





SUBSISTENCE  
RECIPE

DUCK WITH GRAVY

CHENEGA CORPORATION

- 2 duck breasts
- Several tablespoons of butter
- 2 cups chicken stock
- 2 1/2 tablespoons flour
- Salt and Pepper to taste

Cube the duck meat. Brown the meat in butter. Cook until the duck is done. Be sure not to overcook. Remove the meat from the pan and set aside. In the same pan, melt 2 1/2 tablespoons of butter and add the flour. Cook and whisk until the mixture is golden brown. In a small saucepan, bring the chicken stock to a boil. Slowly add the flour mixture to the stock, until a thick gravy forms. Season with salt and pepper. Return the duck meat to the pan, heating through. Pour the gravy over the duck meat. Serve with rice.



JANUARY 2009  
CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

JANUARY SUBSISTENCE ACTIVITIES

- Octopus; Clams; Gumboots - Low Tides - First Week of January
- Drinking water source - high tide, all ear except after a heavy rain
- Humpback whale & porpoise - year-round
- White Kings, year-round
- Clams; Mussels; Gumboots during months with "R" because of plankton and red tide
- Purple (iituk) Seaweed - year-round when there is lots of light
- Red Snapper; Winter Black Cod; Crab & Shrimp
- Ducks/Grouse

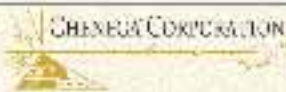


SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 NEW YEAR'S DAY	2	3
4	5	6	7 RUSSIAN	8 ORTHODOX	9 CHRISTMAS	10
11	12	13	14	15	16	17
18	19 M.L. KING JR. DAY	20	21	22	23	24
25	26	27	28	29	30	31





STEAMED CLAMS



SUBSISTENCE  
RECIPE

- 2 dozen cockles or butter clams
- Butter (optional)
- Seal oil (optional)

Wash the clams thoroughly. Place them in a pan with an inch of water. Cover the pot. Bake in the oven until the clamshells open up. The clams can also be cooked on top of a wooden stove or on an open fire. Dip the clams in melted butter or seal oil.



FEBRUARY 2009  
CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

FEBRUARY SUBSISTENCE ACTIVITIES

- Humpback Whale
- Shrimp / Crab / Winter Black Cod
- Sea Otter Skins for Sewing
- Red Snapper
- Ducks/Grouse

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14 VALENTINE'S DAY
15	16 PRESIDENT'S DAY	17	18	19	20	21
22	23	24	25	26	27	28





# HERRING SPAWN

CHENEGA CORPORATION

- Gather the herring spawn on kelp when the tide goes out. Boil water. Add kelp with the spawn to boiling water. Allow to boil until the kelp turns green. It should only take a few minutes. You can either freeze them for later or eat them fresh. They are better fresh when they are nice and crunchy. Discard any with a slimy film. Dunk tem in seal oil or melted butter



## CULTURE PRESERVATION PROGRAM • 2009 SUBSISTENCE CALENDAR

- Clam digging - Knight Island
- Shrimp
- Herring spawn between March, April, May
- Red Snapper / Winter Black Cod
- Sea Otter Skins for Sewing
- Mussels,
- Gumboots
- Ducks / Grouse

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17 ST. PATRICK'S DAY	18	19	20	21
22	23	24	25	26	27 CHENEGA DAY	28
29	30	31				
						



