

Randolph “Randy” E. Kessinger – 1959-2018

Randolph “Randy” Earling Kessinger Sr. of Salem, Ore., died Oct. 26, 2018, at age 58.

Randy was born Nov. 4, 1959, in Salem to LaVern and Donna (Strong) Kessinger (with Randy being the middle child of five siblings). Randy was a proud American Indian and elder of the Confederated Tribes of Siletz Indians.

He loved to attend pow-wows and Culture Camp with all his loved ones. He spent most of his life in the Salem area and even owned and operated Randy’s Floor Covering that served the greater Salem and surrounding areas since 1980.

Randy was creative, crafty and considered a jack of all trades. He was the leader of the pack and could do anything, people referred to him as BDSR (Big Daddy Sr.).

He was known for his humor and come-backs and also taking everyone’s money at family poker nights.

Among other things, he was spontaneous, a doer, a go-getter and was very involved in sports and just enjoying the outdoors. He started boxing when he was 10, but as he grew up he enjoyed arm wrestling, foosball, watching MMA and collecting sports memorabilia.

Randy had a major love for his music, classic rock being his favorite. He would travel from city to city with his wife to see their favorite bands perform live.

Randy also loved his Rams football team and Dodgers baseball. He loved classic cars and always dreamed of owning a ’55 Chevy. Not only did he watch his favor-

ite sports, he coached his sons in baseball and his wife and daughter in softball.

When Randy retired from coaching he became a No. 1 fan, attending sports and other events for his kids and then down to his grandbabies. The most important thing in Randy’s life was the love for his wife, children and grandbabies and spending time with his family camping, hunting, fishing, crabbing, traveling and spending time at the coast (it was his second home).

Randy is survived by his wife, Barbara, whom he has been married to since 1979; and children Randy Jr., Kyle and Korisa.

He was preceded in death by his son, Keith Allen; grandson, Jacob Elliot; and many loved ones.

A Celebration of Life was held Nov. 2 at the Restlawn Funeral Home Chapel



Courtesy photo

Randolph “Randy” E. Kessinger

in Salem, with interment at Restlawn Memory Gardens.

Thomas Robert Wagner – 1990-2018

Thomas was born Aug. 19, 1990, in Germany to Gregory Wagner and Shari Kalb. He died Oct. 20, 2018, near Bridge, Ore.

He grew up in Powers, Ore., and graduated from Powers High School in 2008. He worked in the woods all his life as a cutter and logger for various companies.

He married Aaron Toulou on April 10, 2014, and had a beautiful daughter

born Dec. 19, 2012. He loved the outdoors, hunting, fishing and cutting. He was a loving husband, father, son and brother and will be greatly missed by all who knew him.

He is survived by his wife, Aaron of Coquille, Ore.; daughter, Ivy Wagner of Coquille; sister, Ashley Lehnherr of Powers; mother, Shari Kalb of Powers; father,

Greg Wagner of Arizona; brother, Jeffery Wagner of North Carolina; sisters, Raylenn Wagner of Arizona and Dru Schaffer of Coquille; grandparents, Merle and Marjorie Kalb of Powers, Sandia Leighty of Arizona and Tom Wagner of Pennsylvania; and numerous aunts, uncles and cousins.

A Celebration of Life was held Oct. 27 at Powers High School.



Courtesy photo

Thomas Robert Wagner

Tonya Marie Starling – 1985-2018

Tonya Marie Starling, age 33, peacefully left this world on Oct. 24, 2018. She was born May 20, 1985, to Shawn Nettles and Angela Starling.

Tonya was employed with Hungry Howies in Lake Butler, Fla., and she sure loved her job and co-workers. Tonya spent her early years living and running around Sampson Lake and attending Bradford County schools. Her later childhood and teen years were spent living in Hampton.

Tonya was an amazing woman who had real zest for life. She loved being surrounded by her family and friends, laughing, talking and just loving all she met because she never met a stranger.

