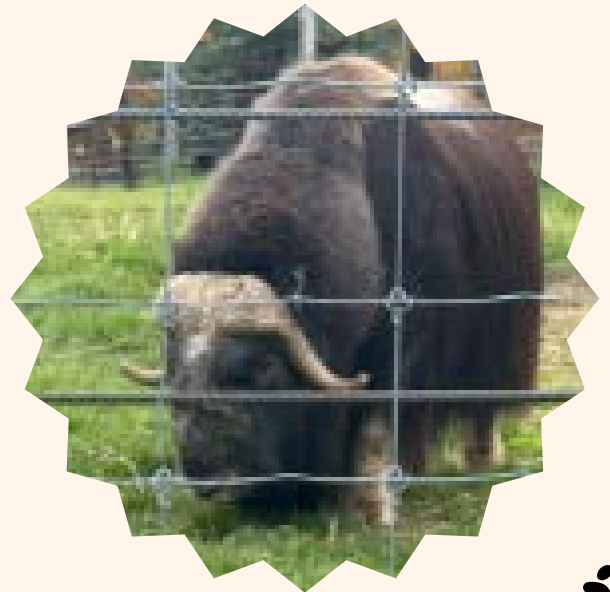
Cricket is our boss April's dog, and can often be found in the Morris Thompson garage offices. On the first day we met him, he pooped in the Denakkanaaga offices. We went berry picking with him, and he kept barking because he was upset that the snow was cold.



Nina the Dog

Nina is the adorable Newfoundland of Caleb's family friend. She is a GIANT SWEETHEART!

Animals of LARS



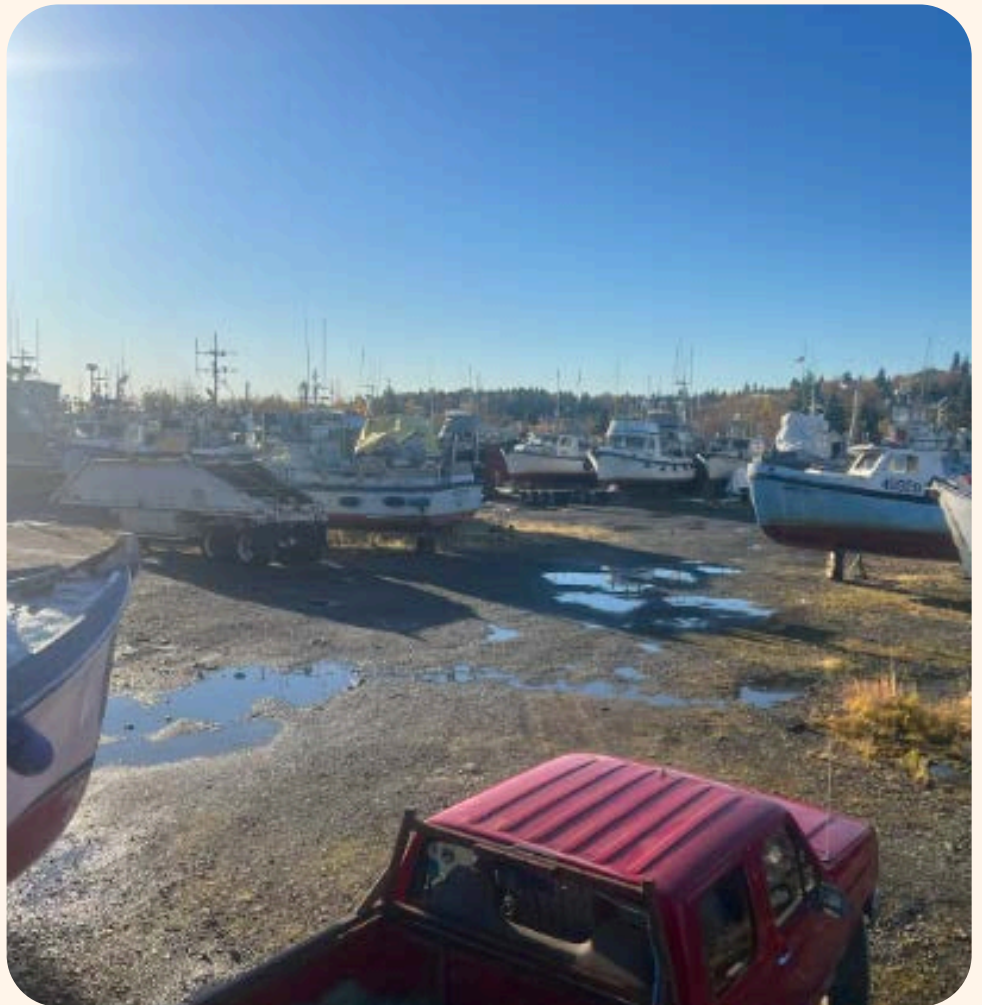
Dillingham Trip Recap

By Kieran Norton | Fairbanks

I recently traveled to Dillingham, Alaska, where I shadowed UAA professor Chandler Kemp in his analysis of fishing vessel energy consumption. Originally based out of the UAF Dillingham campus, Chandler's work has been focused on energy efficiency and emissions reduction. With recent innovation in battery technologies, Chandler seeks to hybridize the power load on several styles of commercial fishing boats.

I was eager to see how this sort of system may be compatible with a gillnetting vessel, similar to the Bristol Bay boat I worked on this past summer. With the boatyard full after the rush of the summer season, we were able to inspect the systems on a 32-foot bow picker.

Parallel to electrification of residential energy systems, and a shift toward more localized grids, boat hybridization is one piece in the puzzle of the energy transition. Development of this technology at scale could have a meaningful impact on decarbonizing Alaskan fishing fleets and providing higher efficiency, more reliable energy.



A Trip to Cordova

Audrey Welsh | *Fairbanks*

Hi! My name is Audrey and I am the Climate Innovation Fellow at Alaska Center for Energy and Power (ACEP). I am researching a soil amendment made from glacial rock flour and kelp that can increase soil health and sequester carbon. In October, I had the opportunity to travel to Cordova, Alaska, to meet with mariculture leaders, community members, and other stakeholders. ACEP has an ongoing relationship with the community of Cordova under a Office of Naval Research funded partnership.

While in Cordova, I spent two days outplanting on two kelp farms, Noble Ocean Farms and Royal Ocean Kelp Company, taking young kelp from spools in the nursery at Prince William Sound Science Center and placing the kelp on lines at the farm. I also spent two days on Seawan Gelbach's oyster farm, Simpson Bay Oyster Company, harvesting oysters and preparing younger oysters for the winter.

Unfortunately, none of the commercial kelp growers had any fully grown kelp available as the harvesting season had passed and the planting season had just begun. However, we were determined to start our greenhouse trials once back in Fairbanks. Clay Koplin, CEO of Cordova Electric Cooperative and a partner in Cordova, and I wandered along the beaches of Orca Inlet after a storm and were able to collect enough kelp for preliminary trials.

Some Helpful Terms

- Mariculture: marine agriculture, farming in the ocean!
- Outplanting: Kelp is planted in a nursery on spools of twine. Once the kelp has grown to about ¼ inch, they are “outplanted.” The kelp is brought out to the farms and unspooled onto long ropes, where they continue to grow over the winter for harvesting in the spring.
- Glacial Rock Flour: Finely ground silt deposited by river flow from glacial melting. The rock is ground into very small particles (<100 µm) from the movement of the glacier.

Glacial rock flour is in much higher abundance than kelp at this time of year, so Clay and I drove to the end of the highway in Cordova ending at a collapsed bridge over the Copper River at Mile 38. On the way, we collected chocolate lily bulbs for fermenting and Clay shot a duck for dinner. After digging for about 20 minutes in the ooobleck-textured river bank—we had about 100 pounds of silt.

After returning, we left the kelp to dry for three days in the AFES West Ridge Greenhouse, and then I ground the dried kelp with a coffee grinder. The glacial rock flour was analyzed in a laser particle size analyzer with the help of Jess DePaolis, postdoctoral fellow at the Arctic Coast Geoscience Lab. Updates on greenhouse trials are to come!

This travel opportunity was made possible by the Alaska Mariculture Cluster, a project of Southeast Conference, through a grant from the U.S. Economic Development Administration.



Whalefest!

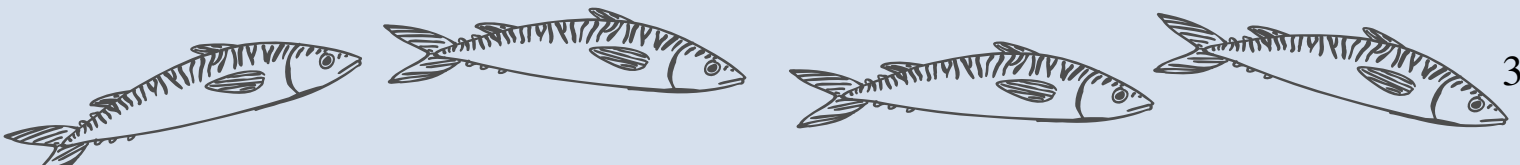
Kamryn You Mak | *Anchorage*

While many arguments can be made for everyday life there, Sitka most certainly was the place to be during the second weekend of November. What for? Was it the beautiful coastline and rhythmic waves? Comparatively warm (albeit rainy) weather? Small town community and walkable streets? It ended up being all of these and most of all, Whalefest! For three days, 13 fellows gathered in Sitka to experience cetacean joy. Thank you so much to the Sitka fellows for hosting people from Juneau and Anchorage, and sharing your home and lives with the rest of us!



