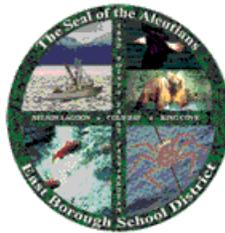
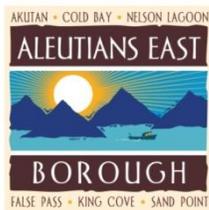


## In the Loop



Bringing the Aleutians East Borough, the AEB School District and Eastern Aleutian Tribes together by sharing common goals.

## Akutan Airport Project Makes Strides



(From left to right) DOT's Brian Schumacher, Akutan Corp. Board member Lydia Vincler, Akutan Traditional Council President Zenia Borenin and Akutan Major Joe Bereskin take part in the Akutan Airport Project groundbreaking ceremony on Akun Island on March 9, 2011. Photo by Josephine Borenin-Shangin.

Plans to build a new 75' x 4500' airport on Akun Island to serve the community of Akutan are well under way. Since the March 2011 groundbreaking ceremony of the Akutan Airport Project, crews are gearing up for a busy summer. The \$75.5 million project will include a new runway, apron, taxiway and airport access road, snow removal equipment building, airport lighting, airport access road, marine link landing pads and a marine link craft.

Mobilization is complete and onsite work has begun. In addition, a drilling crew is preparing

the rock drilling site. Workers plan to blast rocks into smaller pieces, which will be used for gravel material. The temporary landing site and beach access road at Surf Bay is complete, and the slope protection work is in progress. A modular work camp accommodating 60 people arrived via barge and has been set up.

Plans for this summer include completing the runway.

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## Will the Summer of 2011 Be a PSP Problem Year?

*By Bruce Wright, Senior Scientist  
Aleutian Pribilof Islands Association*

Shellfish harvesters should be advised that paralytic shellfish poisoning (PSP) is a serious health risk when consuming personally harvested shellfish. You are advised to not consume untested personally harvested bivalve shellfish (shellfish with two shells like clams, mussels, cockles and