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CHENEGÉ CORPORATION



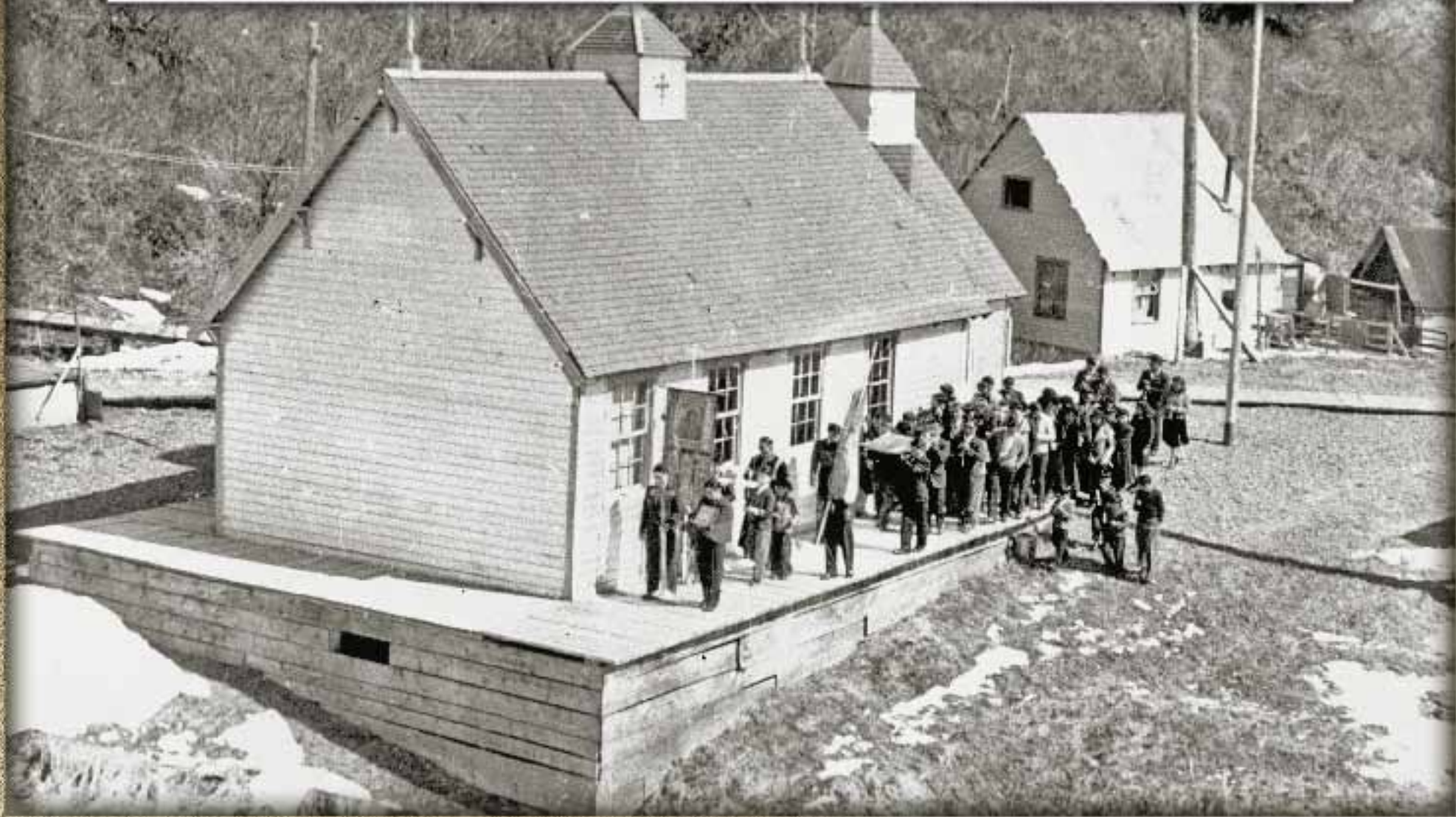
SUBSISTENCE  
RECIPE

“TRADITIONAL EASTER BREAD”

By: MARY KOMPKOFF

■ 4 eggs (room temp.) ■ 2 sticks butter ■ 1 1/2 cups of sugar or 1 can eagle brand milk ■ 1 1/2 cups of raisins ■ 1 1/2 tbsp. salt ■ 2 packets of yeast ■ 1 bag of flour

