

Birth of a new tradition: Buy local for holidays, help small businesses

As the holidays approach, this year can be different. Americans can give the gift of genuine concern for other Americans. There no longer is an excuse that, at gift-giving time, nothing can be found that is produced by American hands. Yes, there is!

It's time to think outside the box. Who says a gift needs to fit in a shirt box, wrapped in Chinese-produced wrapping paper?

Here are some suggestions for buying local and reducing waste:

- Everyone – well almost everyone – gets their hair cut. How about gift certificates from your local American hair salon or barber?
- Gym membership? It's appropriate for all ages of people who are thinking about improving their health.
- Who wouldn't appreciate getting their car detailed? Small, American-owned detail shops and car washes would love to sell you a gift certificate or a book of gift certificates.
- Are you one of those extravagant givers? Perhaps that grateful gift receiver would like:
 - the driveway sealed
 - the lawn mowed for the summer
 - the driveway plowed all winter
 - games at the local golf course
- There are many owner-run restaurants and all of them offer gift certificates.
- If your intended isn't the fancy eatery sort, what about a half-dozen breakfasts at the local breakfast joint?
- How many people couldn't use an oil change for their car, truck or

motorcycle, done at a shop run by the American working guy or gal?

- Remember, this isn't about big national chains – this is about supporting your hometown Americans with their financial lives on the line to keep their doors open.

Thinking about a heartfelt gift for Mom? She would love the services of a local cleaning service for a day.

OK, you were looking for something more personal:

- Local craftspeople spin their own wool and knit it into scarves.
- They make jewelry, baskets, pottery and beautiful wooden boxes.
- Plan your holiday outings at local owner-operated restaurants and leave your server a nice tip.
- How about going out to see a play or ballet at your hometown theatre? Musicians need love too, so find a venue showcasing local bands.
- If you have money to burn, leave the mailman, trash guy or babysitter a nice big tip.
- Christmas is now about encouraging American small businesses to keep plugging away to follow their dreams. When we care about other Americans, we care about our communities and the benefits come back to us in ways we couldn't imagine.
- This is the new American Christmas tradition.

If you have any questions, please call the Siletz Tribal Energy Program staff. We can be reached toll-free at 800-922-1399, ext. 1276, 1271 or 1300; or by e-mail at step@ctsi.nsn.us.

Laptops available for students

Laptop computers are available for Siletz higher education and AVT students who meet the computer program eligibility requirements.

For more information please, visit the Tribe's website under the Member Login area. Once logged in, select Tribal Services, Other Depart., Computers for updated program information or a laptop application.

You also can contact Rosie Williams or Darlene Carkhuff at 800-922-1399, ext. 1200 and 1201, or direct at 541-444-8200 and 541-444-8201.

Do you plan to apply for Tribal education funds?

Some requirements and deadlines to keep in mind

1. The once-a-year annual deadline for funding is June 30 of each year (for funding for the upcoming fall semester or academic year).
2. Students must apply for FAFSA (Free Application for Federal Student Aid) at fafsa.ed.gov between Jan. 1-31 each year. Your application for Tribal funding will not be accepted if you do not meet this deadline.

Elders Council Meeting

Dec. 10 • 1-4 p.m.

Chinook Winds Golf Resort

For more details, contact **Rachelle Endres** at 800-922-1399, ext. 1261; 541-444-8261; or rachellee@ctsi.nsn.us

Landscaping RFPs needed for Chemawa Station, Toledo Mill

We currently are looking for bids from Tribal members on an RFP to provide landscaping services at the Chemawa Station property for the 2012 calendar year.

All interested parties can contact Brenda Bremner or Stephen Larrabee to get information on the RFP, which is due Dec. 20. The complete RFP can be found on the STBC website – stbcorp.net

Bremner can be reached by e-mail at brendab@ctsi.nsn.us and by phone at 541-444-8204 or 800-922-1399, ext. 1204. Larrabee can be reached by e-mail at slarrabee@stbcorp.net and by phone at 541-994-2142 or 877-564-7298.

Additionally, STBC has an RFP for landscaping and drainage ditch cleanup at the Tribe's Toledo Mill property. Please visit the STBC website or call for more information.

2012 Lincoln County Native graduation/senior celebration set

The Lincoln County Indian Education Program will host a Native Graduation and Senior Celebration at Chinook Winds Casino Resort on June 11, 2012, from 2-6 p.m. There are approximately 55 Native students in Lincoln County.

If you would like to assist with fundraising for the reception, donations or making the gifts, please contact Juanita Whitebear at 541-996-2115 or 541-557-1614, or Patty Socha-Paul at 541-444-1100.

CTSI Jobs

Tribal employment information is available at ctsi.nsn.us.

Note: "Open Until Filled" vacancies may close at any time. The Tribe's Indian Preference policy will apply. Tribal government will not discriminate in selection because of race, creed, age, sex, color, national origin, physical handicap, marital status, politics, membership or non-membership in an employee organization.

CTSI constantly is looking for temporary employees to cover vacancy, vacations, maternity leave and extended sick leave. If you are retired, a homemaker or a student and are looking for temporary work that can last from two weeks to 12 weeks, please submit a temporary application for the temp pool.

December USDA distribution dates

Siletz

Thursday	Dec. 1	9 a.m. – 3 p.m.
Friday	Dec. 2	9 a.m. – 3 p.m.
Monday	Dec. 5	9 a.m. – 3 p.m.
Tuesday	Dec. 6	9 a.m. – 3 p.m.

Optional: for more flavor, add 1 can chicken broth
*commodity

Preparation

1. Boil noodles until soft, then drain.
2. Add beef and juice from can or thawed beef.
3. Add canned corn and juice.
4. Add green beans and juice.
5. Add sliced potatoes and juice.
6. Add stewed or diced tomatoes and juice.
7. Optional: Add 1 can chicken broth.
8. Cook in a covered stock pot/big pot on medium-low heat for 35-40 minutes. Check every 10 minutes and stir.
9. Add whatever spices you like and enjoy.

Salem

Monday	Dec. 19	1:30 – 6:30 p.m.
Tuesday	Dec. 20	9 a.m. – 6:30 p.m.
Wednesday	Dec. 21	9 a.m. – 4:30 p.m.
Thursday	Dec. 22	9 – 11 a.m.

The following recipe is from Joseph Luledjian, who took fourth place in our recipe contest. I hope you get a chance to try this at home. It's very good.

Beef Noodle Stew

Ingredients

- * 2/3 bag of rotini pasta or egg noodles
- * 1 24-ounce can of beef or 1 pound frozen beef
- * 2 cans of whole kernel corn
- * 1 can green beans
- * 1 can sliced potatoes
- * 1 can stewed or diced tomatoes

You can reach us at our Siletz warehouse at 800-922-1399, ext. 1393 or 1279, or you can call direct at 541-444-8393 or 541-444-8279.

Joyce Retherford
USDA Food Program Director
Derek Simmons
USDA Food Program Clerk