



King graduates warfare school

QUANTICO, Va. — U.S. Marine Corps Capt. Ryan T. King, son of Dave and Judy King of Greenville, Pa., graduated May 12 from the U.S. Marine Corps Expeditionary Warfare School Quantico, Va. Guests and presenters at the ceremony included high-ranking officials within the Marine Corps.

Expeditionary Warfare School was established at Quantico as the Amphibious Warfare School in 1921. The nine-month course provides career-level professional military education, with emphasis on combined arms operations, warfighting

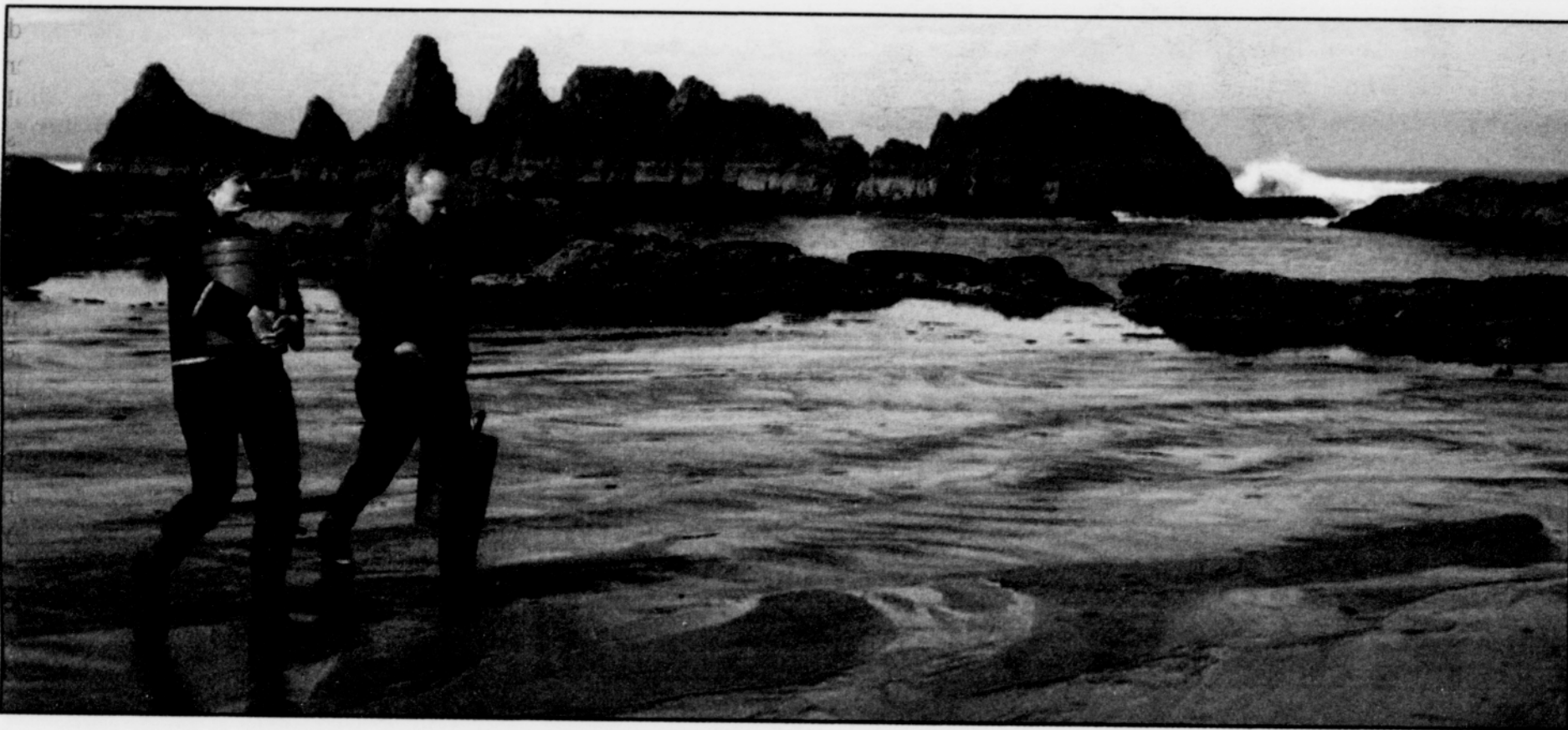
skills, tactical decision-making and Marine Air Ground Task Forces in amphibious operations. It prepares Marine captains to function as commanders and staff officers at appropriate levels within the Operating Forces and Supporting Establishment. In addition, it provides career-level professional military education to selected officers from the Marine Corps Reserve.

King, who has served in Iraq and Afghanistan, is currently en route to serve as an artillery officer at Marine Corps Base Camp Pendleton, Calif.

Courtesy photo

U.S. Marine Corps Capt. Ryan T. King, show here with his parents, Dave and Judy King of Greenville, graduated May 12 from the U.S. Marine Corps Expeditionary Warfare School in Quantico, Va.

Mussels, con't from page 1



Courtesy photos by Chris Crawford

A mussel is shown up close (above).

Sharla Robinson and Bud Lane (left) gather mussels on a sunny day during a minus-tide near Seal Rock.

sels because they are necessary for her Healthy Traditions program. She already had gone once several days before and planned to go again that weekend on top of her regular work schedule. I definitely could tell she was dedicated to bringing traditional foods back to our community.

Once out in the mussel beds (areas with a high concentration of mussels), Robinson and Lane used their highly specialized equipment (crowbars) to retrieve the mussels from the rocks. As I found out, it takes a lot of work and a crowbar definitely is needed to pry up the mussels.

When in their larval stage, mussels excrete a goo that acts just like a natural glue, solidifying as strands firmly grip onto the rocks. I learned from Bud that in the '70s, gross over-harvesting of mussels occurred primarily because a high Eastern Asian immigrant population used them as a primary food source. It's much better now, though, as you can go out to Seal Rock at any low tide and see large clumps of mussels all over.

We collected our bucketfuls of mussels and headed back to the school to meet with Cova St. Onge, who would co-teach

the traditional foods lesson with Robinson. The two of them took two groups of classes throughout the day — first and second grades, then third and sixth.

Starting out the lesson, St. Onge got the group's attention by having them sing *Twinkle, Twinkle Little Star* in Athabaskan. I was very impressed with how well they had the song memorized. Robinson and St. Onge went over with the group how mussels grow, where they can be found and, most important of all, how to eat them.

Lesson wasn't just about mussels

As the mussels cooked, Robinson and St. Onge taught the students about other edible sea life, such as sea roses (green

sea anemone) and bull kelp. The students (and I) learned a lot from them about our traditional foods.

Unfortunately, not all of the students were allowed to try the mussels because the school, on short notice, mandated signed permission slips for any students who wanted to eat mussels. Of the ones who did try them, though, opinions were definitely varied.

While some vocalized their dislike of the mussels, others took an immediate liking to them. Even the students who didn't care for the taste were interested in what Robinson and St. Onge had to teach them.

As part of the requirements to graduate from Siletz Valley Early College Academy, all seniors are required to do at least two work-experience days totaling 16 hours of hands-on learning about careers. For one of my job shadows, I approached Diane Rodriguez about learning how *Siletz News* was run and maybe even helping on it myself.

I had no idea I'd actually be able to do something like this! It was definitely a fun experience being able to act like a real reporter and write this story.

Students at Siletz Valley Schools (far left) ask Sharla Robinson and Cova St. Onge questions about mussels.

Isaac (left) says he likes them.