(Omit sugar if using eagle brand milk, and replace one cup of water with eagle brand) In a bowl add 4 cups of water, salt, butter, and sugar. Heat until butter melts, then cool. In a separate bowl grow yeast in a cup of very warm water (not too warm) with teaspoon of sugar and 2 packets of yeast. Pour first mixture in a big bowl and cool until luke warm, then add beaten eggs, and yeast. Keep adding flour while kneading, one cup at a time, until the dough becomes elastic texture and leaves your hands without sticking. Round the dough and place it in the bowl, cover it with wax paper and a clean dish towel for one hour, until it doubles in bulk. Once raised, punch down the center of dough expelling air pockets, and allow it to raise a second time, let sit for another 30 minutes. Grease desired pans (3 pound coffee cans or 46 ounce juice cans). Once the dough has raised, fill pans half full of dough. Take Crisco and spread it over the top of the dough in the pan to prevent it from burning and bake for one hour at 350 degrees. Frost and decorate as you desire.



APRIL 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

APRIL SUBSISTENCE ACTIVITIES

- Harbor Seal/  
Baby Seal
- Clams
- Halibut (also May, June  
and July)
- Gumboots minus tides
- Red/King Salmon - April  
through May
- Baby Seal Skin for  
Sewing
- Braided Guts/Oil from  
Adult Seals
- Sea Lion Flipper
- Sea lion-less odero during  
this time
- Mussels
- Herring Spawn

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6	7 ANNUNCIATION HOLIDAY	8	9	10 GOOD FRIDAY	11
12 EASTER	13 HOLY MONDAY	14 HOLY TUESDAY	15 HOLY WEDNESDAY	16 HOLY THURSDAY	17 HOLY FRIDAY RUSSIAN ORTHODOX GOOD FRIDAY	18 HOLY SATURDAY
RUSSIAN ORTHODOX HOLY WEEK						
19 RUSSIAN ORTHODOX EASTER	20	21	22	23	24	25
26	27	28	29	30		
						



SUBSISTENCE  
RECIPE

SALMON PIE

CHENEGA CORPORATION

■ 2 unbaked pie crusts ■ 3 pounds Salmon ■ 3 cups rice ■ 2 onions ■ 1 green pepper ■ 2 stalks of celery ■ Salt and Pepper to taste

Cook the salmon and rice to taste. Let cool. Line a pie tin with one layer of pie dough. Dice and sauté all of the vegetables. In a large bowl, mix the vegetables with the salmon and rice. Season with salt and pepper. Pour the mixture into the pie tin. Cover with the second layer of pie dough. Bake in a 350° oven for thirty to forty-five minutes, or until the top of the pie is golden brown.



MAY 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

MAY SUBSISTENCE ACTIVITIES

- Seagull Eggs
- Harbor Seal/  
Baby Seal Skins  
for Sewing
- Bears - Spring Hunt
- Red/King Salmon
- Hooligan Oil
- Dog Salmon Eggs
- Halibut
- Seal Oil
- Seaweed
- Herring Spawns
- Wild Celery Picking  
May - June 30



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5	6	7	8	9
10 MOTHER'S DAY	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25 MEMORIAL DAY	26	27	28	29	30
31						



SUBSISTENCE  
RECIPE

PRESERVED SEAGULL EGGS

CHENEGA CORPORATION

- 1 dozen seagull eggs
- 1 quart of seal oil

Boil the seagull eggs. Let cool. Peel the shells off. In a large jar, add the seal oil and peeled seagull eggs. Be sure the eggs are covered by the seal oil. Store in a cool, dark place. Preserved eggs will last indefinitely.