Whalefest is a three-day celebration of marine life, hosted by the Sitka Sound Science Center, with a science symposium, community events and workshops, and market. This year's theme was "Entwined," focusing on the interconnectedness of all beings on our shared planet. Fellows were able to join different parts of the weekend including a "Tongass to Table" local foods dinner, 5K fun run, marine mammal necropsy, and Student Art Show opening reception. Quite a few people volunteered for the symposium (shoutout Lina Kapp, former Sitka fellow and volunteer coordinator for the weekend!) and some worked with their host organizations to table or support students. Everyone attended lectures and the Maritime Grind, a marine-themed monthly community talent show. And it was amazing that community events often have cookies!

Besides festivities, with about a third of AFP staying in the fellows' house, there was lots of quality time spent together. We caught up on how things are going across sites, went walking, perused the bookstore, raved in the shed, took a dip in the chilly water, toured Sitka High School, crafted, got coffee, enjoyed community lunch at Outer Coast, and laughed SO much! Sunday dinner was a blast with all of us gathering around the biggest table in all of the fellowship houses, chatting for hours and getting regaled with stories and John's advanced swim goggles. It was bittersweet saying farewell for now with plans already being made for another meet up.



I was grateful to join Whalefest fun because of my interest in marine and coastal science and education. This year, I am working at The Alaska Center Education Fund in youth programs—mentoring teens in a youth leadership program for environmental action and teaching elementary and middle schoolers in an environmental education afterschool program. Growing up with a deep love for the ocean before coming to Anchorage, I spent the last years in landlocked places. I miss the salty water and energy of a coastal community. Traveling to Sitka and getting a peek at life tied to the ocean was enlivening!

Highlights from my weekend include meeting with students that I work with at Mt. Edgecumbe High School, listening to the science symposium lectures and joining a Q&A with speakers, touring Sitka High School and Outer Coast, volunteering at Whalefest, braving the wind and rain to jump into the ocean, and many lovely walks, chats, and meals with fellow fellows. In attending lectures, I was eager to learn about different marine work ranging from toxic contaminants in orcas to connection-focused marine debris clean-ups; storytelling, memory techniques, and Tlingit knowledge of the area to reducing pinniped entanglement; community-engaged ways of knowing about otter, kelp, and abalone relationships, to harms and healing in Kake for a more just future.

As an environmental educator and someone who seeks to connect people with their local places, I not only found the content engaging, but also the communication strategies for bringing science to a general audience. I took notes on people's storytelling and communication styles, presentation visuals, and goals in sharing their work.

I found the ways in which people appealed to an multi-age audience with shared interests and varying familiarity with Sitka/Southeast fascinating. I hope to bring this learning back to my work with youth and facilitate learning and connection to our Anchorage home.



In journeying from Alaska's biggest city to small-town Sitka, I enjoyed connecting with both the other fellows and some faces that quickly became everyday-sightings at the festivities. Having met the fellows just over two months ago in Fairbanks at the opening convening, reconnecting in Sitka was heartwarming. Throughout these last months, I have been finding comfort in talking with fellows about the ups and downs of making similar life transitions to AFP. It was great to hear in-depth how people have been settling into work, cohorts, new places, social life, and living situations in Juneau and Sitka. Our experiences have many parallels while also each being very different. We were able to validate and support each other's challenges and celebrate the many wins in starting fresh in a town and workplace. Friendships were made and deepened and I feel grateful to share this experience with amazing people!

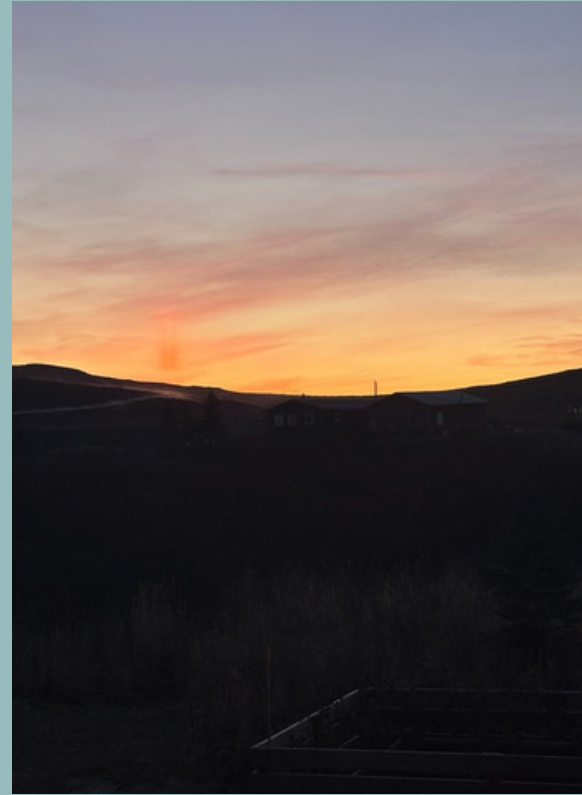
Whalefest was successful in prompting consideration of all of our different entanglements and interconnections. Thank you again for AFP supporting my travels, Sitka fellows for hosting everyone, and the joy and beauty we were able to share together. See everyone at Fur Rondy!



A Week in Nome

Anjali Shah | *Fairbanks*

In October, I got the opportunity to visit Nome, Alaska, where I shadowed my mentor Rick Thoman. During my fellowship, I have worked on a project documenting the impacts of extreme events in Alaska, starting with a timeline of storm history in Nome. After weeks of digging through newspaper archives, storm reports, and even raw wave buoy data, we produced a four-page science communication document and presented the research at the Strait Science Lecture Series, where over 25 people attended and asked questions! We also hosted open office hours during which community members could drop in and share any personal storm stories. This new project was particularly special to Rick and me because it highlighted community anecdotes and sentiments rather than data-driven impacts of storms (property damage, financial loss, etc.). We ended up chatting with five different people about their experiences and I now have over an hour of audio content. This new audio project was only possible because of our trip. As someone who has always loved audio storytelling, I hope it will add a new dimension to our research.



Beyond the exciting turnout for both the lecture series and office hours was Rick's intricate connection to the Nome community. His efforts to communicate the weather forecast in an underserved region through Facebook and radio shows have cultivated deep trusting relationships between him and community members. While in Subway, the former mayor of Unalakleet, a village near Nome, recognized Rick by his voice and personally thanked him for "all of the work he does to produce reliable weather forecasts." Additionally, Nome is just north of the Yukon-Kuskokwim Delta and was originally forecasted to experience the brunt of ex-typhoon Halong. Although the storm veered south at the last minute, Nome community members took Rick's warnings seriously by boarding up houses and fleeing to higher ground.



There were also countless conversations with our host from Alaska Sea Grant, Gay Sheffield. She is connected to the region's people and places in a way that only time can cultivate. She made me salmon and we dunked cookies in milk while she regaled me with stories of her life in Nome. We listened to the radio over coffee every morning, giggling over the Taylor Swift song choices. On the last day, we had a group dinner with three of her best friends. Wine, food, and laughs took us late into the night. "See?" she said, "Nome can be fun!"

Summarizing this amazing week in a short article is completely impossible, and I have missed so much. But if I have one takeaway, it's that this tight-knit community has learned to trust someone who has put in the effort. Consistent humility has allowed Rick to cultivate open channels of communication with the Bering Strait region, a truly special area with incredible people. I sincerely hope to do the same in my own career.



Meeting Up On The Trails

By Caroline Grass | *Anchorage*

The app Meetup calls itself a “social networking service to help people join local groups based on shared interests,” and I’ve found that it has slightly more organization and legitimacy than a Facebook group to meet people. While a bit embarrassing to use an app to socialize with others, walking up to strangers while out on the town and introducing myself was not, and continues to not be, my jam. So in September, wanting to get outside and involved in the community, and not wanting to walk up to random people, Meetup it was.

First, I needed to find a group to join.

Anchorage Board Gaming? Maybe ... but I wanted to get moving.

The Anchorage Dance Meetup Group? I would be moving, but I pretty solidly have two left feet when it comes to finding a groove.

The Alaska Developers Alliance? I didn’t know if this was developing related to computers or construction but I don’t happen have experience in either.

Beginner to Intermediate Hiking Group In and Around Anchorage? Not much of a ring to the name and a bit of a mouthful to say, but this was what I was looking for!

