



APICDA  
302 Gold Street, Suite 202  
Juneau, AK 99801

NON-PROFIT  
US POSTAGE PAID  
ANCHORAGE, AK  
PERMIT NO. 69



UAA graduate Shayla Shaishnikoff celebrates with parents Russell and Genee. (See story on page 12).

St. George  
Atka  
Akutan  
Nikolski  
Unalaska  
False Pass  
Nelson Lagoon

**APICDA** Communities



# Aleutian Wave

## Summer 2016

### CONTENTS:

2. Chief Executive Officer Message
3. Welcome New Staff
5. Spotlight: Justine Gundersen
6. 2016 Community Outreach Conference
10. Training & Education
12. Spring Graduates
15. APICDA Photo Contest Deadline

# Akutan

*"We are a small island but we are not a small people."*

—Nikita Shangin



To our APICDA Communities and Stakeholders,



The Aleutian Marketplace Competition completed the business plan portion in April, with a concept for a brewery in Unalaska submitting the winning entry. As strong proponents of healthy thriving communities in our region and our steadfast commitment to eliminating substance abuse, we were faced with an unanticipated and challenging dilemma: how does a brewery fit in with that commitment?

The truth is that one can easily argue that it doesn't. In fact, that comment was made by several individuals. In recognition of this, the internal Aleut Corporation and APICDA committee that oversees the competition met immediately after the award modifying the judging criteria to address this issue.

This being the first round of competition, it was important to remain fair to the process and adhere to guidelines posted six months prior to the due date. The committee had not included a social benefit component in the scoring criteria and did not have a clause that restricted alcohol or drug-based businesses from participating. In retrospect, we realize that these two key components would have altered the selection of the winning business plan. We can only go forward from here, strengthen the competition so that future businesses better reflect our community-first values, and learn from this experience.

The intent of the competition is to spark innovative and out of the box thinking by participants to bring economic development ideas into their communities. The independent judging panel of six small business experts determined that Josh Good, of Unalaska Brewing Company, had the strongest business plan and the best chance of using the seed money for startup funds. Essentially Josh's project was "shovel ready" with a strong business model that inspired the greatest confidence in a successful enterprise.

All participants in the competition took a risk putting their ideas forward, but at the same time, benefited from the exposure in presenting their ideas. Creating business plans and getting coaching and assistance from professionals was an integral part of the process. The Aleutian Marketplace is a stepping stone for all participants to take their amazing ideas to the next level. In our view, everyone who participated was a winner.

Independent judges were critical from the start of this project because of the size of our region. As everyone knows, it is nearly impossible to avoid family connections and the goal was to have a completely bias free pool of judges for every portion of the competition.

Although, due to rule changes, a brewery business will not be allowed to participate in the future, we want to congratulate Mr. Josh Good from Unalaska on his winning entry.

On the overall topic of substance abuse in our region, APICDA remains deeply concerned with the impact that it is having on our communities and our residents, and we will continue to promote healthy choices for a healthy life. ▴

Larry Cotter, APICDA Chief Executive Officer

APICDA  
Board of Directors

- Mark Snigaroff  
ATKA  
Chair
- Andrew "AJ" Lestenkof Jr.  
NIKOLSKI  
Vice-Chair

Justine Gundersen  
NELSON LAGOON  
Secretary/Treasurer

Nikki Hoblet  
FALSE PASS  
Director

Harvey McGlashan  
AKUTAN  
Director

Mark Merculief  
ST. GEORGE  
Director

Bill Shaishnikoff  
UNALASKA  
Ex-Officio

Pete Crandall  
Financial Industry  
Ex-Officio

Tim Meintz  
Fishing Industry  
Director

ON THE COVER:  
Akutan village in summer.  
—Photo by Ivy Pelkey 2015



www.apicda.com



Flying into False Pass in May, Coastal Transportation at the BPS dock —Photo by Grant Mirick.

Welcome New Staff



GRANT MIRICK has been hired as the new Director of Seafood Operations. Grant has over 30 years of experience in the seafood industry in management, quality control, sales and operations. Grant will initially be based out of Cannon Fish in Kent, but will transition to Alaska after his first year of employment.



JERRY DUCKWORTH is the new Plant Manager at BPS and has over 20 years of Seafood experience. Jerry was most recently the Plant Manager for Ilwaco Fish Company in Washington State and has spent time as the Assistant Plant Manager at Silver Bay Seafoods in Sitka, Alaska. With his extensive background and his familiarity with Alaskan seafood, we are confident that our production crew at BPS will drive towards success under his leadership.



