

Strong wins Indian chef cook-off, includes heirloom tomatoes in each dish

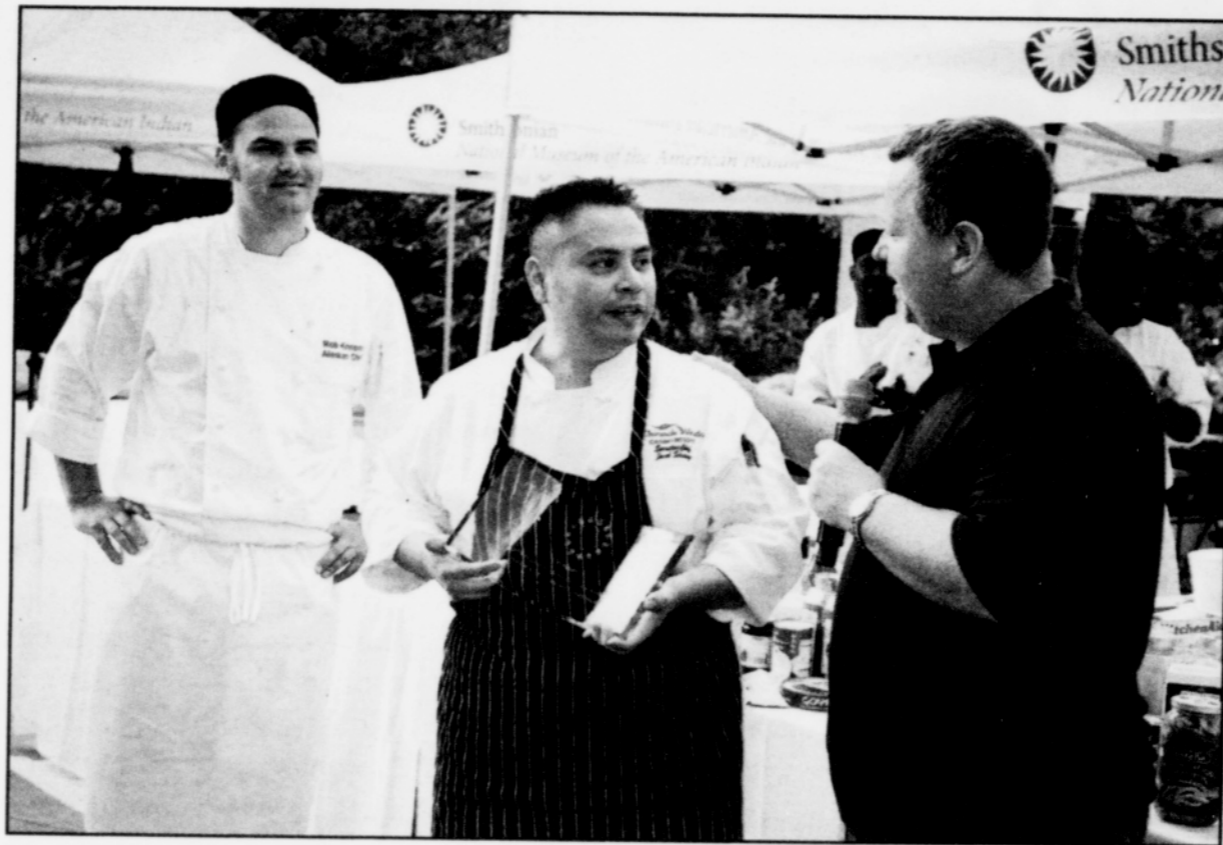
Power issues, sharing refrigerator and stove top add to challenge

By Diane Rodriguez

Tribal member Jack Strong took first place in an *Iron Chef*-style cooking competition held at the National Museum of the American Indian in Washington, D.C., as part of the annual Living Earth Festival.

Strong is the executive chef at Chinook Winds Casino Resort in Lincoln City, Ore. On July 22, he competed against Chef Rob Kinneen (Tlingit) in preparing six dishes in one hour – two appetizers, three entrées and one dessert. Each dish included this year's surprise ingredient – heirloom tomatoes, which the chefs learned of about 10 days prior to the cook-off.

"In competitions like this, there are always unforeseen challenges. My refrigerator didn't work and I had to share my competitor's full fridge. We were using a lot of pots and pans and continually washing them after use for another dish. We had some other power issues that kept us from using plugged-in equipment for pockets of time. We had to share a four-burner stove top, so I used the charcoal grill for a lot of boiling and cooking, more than just grilling," said Strong, indicating that the only things he brought from home for the competition were his knives, uniform and cedar paper. "In a cook-off like this, you have to constantly adjust your dishes based on what's available, what cooked in time. It was very challenging and a lot of fun."



Courtesy photo by R.A. Whiteside, National Museum of the American Indian

Chef Rob Kinneen (left) looks on as Jack Strong, executive chef at Chinook Winds Casino Resort, accepts his first place award from Richard Hetzler (right), emcee of the *Iron Chef*-style cook-off and chef at the Mitsitam Café at the National Museum of the American Indian.