A few weeks into living in Anchorage, the group I joined scheduled a hike to Raven Glacier, which sits in Crows Pass near Girdwood. I was feeling relatively settled into my new home and ready to put myself out there. It was a bit of a drive to get to the trailhead, none of my fellow fellows were interested in joining, and the morning was dark, rainy, and far too cold for what I thought the first week of October should feel like, but I had signed up and didn’t want to be a no-show. So with a bit of trepidation, some bear spray, snacks, and water, I drove down and braced myself to meet some strangers and get to hiking.

“Are you Laura?” I timidly asked the only other person in the parking lot when I arrived.

“Yes!” she exclaimed. “Are you here for the Meetup?”

And that was the start of my little hiking group. The downpour of rain I drove in to get there petered out as we embarked, and the five strangers I hiked with that day became the people I saw my first ever glacier with.

The hours of hiking seemed to fly by. Those who know me know I can chat forever (a certified yapper, one might say), and I enjoyed talking to my new acquaintances. I loved hearing how each person made their way to Alaska as I was just starting on my journey here.

Were these people in their 40s-60s and had kids who were my age? Yes, but I didn't mind. These strangers were kind, welcoming, and gave me the confidence I needed to get outside and explore my new home. When I asked if the group wanted a photo together they were enthusiastic, and that was all the encouragement I needed. I told them I could set up a timer picture so we could all be in it (they were very impressed by this), and next thing I knew I was propping my phone up on a bit of snow and scampering over to the group as the clock ran down and snapped a photo. The glacier and mountains surrounding us as we hiked through the pass were just gorgeous. I got home that day tired but very happy.



My first Meetup! The group in front of Raven Glacier!

Since that first hike, I've joined the group half a dozen more times and gotten to see incredible vistas and push myself to hike some pretty tough elevation (for me at least!) in the snow, fog, and cold. I've learned not to always trust my weather app, though our group tends to have great weather karma once we reach a summit :)

On our Wolverine Peak excursion, I even met two people my age, who, after our seven-hour trek, where we talked about everything under the sun, began as PFs (potential friends) and now are RFs (real friends!).

While it might be a bit nerdy and uncool to meet people via an app and I definitely got asked more than a few times by my fellow Anchorage fellows, “*so how did you meet these people and do these hikes again?*” It has been well worth it. I’m grateful to be able to get outside with my fellow explorers and get to know the Anchorage-area trails. On each hike, I’m consistently amazed by this place I’m living and so grateful for the community I’ve joined.



Left: Me eating my first bites of snow in Alaska as Soonyoung takes a quick rest behind me before we press on to the summit.

Right: Me smiling before I had realized we still had 1,000 more feet of elevation to go.



Delaney and Cullen joining me and fellow Steven for a cross-country ski excursion!



The squad in Crow’s Pass.

Living in Darkness

Mallory Williams | *Fairbanks*

Daylight saving time recently ended, and although the days have been growing shorter since June, it now feels real, and the slow march towards Fairbanks's shortest day of the year is becoming a race. Soon we will reach the shortest day of the year, December 21, with just three hours and 42 minutes of daylight here in Fairbanks. As my housemates might be quick to tell you, I am not one for a brightly lit house, instead embracing the darkness and lining the hallways with softly glowing fairy lights. On occasion, you may find me trailing behind a roommate, flipping the light switches back off just as soon as they have flipped them on.



Don't get me wrong, I love the sun and its glow of warmth, and I can appreciate the way the overhead lights in my house illuminate the house as four people avoid crashing into each other with boiling water in the kitchen. But, there is just something that feels safe about the darkness; the only light a lamp in the corner showing you the way from the bathroom to the living room, and past the ski boots forgotten in the hall. Safe in the warmth of the inside, with the light of the full moon shining through the window, you can feel assured that it is okay to slow down and take your time. The summer sun may pressure you to go outside, telling you to live life to the fullest, that you must always be going from one place to the next, but the shine from the moon and stars at 5 p.m. let you know that appreciating the small moments is just as important.

Spend three hours experimenting with your soup recipe, spend the entire afternoon reading your book, rewatch every Hunger Games movie, debating the merits of Peeta vs Gale with your friends. Don't try to get up at 4 a.m. to watch the sunrise over your new home, you'll be sure to see it at 9 a.m. as you're driving to work (and if you're lucky enough to get out of work early, maybe you can even catch the sunset as you're driving home). No need to stay up late into the night to search the night sky for constellations; the stars that look so close, maybe you could reach out and touch them, will be visible during your afternoon errands and early morning skis.



Instead of fearing the darkness and short days, let's look at the gift the night sky is giving us. Instead of rushing forward to December 22, when the days will flip and start to lengthen, let us do what the darkness is asking. Pause for a moment in the driveway before heading to Fred Meyer to look up and find the Big Dipper, linger in the doorway of the house of a friend after dinner before letting the moon guide you home, finish the puzzle that has been sitting on your table all summer, ski with only a headlamp until you glance up and see you're under the northern lights (and then continuing to do it as often as possible in an attempt to experience that again), play your favorite album as loud as you can and have a dance party in your living room, witness the most beautiful sunrises and sunsets and starry skies you'll ever see. It's what the season calls for, and who are we to deny nature?

Tanana Chiefs Conference Fellows Travel Recap!

Eagle and Huslia

Tori Lu and Owen Jakel | *Fairbanks*



During our first few months as Tanana Chiefs Conference (TCC) Fellows, we had the amazing opportunity to travel to Eagle, Huslia, and AFN in Anchorage. Let us — Owen, Tori, and Libby — regale you with tales of our adventures!

Eagle, September 11-13:

Eagle is a small city and village on the banks of the Yukon River, near the US-Canada border. In the 2010 U.S. Census, its population was less than 100. Pre-contact, Eagle was home to many Indigenous peoples, including the Han. The Klondike Gold Rush brought hundreds of people to the area, and in 1901, Eagle became the first incorporated city in Interior Alaska.

In 2009, a severe flood destroyed most of Eagle Village. As Tribal Climate and Realty Fellows, much of our work is supported by a NOAA climate resilience grant that aims to support communities impacted by climate change — in particular, flooding and erosion. The goal of this early trip to Eagle was to give us an understanding of climate impacts on rural Alaskan communities. During our trip, we also conducted archaeological surveys in the area to look for cultural artifacts and carbon samples.

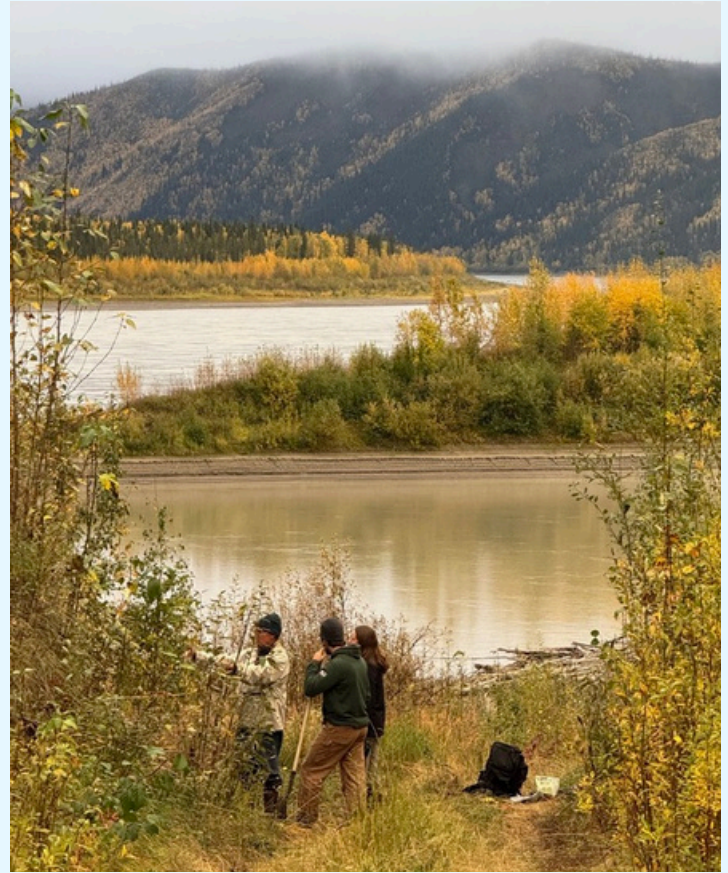


Day 1:

The travelers: Bob Sattler (our boss), Owen, Libby, Tori, and a very nice car. We drove eight hours through golden autumn hills from Fairbanks to Eagle, making brief stops along the way at Delta Junction, Fast Eddy's in Tok (where we picked up a pizza for later), and Chicken. Bob drove the entire time (it was amazing). After Chicken, the highway turned into gravel, then winding dirt paths. We followed the Forty-Mile River into stunning views of Interior Alaska, and talked about how it would be wonderful to take a few days to float down to Eagle on a pack raft. Upon arrival, we visited with Bob's friends and Whitney from the National Park Service. In our guest cabins in Eagle Village, Whitney went over a presentation of cultural artifacts on the Yukon, including beads and other goods traded on the river. That night, I also learned what a jetboil was, and Owen, Libby and I took turns sampling a scrumptious freeze-dried bag of chicken and rice. We had bought many flavors but I must say the breakfast eggs (thank you Owen) were the least appetizing and the Kung Pao Chicken was by far the best (no wonder it cost an extra dollar).