SEAN HISLOP is the new Safety Manager for APICDA. Sean has more than 20 years

in the petroleum field with over 10 years of safety experience. Sean was trained by the USAF and has extensive knowledge of OSHA regulations, investigation procedures, employee training and management philosophies.



SHANNON KENT has been hired as Accounting Supervisor in APICDA's Juneau office. She has over 20 years experience in the Accounting field (including payroll). Shannon was most recently the Accounting Supervisor at Alaskan Brewing Company. Shannon enjoys working with a team and keeping systems running efficiently.



ROBIN STEPETIN joins the HR team, transitioning from the summer HR Internship, into the permanent, full-time HR Assistant. Robin recently graduated (see story on page 13) with her Bachelor's degree in Justice, and a minor in legal studies from UAA and is excited to put her skills to work for APICDA. ▴



## Aleutian Marketplace Winner

The 2016 Aleutian Marketplace Business Plan Competition winner is JOSH GOOD, a fifth-grade teacher from Unalaska. At the community conference, Josh presented his business plan concept and received a “jumbo” check for \$20,000 in seed money start-up funds for his Unalaska Brewing Company submission.

Josh's written business plan and comprehensive presentation before the independent judging panel addressed how the Unalaska Brewing Company will strengthen commerce in the region by becoming the premier beer brewer and supplier of high quality, locally made craft beer for the Aleutian community of Unalaska. The



Contest winner, Josh Good receives the big check from APICDA CEO Larry Cotter and TAC President Thomas Mack.

Unalaska Brewing Company will be the first and only local brewery in the Aleutians and will be able to capitalize upon the exploding national craft-brewing beer trend. With the closest local beer being made in Anchorage, Kodiak, or Homer, the Unalaska

Brewing Company will be able to fill the need for a locally made product in Unalaska.

The Marketplace has been rolled out incrementally over the past two years to establish support and generate a variety of innovative business concepts, educate participants on how to run a successful business, and provide start-up funds for viable businesses that will operate in the Aleutian region. Two business idea contests preceded the business plan round of competition. ▴

The ALEUTIAN MARKETPLACE is co-sponsored by APICDA and TAC (Aleut Corporation).

## Cannon presents at FSA Anchorage

CHRISTA INGALLS, VP of Sales for Cannon Fish Co. was in Anchorage in April to represent CFC at the Food Services of America (FSA) trade show at the Dena'ina Convention Center. The Cannon Sales Team attends approximately 30 FSA training events and shows a year, reaching thousands of potential customers. Christa's culinary background was apparent in the hundreds of delicious samples she prepared of grilled coho salmon and mahi-mahi tacos. The Anchorage staff enjoyed working the busy Cannon booth and learning more about all the species of fish processed and marketed at the Kent facility. ▴



Cannon/APICDA booth at FSA 2016 in Anchorage. Christa Ingalls with APICDA staff; Ellen Krsnak, Max Malavansky and Tracy Cripps who helped out during the busy day. Christa, also a chef and culinary instructor, prepared tasty mini tacos with mahi-mahi cuts.

Mahi-mahi mini taco cuts served along with recipe sheets.



## Justine Gundersen—A True Champion for Alaska



Justine moved to Nelson Lagoon in 1976 and met her late husband Paul Gundersen. Paul and Justine worked together advocating for their community and fair access to the commercial fishing industry until his untimely death in 1993. Over the years she has been a true champion for Alaska, the Aleutian region and her home of Nelson Lagoon.

Justine's tireless efforts on behalf of her community started during Gov. Jay Hammond's administration in the 1970s when a malfunctioning wind turbine was built in Nelson Lagoon. During that time, feedback from local residents was

not often solicited. This provided a catalyst for Justine to get involved and stay involved.

*"We work together in the Lagoon and in our region—our survival depends on it."*

She has served faithfully on boards and committees that directly impact the well-being of Alaskans and the Unangan people of her region. From the turbine failure in the late 1970s to Alaska's Board of Fish meetings

today, Nelson Lagoon has had a seat at the table when decisions are made that have a direct impact on the quality of life for the residents of the Aleutian region. Justine is there, listening and advocating. Her thorough knowledge of the region and the fishing industry, coupled with extensive experience and passion make her a tremendous advocate.

Some of her efforts have included serving on the Advisory Panel for the North Pacific Fishery Management Council, the Alaska Seafood Marketing Institute Board, Aleutians East Borough Assembly, APICDA Board and the Nelson Lagoon Advisory Board.