JUNE 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

JUNE SUBSISTENCE ACTIVITIES

- Seagull Eggs
- Harbor Seal/  
Baby Seal Skins  
for Sewing
- Berries—High Bush
- 2nd Run Pink/Dog  
Salmon
- Halibut
- Seaweed
- Wild Celery

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3 CHENEGA MEMORIAL DAY SERVICE AND CELEBRATION	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21 FATHER'S DAY	22	23	24	25	26	27
28	29	30				
						



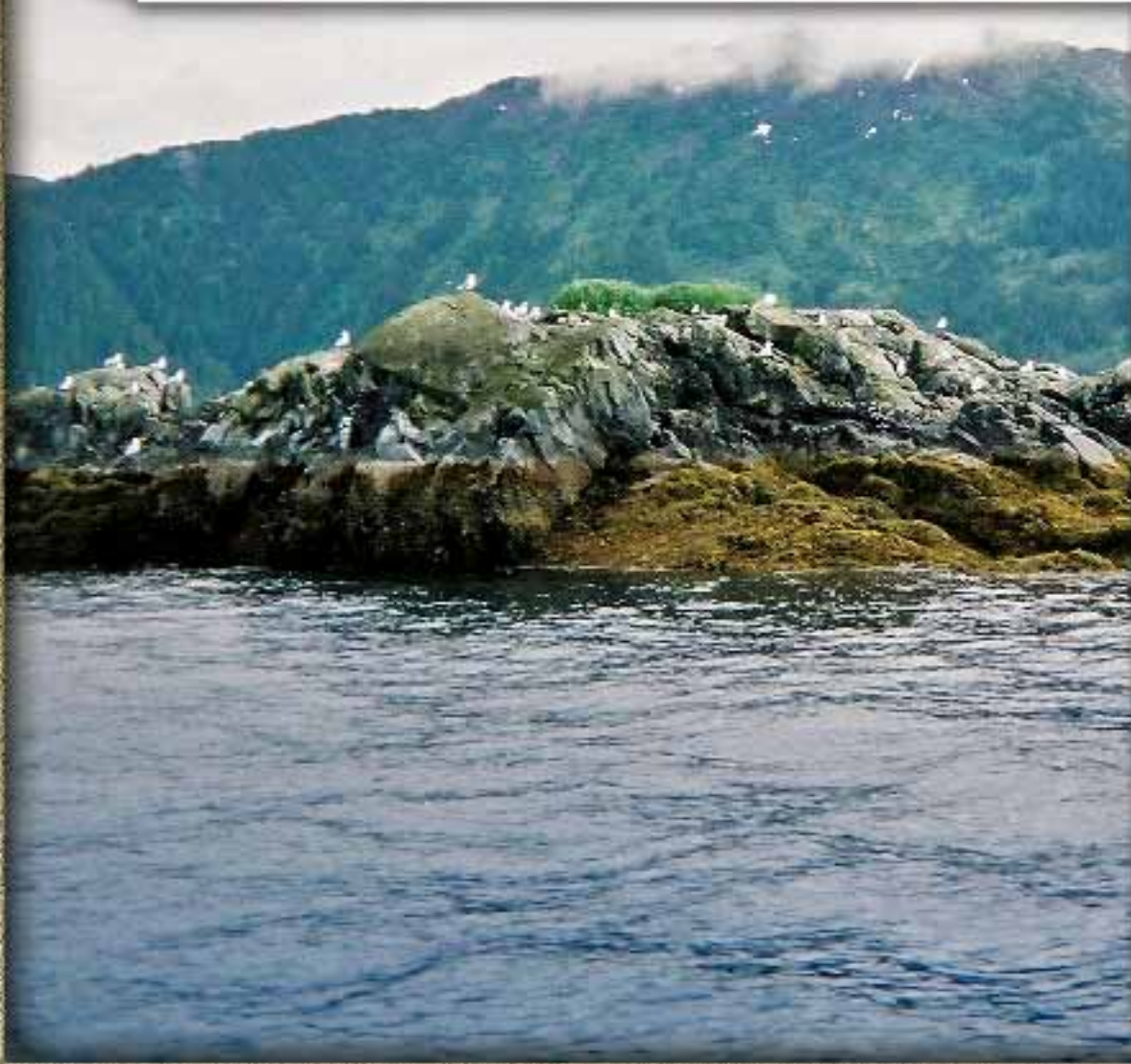
SUBSISTENCE  
RECIPE

MUNYUQED SEAL

CHENEGA CORPORATION

- 1 seal
- Several Alder sticks
- 2 onions (optional)
- Salt and Pepper to taste

Clean and butcher the seal. Place the meat on the alder sticks – the ribs, heart, kidneys and liver are some of the best parts. Cook the meat over an open flame. Serve with diced onions and sprinkle with salt and pepper. Also good with other condiments, such as mustard and ketchup.



JULY 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

JULY SUBSISTENCE ACTIVITIES

- Berries–High Bush (Utsut)
- Halibut
- Beebles
- Salmon & Low Blueberries
- Butchkie / Gung-Gungs
- Pink & Dog Salmon
- Seagull Eggs
- Baby Seal Skins for Sewing

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4 INDEPENDENCE DAY
5	6	7	8	9	10	11
12 ST. PETER & PAUL HOLIDAY	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	



SUBSISTENCE  
RECIPE

BLUEBERRY JAM

CHENEGA CORPORATION

■ 5 cups blueberries

■ 7 cups of sugar

■ 1 packet pectin

■ 1 lemon

Clean the blueberries, removing any leaves and twigs. Bring the blueberries and sugar to a boil in a large pot, stirring constantly. Be careful not to burn them. Once they have come to a boil, let them cook for five minutes. Be sure to mash the mixture real well. A potato masher works well. Add the pectin and a squeeze of lemon juice to the mixture. Boil everything for another five minutes. Turn off the heat and skim the foam off the surface of the jam. Pour the jam into the jars. pour about a quarter of an inch of wax into each jar. Let everything cool; then store the jam.