Day 2: We started our day early, walking and surveying the small lake near the cabins. A solitary moose was bathing and we shared a long moment gazing at one another before he turned and gracefully retreated into the woods. It was my first time seeing a moose—magical! All morning, we conducted shovel probes in the woods. This consists of measuring and digging a hole according to standards (Libby knows these, but I don't), throwing the dirt into a filter, shaking the dirt vigorously, sorting through it for artifacts and fossils, and putting the dirt back in the hole when done.



Our findings in the morning: NOTHING! What we gained instead: stronger friendship and rap serenades from Owen.

Bob left us at the cabins for a few hours while he had a meeting, during which we ate and practiced chopping firewood. When he returned, we drove to Eagle's boat landing where we conducted several more shovel probes by the river bank where the flood had blown through. What we found: MANY LARGE ANIMAL BONES AND CHIPSTONE PIECES! The view of the giant river meandering serenely down into the foggy cliffs was surreal, and sensing our yearning for the water, Bob let us go explore while he finished up. We hop, skipped, and jumped around the Yukon in our fresh new Xtra Tuffs. I'm going to have a hard time letting these company-issued Salmon Sisters pink boots go when this fellowship ends.

Day 3: We departed at 5 a.m. Bob, once again, drove the entire time. I slept the entire time. We stopped in Tok for lunch again and arrived back in Fairbanks at 4 p.m. I immediately went to drink some beer at Hoodoo. Thanks for reading!

Huslia, October 1-3 by Owen Jakel:

As fellows at TCC, which is dedicated to providing services to Native villages of the Alaskan interior, we travel frequently to build community relationships and discuss how our work can align with their needs and interests. In early October, we travelled to Huslia, Alaska, to assess the impacts of erosion and permafrost on the community. Tori, Libby, and I stayed with Ricko DeWilde, a well known TV personality that you may recognize from “Life Below Zero” or YouTube. Ricko, who knows the surrounding area like the back of his hand, took us up and down the river where we familiarized ourselves with the land and even helped him butcher a moose for his community. In addition, we visited with other community members and conducted an archeological survey in order to assess a site for possible development. Upon leaving Huslia in a small, 12-person plane, a lake that borders the village emptied into the nearby Koyukuk River. Such climate events further emphasized the relevance of our trip, which was ultimately a chance to assess climate impacts in TCC villages. There are few opportunities outside of TCC and the Alaska Fellows Program that allow for such an adventure and it was wholly worth the shaky plane ride, moose blood stained clothing, and early winter weather.

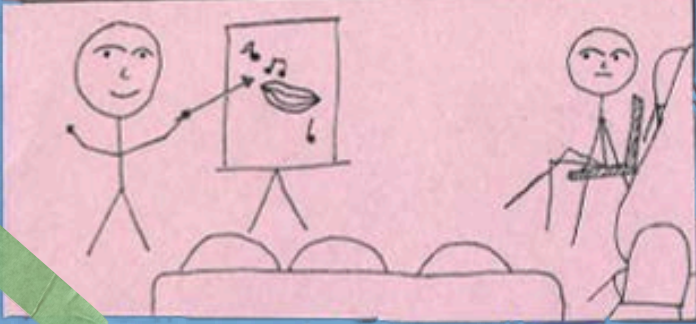


How To: Enter a Lipsync Contest

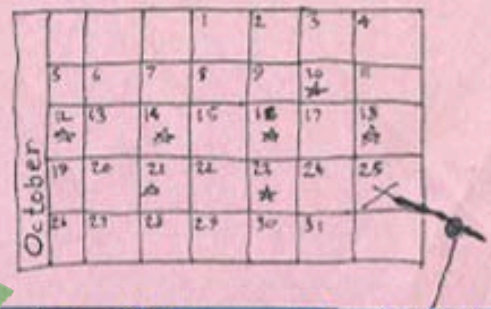
Suraj Singareddy | *Sitka*

For those who live in Sitka, the Stardust Ball is one of the largest events of the year. The Halloween party, aside from hosting an impressive Halloween costume competition, is also known for its lipsync competition where groups and individuals perform highly choreographed lipsyncs with elaborate costumes and sometimes even large set pieces. Fellows have been entering this competition since Fellows have existed. I decided to take it upon myself to organize this year's effort. Here's a little guide for those who are interested in doing the same.

1. Pitch your idea for a lipsync to your housemates (slide deck required).



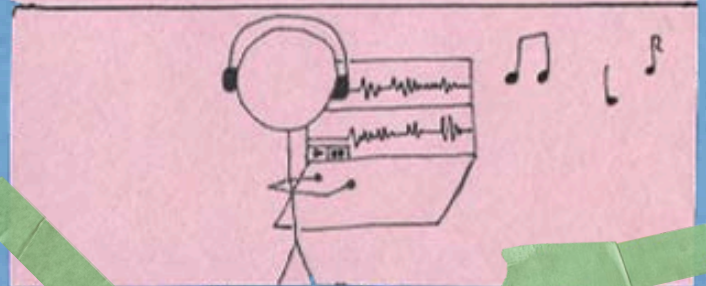
2. Prepare a reasonable rehearsal schedule.



3. Procrastinate.



4. Edit your lipsync track together.



5. Watch Youtube videos for choreography inspiration.



6. Procrastinate (again).



7. Realize you have a week until the contest and freak out.



8. Get it together.



9. Rehearse for 2 hours a day, 7 days in a row.



10. Freak out (again).



11. Perform!



12. Lose, but be glad you did it.



How To: Make it Into the Sitka Sentinel

Early on into arriving in Sitka, the Sitka Fellows made it their goal to be mentioned, either by name or image, in the Sitka Sentinel. Since then, we've been mentioned five times! Here are those instances. Hopefully, they will provide some guidance to those who also want to see their name in the papers.



Lee, pictured while dancing during Indigenous Peoples' Day celebrations.



Rachel, pictured with her workplace (Sitka Tribe) on Orange Shirt Day.

Suzanne Oriel, a participant in Sitka's adult challenge, was part of similar battles while in elementary school in Madison, Wisconsin.

"I remember being stressed out," Oriel said. "I remember everyone on my team read all six books, and we studied intensely for months leading up to the competition. Everyone knew about the event, and the questions were challenging."

Oriel said the adult competition has been a bonding experience for her team of five people, all of whom live together as housemates.

"This type of competition is so prevalent for younger children, when we're encouraged to read," Oriel said. "I'm excited for the adult competition, because all of these people spent time in their busy daily lives to read, and we get to talk about it and share it."

Thursday's Adult Book Challenge competition begins at 6 p.m. at the library, is open to the public, and will run about one hour, Sagel said. There will be cookies, and attendees will receive a free copy of a book featured in the competition.

"We'll follow up with a community book discussion in November," Sagel said. "That'll be low-key book discussion about all of the books, and what people enjoyed."

Oldest Tricks in the Book Show Reading Prowess

Sentinel Staff

The Oldest Tricks in the Book emerged as champions Thursday night at Friends of Sitka Public Library's 11th Book Challenge, a trivia competition inspired by the school-based incentive program called Battle of the Books.

Team members Jeff Budd, Leslie Robin Sherman, Katie Bunnell, and Patricia Atkinson comprised the winning team.

The teams participated in Thursday's competition challenge concerning a set of books that the teams began reading in September.

Of the competition questions, asked by other local readers and preby Katherine Rose, asked "In which book ... ?" Each team worked to answer which of the six books the question related to.

At the end of the 32 competition questions, the Oldest Tricks were tied 29-29 with *Something About Chickens*, a team comprised of Alaska Fellows Program members who are housemates.

The two teams then completed a five-question tie-breaker round. The Oldest Tricks clinched a victory over the Chickens with their correct response to the question "In which book does a flower bloom in pavement?"

The other finishing teams were The Reading Queens with 25 points, Cheaper Than Therapy with 24 points and Em-Ocean-AI Readers with 23 points.

The Oldest Tricks won a \$100 prize, and said they would donate their winnings to the Friends of the library.

Homemade cookies were served, and audience members as well as participants took home free copies of the competition books.

We were featured twice for our participation in the public library's Adult Book Challenge (in which we placed 2nd!). The team included Rachel, Suz, Maddy, Erin, and Suraj.



Community Harmony

Conductor Andrew Hames gives the thumbs-up to the inaugural Community Choir Sunday evening at the Performing Arts Center after their final number. Hames and Hannah Julikka directed the choir, which was assembled through Sitka Parks and Recreation. The group of around 70 community members of all ages has been getting together to practice since September. Sunday's concert drew a full house audience. The choir plans to perform for a second time at the December Holiday Brass concert. (Sentinel Photo by James Poulson)

Maddy, Suz, and Suraj pictured in the Community Choir concert.