Strong prepared the following items during the competition:

- Appetizer 1: A trio of tomatoes – chunky tomato soup with a shrimp pillow, salmon and tomato tartare and a refreshing shot of tomato water
- Appetizer 2: Second trio of tomatoes – tomato confit with steamed mussels, heirloom tomato salad with puffed amaranth and tomato tapioca
- Entrée 1: Seared duck breast served atop quinoa, duck leg confit and heirloom tomatoes with a charred heirloom tomato and dried chili sauce
- Entrée 2: Cedar paper-wrapped salmon with melted leeks, potato coins, pickled seabans topped with a tomato-shrimp and mussel relish
- Entrée 3: Chili-rubbed bison hanger steak served atop an heirloom tomato and mixed bean ragout

- Dessert: Heirloom tomato "rice" pudding served with dried cranberries, pine nuts, Bing cherries and a stone fruit-tomato chutney

Chef Richard Hetzler from the Mitsitam Café at the National Museum of the American Indian (NMAI) emceed the cook-off. Three local chefs served as judges – Brian Patterson, Jerome Grant and Pati Jinich, host of *Pati's Mexican Table* on PBS.

"This is a great event supporting sustainability and awareness of current eco-issues. The NMAI is a beautiful museum that provided great exhibits and events like dancing, music, demonstrations and a farmers market. Their café was amazing, (with) food that was broken up into stations – South Americas, North Americas and Great Plains – and the food served represented those areas," said Strong. "It was a great experience."

Strong has worked at Chinook Winds since 2010. Prior to that, he worked at AAA 4 and 5 Diamond restaurants in Arizona and Washington. He is the co-author of the book *The New Native American Cuisine: Five-Star Recipes from the Chefs of Arizona's Kai Restaurant*.

As the sous chef at the Phoenician Resort and Spa, Strong was part of the team on the drive for AAA 4 Diamonds. Some of his achievements include an AAA 5 Diamond award, a Mobile 5 Star Award and a nomination to the James Beard Longlist for best Chef Southwest 2008.

For more information about the Siletz Tribe, please visit ctsi.nsn.us.

Michael Wayne Elkins – 1959-2012

Michael Wayne Elkins, 53, of Siletz, Ore., died Aug. 2 at his second home in Eugene, Ore., of COPD.

Mike was born April 18, 1959, in Eugene to William James Elkins and Janet Lee Mueller. He attended Willamette High School in Eugene.

His greatest accomplishment was successfully owning his own construction business, Michael's Construction, for more than 20 years.

Mike spent the first part of his life in Eugene. He married his wife, Roxanne, in California in 1986. Three years later they began their lives in Siletz, where they made their home for the last 23 years.

They had three children and Mike was a proud grandfather of four. Family and friends were most important to him. He loved his community and helped many programs with generous donations.

Mike recently became a member of the Siletz Gospel Tabernacle Church.

His hobbies included golf, bowling, traveling, vintage cars and car shows, country western music and movies, family gatherings, barbecues and playing cribbage and dominos.

Survivors include his wife, Roxanne Elkins of Siletz; daughter, Chuvonne (Willie) Metcalf of Siletz; son, Matthew E. Baker of Siletz; grandchildren Alexis, Willard and Madison Metcalf and Bailey



Baker; siblings, Jim Elkins, Rhonda Elkins, Debra (Hugh) Thomas and Sherrel (Mike) Hawkins, all of Eugene; aunt and uncle, Bob and Marilou Mueller; uncles, Larry Mueller and Dale Mueller; mother-in-law, Connie Williams; and numerous nieces, nephews and cousins.

He was preceded in death by both parents and a son, Shannon Elkins

A wake was held Aug. 6 at the Siletz Tribal Community Center. Funeral services were held Aug. 7 with a potluck reception following at the Tribal Center.

STBC seeks bids on tenant improvement project

The Siletz Tribal Business Corporation (STBC) is pleased to announce the signing of a long-term tenant for the remaining east endcap space at the Salem Flex office building located at 3160 Blossom Drive NE, Salem, OR 97305.

STBC is currently seeking contractors to bid on a tenant improvement project for the space. Bids are

due Sept. 25 at 1 p.m. at Carlson Veit, 3095 River Road N, Salem, OR 97303.

A mandatory pre-bid conference is scheduled for Sept. 12 at 10 a.m. at the lease space.

The tentative construction start date is Oct. 1, 2012.

Please visit stbcorp.net or contact Michael Phillips at 541-994-2142 or 877-564-7298 for more information.

Tribal Head Start kicks off new year

By Lori Jay-Linstrom, Parent Involvement Coordinator

Summer sure does fly by – Siletz Tribal Head Start has been really busy during the summer. We had registration for families in Portland, Salem, Siletz and Lincoln City, plus pre-service for our staff.

This year we have incorporated a Community Resource Fair with our open house between Siletz Head Start and Siletz Valley School. Plans are in the works to expand the resource fair to all of our open houses next summer. Portland, Salem and Lincoln City will have a resource fair for families during September and October.

Classes will start Sept. 5 in Portland and Salem, Sept. 11 in Siletz and Tenas, and Sept. 12 in Lincoln City. Head Start staff will hit the ground running.

In the first 45 days of class, we will have completed vision, hearing and developmental assessments on all of our 112 students. By the 90th day of class, we will have completed health screens of height, weight, blood pressure and dental with fluoride/varnish treatments.

We are looking forward to another exciting Head Start year with new and returning families.

Parents – remember that young children age 3-5 need at least 10 hours of sleep nightly. Now is the time to start preparing them with good sleep habits.

Head Start always accepts applications for our program. If you need one, please call 800-922-1399 or 541-444-2532 and ask for Head Start to have one sent to you.