AUGUST 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

AUGUST SUBSISTENCE ACTIVITIES

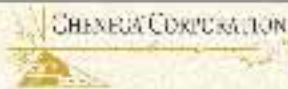
- Beebles—August 1-15
- Lowbush Blueberries (Cuaq)
- High Bush Berries
- Pink Salmon up the creek
- Seals any Fall Month
- Gumboots, anytime tide is out
- Crowberries—Fall Months
- Currents—End of August
- Deer Hunting—August 31 to Dec 31
- 3rd Run Silver Salmon
- Goat Hunting Season—August 15

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
			TRANSFIGURATION HOLIDAY			
23	24	25	26	27	28	29
30	31					



SUBSISTENCE  
RECIPE

HIGH BUSH CRANBERRY JELLY



- 5 cups high bush cranberry juice
- 7 cups of sugar
- 4 tablespoons lemon juice
- 1 package pectin or Sure-Jell

In a saucepan, bring the high bush cranberry juice and sugar to a boil. Add the butter and pectin. Stir well. Bring back to a hard boil, stirring constantly for one minute. Remove the mixture from the heat. Skim the foam from the surface of the jelly, pour into clean jars, and seal.



SEPTEMBER 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

SEPTEMBER SUBSISTENCE ACTIVITIES

- Deer Hunting
- Seal and Goat Hunting
- Moose Hunting
- Porcupine Hunting
- 3rd Silver Salmon Run
- Low Bush Blueberries
- High Berry Cranberry / Currents
- Crowberries / Blackberries

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	7 LABOR DAY	8	9	10	11	12
13	14	15	16	17	18	19
20	21 BIRTH OF THEOTOKOS HOLIDAY	22	23	24	25	26
27 VENERATION OF THE CROSS HOLIDAY	28	29	30			





SUBSISTENCE  
RECIPE

GUMBOOT RICE

CHENEGA CORPORATION

■ 1 dozen gumboots, cooked ■ 3 cups rice, cooked ■ Black seaweed ■ 1/2 cup fresh salmon eggs ■ 1 onion ■ 3 tablespoons seal oil or olive oil

Slice the gumboots and onion and mix with the rice in a large bowl. Cut the seaweed into long strips and add to the mixture. Combine everything with seal oil or olive oil. Other seafood may be added to the rice as desired.