With 40 years of service to Alaska, Justine has educated many on village life. She has served so long, and so well, because of her steadfast desire to make sure the state's villages are not dismissed and overlooked due to population size and remoteness of location.

Justine is currently serving as the Council Administrator for the Tribe and Corporation. She is happy to be living in the Lagoon and is very grateful to have lived the majority of her life in the village, as she puts it, "This is my home and there is

no other place I want to be. The people are kind, passionate and dedicated. We work together in the Lagoon and in our region—our survival depends on it."

Justine Gundersen has served the APICDA Board since its inception in 1992.



Flying in to the Lagoon, winter 2016. —Photo by Justine Gundersen.

### About Nelson Lagoon

Nelson Lagoon is located on the north side of the Alaska Peninsula, on a narrow sand spit. It is 580 miles southwest

of Anchorage and 70 miles north of Cold Bay. Once a seasonal fish camp used by the Unangan people, Nelson Lagoon is now a permanent community with commercial fishing as its economic base. The lagoon was named in 1882 for Edward William Nelson of the U.S. Signal Corps, an explorer in the Yukon Delta region. A salmon saltery operated from 1906 to 1917, which attracted Scandinavian fishermen. In 1965 a school was built, and the community began to be occupied year-round.

Nelson Lagoon is an unincorporated village governed by a federally-recognized tribe, the Native Village of Nelson Lagoon. Nelson Lagoon residents are dependent upon the commercial salmon industry for their livelihood. Resident's fish gillnet or operate set net sites in the lagoon and up the river. ▴



Nelson Lagoon, spring 2016 by Laura Delgado.





Houston Mercurief, 8 mo. old from St. George, won the big truck door prize donated by NC Machinery.

## 18th Annual Community Conference

The 2016 APICDA Community Outreach Conference was held April 4 and 5 at the Anchorage Downtown Marriott Hotel. There were approximately 85 attendees including many who travelled in from the Aleutian communities, just days after the eruption of the Pavlof volcano near Nelson Lagoon. Informational presentations were provided by guest speakers, APICDA partners, regional entities, APICDA staff and event underwriters. Featured presentations included "Alaska's Fiscal Challenge and Its Implications for APICDA Communities" by Dr. Gunnar Knapp, Director and Professor at UAA Institute of Social and Economic Research (ISER) and "1800's Lost Aleutian Ledgers" by Penelope Goforth of Sea-Cat Explorations. Scott Janssen the "Mushing Mortician" of Janssen Funeral Homes provided the inspirational talk at the event.



Scott Janssen and wife Debbie with lead dog, Thunder.



(Left) Attendees Nina McNeil and Tatiana Hillhouse.

(Right) Arnold Golodoff from ATKA, won 25,000 AK Air miles donated by GCI.



(Below) Vincent Lestenkof won a case of oil donated by Covich Williams.

## Conference Youth Representatives



APICDA's Training and Education Program had a very exciting week with students from our communities who participated in the 2016 APICDA Community Conference. The following youth presented during the conference:

Angela Johnson, *Nelson Lagoon*  
Nathanial Williams, *Atka*  
Mario Zaachney, *Atka*  
Buddy Kukahiko, *Unalaska*  
Nikita Shangin, *Akutan*  
Tatiana Hillhouse, *Nikolski*



(Top left) Nikita Shangin with her door prize, donated by the Aleut Corp.

(Left) Mario Zaachney won a trip from Grant Aviation.

The students were asked to discuss three things they enjoy about their communities and three things they believe are needed within their communities. Our hope is that their input was received by the leaders and will begin conversations on how to address their concerns.

The Youth Community Conference included five days of educational and entertaining activities. The Alaska Process Industry Careers Consortium (APICC) provided the students with an informational presentation. They visited the Anchorage Zoo, the Campbell Creek Science Center and learned how to tie coho flies from AJV's Tourism staff, David Heimes and Brett Weaver. Some of the other activities included; Kid's Don't Float program, Anchorage Museum and Planetarium, a visit to UAA and Native Student Services, William Jack Hernandez Sport Fish Hatchery, and a movie at Century 16. ▴



## Special Thanks to our 2016 Community Conference Sponsors!

This year APICDA began a new initiative to seek underwriting and door prize donations for the conference. We asked vendors, business partners and businesses that currently operate, or plan to operate in the region, for support. Total amount raised was \$8,500 in cash and \$4,000 worth of door prizes.

### Our Kayutuda (Be Strong) Sponsors:



### Our Idigdada (Share) Sponsors:



## ATKA hosts an Artist in Residence



From left: Timothy Zaachney, Trinity Dirks-Nevzoroff, Nadia Dushkin, Mario Zaachney, Anyisia Dushkin, Joseph Maly and Amria Maly. Photos by Lauren Henry.

