

USDA distribution dates for December

Siletz
Monday - Friday
9:30 a.m. - 11:30 a.m.
1:00 p.m. - 3:30 p.m.

Closed for all federal
and tribal holidays

Saturday, Dec. 13, by appt. only

For those who work during these hours, we will open the warehouse on the first or second Saturday of each month for better efforts to meet your schedule at the Siletz warehouse. These appointments will need to be scheduled in advance.

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

Salem
Dec. 2 9 a.m. - 3:30 p.m.
Dec. 3 9 a.m. - 3:30 p.m.
Dec. 4 9 a.m. - 3:30 p.m.
Dec. 16 9 a.m. - 3:30 p.m.
Dec. 17 9 a.m. - 3:30 p.m.
Dec. 18 9 a.m. - 1 p.m.

Our Salem location will start to open up for two Wednesdays after distribution, for those who miss their original appointment, with limited fresh produce. These appointments will need to be scheduled in advance as well.

Sammy Hall, USDA Food Distribution Manager
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Easy homemade hot chocolate

Ingredients
3/4cup white sugar, or to taste
1/3 cup unsweetened cocoa powder
1 pinch salt
3 1/2 cup boiling water
3 1/2 cups milk
3/4 teaspoon vanilla extract
1/2 cup half-and-half cream

Directions
Combine all of the sugar, cocoa powder, and salt in a saucepan; add boiling water and whisk until smooth. Bring mixture to a simmer, stirring continuously to prevent scorching, and cook for 2 minutes. Slowly stir in milk and heat until very hot without boiling, so the milk doesn't curdle. Remove from heat to add the vanilla and half-and-half. Give the final mixture one last good stir.



Divide into each mug, cool cocoa to your desired drinking temperature then divide hot cocoa between 4 mugs. Serve cocoa topped with optional candy cane, marshmallows, whip cream and sprinkles. Yields 4-5 servings. Note: milk can be substituted with a milk alternative in an equal measurement. The cream can also be substituted for additional milk alternative, or coconut cream.

Art, continued from page 1

Ball, Tiffany Stuart-Whiterock and Savanna Rilatos, weaving by Bud Lane and Chantele Rilatos (with Jasper Rilatos-Jones), woodwork and drums by Brandon Larrabee and Joe Scott, and paintings by Zoe Ani, Hiiné DePoe, and Sharla Strong. This is a first exhibit of its kind for the museum and the three participating tribes. The show was a collaboration between the Coos Art Museum, through the Executive Director Lydia

Heins, and community co-curators from each tribe's cultural staff. The core shared idea was, as the museum staff put it, to present an "exhibition honors both roots—the ancestral knowledge and traditions that continue to guide each Tribe—and visions—the creative expressions alive in the present day." Tribal Council members Lorraine Butler, Robert Kentta, Judy Muschamp, and Selene Rilatos and relatives of many of the artists all attended to show their support. The

Siletz Tribal Council also generously provided the use of the miniature plank house parade float. Coos Art Museum is located at 235 Anderson Ave., Coos Bay, Oregon. The museum has received a grant to

offset the usual \$7 admission for tribal households. Please be prepared to present tribal identification to access the discount, and please join us in celebrating these artists and view the exhibit if you can.



Courtesy photos
Above: Brandon Larrabee, standing with his traditional gamble drum, named Gamblin' Jack as an honor to his late grandfather Jack Muschamp
Left: Zoe Ani, at the art show standing with her painting titled Bristlecone Pine

For information about the Siletz Tribe, visit our website at www.ctsi.nsn.us.