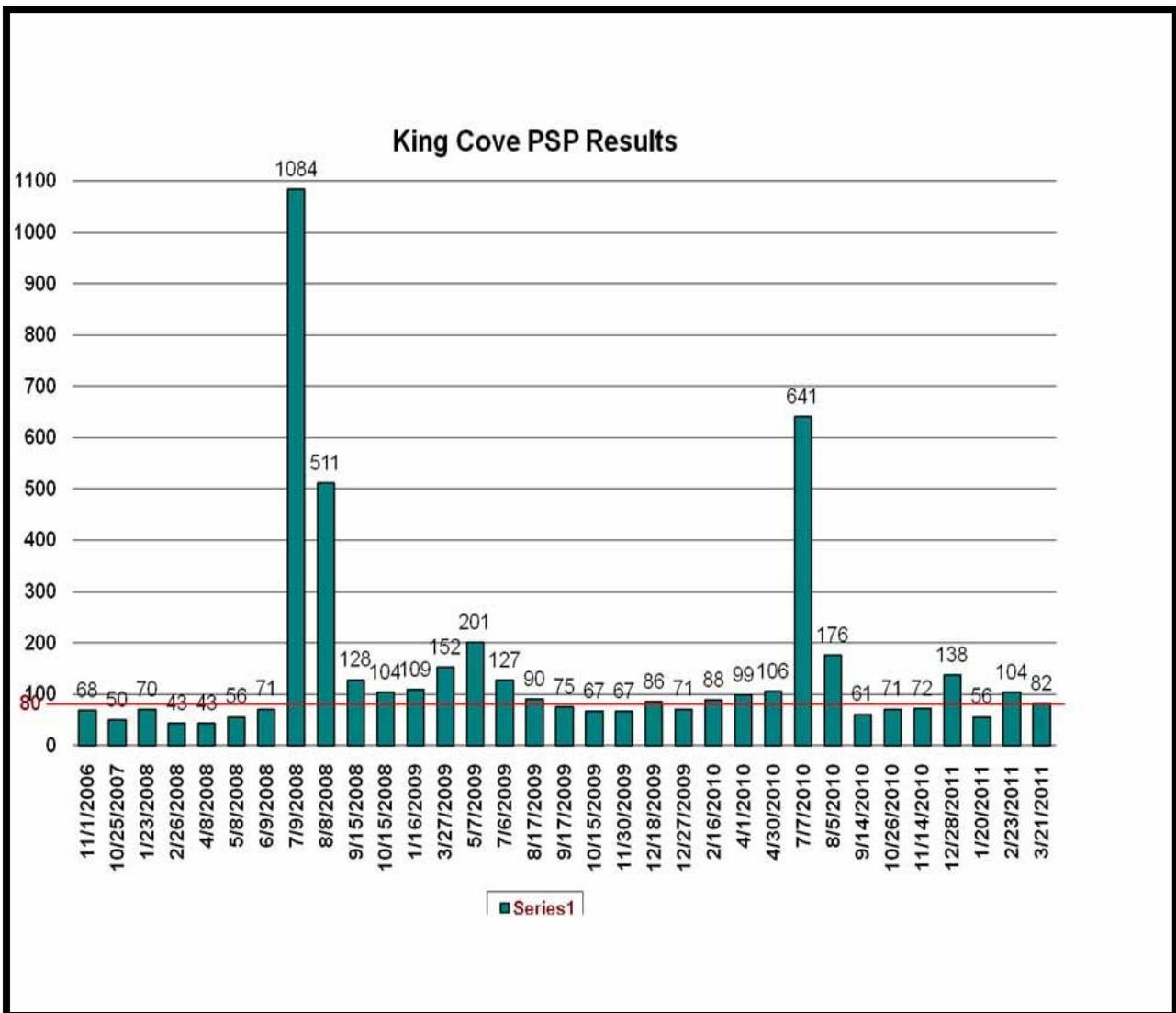
scallops). Scientists are unable to predict PSP. Incidences in 2010 included dangerous concentrations measured in blue mussels tested in the Haines area, illnesses that occurred in Kodiak and a fatality near Juneau. In addition, there were very high PSP levels in Akutan, King Cove, Sand Point and Unalaska crabs feeding on toxin shellfish, which can accumulate PSP toxin in their digestive systems. Therefore, we recommend that before cooking, remove the back shell of the crab and clean out all the dark soft tissues that compose the digestive system and crab butter.

All shellfish sold at wholesale and retail markets require PSP testing and are certified safe for human consumption. Butter clam samples from King Cove collected 3/21/2011 had a PSP toxin level of less than 82 micrograms. This is below the FDA limit. (See figure below.)

PSP levels will likely be different in adjacent beaches and will change with time. Littleneck clams usually do not reach as high of toxicity levels as butter clams. Littleneck clam toxicity levels usually drop off quicker than butter clams. If you harvest/consume clams from Alaska beaches, you should become familiar with all the clam species. Extreme caution should be taken when consuming clams, scallops and mussels from Alaska's beaches.

The Response to Paralytic Shellfish Poisoning in Aleut Communities project is funded by the Region 10 U.S. Environmental Protection Agency (EPA) and managed by the Aleutian Pribilof

Islands Association (APIA). This project is a multi-agency collaboration designed to develop methods for communities to monitor occurrence and distribution of PSP toxins that will increase communities' capacities in devising a mechanism to better respond to the threat and minimize the risks of poisoning. The samples are all analyzed by the Alaska Department of Environmental Conservation using approved analytical methods. The attached table and figure include data from a previously funded North Pacific Research Board and EPA IGAP (King Cove) projects and data collected from the most recent EPA funded project. The data collection will continue through the summer of 2011. Note that the FDA limit for PSP is 80 micrograms/100 grams (Shown with the red line on the graph.)