Sitka: a Limerick

Zoe Stonorov | *Sitka*

We arrived in Sitka two months ago
The mountain tops are now all capped with snow
Fifteen dollars for berries?
Trees that are houses for fairies
Now every corner there's someone I know.



Fellow Prospector, I Found Gold in SusVille.

Caleb Grassi | *Fairbanks*

**It's kinda sus down in the Sustainable Village
where the Sani-Pro toilets are always regarded with a sprinkle of suspicion
and the water tank's whirr wakes me up.**

**It's seven o'clock
says my Casio
without any spray of sun to back him.**

**It's simply time
to start again
within this newest experiment of my life
I'm told has become one small part of the experiment of SusVille.**

Four structures in a forest,

**Spruce,
where the dark needles persist
through the wintering interior
and her trembling display,**

**Birch,
a welcoming banner
of parchment bowing
a gesture of hospitality,**

**Willow,
where Corey, SusVille's long-time companion,
takes his leave this season
like one bough of so many teardrop-leaves,
waving goodbye,**

**and, well,
of course mine's the best —
glistening,
bristling young Tamarack!
I'm so proud of your uniquely yellow regalia.
My first nugget of comfort,**

sidled up for warmth against the other fellows
of your native wood
until you lose your evergreen,

looking back, while I walk to work.

Here is SusVille
at the foot of Troth Yeddha
where the topo-map's contour lines make a cereal bowl
of the West Valley,
built on the very worst land

according to this infrastructure of apathy.
The rail-line cutting right through,
and never stopping.
The grim solar panels as hungry as I am
for some small dish of diminishing sun.
The road permanently closed on the village's near side.
The bridge of the far side
allowing transit from Fairbanks proper
to the university campus without paying any mind
to this boreal sphagnum bog
the Alaska Fellows call home.

Corey said SusVille was built for researching
different ways of combatting permafrost,
mostly by leaving it be;
sometimes by pleading with the ice to stay.

But these experiments are nothing if not subject to change
as certain as the trees of this trough
swallow up the seasons like cold medicine.

He researchers recycle our waste,
fan cold air
into the warming earth,
raise us up
to the treetops on stilts,

heat-map the stone walls that crack
and close
continually
keeping up with every sun cycle,

every new cohort

But what do I know? I'm just one of the residents here
running my own experiments on SusVille.

For how long can you stay afloat on our backyard moss bed
before your butt breaches the water table?

How far could you slide across the retaining pool
if you shoveled it this November and gave a running start?

How much seed must we offer up
before the chickadees adopt us as one of their own?

Won't my family be worried I'll succumb to this longest winter?
But won't they marvel at my aurora
knowing the photos I send back to Pennsylvania
could never approach
what I'm seeing, dancing across my naked eye?

This year I have a goal
to strike gold in this backwater.

But if I do
I won't send it off on the train
or hoard it for myself. I'll take the other fellows out
to admire spots of glitter
SusVille's been keeping from the unsuspecting Alaskan

and leave it hidden
for next year's cohort to discover
as sustenance.

Broken Melodies

Kieran Norton | *Fairbanks*

If this city could sing
It'd hum an old tune,
Foreign to locals
In melodies hewn.

If this city could dance
It'd host a parade
On the hill with the steeple
Where families once prayed.

If this city could ache
It'd creak and it'd crack
In lieu of the railroads
That once braced its back.

If this city could cry
Its alleys with puddles
Would lose their reflection
As mud quickly muddles.

The savory pot holes
That once lined these streets
Were backfilled and mended
With Portland concrete.

If all of our grapes
That aged into wine
Uprooted in place
Were stripped from the vine.

Then how will we ever
Sip the divine?
In a city that sung
At one point in time.



Fairbanks Craft Round-Up

Fairbanks is an exceptionally crafty town, thanks to The Folk School, the Weavers and Spinners Guild, Calypso Farm, and the overwhelming urge to find an indoor hobby for the long winter. Here's what we've been up to:



Spoon carving



Weaving



Craft Nights at The Folk School



Making buckskin slippers



Birch bark containers



Carving pumpkins



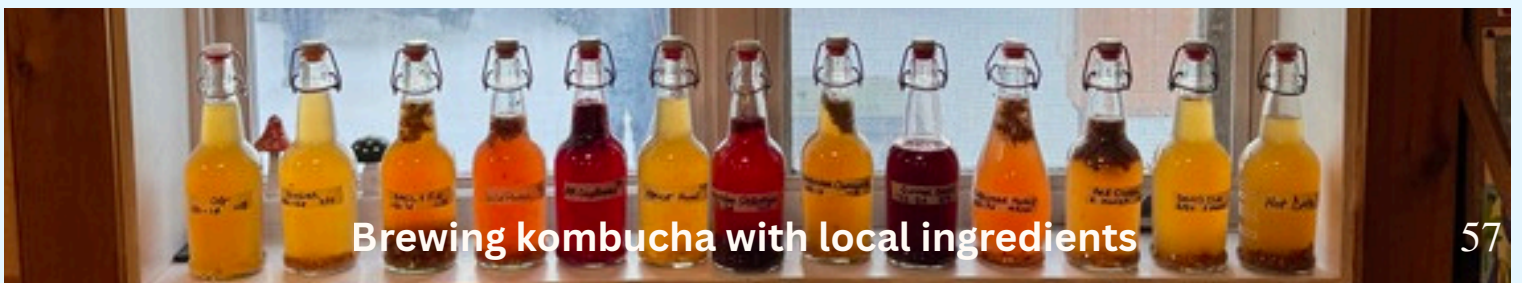
Printmaking



Knitting



Needlepoint



Brewing kombucha with local ingredients

Murder at Susville



Eleanor Greenbaum & Anjali Shah | *Fairbanks*

On Halloween, the Fairbanks fellows took part in a murder mystery.

Unfortunately, the murderer got away. Will you be able to solve it?

The Victim:

Emma Election. A mayoral hopeful in Fairbanks, Emma was unfortunately found dead during her own fundraising dinner party. As a politician with many skeletons in her closet, anyone could have done this.

The Suspects:

Lila Lobbywell - A notable politician with a shady past. She has long disagreed with Emma, and even fought with her as recently as earlier in the evening, when they got into a screaming match.

Otis Overhead - A powerful executive who disagrees with some of Emma's views. However, Emma has expressed openness to funding his potential new development, leaving other guests skeptical of her loyalties.

Anya Ion - A chemist working at the university who is on a mission to restore her lab's funding, which Lila Lobbywell cut. Lila's support of Emma, therefore, is unwelcome in Anya's book.

Indiana Intarsia - A professional fiber artist and partner of Molly Morchella, Emma's former partner. They are incredibly protective of Molly, and maybe just a tad jealous of Emma's relationship with her.

The Suspects, continued...

Kevin Kompost - A well-known conservationist who discovered the Klouded Kompost bird, endemic to the Fairbanks North Star Borough. Emma has promised to protect this bird, but she was also involved with Otis Overhead's new development, which may impact the birds' habitat.

Tegan Trailblaze - A hunter who has actively supported Emma since she promised to lift hunting restrictions. She claims she would never hurt a person, but the knives covered in a suspicious red liquid she brings to this dinner may cast some suspicion her way.

Nadia Numbers - Emma's campaign manager. While they had a complicated relationship, she never would have hurt Emma and considers her a close friend. Given that relationship, she knew about every skeleton in Emma's closet and may have to reveal some secrets to get to the truth.

Molly Morchella - A professional forager, chef, and Emma's former partner. She is still reeling from an incident in July involving some potentially poisonous mushrooms that she may or may not have cooked for a family. We never said she was good at her job... Emma was the only one who knew about these skeletons in her closet.

Callie Cupid - An owner of a romance bookstore in town. In the extensive archives of romance novels at her store, she has found letters addressed to Emma herself. Being naturally curious, she wonders if she can find out who Emma's former (or current) partner is at dinner.

The Clues:



The cause of death is determined to be the poison that looks mysteriously similar to the “newly synthesized organic compound” Anya Ion has been bragging about all evening. While blame is cast her way, she promises to run a fingerprint analysis on the glass. Unfortunately, she is killed before she gets the chance to reveal whose prints they truly were.

After extensive hacking into Emma’s computer, emails reveal several secrets:

1. Emma promised support to both the executive (Otis) and the conservationist (Kevin).
2. Otis pledged significantly more financial support to the opponent, and Emma plans on confronting him at dinner.
3. Nadia warns that Otis is a bit of a rogue agent, and has been known to “disappear” people.



Hidden in a series of romance books on Emma’s bedside table, there are five letters spelling out a tragic love story. While ambiguous, the letters are eventually determined to be from Molly. They reveal that Molly was still in love with Emma after their break-up — a sentiment that quickly faded when Emma may have threatened to reveal her secret.

