

A SWIMMING SUCCESS – In February 2009, the Siletz Tribal Head Start Parent Committee received \$1,738.60 for graduation materials and swimming lessons at the Toledo Pool.

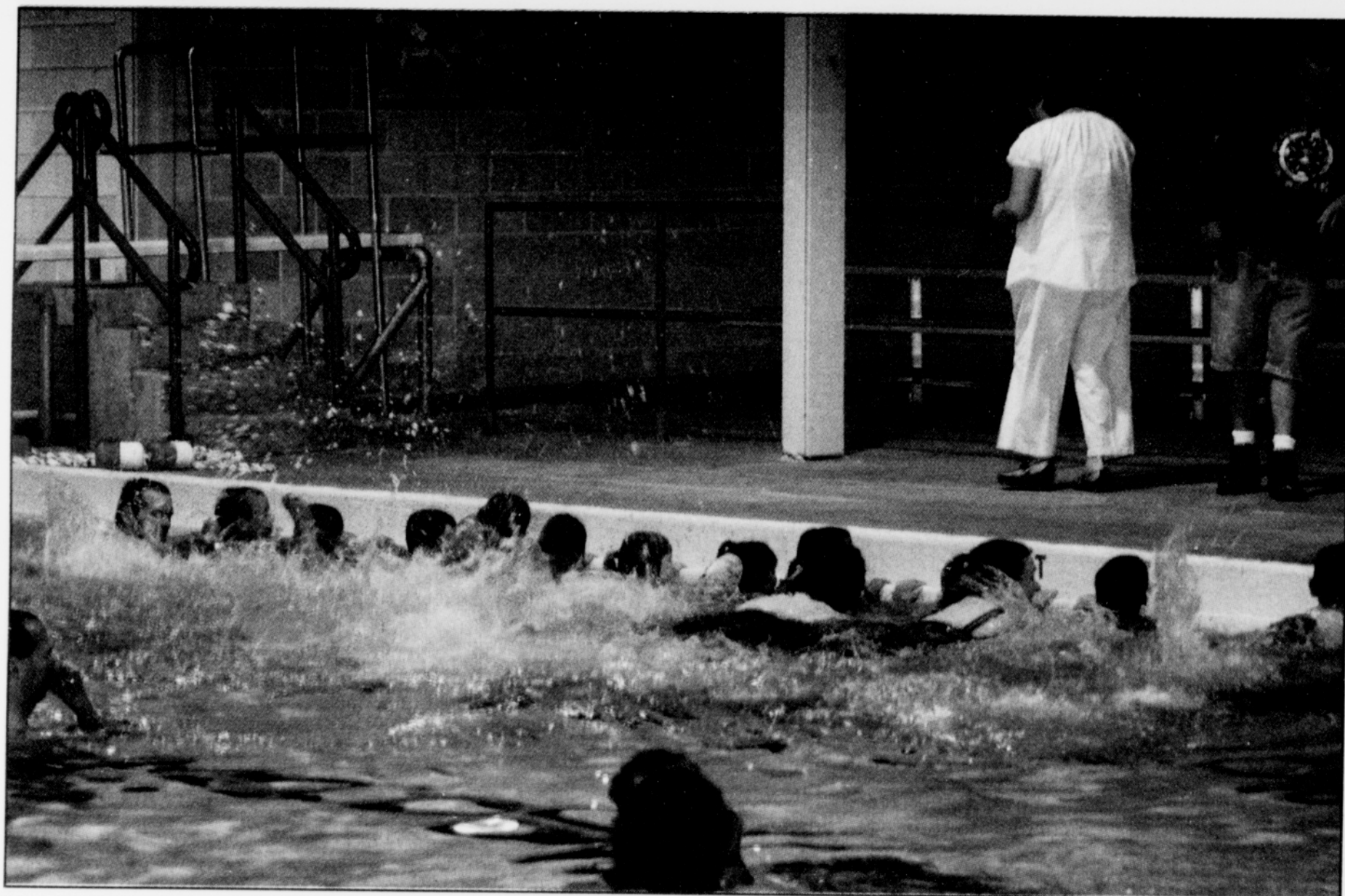


Photo by Natasha Kavanaugh

BOOST FOR THE FUTURE – The Siletz Booster Club received \$6,250 in November 2008 to purchase a 40'x40' wrestling mat and mat tape for the Siletz Mat Club and the Siletz Valley Early College Academy wrestling team.