More information is available at: <http://www.apiai.com/psp.asp>.

## News from the Isanotski Corporation

The Isanotski Corporation recently purchased a new flatbed truck to better serve its crab pot storage customers and others in False Pass. The truck has a longer bed, with dumping capabilities, and a heavier duty crane so the corporation can handle more than just crab pots. The Isanotski Corporation can now take care of other fishing fleet needs, such as equipment and nets.

“Our customers really like that we are available when they need us and that we take excellent care of them, even if it is in the middle of the night,” said Isanotski Corporation General Manager Cindy Beamer.

As usual, the corporation is available 24/7.

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## Borough Assembly Ferry Trip to Akutan Encounters Unexpected Winter Weather

*By Sharon Boyette, AEB Administrator*



AEB Assembly member Paul Gronholdt, Borough Clerk/Planner Tina Anderson and AEBSD Tobacco Prevention and Control Program Coordinator George Cromer III visit during their ferry trip to Akutan last month.

The Tustamena delivered Mayor Mack, the Assembly and some staff members to a very windy and snowy Akutan in the wee morning hours of April 23<sup>rd</sup> for an Assembly meeting.

The weather was awful, but the hospitality more than made up for it. All the visitors, who ate like kings and queens, appreciated the marvelous Akutan hospitality. The weather was so bad in Akutan that only a few strayed far from the school or city building. Four of the more intrepid visitors were treated to a tour of the harbor construction by Knik Construction.

Although the westward trip had been fairly uneventful, heading out of Akutan during the evening of the 23<sup>rd</sup> was very exciting for the uninitiated ferry traveler. Crashing waves poured over the bow of the Tusty, and just walking around the vessel was a challenge. The weather settled down finally, and everyone was comfortable in their bunks throughout the night.

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## Akutan Students Take Fisheries Science, Government Field Trip to Seattle and Anchorage



**The visiting Akutan delegation watches a video of Anchorage Assembly Member Elvi Gray-Jackson reading a resolution into the record at an Anchorage Assembly meeting. The resolution praises the community and educators for their investment in the Akutan youth.**

A group of seven Akutan students recently embarked on an education-packed field trip to Anchorage and Seattle. The trip was planned for the students, ages 9 to 16, so the kids could observe and experience fisheries science, Trident Seafood corporate operations and local government in action.

The students who participated were 16-year-old Sarah Bereskin, 15-year-old Janene Borenin, 14-year-old Anthony Shangin, 13-year-old Tom Nic Tcheripanoff, 13-year-old Anesia Kudrin, 11-year old Shaylin Garner and 9-year-old David Garner. The students were led by Zenia Borenin, Akutan Traditional Council President and educators Arthur and Dawn Woodard.

The Akutan delegation of 10 had an ambitious agenda, with planned visits to the U.S.G.S. Western Fisheries Research Labs, the NOAA Northwest Fisheries Science Center, the NOAA Aquaculture Project, the Alaska Fisheries Science Center, the Pacific Science Center and Trident Seafood's Seattle offices.

The Akutan delegation also received a warm welcome from the Anchorage Assembly. Although the group was unable to attend the May 10, 2011 meeting, the group watched a video of Anchorage Assembly Member Elvi Gray-Jackson reading the resolution into the record. In the