OCTOBER 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

OCTOBER SUBSISTENCE ACTIVITIES

- Deer Hunting
- Goat Hunting
- Seal Hunting
- Clams
- Cranberries after first frost, approximately October 15
- Ducks/Grouse

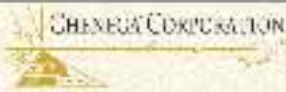


SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5	6	7	8	9	10
11	12 COLUMBUS DAY	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31 HALLOWEEN



SUBSISTENCE  
RECIPE

GRILLED SPRUCE GROUSE



- Several Spruce Grouse breasts
- Store-bought marinade (your choice)
- Several slices of bacon

Cut the spruce grouse breasts into thirds. Marinate for several hours or overnight in the marinade. Once the grouse has marinated, wrap each piece with a slice of bacon. Grill until the meat is done.



NOVEMBER 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

NOVEMBER SUBSISTENCE ACTIVITIES

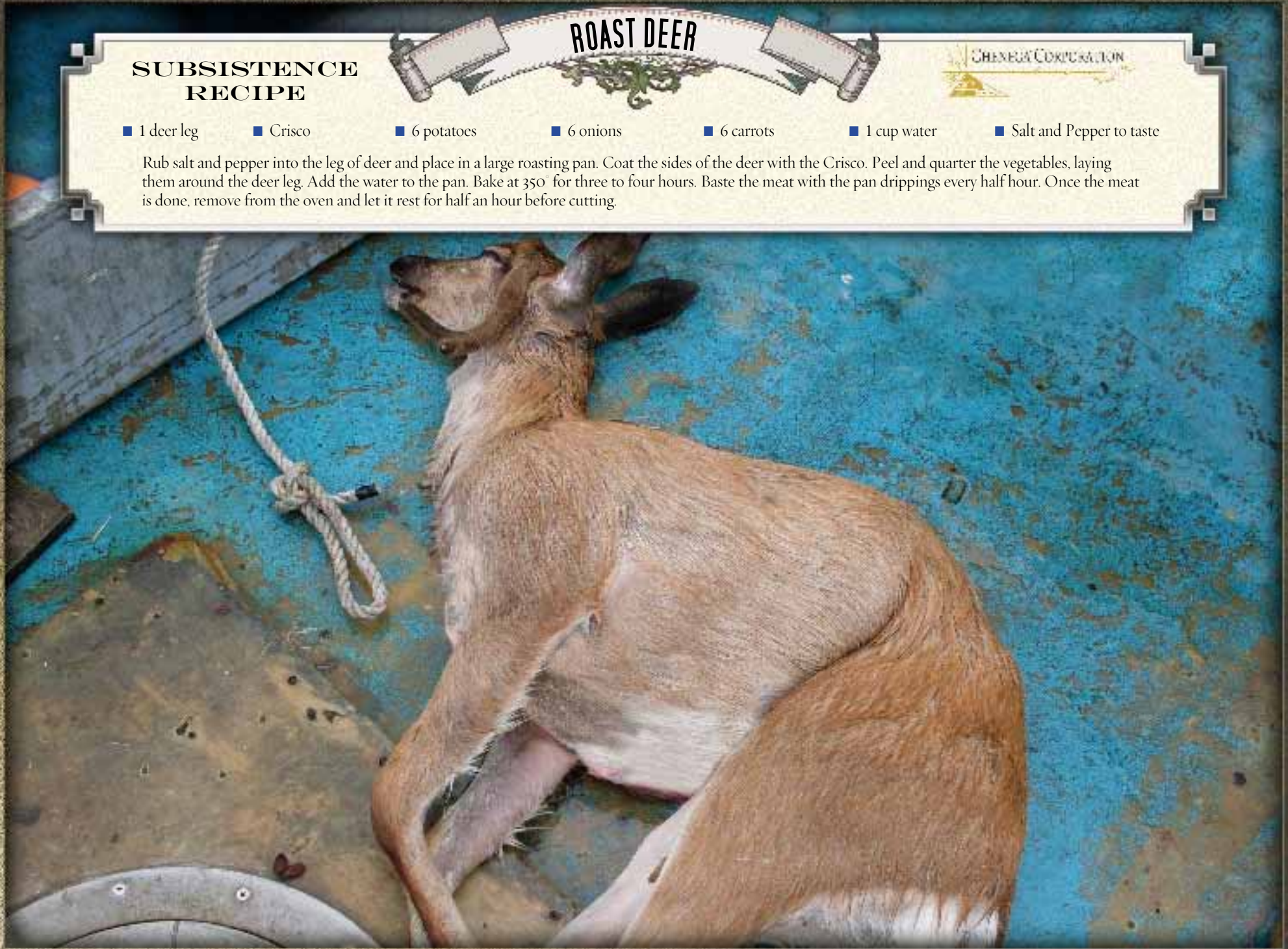
- Humpback Whales
- Deer, Goat, and Sea Otter Hunting
- Sew Skins
- Red Snapper
- Black Cod - November through March
- Clams
- Sea Otter hun for skins for sewing
- Ducks/Grouse



