

CHAIRMAN'S REPORT

As most of you may know, our 4th Annual Pow Wow is set for August 20, 1988. I wish to invite all tribal members, their families and the general public to this event. There will be activities for everyone to participate in, so come join us.

On August 15th, the Monday before the pow wow, the Tribal Council, Pow Wow Committee, and other interested persons will be meeting with Paul Whitehead. Paul is a familiar face on the Pow Wow circuit and has a lot to share.

Paul will discuss some of the do's and don'ts of the powwow, and share information about the dances, traditions and protocol of the Pow wow.

Again, tribal members and the general public are invited to participate in this pow wow preview. Paul will meet with those interested at 6:00 p.m. on the grounds behind the Grand Ronde Elementary School.

On September 10, 1988 will be Tribal Council elections for the seats currently held by Gene LaBonte, Merle Leno and Ray McKnight. Please be sure to vote on this day or send in your absentee ballot.

On September 18, 1988 will be a GENERAL COUNCIL meeting beginning at 12 noon. At this time those elected to the Tribal Council will be sworn in.

I hope to see you all at these events and activities!!!

Sincerely,

Mark Mercier,
Tribal Chairman



Paul Whitehead

YOUTH LEARN ABOUT CLAM GATHERING TECHNIQUES

Fifteen tribal youth and members of the Social Services Program and the Fish and Wildlife Committee participated in a clamming excursion on July 16th.

The crew visited Netarts Bay to learn about the varieties of clams and the techniques for gathering. With shovels and plastic bags in hand, the youth went about digging in the mud, seeking the shelled prizes. Most youth came back with their limits.

The youth then returned to Grand Ronde where they learned how to clean their catch, and different ways to prepare fine meals. Below are some recipes from Sheila Leno and information on storage and freezing of clams.

CLAM FRITTERS

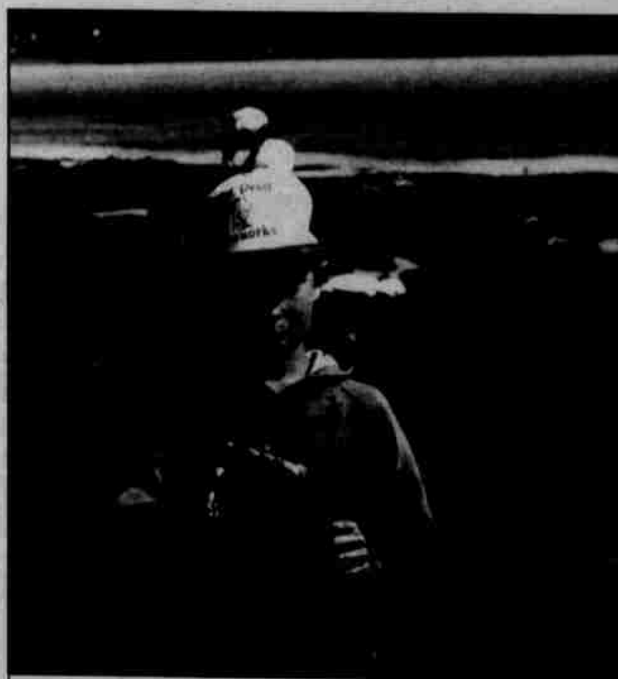
Grind or chop 8 large clams, add 1/4 cup clam liquor, 1 egg slightly beaten, 1/4 cup butter, and 3 tablespoons milk. Mix and sift 3/4 cup of flour, 3 teaspoons baking powder and 1/2 teaspoon salt. Add this to the clam mixture and mix until smooth. Drop batter by spoonful into deep hot fat and fry 2 to 3 minutes or until brown. Drain on unglazed paper. Makes about six portions.

CLAM A LA FINANCIERE

Ingredients: 2 dozen clams; 1 slice mild, ham diced; 1

teaspoon chopped parsley; 1/2 teaspoon chopped onion 1 tablespoon chopped celery; 1/2 can french mushrooms; 1/2 can french peas; salt; and red pepper.

Open clams, taking care to retain all the liquor found in the shells to serve in. Chop and stew in their own liquor for five minutes. Fry ham to a light brown in a small amount of butter, then add onion, chopped celery, mushrooms, peas and mix in the clams. Cook over low heat for 15 minutes. Serve in the clam shells with border of mashed potatoes garnished with parsley and lemon. Makes about 6 portions.



Manning Mercier

NEW ENGLAND CLAM CHOWDER

Take 1/2 pound chopped salt pork, 3 chopped small onions, and Saute until browned, add three cups diced potatoes, and 3 cups boiling water and cook 15 minutes or until potatoes are soft. Add one quart of fresh shelled clams, minced and bring to a boil. Add three cups hot milk and season to taste. Makes about 6 portions.

STORAGE AND FREEZING OF CLAMS

According to the Oregon State Extension Service, clams in the shell (with shells unbroken) will live in the refrigerator up to 7 days, depending on the species. (Its



Tara Leno

best to use them within two or three days). Cleaned clams also keep under refrigeration. Cold storage (for 1 to 2 days) speeds the breakdown of tissues, making them more tender.

On freezing, both cleaned clams and clams in the shell can safely be frozen raw. Cockles, littlenecks and small butters and softshells keep frozen in the shell up to six months, but its best to store them no more than three months. Gapers and razors frozen in the shell, in contrast, don't keep as well as the others; they're better if you clean them before freezing.

Remember, Its usually true that the faster any food freezes, the better its quality and longer its storage life. Freezing Clams in the Shell: (1) Place the clams in a waterproof, heavy-gauge plastic bag. (2) Submerge the bag in a pan of water, keeping its mouth above water (this forces the air out of the bag). (3) Tightly seal the bag. (4) Place the sealed bag of clams in a similar, larger bag; remove all air from this larger bag and seal it also. (5) Store the package in your freezer.

Freezing Cleaned Clams: (1) Wrap several clams tightly in cling wrap, forming a tight skin around them. (2) Pack cling-wrapped clams in batches of about 1 pound each - but no more. (3) "Master-bag" each 1 pound group in a good strong plastic bag for freezing.



Jake McKnight