In February, the students and community of Atka were treated to a week of music and dance by an artist in residence sponsored by the Aleutian Region School District.

EDDIE WOOD is a Performing Artist/Education Consultant from Homer, Alaska. Originally from Spain, he has lived in Homer since 1976 and has travelled all over Alaska teaching in communities.



Wood is a musician, dancer, storyteller and actor. Specializing as a percussionist, he uses instruments from around the world and teaches partner social dancing and storytelling improvisation to engage students, staff and community members.

The community was invited to an evening class of adult partner social dancing. This was well attended, with the bonus of having two upper grade students join in to take turns and learn blues shuffle and Cuban "son" salsa steps/combinations.



A culminating school performance of works in progress featured all of the students sharing their abilities in percussion music ensembles and improvising movement/storytelling with a particular instrument.



Students also shared traditional Unangan drumming and dancing from Atka for Eddie Wood and other guests to enjoy. Mr. Wood encouraged the students to continue to play and rehearse every week to maintain their cultural roots and work towards creating new songs and dances. ▴



Enteroctopus dofleini

The visually arresting and often misunderstood octopus has long captured popular imagination. With an alien appearance and an uncanny intellect, this exceptional sea creature has inspired fear in famous lore and legends — from the giant octopus attack in 20,000 Leagues Under the Sea to Ursula the sea witch in The Little Mermaid. Yet its true nature is more wondrous still. After decades of research, the authors reveal a sensitive, curious, and playful animal with remarkable intelligence, an ability to defend itself with camouflage and jet propulsion, an intricate nervous system, and advanced problem-solving abilities.



The Illusive Aleutian Octopus

THE GIANT PACIFIC OCTOPUS grows bigger and lives longer than any other octopus species. The size record is held by a specimen that was 30 feet (9.1 meters) across and weighed more than 600 pounds (272 kilograms). Averages are more like 16 feet (5 meters) and 110 lbs (50 kilograms).

Giant Pacific octopuses have huge, bulbous heads and are generally reddish-brown in color. Like the other members of the octopus family, though, they use special pigment cells in their skin to change colors and textures, and can blend in with even the most intricately patterned corals, plants, and rocks.

They hunt at night, surviving primarily on shrimp, clams, lobsters, and fish, but have been known to attack and eat sharks as well as birds, using their sharp, beaklike mouths to puncture and tear flesh. They range throughout the temperate waters of the Pacific, from southern California to Alaska, west to the Aleutian Islands and Japan.

North Pacific giant octopus live to be about four years old. They may reproduce at any time during the year, with a spawning peak during the winter months. Usually a solitary

species, the male and the female will only come together for a short time during mating. The male has a specially modified arm, known as the hectocotylus, which is used to deposit a packet of sperm, called a spermatophore, inside the mantle cavity of the female. After mating, the female will lay between 20,000 to 100,000 eggs over a period of several days. The eggs are laid in strings that hang inside a rocky den, and from then on the female will wash and aerate the eggs with a stream of water from the siphon, and will groom the eggs to ensure they remain free of parasites. Depending on water temperature (which controls the rate of development of the eggs), the incubation period can last up to eight months, during which time the female does not feed. The female dies shortly after the eggs hatch. Males die soon after spawning.

Highly intelligent creatures, giant Pacific octopuses have learned to open jars, mimic other octopuses, and solve mazes in lab tests. Their population numbers are unknown, and they do not currently appear on any lists of endangered or vulnerable animals. However, they are sensitive to environmental conditions and may be suffering from high pollution levels in their range. —Source: National Geographic



No bones about it! –with only a parrot-like beak, they can squeeze through a space the size of a quarter.

Harvesting Игаагъух

The Pacific giant octopus is the most common octopus found in the Bering Sea and Aleutian Islands. It is the largest octopus in the world with an arm span of up to 14 feet. Octopi can be found in rocky areas in both shallow and deep water.

In the Aleutian Islands region, octopi are usually harvested at low tide, caught by a variety of ways. One tool used was a four foot pole with a hooked gaff at the end. With a quick jerk, the octopus was pulled out of its hole before it had time to attach its discs to the rocks. Once the octopus was out of the water it was killed by squeezing behind its head. Today, sometimes octopi are forced out of their holes by poking a stick with rags covered in bleach or kerosene into their hiding places.

In addition to octopus being a source of food, the bile was used in the past as a dye to make the color blue, and is composed of highly concentrated melanin.