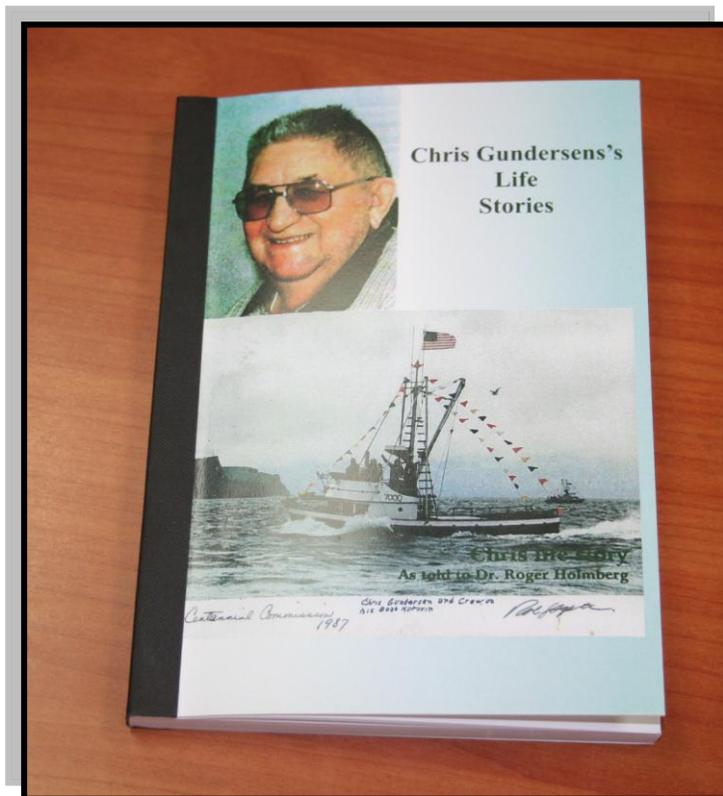
resolution, the Assembly applauded the educators and community leaders for their investment in youth and for providing the students with a personal connection to the corporate, research and government processes that shape our lives.

Visit the link below to watch the video of Gray-Jackson reading the resolution into the record during the Anchorage Assembly Meeting. Then scroll to 3:03:28.

[http://anchorageak.granicus.com/MediaPlayer.php?view\\_id=9&clip\\_id=1986](http://anchorageak.granicus.com/MediaPlayer.php?view_id=9&clip_id=1986)

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## “Chris Gundersen’s Life Stories” Captures Essence of Life in the Aleutians



Contact Christine Mack at (907) 383-3262 to obtain a copy of the book for \$12.

There's nothing like listening to a grandparent regale family members with enthralling stories about how life used to be. And often, these fascinating stories are passed on from generation to generation. Chris Gundersen, Jr. has not only done that, but he has put some of his captivating life stories in print, ensuring his legacy will live on forever. His book, "Chris Gundersen's Life Stories - The Adventures of the Kid from Sanak" begins by transporting readers to the early 1900s, when his father, Chris Senior of Larvik, Norway, embarked on an adventure and set sail for America, ending up in Pauloff Harbor. He became the boss of an Alaskan cod fish station, raised a family in the Aleutians and enjoyed all that life had to offer.

Like his father, Chris Junior sought out adventure. He grew up hunting, trapping and fishing. He later learned about the business of commercial fishing from his dad. Back then, they beach seined with a crew of four or five. The nets were heavy and were made of cotton webbing, wooden corks, manila cork and lead lines. As he grew older, Chris Junior saw big changes take place. His days on sailing ships were later replaced with time spent on modern boats.

During the summer months, Chris fished. During the fall, winter and spring, he raised cattle. He later married and raised a family of his own on Sanak, the same island his father arrived on years earlier. Chris shared his dad's zest for life, believing that life is an adventure. And now, he's sharing his passion for adventure with readers.

If you're interested in getting your hands on a copy of "Chris Gundersen's Life Stories", contact Christine Mack at (907) 383-3262. The cost is \$12, and it's tax-deductible. Five dollars from each copy sold will be donated to the Aleutians East Borough School District scholarship program.

