

Babies!



Emery Williams

With love and joy we welcome our newest addition to our family, Emery Patricia Williams, who was born March 3, 2015, and weighed 8 pounds, 6 ounces.

Delighted parents are Jimmy Williams and Jessie Jackson.

National Marine Sanctuary Public Forum

May 7, 2015

The Bandon Barn Community Center
1200 11th St. SW
Bandon, Oregon

The Ocean Policy Advisory Council (OPAC) will sponsor an educational forum for the general public to learn more about the National Marine Sanctuary Program and the new sanctuary nomination process adopted in 2014 by the National Oceanic and Atmospheric Administration (NOAA).

The forum will discuss the potential range of impacts of an Oregon national marine sanctuary and explore questions being asked by coastal communities about national marine sanctuaries.

Panelists from a range of backgrounds, and involved in sanctuary advisory councils in California and Washington, will address a number of issues and questions through panel discussions facilitated by staff from Oregon Sea Grant.

The forum will start at 10 a.m. and adjourn by 5 p.m. Afterward from 6-7:30 p.m., the Port of Bandon and the South Coast Ports Coalition will host a reception at the community center for OPAC members and the general public.

Food and beverage will be provided at the evening reception by the Oregon Trawl Commission, the Oregon Dungeness Crab Commission and others.

For a draft agenda of the forum and the regular OPAC meeting the next day, visit oregon.gov/LCD/OPAC or oregonocean.info.

Blomstrom, Garcia place at world wrestling tournament

From Jessica Garcia

Two Siletz Tribal members placed in the top five at this year's Reno World Championships in Reno, Nev., in April.

Ash Blomstrom and Chelo Garcia wrestled in the largest tournament in the world with 3,400 youth wrestlers competing over three days.

Ash placed fifth in Division 2 Light Heavyweight with wins over three state champions. He made it all the way to the semifinals before dropping his first match of the tournament to the California state champ. He finished the weekend with a 3-0 decision to place fifth overall.

Ash spent the collegiate season wrestling for the East County Mat Club with coaches Tony Blomstrom (also proud father) and Chris Tower. He now is wrestling freestyle and Greco under coach Tim Kaufman with the Lincoln County All-Stars.

Chelo Garcia placed the highest of the seven wrestlers from Lincoln County, finishing second in the 57 Pound Women's Division.

Chelo made it to the championship finals by pinning all three opponents in the first round before dropping a close 2-5 decision to the returning 2014 world champ from Colorado. She finished the weekend by securing second place with an impressive pin in her wrestle-back round.

Chelo has been wrestling for the Siletz Warrior Mat Club for six years, training with the East County Mat Club and Newport Mat Club. Her coaches are Reggie Butler Jr., Lee Butler, Tyson Risener, Tony Blomstrom and Tim Kaufman. Chelo will