The Suspects:

- Molly has been acting shady all evening, and has a clear motive: she cannot let her secret get out.
- Indiana is clearly jealous of Emma as Molly’s former partner.
- Tegan brought a bloody weapon to the affair.
- Anya has been parading her test tube with the chemical that killed Emma because she just cares so much about her work.
- Lila was arguing extensively with Emma before the party.
- Otis has clear financial stake in the game, and isn’t afraid to disappear enemies.

Make your guess before you turn the page!

The Reveal:

Molly wanting to move all the way back to Fairbanks, possibly to be with Emma, was just too much for Indiana to handle. They had no other option but to kill her, so they can have their happily ever after with Molly. The fact that Anya was parading around her poisonous substance was a happy accident — it cast blame so effectively. But they couldn't let those fingerprints be processed.





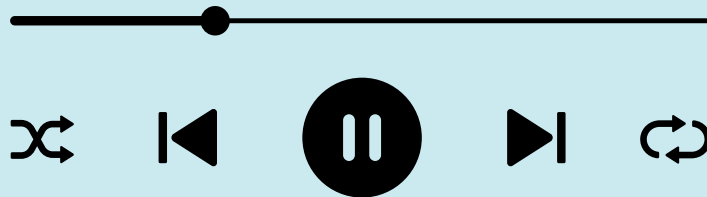
SEVEN IS A COMPLETE NUMBER <3

a sitka playlist

- Thrift Shop – Macklemore and Ryan Lewis
- Same Love – Macklemore and Ryan Lewis
- Material Girl – Madonna
- Bathroom Light – Mt. Joy
- Be Your Boy – Medium Build
- Ventura Highway – America
- Someone to Call my Lover – Janet Jackson
- Affirmation Song – Doggyland feat. Snoop Dogg
- Man or Muppet – Jason Segal
- Tongass – Goth Babe
- Pinball Wizard – The Who



The Fellows Select: A Very Juneau Autumn



Akanksha

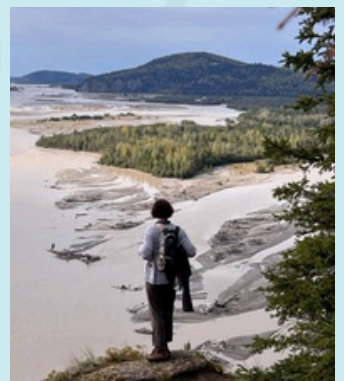
Time in a Bottle – Jim Croce

Fluorescent Light – Haley Heynderickx

Bella

Beaux Dimanches – Amadou & Mariam

Planted a Thought – Arthur Russell





John

Winners – Young Gun Silver Fox

Won't You – Infamous Beats Instrumentals

Elaine

Everything – The Black Skirts

Red Wine Supernova – Chappell Roan



Abigail K

Los Angeles – Big Thief

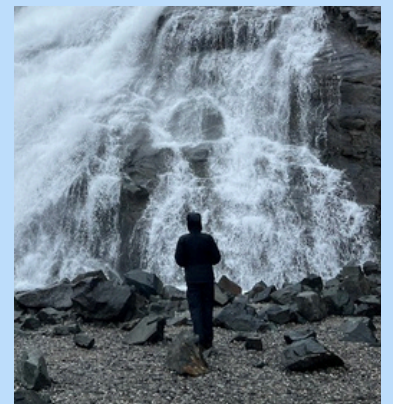
Cobra – Geese



Abigail B

All the Debts I Owe – Caamp

Heroes – David Bowie



HOW TO FILL YOUR FREEZER 101

VEGGIES

- Don't have compost? All of your vegetable bits and bobs are opportunities for stock!
- Save carrot tops, parts of celery, onion, garlic, leeks, shallots...etc. and keep them in a bag in your freezer. When you have time, boil for a few hours for a nourishing and flavorful soup base.



MEAT

- Always try to squeeze out as much air as possible from the bag before freezing and portioning it out!
- If you eat chicken, buying the whole bird and breaking down for different meals can be the best choice for money and amount of food (enchilladas to stirfry to soup!)
- Whenever I buy meat, unless I am using it within the next 24 hours. I freeze it (also good for expiration dates after shipping up to Alaska).

FISH

- When freezing fish, wrap in plastic wrap and then tin foil for the least risk of freezer burn.
- With heads and tails and bits outside the fillet, you can boil for 45 minutes with white wine, thyme, lemon juice, garlic, bay leaves, pepper, and leftover carrots, onion, and celery for fish stock (good base for salmon or halibut chowder).



Fall 2025

FELLOW FOOD LOVERS



HOW I GET READY FOR WINTER AS A DOOMSDAY PREPPER DENIALIST

BY: BELLA KIRCHGESSNER | JUNEAU

As I was dozing off a few weeks ago, the thought arose, “am I a food hoarder?” While as unserious as a Google MD diagnosis, it did make me wonder...

We are one month into this fellowship, Bella, why have you already filled the freezer?

I came into the fellowship from the first introductory call with one singular intention: “Where can I put my fish?”

During the last year I spent as a food educator on the Inian Islands, I became fixated on putting up enough food for winter. It was my role as an individual and my identity within the community. All the food we foraged, hunted, grew, and fished would feed the homestead caretakers throughout the tumultuous winters in remote Southeast Alaska.

Continued on next page...

FELLOW FOOD LOVERS

Unfortunately for the garden I managed, it was a cold and wet spring. I waged endless and frivolous battles with the banana slugs. My slug beer traps were a saloon for local insects and a waste of a Rainer. Root maggots ate my radishes, my carrots never germinated and students accidentally plucked all the leaves off my cauliflower. And, in all honesty, I was tired. I was working 14-hour days. I had not left the island homestead in three months. So with time, the garden lived with the weeds.

I ended the summer rich in potatoes (they live through anything if you mound them regularly) and rockfish, but feeling like I had failed in this vision I had for myself. I wanted to be like the rugged Alaskan matriarchs I looked up to. Who had big bountiful gardens, drove their little Boston Wailers across the rolling waves of Icy Strait and could drag deer down the mountains of north Chichagof, all while raising kids and running the towns of Gustavus and Elfin Cove. These women guided my early love of Southeast Alaska and embodied the ethos of community care through food I wanted so desperately to replicate. As I was moving on to the “big city” of Juneau in the fall, I wondered who I would be in this space (without my trusty cast irons or pressure canner of my own). If I sew these seeds, will any of them germinate?

The next day, post middle of the night crisis, I stared at my freezer. Two bags of chicken squared stock (chicken of the woods x chicken of IGA Foodland). Three bags of dry fish from Pauline Duncan’s fish processing workshop. Ten bags of halibut, salmon, and rockfish from days on the water with Gooshdeihéen, Jake, and Seth. Three bags of berries harvested in elation of July’s wild strawberries.

I realized why I had filled my freezer in the first place, not out of fear of not having enough.

But out of a desire to share.

Out of a deep gratitude to my many teachers, the land, all that has been shared with me.

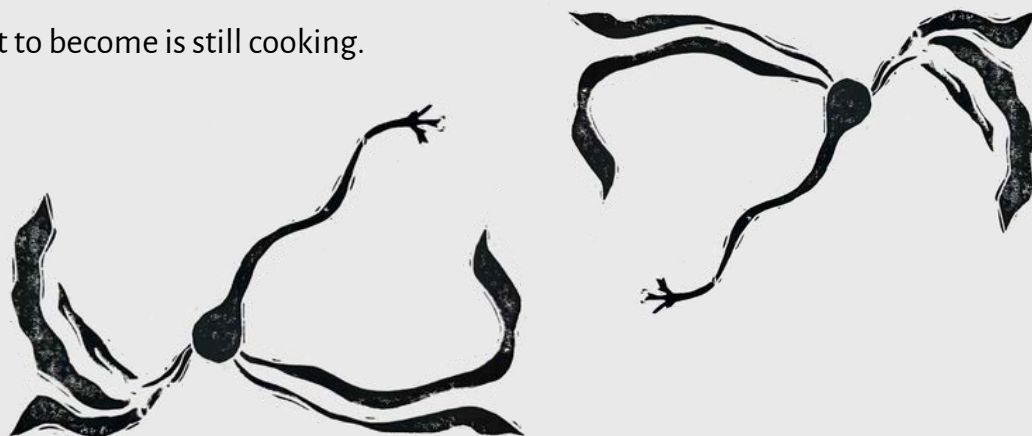
So maybe I am not a food hoarder or a doomsday prepper (though I do believe having a three-week stock of food in your house is a good idea). Ultimately, I fill my freezer out of hope. Of warm soups and Twilight marathons. Of group curries before Tuesday night trivia. Of “come over for lunch” and “stop by for dinner.”

Maybe the person I want to become is still cooking.

And freezing.

And gardening.

Despite it all.



FELLOW FOOD LOVERS

SO WHAT'S IN BELLA'S FREEZER...



So when organizing a freezer, (even one as hectic as mine!) There is a method for food safety.