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## **Sand Point Students Recognized for Accelerated Reading Program**

*Submitted by Marta Varga, Sand Point School Librarian*

Accelerated Reading is a vital part of our students' well-rounded education. The library in Sand Point recognizes students four times a year for reaching their goals set in reading. The goals are increasing each quarter. The students are awarded certificates, reading level tags, reading point tags and special prizes. At the end of each of the recognitions, students are awarded ice-cream floats, which are purchased by the AC with a big discount. Sand Point School Librarian Marta Varga would like to recognize the following students for their reading achievements:

### **Read the most by word count:**

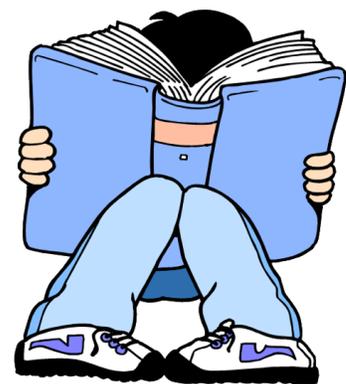
Griffen: 5 million

Jill: 4 million

Lizy: 3 million

Dantezza: close to 3 million

### **More than one million:**



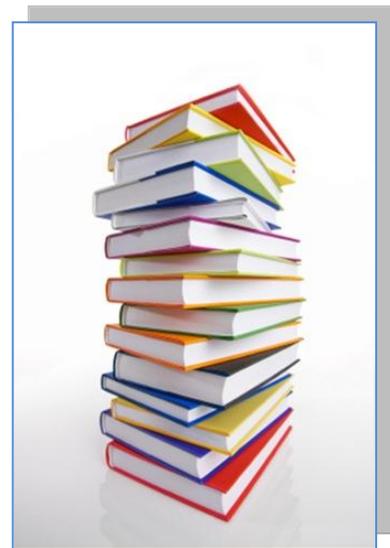
Jonathan, Michael, Justen, Alex, Julia, Payton, Madison, Wolf, Jermaine, Geoff, Rosie, Megan, and Marissa.

**Made 100% Reading all year:**

**Elementary:** Jeremy, Dick, Taylor, Joshua, Arlin, Chance, Ashton, Cameron, Mathew, Emmanuel, Emily, Julianne, Kyla, Acey, Alexia, Paige, Eliana, Jermaine, Edmond, Krystal, Devin, Brittany, Raeli, Carmen, Wolf, Griffen, Joseph, Justina, Payton, Joshua, Silvanna, Dantezza, Jonathan, Michael, Madison.

**Jr. High School:** Jill, Chloe, Joe, Julia, Alex

**High School:** Justen, Marissa, Lizzy



## Cold Bay's First Annual Kids' Dolly Derby Deemed a Success



Mathew Lopez was one of 12 children who participated in Cold Bay's first annual Kids' Dolly Derby on May 14, 2011.

The City of Cold Bay launched its first annual Kids' Dolly Derby on May 14, 2011. Twelve kids showed up, eager to participate in the fishing derby. Nine-year-old Rocky Kremer claimed first prize after catching the longest dolly. The shortest fish was caught by 11-year-old Larisa Chitty. Following the derby, appetites were satisfied with roasted hot dogs topped with all the delicious trimmings. The event wrapped up with a bonfire and s'mores.



Eight-year-old Deseray Lyons (left) admires her catch during the Kids' Dolly Derby.



Nine-year-old Rocky Kremer (above, right) holds his prize after winning first place for catching the longest dolly.

Adults and kids enjoyed hot dogs, s'mores and a bonfire (center, bottom) as the derby wrapped up.



# INFORMATIONAL MEETING

Why?

## NELSON LAGOON HAZARD IMPACT ASSESSMENT

When?

Monday, May 23, 2011  
1:30 PM

Where?

Community Center



**YOUR QUESTIONS, COMMENTS, AND INPUT ARE IMPORTANT!**

**This will be an informal meeting to talk about this planning project and its benefit to the community. All are welcome!**

Come and provide input:

- What natural hazards threaten the community?
- What are the facilities that need to be preserved in case of a natural disaster?
- What can you tell us about the problems Nelson Lagoon faces due to natural hazards?



Who?

