

October USDA distribution dates, recipe

Siletz			
Tuesday	Oct. 1	9 a.m. – 3 p.m.	
Wednesday	Oct. 2	9 a.m. – 3 p.m.	
Thursday	Oct. 3	9 a.m. – 3 p.m.	
Friday	Oct. 4	9 a.m. – 3 p.m.	
Monday	Oct. 7	9 a.m. – 3 p.m.	

Salem			
Monday	Oct. 21	1:30 – 6:30 p.m.	
Tuesday	Oct. 22	9 a.m. – 6:30 p.m.	
Wednesday	Oct. 23	9 a.m. – 6:30 p.m.	
Thursday	Oct. 24	By appt only	

Lemon Blueberry Mousse Cake

For the crust: Cooking spray for pan
30 Nilla wafers, crushed
5 tablespoons butter, melted

For the mousses: 1½ cups blueberries or
1½ cups crushed strawberries
2 tablespoons lemon juice
2 teaspoons lemon zest
2 teaspoons unflavored gelatin
2½ cups white chocolate chips
3 cups heavy cream
½ cup powdered sugar

In a large bowl, stir together crushed Nilla wafers and melted butter until completely combined and mixture is the texture of wet sand. Grease 9”x13” baking dish with cooking spray, then press mixture into the pan.
In a food processor or blender, process blueberries until pureed. Stir in lemon juice and lemon zest, then sprinkle gelatin on top. Let sit for 5-10 minutes to bloom.

Meanwhile, place chocolate chips in a heatproof bowl. In a small saucepan over medium-high heat, bring 1 cup of heavy cream to a simmer then remove from heat. Whisk in softened gelatin and blueberry puree and stir until completely dissolved. Pour mixture over the white chocolate chips and whisk until chocolate is melted. Place mixture in refrigerator for at least 15 minutes.
In the bowl of a stand mixer fitted with a whisk attachment (or in a large bowl using a hand mixer), beat remaining 2 cups of cream with the powdered sugar until stiff peaks form.
Stir in about ¼ cup whipped cream into melted chocolate mixture. Gently fold in the remaining whipped cream until fully incorporated and pour over prepared crust. Refrigerate until firm, about 4 hours.

**After making this recipe, we received the frozen strawberries so you know I had to substitute crushed strawberries for the blueberry puree. I kept everything else the same and it turned out awesome. **

* Indicates commodity foods used

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

Joyce Retherford, FDP Director
541-444-8393

Sammy Hall, Waehouseman/Clerk
541-444-8279

For more information about the Siletz Tribal language program, visit siletzlanguage.org.

Get HYPED for Youth Conference
Nov. 9-12, 2019

Siletz Tribal Youth Conference is back for an annual three day youth camp. Middle and high school youth are invited to attend for an opportunity to gain peer support and learn about culture, education and living positively. The conference will once again be up in Lincoln City at B’nai B’rith camp.
Last year we had cultural crafts, a basketball tournament, a talent show, and motivational speaker Arnold Thomas, who spoke about mental health and suicide prevention. This year in addition to our regular activities and guest speaker, we will offer health and wellness workshops. In all, the youth conference is an awesome gathering to learn and grow together as a tribe.
Applications will be sent out by mail in early October. Contact your area office education specialist for more information. You can also reach out to the prevention team at Siletz Clinic.
Parents please register your kids up by the deadline on Oct. 18, 2019.



Clifford Lee (Cliff) Tiedt – 1956-2019

Lifelong Cheney (Wash.) resident Clifford Lee (Cliff) Tiedt passed away at his home on Sept. 5, 2019, at age 63 from brain cancer. Cliff was born April 20, 1956, in Spokane, Wash., to Orval and Gabriella (Pat) Tiedt.
He received his AA degree in horticulture from Spokane Falls Community College and BA in music from Eastern Washington University. He has worked and practiced in a variety of fields, including the floral and nursery business, music ministry, massage therapy, para-educator and health aide for the Cheney School District.
On July 24, 1993, he married Jane Anne Green of Monticello, Iowa. They raised two sons, Logan and Tyler.
Cliff was preceded in death by his mother, Gabriella (Pat).
He is survived by his wife Jane; two sons, Logan and Tyler; his father Orval; brother, Bradford; 16 nieces and nephews; and many cousins, friends, family and coworkers too numerous to list but not forgotten.



A memorial service celebrating his life was held Sept. 23 at the Cheney Congregational Church.
Memorial contributions can be made to the Cheney High School Alumni Association for a performing arts scholarship in memory of Clifford Tiedt. Send to: CHSAA, c/o Bob Crabb, 507 E Cooper Lane, Colbert, WA 99005.

ARE YOU INTERESTED IN FISH AND OUR CULTURAL FISHERY?
DO YOU LIKE WORKING OUTDOORS?
DO YOU HAVE TIME TO VOLUNTEER?

The Tribe will begin a new winter steelhead rearing and trapping program at our hatchery property this winter. We have a need for folks who can assist with a range of activities. These include, but are not limited to, checking water flow and egg incubation systems, cleaning rearing troughs, feeding baby fish, running the adult steelhead trap, conducting spawning surveys, maintaining the buildings and grounds, tracking supplies and inventory, and helping with Siletz area winter trout fishing pond and culture camp fishing activities.

If you want to help or would like more info, please call Denise Garrett at 541-444-8227. The volunteer planning meeting will be held Monday, Oct. 14, 2019, at 5:30 p.m. at the Siletz Tribal administration building.

2019/2020
HUNTING/FISHING/GATHERING
INCENTIVES

Reminder to all Siletz Tribal members: Please report all harvests of deer, elk, salmon and shellfish to the Natural Resources Department. The name on the tag/permit will be submitted into a drawing after the seasons end and could receive one of the following Cabela’s gift card incentives.

HUNTING INCENTIVES
\$100 ~ \$75 ~ \$50
CABELA’S GIFT CARDS

FISHING INCENTIVE
\$50
CABELA’S GIFT CARD

SHELLFISH INCENTIVE
\$50
CABELA’S GIFT CARD

Please report all harvests to:
Mike Kennedy
541-444-8232
mikek@ctsi.nsn.us
or
Denise Garrett at
541-444-8227
deniseg@ctsi.nsn.us