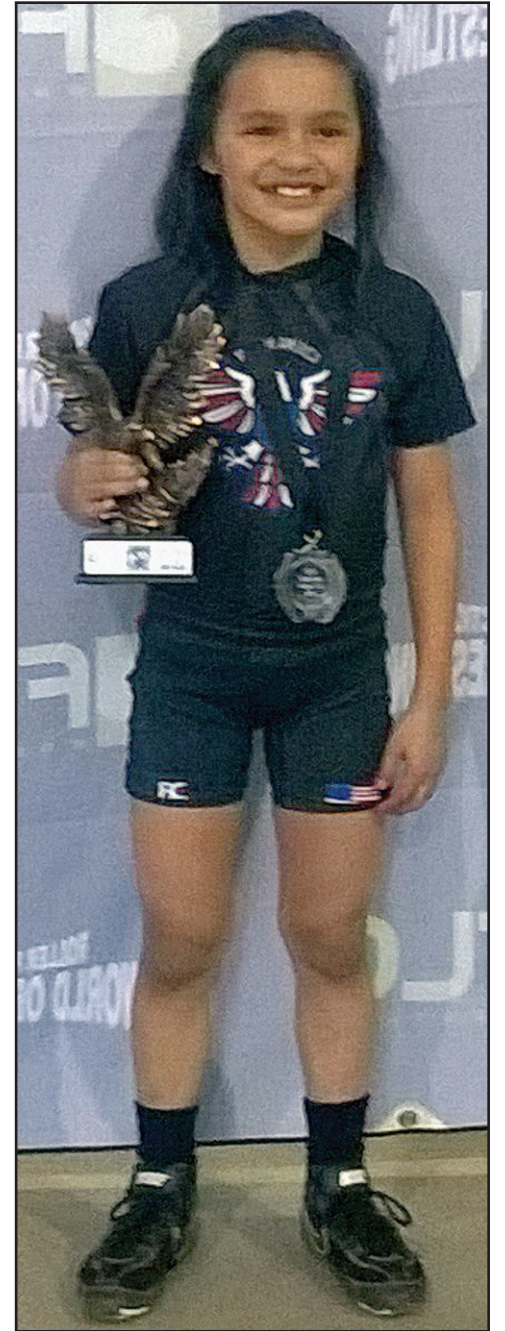


Ash Blomstrom

finish her freestyle/Greco season with the Lincoln County All-Stars.

Both Chelo and Ash represented Lincoln County later in April at the Kids State Freestyle and Greco Tournament in Bend, Ore.

Thank you to all who have supported these two young athletes!



Courtesy photos

Chelo Garcia

USDA distribution dates for May, plus 3 new recipes

Siletz

Monday	May 4	9 a.m. – 3 p.m.
Tuesday	May 5	9 a.m. – 3 p.m.
Wednesday	May 6	9 a.m. – 3 p.m.
Thursday	May 7	9 a.m. – 3 p.m.
Friday	May 8	9 a.m. – 3 p.m.

Salem

Monday	May 18	1:30 – 6:30 p.m.
Tuesday	May 19	9 a.m. – 6:30 p.m.
Wednesday	May 20	9 a.m. – 6:30 p.m.
Thursday	May 21	9 – 11 a.m.

These are so good, but you can use store-bought tortillas. If you can find a Schilling packet of the enchilada sauce, it also will cut down the prep time. If you make your own, like I did, you will have a bunch left over to use for other things.

Chicken Enchiladas

- 3 cans white meat chicken (drained)*
- 1 small onion*
- 2 cups enchilada sauce
- 10 corn/flour tortillas
- 2 cups shredded cheese*

*Indicates food package product

1. Preheat oven to 350 F. In a medium skillet over medium-high heat, sauté onion and the canned chicken in a tablespoon of oil until onion is

tender. Remove from heat and let sit. After it has cooled, add a handful of shredded cheese.

2. Prepare the enchilada sauce. Pour 1/4 cup of the sauce into a baking dish.
3. On each tortilla, place an equal portion of the meat/cheese mixture. Roll the tortillas and place seam-side down in the baking dish.
4. Pour the remaining sauce over the top of the enchiladas and sprinkle with the remaining cheese.
5. Bake in a preheated oven for 20 minutes or until the sauce is bubbly and cheese has melted.

Homemade Corn and Flour Tortillas

- 1/4 cups all-purpose flour (plus more for dusting)*
- 1/4 cups yellow cornmeal*
- 1 teaspoon kosher salt
- 1 1/2 teaspoons baking powder
- 1 tablespoon melted butter*
- 3/4 cup skim evaporated milk*

Whisk together flour, cornmeal, salt and baking powder until evenly combined. Mix in butter and milk, beating until a dough forms. Turn out and knead by hand for 5 minutes until dough is no longer sticky (if too wet, add a bit more flour a tablespoon at a time). Divide dough into 10-12 even-sized balls and arrange on

a baking sheet. Cover with a damp cloth and let rest 15-20 minutes.

Heat a heavy skillet or griddle pan over medium heat. Sprinkle counter with flour, then working with one ball of dough at a time, roll out until it's about 1/8" thin. Grease the skillet and fry the flattened circle of dough for about 30 seconds on each side. Transfer to a plate and repeat with the rest of the dough.

Dry Enchilada Sauce Mix

- 2 tablespoons black pepper
- 1 tablespoon dried oregano
- 1 tablespoon salt
- 1 tablespoon onion salt
- 1/4 cup chicken bouillon granules
- 1/4 cup beef bouillon granules
- 1/3 cup cumin
- 1 cup chili powder

Combine all ingredients in a bowl or container with a tight-fitting lid.

To make enchilada sauce, add 1/3 cup of the dry mix to 2 cups of tomato juice or sauce. You also can use water if you want. Simmer it for about 10 minutes until it is bubbly. Save the rest of the mix to use for other recipes. It will keep well.

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