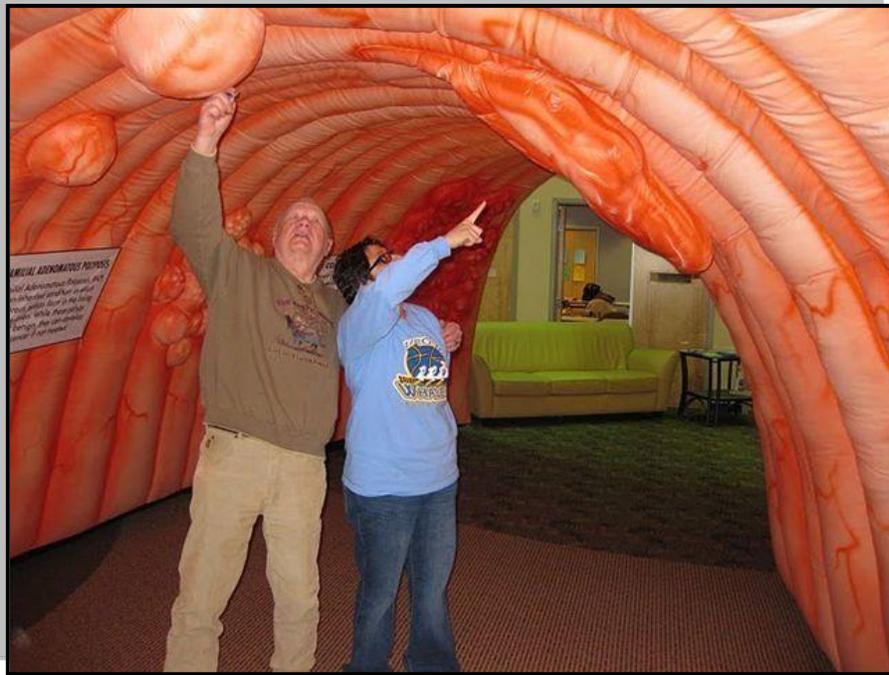
**If you have  
questions, contact:**

Laurie Cummings  
HDR Alaska, Inc.  
(907) 644-2065  
laurie.cummings@hdrinc.com

# EAT's Traveling Health Fair to Visit Five Remote Aleutian Communities in June

*Submitted by Eastern Aleutian Tribes*

Always an eagerly anticipated annual event, Eastern Aleutian Tribes' traveling health fair will visit five remote communities on the Aleutian Chain in June. This is the third year the popular event will bring families together for health information and resources in a fun and festive atmosphere.



**Participants check out Nolan the Colon during a recent colorectal cancer awareness event. Photo courtesy: Alaska Native Tribal Health Consortium.**

This year, the event at Sand Point will have a new participant when Nolan the Colon joins the tour. Nolan the Colon is an inflatable, interactive super colon, standing more than 10 feet tall and 25 feet long, designed to raise awareness about the importance of colorectal cancer screening. Nolan is big enough for people to walk through, so they can see what a healthy colon looks like and see how precancerous polyps

can grow to become colorectal cancer. Colorectal cancer ranks among the leading causes of death for Alaska Natives, and Natives are twice as likely to be diagnosed with colorectal cancer as non-Natives. Heavy alcohol use, tobacco use and exposure to secondhand smoke increase the risk. But with a healthy lifestyle and appropriate screening, it is one of the easiest cancers to prevent. Because of time constraints in setting up the huge display, Nolan will only participate at the Sand Point fair, but plans are for the exhibit to be sent to other communities later in the summer.

This year's fair will emphasize the importance of immunizations with Michael Cassista, Public Health Nurse with the State of Alaska, nutrition with Frankie Mack, EAT's Director of Finance, cardiovascular health with Anna Buterbaugh, EAT's Wellness Manager, and exercise with Audrey Aanes. The event will include learning centers on prevention with the table on tobacco cessation manned by Kelda Barstad from the Department of Health and Social Services, diabetes by EAT's Louise Zeile, Diabetes RN CM/Educator, and HIV/AIDS/STDs, by Robin Medina,

EAT's Director of Grants, Diana Redwood, Colorectal Cancer Program Manager with Alaska Native Tribal Health Consortium, will oversee the exhibit on Colorectal Cancer.

