

Spirit Mountain chefs sweep third annual Rez Kitchen Tour

By Ron Karten

Smoke Signals staff writer

Spirit Mountain Casino chefs won first-, second- and third-place awards at the third annual Rez Kitchen Tour held Friday, Nov. 4, at Three Rivers Casino in Florence.

In the three years since the competition started, Spirit Mountain chefs have won awards every year.

This year, the Spirit Mountain team of Tribal member Ray Nelson, Carl Hoover and Jason Bergan, all lead cooks at the casino, worked together preparing three dishes.

The appetizer came from Nelson, who has competed in the event all three years and who won with Hoover the first year. Hoover created the recipe for the main dish, and the dessert was the brainchild of Bergan, who was competing in the Rez Kitchen Tour for the first time.

"The emphasis was on Native American ingredients," Nelson said.

"It was kind of intense for my first one," said Bergan, but the Spirit Mountain team drew the last slot,

so they ended up with more time to prepare than they expected.

"We planned for doing (each dish) in 15 minutes," Bergan said. "Actually, we ended up with an hour for all of them. We had time to smooth out all the hiccups before we got started."

First place went to an appetizer that was a "trio of spoons, single bite spoons; from the land, sea, and air series," Nelson said, meaning each spoon focused on an animal that lives on land, swims in water and flies in the air.

The first spoon was duck confit with a huckleberry rhubarb sauce and fried leeks. The second spoon featured butter poached salmon with a mushroom broth and sautéed chanterelle mushrooms. And the third spoon was elk meatball stuffed with pumpkin seeds and hazelnuts with a Yukon gold potato cake and truffle and pepper jack cheese sauce.

The main dish earned a second-place award. It was smoked trout wrapped in wild boar bacon, with a huckleberry glaze, a smoked apple and a fried polenta cake with fried yucca root.



Photo by Michelle Alaimo

Tribal member Ray Nelson, left, Jason Bergan, middle, and Carl Hoover, all lead cooks at Spirit Mountain Casino, worked as a team to win first-, second- and third-place awards at the third annual Rez Kitchen Tour held Friday, Nov. 4, at Three Rivers Casino in Florence. The culinary trio worked together to prepare an appetizer, main dish and dessert, and each dish won an award.

Dessert earned third place honors. It was a hazelnut cake with a hazelnut cream filling and a hazelnut waffle cone, topped with the same huckleberry glaze used

for the trout.

"It's a fun experience. I enjoy going to other casinos," said Nelson. "It's nice to see what other Tribes have been able to accomplish." ■

Chinuk Wawa classes offered

The Tribal Cultural Education Department offers adult Chinuk Wawa language classes from 5 to 6:30 p.m. Monday and Wednesday in Room 207 of the Tribal Education Building.

Language classes can be taken for college credit or for fun. For more information, call 503-879-2249 or 503-437-4599. ■

Elders' Christmas Party set for Dec. 16

The Elders' Christmas Party will be held starting at 3 p.m. Friday, Dec. 16, at the Elders' Activity Center.

The event will start with snacks followed by dinner served at 4 p.m. In lieu of a gift exchange this year, Tribal Elders will accept blankets or lap blankets for needy Elders, or toys, hats or mittens that are unwrapped for the Willamina Tree of Giving.

The party is for Tribal Elders 55 and older.

For more information, contact Tribal Elder Linda Brandon at 971-267-0918. ■

JOB OPPORTUNITIES

INTERNAL OPENINGS

■ **Sr. Administrative Assistant**
Natural Resources
Grade: 9
Closing date: Dec. 21

EXTERNAL OPENINGS

■ **Youth Education Program Manager**
Youth Education
Grade: 12
Closing date: Dec. 27

■ **Assistant Controller**
Finance
Grade: 18
Closing date: Dec. 27

■ **Program Accountant**
Finance
Grade: 15
Open until filled

■ **Physician**
Medical Clinic
Grade: 23
Open until filled

■ **Caregiver (on-call)**
Adult Foster Care
Grade: 5
Open until filled

For a detailed job description, please contact the Tribe's job line at 503-879-2257 or 1-877-TRIBEGR.

Internal applicants are

1. Current Regular Employee, past their six-month Introductory period, receiving at least a "meets expectations" on most recent performance evaluation and not under disciplinary action or performance improvement within the previous six months,
2. Grand Ronde Tribal members
3. Spouse of a Grand Ronde Tribal member or
4. Parent or legal guardian of Grand Ronde Tribal member children

Internal recruitment

For those individuals meeting minimum qualifications an interview will be given in the following ranking order:

1. Grand Ronde Tribal members
 - a) Qualified Grand Ronde Tribal members who show they meet the minimum qualifications of the position during the course of the interview process will be given first consideration for hire and the recruitment process will end
2. Tribal member spouses, parents and/or legal guardians of Grand Ronde Tribal member children
3. Current regular employees

www.grandronde.org

Powwow dance class set for Wednesdays

The Tribe's Cultural Resources Department is offering a powwow dance class from 5:30 to 6:30 p.m. Wednesdays in the Adult Education Building. This is a family dance class for all ages that teaches all powwow dance styles. For more information, contact Tribal Cultural Education Specialist Brian Krehbiel at brian.krehbiel@grandronde.org or 503-879-4639. ■

Zumba held Monday, Wednesday in gym

Zumba, an easy-to-follow, Latin-inspired and calorie-burning dance fitness party, is held from 5:30 to 6:30 p.m. Monday and Wednesday in the Tribal gymnasium. The first class is free and \$6 thereafter for drop-ins, or \$5 if participants purchase a punch card. For more information, contact Tribal Recreation Coordinator Alton Butler at 503-879-1369 or alton.butler@grandronde.org. ■

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