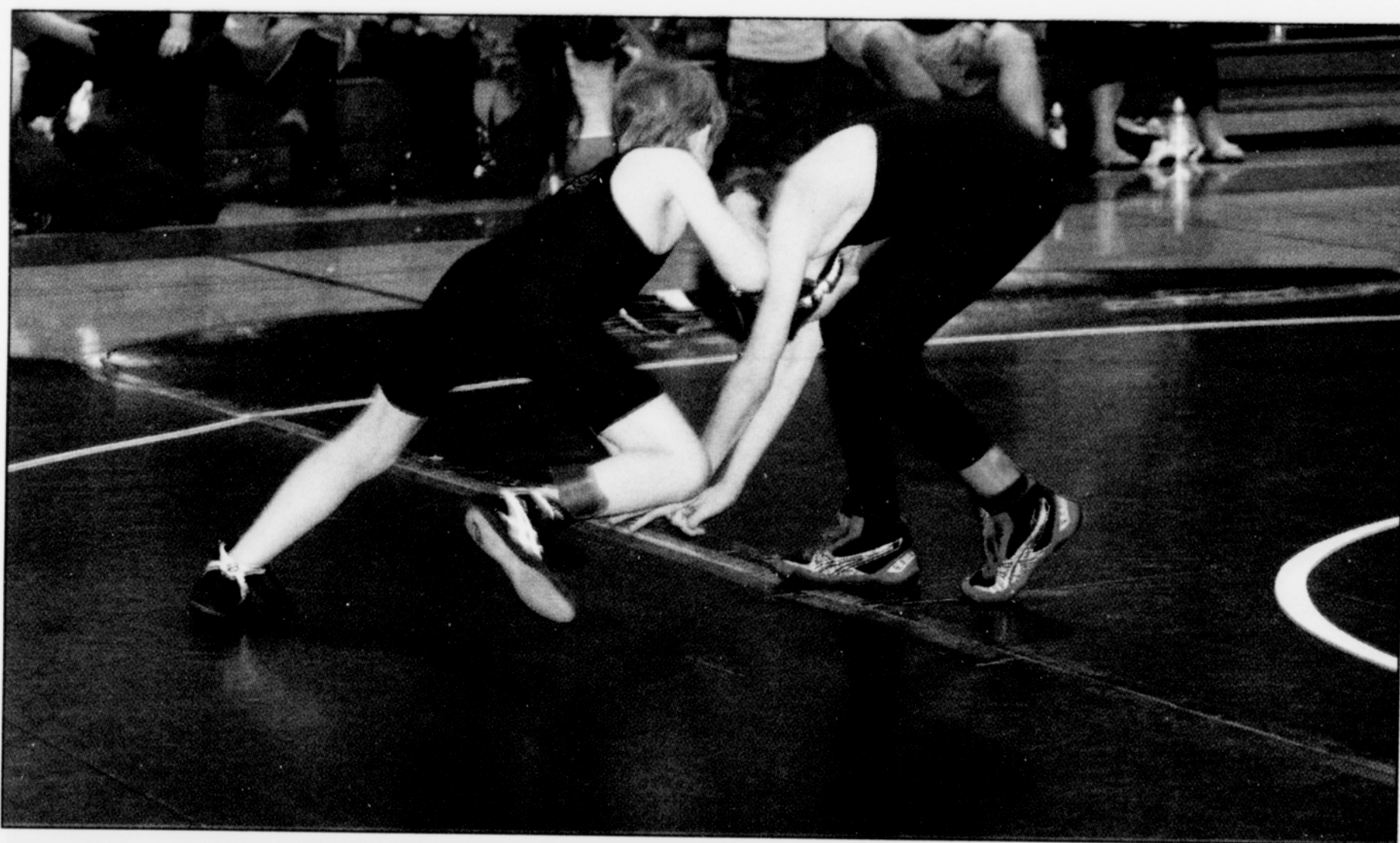


Photo by Natasha Kavanaugh

2009 Rez Kitchen Tour a Success; Event Set to Continue in 2010

The inaugural Rez Kitchen Tour event was held Nov. 19-20 at Chinook Winds Casino Resort. Funded by a grant from the Spirit Mountain Community Fund and co-sponsored by Chinook Winds Casino Resort, Siletz Tribal Business Corporation and the Indian Land Tenure Foundation, the event hosted chefs from eight of the nine Oregon Tribal casinos in a two-day culinary competition. Spirit Mountain Casino entered two teams into the competition.

Day one of the competition included a timed, two-hour window for each team to prep, prepare and present two dishes in a closed event to a guest panel of three judges. Each team was required to prepare one dish that contained salmon (universal food source in Oregon's Indian country); the second dish was chef's choice. An emphasis was placed on use of traditional foods.

Guest judges included:

- Siletz Tribal member Chef Jack Strong, who works at Salish Lodge in Snoqualmie, Wash.
- Clifford Shippentower, Umatilla Tribal member, resides in Skamania, Wash., and owns Wolf Song Fisheries. Wolf Song Fisheries makes traditional foods, including dried and smoked salmon, and processes huckleberries.
- Chef Rob Pounding is the chef and owner of the Blackfish Café in Lincoln City, Ore. Rob was instrumental in starting the culinary institute in Lincoln City.

Day two of the competition was open to the general public. Each of the nine

chef's booths was open for sampling of foods prepared by each of the teams. Each member of the public was given one ballot to vote for the booth that prepared the food most to their liking. Balloting ended at 3 p.m. and more than 400 votes were cast.

Additionally, five teams of chefs showcased their culinary talents on the main stage. Although not part of the competition, these teams prepared foods and provided taste samples to the audience.

The Indian Land Tenure Foundation sponsored a special award for best use of a raw product gathered from Indian land and used as part of the competition. The winner of this special award was Spirit Mountain Team #2 – Jake Johnson and Manuel Diaz.

Other winners of the competition include:

- 1st Place: Spirit Mountain Team #1 – Raymond Nelson and Carl Hoover
- 2nd Place Tie: Seven Feathers Casino – Alan Freeman, Brandy Stumpe and Lucas Schrock – and – Wildhorse Casino Resort – Brian Von Eggers and Bruce Mecham
- 3rd Place: Spirit Mountain Team #2 – Jake Johnson and Manuel Diaz
- People's Choice Award: Chinook Winds Casino Resort – Brenda Friedrich, Douglas Brown and Geno Standfill

The Rez Kitchen Tour is slated to be an annual event and the Tribal Tourism Working Group will select the location for the 2010 event.