The hope is that our participants in the Traveling Health Fair will think about what they can do to help make it easier for themselves and those around them to make healthy decisions - eating lots of fresh fruits and vegetables, incorporating physical activity into their daily routines, and maximizing healthy lifestyle choices, points out Michael Christensen, EAT Executive Director.

The fair will feature stops along the M/V Tustumena ferry route. The current schedule and locations for the health fair are:

**Sand Point: June 9th, from 10:30 p.m. to 11:45 p.m.** The health fair will be held in the **Net Shed**.

**King Cove: June 10th, from 6:30 a.m. to 7:45 a.m.** The health fair will be held in the **Boat Harbor Building**.

**Cold Bay: June 10th, from 9:45 a.m. to 12:45 p.m.** The health fair will be held in the **Community Center**.

**False Pass: June 10th, 5:00 p.m. to 6:45 p.m.** The health fair will be held in the **Tribal Warehouse (at the end of the City dock)**.

**Akutan: June 11th, 2:00 p.m. to 4:00 p.m.** The health fair will be held in the **School Gym**.

"These are estimated times," notes Fair Organizer Anna Buterbaugh, "and will depend on the arrival of the Tustumena at each community."

Everyone is welcome to join in this community event.

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## AMLJIA Safety Minute: Fire Fighting Rules

### Remember the Three A's

**Activate** the building alarm system or notify the fire department by calling 911 or have someone else do this for you.



**Assist** any persons in immediate danger or those incapable of leaving the danger area on their own.



**Attempt** to extinguish the fire only after the first two are accomplished.

### **NEVER Fight a Fire If:**

You don't know what is burning. If you don't know what is burning, you don't know what type of extinguisher to use. Even if you have an ABC extinguisher, there may be something in the fire which is going to explode or produce highly toxic smoke. Chances are, you will know what's burning, or at least have a pretty good idea. But if you don't, let the fire department handle it.

The fire is spreading rapidly beyond the spot where it started. The time to use an extinguisher is in the incipient or beginning stages of a fire. If the fire is already spreading quickly, it is best to simply evacuate the building, closing doors and windows behind you as you leave.

### **Do Not Fight the Fire If:**

You don't have adequate or appropriate equipment. If you don't have the correct type or large enough extinguisher, it is best not to try to fight the fire.

You might inhale toxic smoke. If the fire is producing large amounts of smoke that you would have to breathe in order to fight it, it is best not to try. When synthetic materials such as the nylon in carpeting or foam padding in a sofa burn, they can produce highly toxic gases. These gases can be fatal in very small amounts.

Your instincts tell you not to. If you are uncomfortable with the situation for any reason, just let the fire department do their job.



The final rule is to **always position yourself with an exit or means of escape at your back** before you attempt to use an extinguisher to put out a fire. In case the extinguisher malfunctions, or something unexpected happens, you need to be able to get out quickly, and you don't want to become

trapped. Just remember, always keep an exit at your back.

## How to Use a Fire Extinguisher

It's easy to remember how to use a fire extinguisher if you can remember the acronym **PASS**, which stands for **P**ull, **A**im, **S**queeze and **S**weep.

**Pull** the pin -- This will allow you to discharge the extinguisher.

**AIM** at the base of the fire -- If you aim at the flames (which is frequently the temptation), the extinguishing agent will fly right through and do no good. You want to hit the fuel.

**Squeeze** the top handle or lever -- while standing about 8 feet away from the fire. This depresses a button that releases the pressurized extinguishing agent. If you release the handle, the discharge will stop.

**Sweep** from side to side -- until the fire is completely out. Start using the extinguisher from a safe distance away, then move forward. Once the fire is out, keep an eye on the area in case it re-ignites.

**If you cannot put out a fire with one extinguisher, then leave the area at once, alerting others in the area and closing doors behind you.**

## Type K and Purple K... You Mean There's a Difference?



Yes, there is. And if you have been researching what extinguisher is best used in Alaskan kitchens for reducing fire losses, read on.

