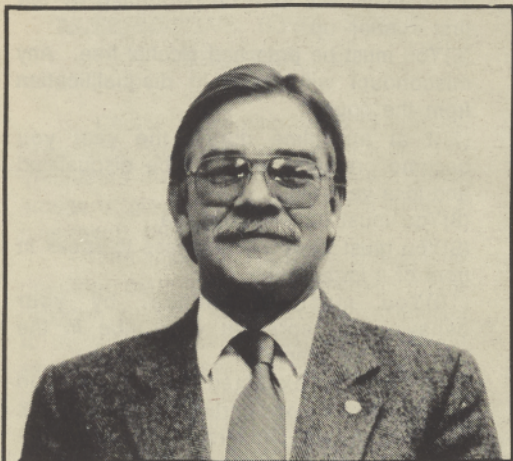




Curt Mader, STEDCO Executive Director
STEDCO HAS NEW EXECUTIVE DIRECTOR

BY: Teresa Miller

Curt Mader, newly hired STEDCO Executive Director, has an optimistic outlook for the future of STEDCO.

Curt has worked in Alaska for the Tlingit and Haida Tribes as an economist under the direction of Tribal Central Council and also as a general contractor.

His philosophy for STEDCO is simple and sound: stabilize the existing operation and then look toward expansion. He believes that we must continue to explore new ideas for profitable ventures.

When asked about his personal style of managing, Curt emphasized his wish to pursue an open door policy toward members of the Tribe and the Community. Curt stated that he is open to new ideas, suggestions and changes and that he wants to work not only for but with the Tribal Membership for positive improvements in the operation of STEDCO.

Presently, Curt is living in Salem and commuting to Siletz each day. He is hoping to find housing in the Siletz area in the near future.



Steve Berntsen, Food Technologist



STEDCO Seafood booth, Seafood and Wine Festival 1990

A NEW ENERGY AT STEDCO

BY: Teresa Miller

Michael Freels and Steven Berntsen are doing their best to add a new flavor and direction to the STEDCO Salmon operation.

Michael, whose official title is Seafood Director, has a strong background in the private sector of seafood marketing. He learned and grew within his family's seafood marketing operation in Southern California which developed into a multimillion dollar enterprise. Within this family owned business he learned the grass roots marketing capabilities one acquires by growing with a family owned endeavor.

Michael attended California State University, Long Beach where he received two degrees, the latter being Business Administration. He has also spent four years as a Seafood consultant. When asked for comments on the STEDCO operation, Michael stated, "I see a very strong foundation to build upon here with the seafood enterprise. When I applied for this position, I felt that this was a golden opportunity to help build a very successful enterprise." Michael also offered that one of his personal goals for the STEDCO Salmon operation is to make it one of the first USDC government inspected smoked fish houses in the State of Oregon, setting its own precedence for quality standards. As Michael explained this will be one of the requirements set by the State in the near future, and to meet this requirement early will give the Salmon enterprise more credibility.

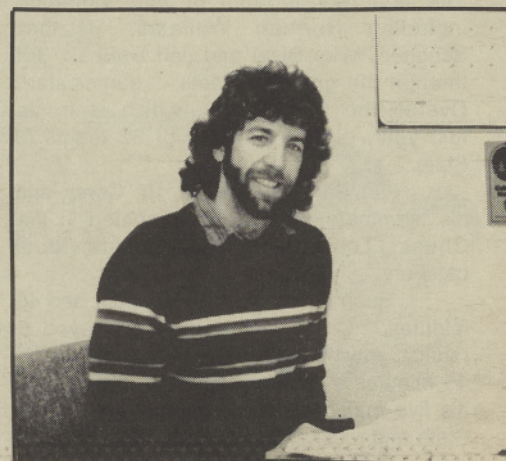
Steve Berntsen, hired in a consultant capacity as the Food technologist, shares in the enthusiasm shown by Michael. Steve has a Masters Degree in Food Science from Oregon State University, his specialty being seafood processing. Steve is now testing the fish products to ensure that STEDCO will

meet State, Federal and Insurance requirements. He will set up a format and standard procedure to be used in processing the fish and train the staff to implement these procedures.

Steve came to the West Coast on a fishing vessel sailing from Florida to the West Coast by way of the Panama Canal in 1979. He has worked on board several different fishing vessels off the coast of Florida, Oregon, Washington and Alaska fishing for shrimp, scallops and salmon. He has also been an observer on board fishing vessels, hired to help discern the possible ways to reduce the waste in varieties of fish inadvertently taken during the netting of specific kinds of fish.

When asked why he found working for STEDCO appealing, Steve answered, "Because I LOVE to smoke fish and develop new food products."

These two young men exude the kind of contagious energy and enthusiasm which would enhance any business concern. Coupled with innovative ideas, the Salmon Enterprise at STEDCO is up and running and ready for the '90's.



Michael Freels, Seafood Director