- 1.) Always store ready-to-eat foods on the top of the freezer
- 2.) Foods with higher cooking temperatures go on the bottom.

This prevents cross-contamination with raw meat/fish/etc. and allows for the high use items to be readily accessible.

Row 1: Premade soups, tomato sauce, milk, cheese, butter, cream cheese, bread, bagels, ginger, tofu, vegetable stock, berries, bananas, frozen drink mix

Row 2: Halibut, Rockfish, Salmon, Fish Stock, Chicken Stock, Dry Fish

Row 3/4: Venison to give out to families affected by SNAP and WIC uncertainty - shoutout to Akanksha and Nisha (former fellow) for helping me with processing! Photo to the right -->



With the government shutdown in November, food assistance throughout the country has been unpredictable during a time of rapidly rising inflation. Food prices have raised about 20% in the last three years ¹ and new tariffs on imports from Mexico and Canada will continue to add to costs for Alaskan families.

Currently, SNAP provides nine times more assistance with food than food banks or pantries ². While the program is looking to be funded through September 2026, cuts like these emphasize the importance of social services (and when those services break down using community resources to support one another).

If you find yourself wanting to support community food security, I included a rough guide to food bank donations!

GUIDE TO FOOD BANK DONATIONS

Here are the types of items that are included on the Southeast Alaska Food Bank website (with some adaptations from Sealaska Heritage Institute employees). Reminder to only donate items that have not reached their “sell by” date, see if the food bank is requesting fresh items, consider including a can opener in your donation, and when in doubt (if they accept), families always need diapers.

Tuna Fish	Mixed Vegetables	Canned Corn
Chili	Peanut Butter	Canned Peas
Mac & Cheese	Jelly	Canned Chicken
Top Ramen	Diced Tomatoes	Canned Beans
Generic Cereal	Tomato Sauce	Canned Fruits
Soups	Spaghetti Sauce	Noodles
Pilot Bread/Crackers	Rice	Pasta
Olive Oil	Flour	Dry Beans



- 1. U.S Bureau of Labor Statistics
- 2. Feeding America



Anchorage Recipes!

Chickpea Tikka Masala

Serve with your favorite rice and pita!

Courtesy Cookie and Kate; Serves 4-6

Ingredients

- 1 tablespoon grated ginger
- 3 cloves garlic minced
- 1 tablespoon ground coriander
- 1 ½ teaspoons ground cumin
- ½ teaspoon ground tumeric
- ¼ ground cardamom
- Pinch of ground cinnamon
- Pinch of cayenne pepper
- 1 can (28 ounces) crushed tomatoes
- 1 cup (around ¾ of a yellow onion), chopped
- ½ teaspoon sea salt
- 2 cans chickpeas, rinsed and drained
- ¾ cup canned coconut milk
- ½ cup chopped fresh cilantro



Steps

1. Before you start cooking, prepare the ginger and garlic. In a small bowl, combine all the spices
2. Heat a tablespoon of olive oil in a large pot and saute onions for a few minutes. Add the ginger and garlic and cook until golden. Add the spices to the pot and cook for 1-2 minutes until fragrant
3. Add the crushed tomatoes, rinsed chickpeas, coconut milk, and cilantro (saving a bit for garnish) to the pot
4. Simmer on medium heat for at least 30 minutes
5. Serve with cilantro on top and rice. Enjoy!

Pita

Makes eight pitas

(I normally double this recipe because it's so good! - Caroline)

Courtesy The Mediterranean Dish

Ingredients

- 1 cup lukewarm water
- 2 tsp active dry yeast
- 1 tsp honey
- 3 cups all-purpose flour
- 1-2 tbsp kosher salt
- 2 tbsp extra virgin olive oil



Steps

1. Combine the warm water, yeast, and honey and let rest for five minutes until the yeast is frothy
2. Mix the flour and salt. Add the yeast mixture and olive oil. Mix to combine into a shaggy dough. If it's too crumbly and dry, add a tablespoon or two of water.
3. Turn the dough out onto a clean countertop. Knead the dough for 5-10 minutes until the dough becomes smooth
4. Put the dough in a lightly greased bowl and cover with a clean dish towel or plastic wrap. Let the dough rise until doubled in size (1 - 1 ½ hours)
5. Take the dough out of the bowl and cut into 8 equal sections. Roll each section into a ball
6. Heat up a pan to medium high heat. Roll out your first dough ball with a rolling pin until the dough is thin
7. Place the rolled dough into the hot pan. The dough should puff up. Within 45-90 seconds flip the pita over and cook an additional 45-90 seconds.
8. While the first pita cooks, roll out the next ball (but don't forget about the one cooking!)
9. One by one, cook the pitas and put on a plate when done. Serve warm. If not serving right away, cover with a clean dish towel or plastic wrap.

Earl Grey Lavender Cookies

Adapted from recipe by @theericanichole

Ingredients

- 2 1/3 cups of all-purpose flour
- 3 tbsp earl grey tea
- 2 tsp culinary grade lavender
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1 cup sugar
- 2 tbsp sugar to blend with lavender
- 1 tsp salt
- 1 cup of unsalted butter (room temp)
- 1 egg
- 2 tsp vanilla essence



Steps

1. Preheat your oven to 350° F.
2. Blend 1 cup of sugar with the Earl Grey tea (try and grind it down a bit)
3. Mortar and pestle 2 tbsp of sugar with the lavender. Grind it down as much as possible and sift it to get rid of any big lavender chunks
4. Whip the butter
5. Mix (ideally with a hand mixer or a stand mixer) your tea and lavender-sugar mixtures in with the butter
6. In a separate bowl, mix flour, baking powder, baking soda, and salt together.
7. Add your dry mixture to the butter mixture and mix
8. Add the egg and vanilla and mix
9. On a baking sheet, mix your dough into 1-inch balls and bake in the oven at 350° for 10-13 minutes, depending on the size of your cookies/oven

Optional: Before baking, roll your dough into a sugar mixture (with an eyeballed ratio of Earl Grey tea, lavender, and sugar)

Fairbanks Recipes!

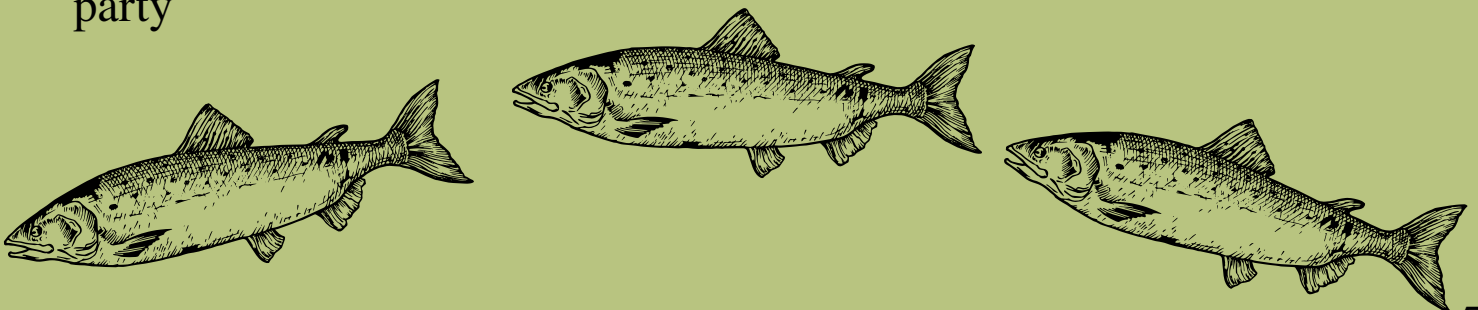
Victory Salmon, Three Ways

Ingredients

- A winning Fat Bear Week bracket
- A sense of pride for beating the other sites at FBW
- Three salmon filets received as a prize for winning said Fat Bear Week competition
- Pesto from Costco
- Miso glaze: miso paste, brown sugar, soy sauce, sesame oil, ginger, garlic
- Salmon Magic seasoning and mayo

Recipe

1. As a site, fill out your bracket for the annual Fat Bear Week competition held at Katmai National Park. Spend an hour researching to inform your decisions
2. Watch as your bracket correctly predicts every single match-up except for the final champion, winning the AFP bracket competition
3. Receive salmon from Tina as a prize for beating the other sites
4. Prepare three toppings: pesto, miso glaze, and a classic Salmon Magic + mayo combo
5. Spread on top of filets and broil
6. Eat during the dinner portion of the inaugural Fairbanks murder mystery party



French Onion Sourdough

Adapted from the recipe by @lydmama

Ingredients

- 100 g active sourdough starter
- 350 g water
- 1 packet french onion mix (powdered)
- 500 g all-purpose flour
- 1 large sweet onion
- Gruyere cheese, as much as you want



Recipe

1. Combine starter and water
2. Add soup mix and flour, mix until combined with hands.
3. Cover, let rest for one hour before stretch and folds. Three more sets of stretch and folds every 30 minutes.
4. Let rest in a warm space for approximately 4 hours, or until the dough has grown about 70%.
5. Caramelize the onions and grate gruyere cheese about 1 hour before dough has grown (3 hours into rest time).
6. Lamine dough, folding in cheese and onions.
7. Let rest in the fridge overnight.
8. In the morning, preheat the oven to 500° F with Dutch oven inside. If you don't have a Dutch oven, you can use a normal pot, or just bake on a sheet.
9. Score dough, place on parchment paper in the dutch oven with 3-4 ice cubes. Cover. Lower heat to 450. Bake for 30 minutes.
10. Lower heat to 425 and remove the lid. Bake for 15 minutes.
11. Remove from the dutch oven, let cool for at least 20 minutes, and enjoy!