Tonya was such a wonderful soul. She was so giving and loving and always try-

ing to help others, putting others’ needs before her own.

Tonya loved her babies more than anything in this world, to include those who were not hers, but were hers no matter what. She was a mother to any child she encountered and always made sure to give them hugs along with her beautiful smile. She was so patient and calm.

She was preceded in death by her many grandparents, Ralph Jr. and Caroline Nettles of Starke, Fla., Rosa-Marie and Freeman Starling of Starke, Reno Tedmon of Washington; and her brother, Travis E. Clark.

She is survived by her children, Alexyia (Lexy) Starling, Brandon (Lil Man) Cox Jr. and Neveah Carter; her

partner of five years, Garrett Petteway; his daughter, Layla Petteway (whom she loved like her own); her parents, Shawn Nettles and Stefanie Ivey; beloved sisters, Brittani Nettles, Ariel Nettles, Monica Starling, Vanessa Phillips and Amanda Stone; nieces and nephews, Kyndell Bowers, Aleirah Cox, Darynn Cox, Luna Archer, Ashtyn Walker, Jhett Nettles, Dawson Thomas, Colin Gillenwater, Mackenzie Phillips and Isaiah Crowd.

Family, friends and any other person who was blessed to know this wonderful woman were invited to Jones-Gallagher Funeral Home in Starke on Oct. 28 to reminisce, grieve or to just laugh at our treasured memories of her. Services followed with Pastor John Hodges officiating.



Courtesy photo

Tonya Marie Starling

Arrangements by Jones-Gallagher Funeral Home.

USDA distribution dates for December, plus a recipe for a pumpkin roll

Siletz

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

Salem

Monday	Dec. 17	1:30 – 6:30 p.m.
Tuesday	Dec. 18	9 a.m. – 6:30 p.m.
Wednesday	Dec. 19	9 a.m. – 6:30 p.m.
Thursday	Dec. 20	By appt only

Pumpkin Roll

- 3 eggs
- 1 teaspoon lemon juice
- 2/3 cup pumpkin
- 1 teaspoon baking soda
- 1 teaspoon nutmeg
- ¾ cup flour
- 1 cup sugar
- 1 teaspoon baking powder
- 2 teaspoons cinnamon
- 1 teaspoon ginger

Preheat oven to 375 F

Mix together all dry ingredients in a small bowl. Set aside.

Beat 3 eggs for 5 minutes until fluffy (do not skimp). Mix in the pumpkin and lemon juice until well blended. Slowly add dry ingredients. Mix well.

Line a jellyroll pan with waxed paper that has been greased and floured. Pour cake mixture evenly in pan. Bake for 15 minutes. Do not over-bake.

Sprinkle powdered sugar on a linen cloth and turn the cake out on it. Roll the cake up as a jellyroll and let cool.

Filling

- 4 tablespoons margarine
- 1 teaspoon vanilla
- 8 ounces softened cream cheese
- 1 teaspoon lemon juice
- 1 cup powdered sugar

Mix together all ingredients until smooth. Unroll cake and spread the filling evenly. Re-roll the cake and sprinkle with a light dusting of powdered sugar. Serve the cake chilled, preferably overnight.

LIKE us on Facebook at Siletz Tribal FDPIR. We would like to see more people sharing their recipes on our FB.



Joyce Retherford, FDP Director
541-444-8393

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541-444-8279

Most Often Requested Numbers

- Confederated Tribes of Siletz Indians – 800-922-1399
- Salem Area Office – 503-390-9494
- Salem Finance Office – 888-870-9051
- Portland Area Office – 503-238-1512
- Eugene Area Office – 541-484-4234
- Contract Health Services (CHS) – 800-628-5720

- Siletz Community Health Clinic – 800-648-0449
- Siletz Behavioral Health – 800-600-5599
- Chinook Winds Casino Resort – 888-244-6665
- Chemawa Health Clinic – 800-452-7823
- Bureau of Indian Affairs – 800-323-8517
- Website – ctsi.nsn.us