Octopus is a low-fat source of protein in the diet. It is also a very good source of iron, providing 23% of our daily need.



George Merculief with octopus, St. George Island 1936.

How to Cook your Octopus —Recipe by Sharon Svarny-Livingston, 2009

BOILED OCTOPUS

Ingredients:

- 1 octopus
- Sea salt
- Soy sauce for dipping
- Hot mustard or wasabi



Directions:

To clean the octopus, turn the body inside out and pull away the entrails and bone-like strips. Locate the stomach sac and cut it away. Discard all of this. Next, locate the beak which is typically in the middle of the tentacles. Push the beak out with your finger so that it extends far enough to cut it out of the soft flesh surrounding it. Discard the beak. Rinse the meat under cold running water until it is not slimy.

After cleaning, you can tenderize it by beating the meat until it is half its starting thickness. We don't typically do this, as fresh octopus is tender enough for us. Boil the octopus in salted water for 25-45 minutes, depending on its size. Slice and serve, either hot or cold with dipping sauce. Octopus is also really tasty when drizzled with seal oil.

Nutrition Facts	
Octopus	
Serving Size: 3oz (85g)	
Amount per Serving: 1	
Calories 48	Calories from Fat 6
% Daily Value*	
Total Fat 0.7g	1%
Saturated Fat 0.2g	1%
Cholesterol 35mg	12%
Sodium n/v	n/v
Total Carbohydrate 0g	0%
Dietary Fiber n/v	n/v
Sugars n/v	
Protein 10.5g	21%
Vitamin A 0%	Vitamin C 0%
Calcium 3%	Iron 23%
*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

Source: U.S. Department of Agriculture, Agricultural Research Service, 2012

Reprinted from Qaqamiigux with permission from Aleutian Pribilof Islands Association, Inc. (APIA).

Octopus Fast Facts:

Type: Invertebrate

Diet: Carnivore

Average life span in the wild: 3 to 5 years

Size: 9.75 to 16 ft (3 to 5 m)  
Size relative to a 6-ft man

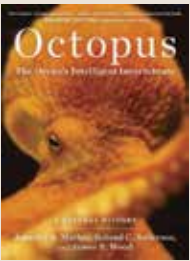
Weight: 22 to 110 lbs (10 to 50 kg)

Did you know? The appendages of octopuses are called arms, not tentacles. A mature female will have about 280 suckers per arm.

Recommended Reading:

Octopus: The Ocean's Intelligent Invertebrate

—by Jennifer A. Mather, Roland C. Anderson and James B. Wood



“One of the most least understood, least appreciated, and yet most interesting animals in this world. Here then is an animal with three hearts, eight legs, and a cognitive mental capacity and personality to rival some of the more common mammals.”



Octopus tattoo on the wrist of Christa Ingalls, V.P. Sales for Cannon Fish Company.

Have you seen a jellyfish, red tide, a squid, or other unusual marine life recently? Marine biologists need your help to develop a better understanding of the ocean. If you've been on the beach or in the ocean lately, you can contribute to a long-term dataset by reporting the animals or conditions of the beach.

Contact: JellyWatch.com







# APICDA Training & Education Programs

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

## To Apply:

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

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

## For Information about application instructions and requirements:

Contact APICDA's Training & Education Program Manager, Anfesia Tutiakoff — [education@apicda.com](mailto:education@apicda.com)  
Toll free: 1-888-927-4232 or [www.apicda.com](http://www.apicda.com)



Emil William Berikoff Sr.  
1944 - 2012

Emil Berikoff, Sr. served on the APICDA board for 15 years. His contributions as a trusted board member and to the APICDA community were invaluable. APICDA's scholarship program is named in his honor.

## Congratulations 2016 Recipients of the Emil Berikoff Sr. Memorial Scholarship

A total of \$5,911 was awarded in scholarships to the following students for the summer semester. APICDA is very proud to give these awards and help assist our community members in pursuing their education.

Recipient:	School:	Community:
Kevin Huyhn	University Alaska Anchorage	Unalaska
Jana Lekanoff	University Alaska Anchorage	Unalaska
Bobbie McNeley	University Alaska Fairbanks	Nelson Lagoon
Kiecel Tungle	University Alaska Anchorage	Unalaska
Jhiddle Sugabo	University Alaska Anchorage	Unalaska

## APICDA 2016 Summer Interns

SHAYLA R. SHAISHNIKOFF – AJV Tourism Expeditor

Shayla is from Unalaska, and is also a recipient of the Emil Berikoff Sr. Memorial Scholarship. She graduated from the University of Alaska Anchorage with a Bachelor's Degree in International Studies.