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11 VETERAN'S DAY	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26 THANKSGIVING DAY	27	28
29	30					







SUBSISTENCE  
RECIPE

ROAST DEER

CHENEGA CORPORATION

- 1 deer leg
- Crisco
- 6 potatoes
- 6 onions
- 6 carrots
- 1 cup water
- Salt and Pepper to taste

Rub salt and pepper into the leg of deer and place in a large roasting pan. Coat the sides of the deer with the Crisco. Peel and quarter the vegetables, laying them around the deer leg. Add the water to the pan. Bake at 350° for three to four hours. Baste the meat with the pan drippings every half hour. Once the meat is done, remove from the oven and let it rest for half an hour before cutting.



DECEMBER 2009

CULTURE PRESERVATION PROGRAM · 2009 SUBSISTENCE CALENDAR

DECEMBER SUBSISTENCE ACTIVITIES

- Humpback Whales
- Deer, Goat & Sea Otter Skin Sewing
- Shrimp
- Crab
- Clams
- Red Snapper
- Winter Black Cod
- Deer Hunting
- Ducks/Grouse

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19 ST. NICHOLAS (PATRON SAINT OF TRAVEL)
20	21	22	23	24	25 CHRISTMAS DAY	26
27	28	29	30	31		





# The Symbolism and Meaning BEHIND THE Chenega Corporation Logo

## CHENEGA CORPORATION

- 1 The three feathers** on the harpoon symbolize the Corporation's dedication to provide, protect, and preserve corporate stability and profitability for future generations.
- 2 The harpoon** represents the Chenega people's way of life. Subsistence hunting by the village was, and still is an important part of life in Chenega Bay.
- 3 Old Chenega Village.** Preserving Our Native Culture/Land
- 4 Alutiq hunting visor.** The visor is a useful tool in many ways. It focuses the hunter's senses – both sight and hearing – on the important task of hunting prey. The visor represents the Corporation's focus on the future, and dedication to its goals.

# 2010

*at-a-glance calendar*

### JANUARY

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24/31	25	26	27	28	29	30

### FEBRUARY

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28						

### MARCH

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

### APRIL

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

### MAY

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

### JUNE

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

### JULY

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

### AUGUST

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

### SEPTEMBER

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

### OCTOBER

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24/31	25	26	27	28	29	30

### NOVEMBER

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

### DECEMBER

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	