

Grand Ronde Tribal Elder Honor Day



Tribal member Rex Haller, left, and Russ Hosley entertain attendees of Elder Honor Day on Friday, July 10, at Spirit Mountain Casino's Events Center.

Photos by Michelle Alaimo

Tribal Elder Bob Tom puts what he called care package items out on the stage during Elder Honor Day. Tom brought the items for people who traveled from outside of Oregon to take.



Ira Martin, left, (Yakama Nation) and Juanita Smith (Siletz) were named king and queen, respectively, at Elder Honor Day.



2009 Food Preservation Classes

Grand Ronde Community Resource Center's Garden House

(Next to Community Garden)

10 A.M. – 2 P.M.

July 25 – Peaches (canned & dehydrated)

Aug. 8 – Pickles (dill pickles & pickled cauliflower)

Aug. 22 – Tomatoes (raw pack & pizza sauce)

Sept. 12 – Salsa (tomato & tomatillo salsa) (opt. pineapple salsa)

Sept. 26 – Blueberries (jam & pie filling) (opt. syrup)

Oct. 10 – Pears (butter, canned & dehydrated)

Oct. 17 – Apples (butter, pie filling & dehydrated)

Optional Classes (need minimum of 2 people signed up before scheduling)

Meat – chicken, beef, pork, game (if available)

Fish – Salmon, tuna

Sausage making-Italian, summer, breakfast, chorizo

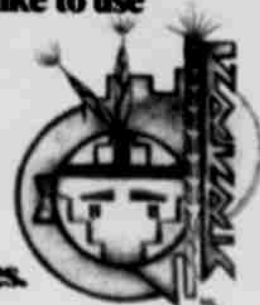
Cheese/yogurt making

Bread making – sourdough, artisan, potato

Everything is provided, however, feel free to bring any fruit/berries, vegetables or jars that you would like to use
Lunch will be provided

Classes are limited to those individuals who meet USDA Commodity income eligibility i.e. receive Food Stamps or food boxes.

SIGN ME UP! Please contact GRCRC staff - Patrice or Angie at 503-879-5731 to sign up for classes.



Ad created by George Valdez