CELESTE R. KUKAHIKO – Training & Education Assistant

Celeste is from Unalaska, and is a recipient of the Emil Berikoff Sr. Memorial Scholarship, currently studying to become a nurse. She attended the University of Hawaii Manoa and plans to attend the University of Alaska Anchorage in the fall. Celeste interned in Unalaska in collaboration with APICDA and APIA at the Oonalaska Wellness Center in the summer of 2015.

NICHOLE GORDON – Oonalaska Wellness Center

Nichole is from Unalaska, and is graduating from high school this spring. APICDA and APIA are working together to provide an internship at the Oonalaska Wellness Center to support her goal of becoming a nurse. She plans to attend college in the fall.

KANESIA PRICE – Oonalaska Wellness Center

Kanesia is from Unalaska, and will begin her second year of college in the fall at Western Washington University studying Biology. APICDA and APIA are working together to provide an internship at the Oonalaska Wellness Center to encourage her aspiration to work in the medical field.



Akutan kids in tutoring class, summer 2015.

## Community Activities

APICDA is sponsoring community activities this school year in Akutan, Atka and St. George; events to be organized by Anfesia Tutiakoff and your local Community Liaison Officer. Events will vary within each community, and all events will be posted to notify residents of times, dates and locations of the events.

We are providing activities to promote an encouraging, healthy, and positive environment. If you have a suggestion for an activity that you would like to see within your community please contact your local CLO (Community Liaison Officer) or contact Anfesia Tutiakoff, Training & Education Manager at [education@apicda.com](mailto:education@apicda.com).

## Attention Part-Time & Full-Time College Students

APICDA is proud to offer the Emil Berikoff Sr. Memorial Scholarship to students attending college part-time or full-time. The application is available on our website at [www.apicda.com](http://www.apicda.com).

To qualify applicants must meet the following criteria:

1. Be formally accepted to a college or university and take six or more credits per semester for part-time and 12 or more credits for full-time students.
2. Maintain a 2.0 GPA.
3. Submit a completed application by July 1, 2016.

And meet one of the two residency requirements:

1. historical relationship to one of the following communities Atka, Akutan, False Pass, Nelson Lagoon, Nikolski, St. George, or Unalaska or;
2. have at least five years current residency in one of the seven communities listed above. ▲

## APICDA Supports the 2016 APIA Urban Unanga Culture Camp

Aleutian Pribilof Islands Association, Inc. (APIA) will host the annual Urban Unanga Culture Camp on June 19-25.

APICDA donated \$5,000 to provide meals and snacks for participants and instructors over the course of a busy week. Lunch is provided for up to 80 participants including Elders, camp instructors/staff, and youth ages 11 to 18. Dinner is provided to about 30 Elders and camp instructors.



Girls in their beaded headdresses at the Saturday picnic, 2015. Photo by Shasta Andersen.

The goal of the culture camp is to promote the health and well-being of the Unangax (Aleut) community members of all ages by providing a gathering place to learn the art, culture and traditions of the Aleut people in order to revitalize and perpetuate their art, traditions, values, customs and language.

## Save The Date:

The camp closing ceremony will coincide with the Aleut Picnic hosted by the Aleut Foundation, at noon on Saturday, June 25, at Aleut Plaza on 4000 Old Seward Highway in Anchorage. ▲

## Culture Camps 2016

ANCHORAGE Urban Unangax Culture Camp — June 19-25

ST. GEORGE Science Camp — July 11-18

SAND POINT Culture Camp — July 18-28

UNALASKA Camp Qungaagux — July 31-August 6

ATKA Niigugum Tanasxa — August 1-10

AKUTAN Qigiigum Camp — August 1-12





## Congratulations 2016 Graduates!

NOAH A. BETZEN, from Unalaska, graduated this spring with a Bachelor of Science in Computer Science from the University of Alaska Fairbanks. Noah has plans to continue working with Alas-Connect, an Alaska based IT company. He has given back to Alaska

by teaching middle and high school students every summer at the Alaska Summer Research Academy (ASRA).

KEVIN HYHNH, from Unalaska, graduated in the spring with an Associate of Arts in the General Program from the University of Alaska Anchorage. Kevin plans to continue at UAA in pursuit of a double major in Business Marketing and Business Management.

BOBBIE MCNELEY, from Nelson Lagoon, received a Diesel/Heavy Equipment Certificate from the University of Alaska Fairbanks. Bobbie plans to continue her education and earn degrees in Accounting and Alaska Native Studies with a concentration in Alaska Native law. Bobbie envisions a career in the Alaska Legislature.

