

Carrot Cake Roll with Cream Cheese Filling

Carrot cake:
3 large eggs
2/3 cup sugar
1 teaspoon vanilla extract
2 tablespoons vegetable oil
3/4 cup cake flour
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon ground ginger
1/4 teaspoon nutmeg (optional)
2 teaspoons cinnamon
2 cups shredded carrots (drained if they are too wet)
Powdered sugar for rolling

Cream cheese filling:
4 tablespoons unsalted butter at room temperature
6 ounces cream cheese at room temperature
1 teaspoon vanilla extract
2 cups powdered sugar

- Cake roll:**
1. Preheat oven to 350 F. Generously spray a 10x15-inch jelly roll pan with cooking spray and line with parchment paper. Spray paper with cooking spray and lightly flour it. Set aside.
 2. Beat eggs on high for 3 minutes. Add sugar and beat for 3-4 minutes on high until pale and frothy. Add vanilla extract and oil, mix to combine.
 3. In a separate bowl combine flour, salt, baking powder, ginger, nutmeg and cinnamon. Stir dry ingredients into wet ingredients, just until combined. Do not over-mix. Stir in carrots.
 4. Transfer mixture into prepared pan, spread it using a spatula. Bake for 15-16 minutes until done but still soft.
 5. While carrot cake is baking, line a clean kitchen towel and sprinkle a generous amount of powdered sugar over it.
 6. When cake is finished baking, take it out of the oven and quickly turn it

USDA distribution dates for June

Siletz			
Monday	June 3	1 p.m. – 3 p.m.	
Tuesday	June 4	9 a.m. – 3 p.m.	
Wednesday	June 5	9 a.m. – 3 p.m.	
Thursday	June 6	9 a.m. – 3 p.m.	
Friday	June 7	9 a.m. – 12 p.m.	
Salem			
Tuesday	June 25	9 a.m. – 6:30 p.m.	
Wednesday	June 26	9 a.m. – 6:30 p.m.	
Thursday	June 27	By appt only	

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

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Fax: 541-444-8306 or 503-391-4296



- over onto the kitchen towel sprinkled with powdered sugar.
7. Starting at the short end, roll the cake with the towel. Let it cool completely for a few hours.

- Frosting:**
1. While cake is cooling, make the frosting.
 2. In the bowl of a stand mixer with paddle attachment, beat butter and cheese until smooth. Add vanilla then powdered sugar and beat until smooth.

- To assemble:**
1. When cake is completely cool, carefully unroll it. Spread cream cheese frosting evenly and roll tightly. Chill cake roll for 1 hour so it firms up a little.
 2. Dust the top with powdered sugar. Slice and enjoy!

Youth Basket Workshop a success

Siletz youth who attended the Youth Basket Workshop hosted by the Culture Department recently had an opportunity weave a small medicine basket using all traditional materials. Under the guidance of special guest instructor Chantele Rilatos, students learned the process from start to finish, with some even completing more than one basket during the four-day workshop.

Courtesy photo
Sunny Jimenez weaves at the Youth Basket Workshop.



YOUTH ACTIVITY FUND

FOR ALL ENROLLED SILETZ TRIBAL MEMBERS GRADES K- 12

Up to \$250.00 towards... A VARIETY OF ACTIVITIES, SUCH AS SPORTS, DANCE, MUSIC, CAMPS AND MORE!

CONTACT YOUR EDUCATION SPECIALIST WITH QUESTIONS

Katy Holland Portland Area KatyH@ctsi.nsn.us	Jeff Sweet Siletz/Out-of-Area JeffS@ctsi.nsn.us
Sonya Moody-Jurado Salem Area SonyaMJ@ctsi.nsn.us	Candace Hill Eugene Area CandaceH@ctsi.nsn.us

Renews Every Calendar Year
Form available at www.ctsi.nsn.us/youth/

The Portland Area Office is now located at:
3220 SW First Ave., Suite 200 Phone: 503-238-1512
Portland, OR 97239 Fax: 503-238-2436

Transportation Update

The Medical Transport Team services are limited due to recent staff shortages, and we will no longer be able to provide rides out of the Area Offices at this time. We apologize for any inconvenience this may cause, but it is important that we comply with these changes.

If any of you need assistance finding alternative transportation options, please feel free to reach out to Richard Faber for further guidance and support at 541-444-9633.

We hope to address this issue as soon as possible and appreciate your understanding and patience during this time.

Thank you.

ON THE JOB TRAINING

477 Self-Sufficiency Program

On the Job Training (OJT) is an incentive-based program for employers to directly hire clients who need additional training/skills to meet the needs of the position.

Employers:

- Hire the client as a regular employee
- OJT reimburses a percentage of the client's initial wages
- Provide training that meets your needs

If you are an employer interested in hosting an OJT placement, please contact your local Tribal office.

Clients:

- OJT provides employers an incentive to hire you
- Gain hands-on experience
- Enhance your skills and employability
- Clients must apply within 7 days of hire

Who can apply:
Enrolled members of federally recognized Tribes or descendants

Confederated Tribes of Siletz Indians:
Siletz Area Office: Jamie (541) 444-8266
Portland Area Office: Tamra (503) 238-1512
Salem Area Office: Angelica (503) 390-9494
Eugene Area Office: Cathy (541) 484-4234

Clients must meet eligibility criteria and services are available on a budgetary basis.