



Dickey Melton, a Siletz Tribal member, has just opened a deli and coffee house at 425 SW Coast Highway in Newport, Ore. He serves sandwiches, soup, and coffees.

### Jack's recipes, con't from page 11

#### Orange, Walnut and Red Leaf Lettuce Salad

- \* bunch red leaf lettuce
- 1 orange
- ~ cup walnuts, toasted
- Juice of \* lemon
- 1 tablespoon canola or vegetable oil
- Salt and pepper to taste

Prepare the lettuce by stacking the rinsed leaves. Cut off the stem ends and then slice with a knife diagonally along each side of the rib. Alternate cuts will produce a V-shaped base at the cut end. Continue cutting 1-inch-wide slices until the pile of lettuce leaves is cut up. Tear larger pieces into bite-size pieces.

Peel the orange with a sharp knife. To do this, cut off a slice at the top and bottom of the orange. Rest the orange on a cut end and then slice off strips of orange rind until the entire orange is peeled.

Remove the orange segments by cutting along the membranes between the segments. Reserve the segments. Squeeze the remaining orange pulp with your hands to extract the juice. Reserve the juice.

Toast the walnuts, being careful not to burn them. Make a vinaigrette from the orange juice, the lemon juice, the oil and salt and pepper to taste. Toss the pieces of lettuce with the vinaigrette

and place on salad plates. Arrange the orange segments informally on the lettuce. Crush the toasted walnuts and sprinkle them on top.

#### Pork Loin Chops Stuffed with Apples and Apricots

- \* Granny Smith apple, cut in small dice (does not have to be peeled)
- 6 tablespoons canned apricots, chopped
- 2 boneless pork loin chops (about 1/2 inch thick)
- Salt and pepper to taste
- 1 teaspoon cumin or thyme
- 1 tablespoon butter

Prepare the boneless pork chops for stuffing by cutting a pocket in each chop. To do this, cut a 1-inch deep incision at one end of the chop. Then insert a knife into the chop and enlarge the pocket, cutting so that the meat is of equal thickness on each side of the cut.

For the stuffing, dice half a Granny Smith apple and mix with 3 tablespoons chopped canned apricots. Fill the cavity of each chop with this mixture.

Season the chops with salt and pepper and either ground cumin or thyme.

Sear the chops in an oiled, oven-safe frying pan at medium heat. When the chops are browned, finish cooking by placing the pan in the oven at 425 degrees for about 15 minutes.

## Tribal Member News Wanted

Siletz News is looking for information about tribal members similar to the articles you see on pages 11-13. We're looking for positive news about you, someone in your family, or someone you know.

Give us a few details and we'll write the story. Or if something has been written about you, send us a copy and we'll get permission to print it in Siletz News. Send us photos and we'll be sure to get them back to you. Don't worry - we'll still keep the birthday, anniversary, and holiday wishes on the back page.

You can reach us at 1-800-922-1399, ext. 291 or 293; fax 541-444-2307; or [pias@ctsi.nsn.us](mailto:pias@ctsi.nsn.us).

### Adolph Tronson - 1929-2001

Adolph Tronson of Lincoln City, Ore., died Feb. 7, 2001, at age 72 of natural causes.

Adolph was born in Toledo, Ore., on Jan. 29, 1929. In the Army, he was stationed in Germany. He was a graduate of the University of Southern California in math and he taught undergraduate math at the university. Adolph was an original charter member of the Confederated Tribes of Siletz Indians. He always said he was "built by a computer and destroyed by reality."

He was married to the late Betty Hicks. Survivors include daughter Crystal Ann Baker-Martin and son-in-law Antone Martin Sr., both of Lincoln City, Ore.; grandchildren Florieen Hutchinson, Robert Hutchinson, Gary Hutchinson Jr., Madeline Meza, Junior Gonzalez, Rocky Gonzalez, and Manuel Meza; and great-grandchildren Angel Hutchinson, Angel Joy Hutchinson, Edi Hutchinson, Gloria Hutchinson, Sylvia Hutchinson, and Daniel Shadowbear.

Services were held at the Siletz Tribal Community Center on Feb. 16. Interment was at Paul Washington Cemetery in Siletz, Ore.

Serve with a sauce made by heating approximately 3 tablespoons of the apricots and their juice in a pan, removing the pan from the heat, and then whisking in 1 tablespoon butter. Spoon sauce over the chops.

#### Roasted Mashed Yams

- 1 pound whole, unpeeled yams
- Salt and pepper
- ~ teaspoon brown sugar

Place yams in a baking dish with a little water. Cover the dish with aluminum foil and roast at 500 degrees for about 40 minutes. After the yams are cooked, mash and season with salt and pepper. Sprinkle with brown sugar.

#### Roasted Delicata Squash

- 1 delicata squash

Cut the squash in half lengthwise. Scrape out seeds. Place, cut side down, in a baking dish with a little water. Roast uncovered at 350 degrees for about 20 to 30 minutes.

#### Lemon Sabayon Over Ripe Pear

- 4 egg yolks
- ~ cup granulated sugar
- Juice of \* lemon
- 2 tablespoons water
- 1 Bosc pear

Separate 4 eggs. Beat the yolks until they are frothy and develop body. Add the sugar, lemon juice and water. Beat over medium heat until the yolks reach the ribbon stage. Remove the bowl or pan from the heat frequently to regulate the temperature; otherwise, you can end up with scrambled eggs. The ribbon stage has been reached when the ribbons of beaten egg that fall from the whisk take a few seconds to flatten out when they fall back into the bowl.

Pour the sabayon over slices of ripe pear (or other fresh fruit, if you prefer).

#### Settling the Bill

- 1 head red leaf lettuce: 89 cents
- 1 orange: 53 cents
- 1 lemon: 59 cents
- Walnuts: 99 cents
- boneless pork loin chops: \$2.57
- 1 Granny Smith apple: 39 cents
- 1 can Libby's Island Apricots: 69 cents
- 1 delicata squash: 79 cents
- golden yams: 92 cents
- 1 Bosc pear: 50 cents
- 6 eggs: 89 cents
- Total: \$9.75