SHAYLA R. SHAISHNIKOFF, from Unalaska, graduated this spring with a Bachelor of Arts in International Studies at the University of Alaska Anchorage. Shayla has been hired as an Intern for the APICDA Tourism Division as an expeditor.

APICDA is proud of the accomplishments of our scholarship recipients and graduates. We applaud your efforts and successes. ▲

**“I would like to return to school and earn my Master's Degree.”**

—SHAYLA SHAISHNIKOFF



**M**y name is Shayla Shaishnikoff, and I just graduated with my undergraduate degree in International Studies with a minor in Russian. I grew up in Unalaska, where I like to go hiking and fishing with my brothers. Moving away from home was hard for me at first, but I quickly adjusted to life away from my family and began to thrive. I studied abroad in St. Petersburg, Russia in the 2015 spring semester and as many would expect, it was life changing. In St. Petersburg I lived with a Russian Family who didn't speak English which really allowed me to delve into the language and culture. I can't wait until I am able to go back and visit!

My time abroad had to end when my visa expired. Upon returning to the University Alaska Anchorage, I started working part time at UAA's Learning Resources Center as an information clerk. During this time I was also studying as a full time student, and interning with a professor in the Rising Leaders

in the Public, International, and Arctic Affairs Program. This same professor has asked me to be his research assistant, and we will work on publishing a piece about preserving the Arctic as our environment continues to change. After working in Anchorage, I would like to return to school and earn my Master's degree in Global Development so that I can work with international, environmentally friendly, NGOs. ▲



Shayla in front of the statue of Catherine the Great in Saint-Petersburg, Russia in 2015.

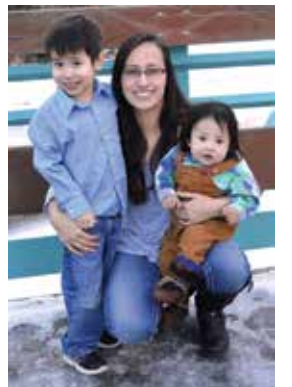


## Stepetin Sisters Graduate from UAA

**S**isters, Haliehana and Robin Stepetin come from the community of Akutan, an island on Alaska's Aleutian chain. While growing up they also spent time in Unalaska and Nikolski and when they lived in Atka they were introduced to traditional Unangax dance. In May, they both graduated with honors from the University of Alaska Anchorage. Their younger brother Jacob is a student at Stanford University.

They both credit their mother, Annette Senger, their late father Thomas Stepetin and their step-dad Jacob Stepetin for instilling the importance of education and learning in their lives.

ROBIN STEPETIN graduated with a Bachelor of Arts in Justice and a Minor in Legal Studies all while being a full-time mother to sons, 4-yr. old Jordan and 1-yr. old Jaxson Demoski. She graduated with a Cum Laude and Alpha Phi Sigma Honors from the National Justice Honor Society. Robin has worked for APICDA's Anchorage office as the HR Intern and was recently hired full-time as the HR Assistant.



When asked what her favorite quote is, she chose one by basketball legend Michael Jordan. “My father used to say that it's never too late to do anything you wanted to do. And he said, ‘You never know what you can accomplish until you try.’”

HALIEHANA STEPETIN, graduated Magna Cum Laude completing her studies in three years and earning her degree in International Studies with Minors in Russian and Anthropology.

Haliehana is known for her excellence as a lead dancer in the Unangax Dance Troupe. She has combined her personal interests into an independent study course, translating centuries-old Russian texts on Unangax culture. Her findings have been made public online in her continuing efforts to revitalize her region's language and dance. She also served four years in the Navy, earning an E-5 rank. She states; “The Navy prepared me for everything afterwards because they gave me responsibility and taught me how to be a professional in the real world. My mentors and supervisors invested in me and taught me how to give my best to all of my endeavors. ▲

**“You never know what you can accomplish until you try.”**

—Robin Stepetin

**“When I dance I feel strong and confident.”** —Haliehana Stepetin





## Electronic Reporting

### Information Required for Groundfish landings:

- Vessel ADF&G number
- Number of crew and observers on board
- Dates when fishing began and ended
- CFEC permit(s) appropriate to the fishery —the plastic card(s) provided to individuals by CFEC
- Statistical areas fished

### eLandings:

eLandings is the Interagency Electronic Reporting System for reporting commercial fishery landings in Alaska. eLandings is used to report landings and/or production data for groundfish, IFQ/CDQ halibut and sablefish, and IFQ/CDQ crab and Community of Adak golden king crab. In the future, the system will include landings for shellfish and salm-



Trainers; Lara Erikson, International Halibut Commission (IHPHC), Suja Hall, National Marine Fisheries Services (NMFS), Sara Villafuerte, (NMFS affiliated) and Luci Roberts, APICDA Quota Manager.

on. This system is a collaborative effort of the Alaska Department of Fish and Game, the International Pacific Halibut Commission, and the NOAA Fisheries.