Many communities have had recent visits from the State of Alaska Fire Marshall and have received communications to install a “type K” fire extinguisher in the kitchen area. A type K fire extinguisher is a wet chemical fire extinguisher that is the best restaurant kitchen appliance hand portable extinguisher available. The new extinguishers are tested and approved for

Class K fires. They contain potassium acetate-based, low ph agent that was originally developed for use in pre-engineered cooking equipment fire extinguishing systems. The Class K extinguishers are tested on commercial deep fat fryers using the same type of fire test as UL3--pre-engineered restaurant fire extinguishing systems. The agent discharges as a fine mist which helps prevent grease splash and fire re-flash while cooling the appliance. The Class K extinguisher is the ideal choice for use on all cooking appliances including solid fuel char-broilers.

A Purple K fire extinguisher is different. Purple K fire extinguishers contain specially fluidized and siliconized potassium bicarbonate dry chemical, which is particularly effective on Class B flammable liquids and pressurized bases. It is electronically non-conductive. Purple K fire extinguishers have been the choice of oil, gas, chemical and utility industries as the preferred fire-fighting agent.



So there you have it. Although the nomenclature can be somewhat misleading, there is a big difference between a Class K and a Purple K fire extinguisher. If you need more information regarding the selection and use of fire extinguishers, call your AMLJIA Risk Control Specialists at 1-800-337-3692. We are glad to assist you.

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## **Area M Fishermen & Families Eligible for Special Hotel Rate**



Area M fishermen and their families are eligible for a special rate of \$89 per night at the Millennium Alaskan Hotel in Anchorage. For details and to make reservations, call the Millenium at (907) 243-2300.

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## News from Aleutia:



**Aleutia's annual membership meeting** will be held **Thursday, May 26, 2011 at 7 p.m.** at the **Aleutians East Borough Building in Sand Point.** Those in King Cove, Nelson Lagoon, and False

Pass can listen in and participate via telephone. Aleutia hopes to arrange for lines to be open at the King Cove

Harbor House, the Nelson Lagoon Tribal Office and the False Pass City Office. Seats in Nelson Lagoon and False Pass are up for election. Those who attend in Sand Point will be able to sample Aleutia's new smoked salmon product.

Speaking of Aleutia smoked salmon, **the New Sagaya retail store in Anchorage** will be featuring this delicious sockeye in their stores soon. Next time you're in New Sagaya make sure to pick up a 4-ounce package. It's a great way to support the region. Aleutia smoked salmon is now being offered at the Sand Point lounge and will soon be featured in the King Cove bar. Bill Cumberlandidge is also overseeing some sales in Sand Point. Give Audrey Foster a call at 907-383-5909 for information about the meeting or any of Aleutia's programs.



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To the high school seniors living in the Aleutians East Borough:

### *Congratulations to the Class of 2011!*

Graduation is a time to celebrate your achievement, prepare for a future of opportunities and embrace a world of infinite possibilities.

***Now that you have graduated, consider a job working with the premier healthcare organization in the region!***

***Check out our opportunities at [www.eatribes.org](http://www.eatribes.org)!***



Best wishes for continued success in all your endeavors from the Board of Directors, Executive Director and the entire staff of

**EASTERN ALEUTIAN TRIBES**

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## Got News?

If you have news you'd like to share, please email [ltanis@aeboro.org](mailto:ltanis@aeboro.org) or call AEB Communications Manager Laura Tanis at (907) 274-7579.



*Thank you for reading In the Loop. If you would like to subscribe or unsubscribe, please send an email to [ltanis@aeboro.org](mailto:ltanis@aeboro.org). For more information about our communities, our people, and our fisheries, please visit us at [www.alutianseast.org](http://www.alutianseast.org), and check out our new blog at <http://aebfishblog.blogspot.com/>.*