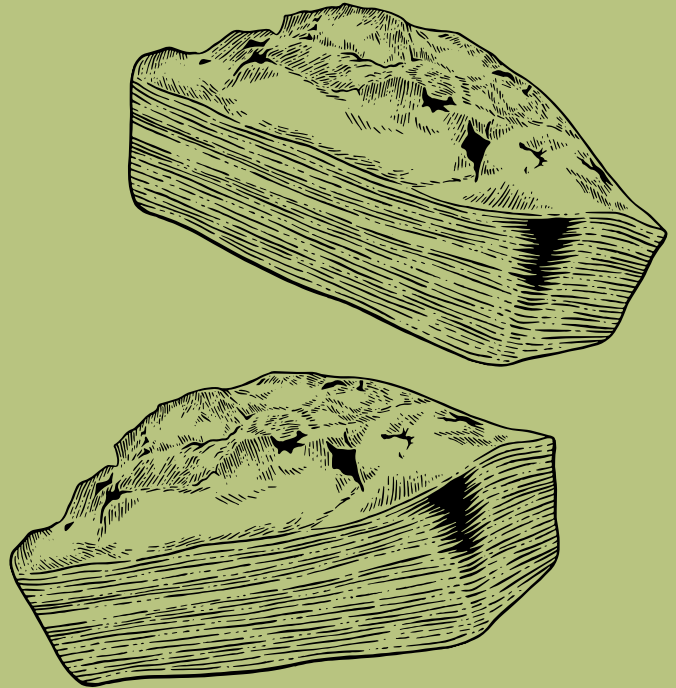
Pumpkin Chocolate Chip

Banana Bread

Adapted from the recipe by @tinekeyounger

Ingredients

- 2 bananas (the browner, the better)
- 1 stick butter
- ½ cup brown sugar
- ½ cup white sugar
- 1 can pumpkin puree
- 1 tsp vanilla
- 1 tsp pumpkin spice
- 1 tsp cinnamon
- 2 eggs
- 2 cups all-purpose flour
- 1 tsp baking soda
- Pinch of salt
- As many chocolate chips as you'd like



Recipe

1. Preheat oven to 350° F
2. Mash bananas with softened butter. Add brown and white sugar, mix well. Add pumpkin puree, mix well. Add vanilla, pumpkin spice, and cinnamon. Add eggs, mix well
3. To a new bowl, add flour, baking soda, and salt. Mix
4. Add dry ingredients to wet ingredients. Mix well. Add in chocolate chips. Mix
5. Pour into pan. Bake for approx. 1 hour
6. Let cool for 5-10 minutes, and enjoy!

Caramelized Onion and Spinach Kugel

Adapted from the Bon Appetit recipe

Ingredients

- 12 oz. extra-wide egg noodles
- 2 tsp. Diamond Crystal or 1 tsp. Morton kosher salt, plus more
- ½ cup (1 stick) unsalted butter, plus more for pan
- 8 large eggs
- 1 lb. full-fat cottage cheese
- 1 lb. full-fat sour cream
- 1-2 large onions
- 12-16 oz spinach



Recipe

1. Chop and caramelize onions
2. Pre-heat oven to 350° F
3. Cook egg noodles in a large pot of boiling salted water, stirring occasionally, until al dente, about 4–5 minutes. Drain, leaving a little bit of water clinging to the noodles
4. Cook spinach until wilted
5. Generously butter a 13x9" baking dish
6. Cut 1 stick butter into a few big pieces and transfer to a small heatproof bowl. Microwave until butter is melted, about 1 minute. Let cool slightly. Whisk 8 large eggs in a large bowl until eggs are frothy, 1–2 minutes
7. Add 1 lb. full-fat cottage cheese, 1 lb. full-fat sour cream, and 2 tsp. Diamond Crystal or 1 tsp. Morton kosher salt to egg mixture. Whisk vigorously to combine
8. Pour in melted butter and whisk again to combine
9. Add hot noodles to the bowl and toss to coat with a spoon or spatula
10. Add cooked spinach and caramelized onions to pasta
11. Transfer to a buttered baking dish
12. Bake kugel, rotating pan halfway through, until custard has souffléed, top is browned, and noodles on the surface are crispy, 50–55 minutes
13. Cool for at least 20 minutes
14. Enjoy!

Mid-Autumn Festival Dinner

Dishes: Cabbage Stir Fry, Egg Tomato, rice for many people

Cabbage Stir Fry

Ingredients

- Cabbage
- Garlic
- Soy sauce
- Oyster sauce
- Salt/pepper/black pepper/olive oil

Recipe

Olive oil in pan. Put garlic in pan. Put cabbage in pan. Put sauce in pan after a few minutes. Put seasonings to taste.

Egg Tomato

Ingredients

- Tomato
- Eggs,
- Green onions
- Soy sauce
- Chicken stock
- Sugar, salt, garlic

Recipe

Whisk eggs in bowl. Put eggs in pan and scramble. Then dump in chicken stock, tomatoes, sauces and seasonings. Mix mix mix. Then when the tomatoes are soft, put on the green onions as a garnish and enjoy!

Rice for many people: Four whole cups of rice in one pot??? NOT IN A RICE COOKER? That's a recipe for Tori burning the pot twice in a row.

Moon Cake: I don't know how to make mooncakes, so I bought overpriced ones from the store.



A Classic Minnesota Hotdish

Ingredients

- Whole rotisserie chicken
- Mayonnaise (at least 1.5 cups...)
- Condensed cream of mushroom (x2)
- Parmesan
- Egg Noodles
- Celery
- Carrots
- Frozen Peas
- Broccoli
- Panko



Recipe

1. Break up rotisserie chicken
2. Cook egg noodles
3. Steam celery, carrots, frozen peas, broccoli (as much as you feel is appropriate)
4. Mix cream of mushroom cans and mayo in a bowl—add parmesan.
5. Add veggies and then chicken
6. Pour mixed ingredients into a large baking dish—add egg noodles
7. Preheat the oven to 425° F and add panko and some parmesan on top of the dish
8. When the oven is ready, bake the dish for roughly 45 minutes, or until golden on top. (Optionally) Broil for 2-5 minutes at the end

Sitka House Recipes!

Ginger Chocolate Chip Cookies

Courtesy of Two Sisters Bakery (Homer, AK)

Makes 20 cookies

Ingredients

- 2 sticks of butter
- ⅓ cup fresh ground ginger
- 1 cup brown sugar
- 1 cup molasses
- 3 ⅓ cups of flour
- 2.5 tsp ground ginger
- 2 tsp cinnamon
- ½ tsp cloves
- ½ tsp nutmeg
- ⅓ cup cocoa powder
- 2 tsp baking powder
- 2 tbsp boiling water
- 3 ½ cups of chocolate chips
- Some white sugar

Recipe

1. Preheat oven to 325 degrees
2. Cream butter, brown sugar, fresh ginger and molasses
3. Sift flour and spices and salt
4. Mix 1/2 into butter mixture
5. Dissolve baking soda in water and add to the mixture
6. Stir in the rest of rest of flour mixture
7. Add chocolate chips
8. Chill the dough for at least 30 minutes
9. Roll into balls and dredge in granulated sugar, flatten slightly before baking
10. Bake on parchment lined cookie sheet for 12-15 minutes

Dijonnaise Seared (Burnt) Chicken

Adapted from Ali Slagle's recipe for NYT Cooking

Ingredients

- ½ cup mayonnaise
- ½ cup Dijon mustard
- 2 garlic cloves, finely grated
- Salt and black pepper
- 1 teaspoon thyme leaves or dried thyme
- 1½ to 2 pounds boneless, skinless chicken breasts or thighs, patted dry

Recipe

1. Heat a pan on medium-high. Meanwhile, in a medium bowl, stir together the mayonnaise, mustard and garlic, thyme leaves, and season to taste with salt and pepper.
2. Season the chicken all over with salt and pepper, then transfer to the medium bowl and toss to coat. Let sit at least 15 minutes, or refrigerate up to overnight. (Let it come to room temperature before cooking)
3. Sear chicken in the pan until it is deep brown (almost black), cooked through, and the marinade has become crispy 4 to 6 minutes per side.



Thanks for reading :)



See you in the spring!