### tLandings:

Tendered Groundfish Reporting using tLandings. The tLandings application can be used on a boat, from a configured thumb drive from a processing plant, without an internet connection, while tendering groundfish or salmon. ▴



## QC Integration Training at Cannon Fish

In preparation for the start of the season at APS and BPS, training was coordinated with the teamwork of Eric Mullet, Brian Chen, Ella Encarnacion, Angela Martinez and Marisa Ketzeback. Participants from the Alaska plants included: Paul Govers, Max Chebetnoy, Chantae Kochuten, Rey Juarez, Jerry Duckworth, Jimmy Prokopeuff and Laura Delgado. Two days were spent reviewing product specifications, quality and QC documentation and record requirements. ▴



Left to right: Max Chebetnoy, Ella Encarnacion, Laura Delgado, Paul Govers, Chantae Kochuten, Brian Chen (holding the fillet), Jimmy Prokopeuff, Rey Juarez and Luis Delacruz, Sr.

## APICDA Vision Statement:

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

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

### APICDA will:

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

## Who We Are

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

The Aleutian WAVE quarterly newsletter is produced by APICDA and printed in Anchorage, Alaska in March, June, September and December.

Inquiries or comments may be directed to: Media Department: APICDA 717 K Street, Anchorage, AK 99501 (907) 929-5273 / Toll-Free: 1-(888) 9-APICDA Fax: (907) 929-5275 / Email: [media@apicda.com](mailto:media@apicda.com) / Website: [www.apicda.com](http://www.apicda.com)



Aleutian Pribilof Island Community Development Association

# Photo Contest

## 2016 Get Ready, Get Set, Get Snapping!

**We are looking for images from the APICDA communities of:**  
**Atka • Akutan • False Pass • Nelson Lagoon**  
**Nikolski • St. George • Unalaska**

All original photos must be maximum resolution for quality reproduction use in the APICDA 2017 Calendar and/or 2016 Holiday Card. Capture the seasons, holiday traditions, cultural events, people at work, children at play, wildlife and scenics.

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

**Click often and send us your best shots by 5:00 pm on September 30, 2016**

**APICDA • 717 K Street • Anchorage, Alaska 99501 • 1-888-927-4232 • [media@apicda.com](mailto:media@apicda.com)**

## Win \$100! Enter Today

### Quick Tips for taking better photos:

- Use the right tool (camera).
- High-resolution settings.
- Use symmetry.
- Keep it simple.
- Show depth.
- Align your subjects diagonally.
- Include shadows.
- Take silhouette or high-contrast photos.
- Shoot from a low or high angle.
- Use the "Rule of Thirds."



2013 contest winner, Claire Laukitis.

Last year's photo contest yielded over 200 submissions from a dozen photographers. APICDA seeks images that celebrate the environment, culture and lives of people living, working and playing in our Aleutian communities in all seasons. Winning entries will be featured in the 2017 Calendar with captions and credits.

All finalists will be announced in the December issue of the Aleutian WAVE and on APICDA's Facebook page. The 2017 Calendar will mail to approx. 600 recipients. ▴

"The images you capture with your camera phone can be very intimate and moving. This in itself is something marvelous. If you take the creative effort to capture a beautiful photo, the quality should be good enough to print a sharp image on photo paper, or even sell to a magazine or stock agency." —NATIONAL GEOGRAPHIC

**For more information:**  
**Call the APICDA office at:**  
**1 (888) 927-4232 or contact**  
**Media at: (907) 929-5273**

**EMAIL YOUR**  
**DIGITAL**  
**PHOTO ENTRY**

**To: [MEDIA@APICDA.COM](mailto:MEDIA@APICDA.COM)**  
 or Mail CD or Thumbdrive to:  
 717 K St. / Anchorage, AK 99501

**All entries must be**  
**received by**  
**September 30, 2016**  
 Download Entry Form or we  
 can email to you.

The APICDA Calendar image size  
 is approx. 14" x 10" horizontal  
 format, 300 ppi. Photos must be  
 taken at highest megapixel  
 resolution and size.