

Self-Sufficiency Program receives national recognition for performance

The Siletz Tribal 477 Self-Sufficiency Program (SSP) received a national award of recognition at the National Indian and Native American Employment Training/ Public Law 102-477 Conference in Durant, Okla., on Aug. 17-20.

The Siletz Tribe received one of five awards for outstanding performance with the ongoing implementation of its employment and training services.

Many SSP accomplishments were documented during a federal audit that took place in June. SSP also completed audits from the Siletz Tribal Internal Audit Department and from the Federal Temporary Assistance for Needy Families office located in Seattle, Wash.

The Bureau of Indian Affairs representative to the Siletz Tribe stated, "The Confederated Tribes of Siletz Pub. L. 102-477 program's growing success is enhanced by dedicated employees putting their work efforts forward with teamwork and professionalism. The program's over-

all improvements and Pub. L. 102-477 program developments are admirable."

SSP provides cash assistance services (Temporary Assistance to Needy Families, General Assistance for Single Adults, Emergency Assistance) to eligible Siletz Tribal individuals and families who are in need and who live within the 11-county service area.

The program also provides employment and training services (Work Experience, On-the-Job Training, Classroom Training, Direct Placement, Summer Youth Employment, Core Services) to members of any federally recognized Tribe.

The purpose of SSP is to allow Tribal governments the flexibility to design and integrate the employment, training and related services they provide to improve the effectiveness of those services; reduce joblessness in Indian communities; and serve Tribally determined goals that are consistent with the policy of self-determination.

For more information on available services, contact your local Tribal office.



Courtesy photo

477 Self-Sufficiency Program staff, including (l to r) Megan Hawley, Jennifer Martin, Sheila Solis, Jamie Bokuro, Anna Renville, Kurtis Barker, Norma Trefren, Jenifer Jackson, Rachelle Endres and Tamra Russell. Not pictured: Christina McCord.

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



Photos by Andrea Suitter

Representatives from Siletz Valley Schools and the Siletz School Board include (l to r) Sam Tupou, Christina Bushnell, Larry Parker, Joe Bailor, Stuart Whitehead and Katie Lindstrom. Megan Hawley (third from right) coordinated the dinner.

Leadership Dinner draws community crowd

The Siletz Leadership Dinner was held Aug. 20 as part of the Siletz Healthy Beginnings Initiative efforts.

Megan Hawley, Healthy Family Healthy Child Project manager, hosted the event and Renee Roman Nose delivered a presentation on community change through building bridges of understanding between partners.

Siletz Healthy Beginnings is a result of the Tribe receiving funding from the Northwest Health Foundation to improve the health of Siletz children from birth to high school age by 2020.

This grant opportunity is to assist with improving the health of children residing in the Siletz community and preventing the health disparities they face by developing community-based partnerships, making regional improvements in health, and through advocacy and community leadership.

The Siletz Healthy Beginnings opportunity is designated for all members of the Siletz community and we



Renee Roman Nose

need to hear your voice! Contact Hawley at 541-444-8233 or meganh@ctsi.nsn.us to get involved.

Funded Orthodontic Treatment Screening

The 2016 Funded Orthodontic Treatment Program is fast approaching! If you are interested in applying, please contact the dental department at the Siletz Community Health Clinic to be placed on a list starting January 2016.

The screening dates have not yet been set, but likely will be sometime in late spring 2016.

The program and amount of accepted applicants will depend on funding for that year.

Applicants are selected by case severity and are chosen based on motivation by the patient and parent, reliable transporta-

tion and the oral hygiene of the patient, to name a few.

The non-biased selection process is performed under the guidance of an orthodontic specialist and applicants are chosen through a committee. We want the best results possible for the patient and thus place emphasis on these items in order to achieve this.

This program is open to all ages who are Siletz Tribal members only. All applicants will be notified by mail if they have been chosen.

Please contact the Siletz Dental Clinic at 541-444-9681 or 800-648-0449 if you have any questions.



www.faccinefb.com

USDA distribution dates in October

Siletz

Thursday	Oct. 1	9 a.m. – 3 p.m.
Friday	Oct. 2	9 a.m. – 3 p.m.
Monday	Oct. 5	9 a.m. – 3 p.m.
Tuesday	Oct. 6	9 a.m. – 3 p.m.
Wednesday	Oct. 7	9 a.m. – 3 p.m.

- 2 teaspoons dried oregano
- 1½ teaspoons cayenne pepper
- 1 8-ounce package cream cheese

After soaking beans overnight in salt water, drain, rinse and add enough water to boil hard for an hour or until soft. Add the chicken bouillon to the beans. Set aside.

In a heavy frying pan, add the oil and heat on medium high. Add the onion, bell pepper and jalapeno pepper and cook until soft, stirring frequently. Add the garlic and cook for just a couple of minutes more.

Add the chicken to the mixture and heat through. Add the seasonings to taste. Add it to the beans, then put the cream cheese in and let it melt.

I made this recipe and fry bread for the cooking demo in September. So good.

Joyce Retherford
FDP Director
541-444-8393
Lisa Paul
FDP Clerk/Warehouseman
541-444-8279

Salem

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

White Bean Chicken Chili

- ½ bag great northern beans, cooked*
- ¼ cup chicken bouillon
- 1 tablespoon vegetable oil*
- 1 medium onion, chopped*
- 1 bell pepper, diced*
- 2 diced jalapeno peppers
- 2 garlic cloves, minced
- 2 cans chicken, drained
- 1 can diced green chilies
- 2 teaspoons ground cumin