

Grand Ronde Health and Wellness Center institutes Broken Appointment Policy

In an effort to make medical services more efficient, the Grand Ronde Health and Wellness Center (H&WC) has approved and instituted a broken appointment policy for medically-related appointments at the H&WC. To qualify as a broken appointment a patient must either not show up for their appointment, show up more than 10 minutes late or give less than 24 hours notice of cancellation. When any of these events occur, the patient is notified in writing. After the third broken appointment in a six-month time frame, the patient will not be allowed to schedule routine appointments. However, they will be offered a "sit and wait appointment" — the chance to sit and wait for an opening with a provider. This probationary period will last for six (6) months. The H&WC has a process for reminding patients of appointments and strives to notify patients of appointments the day before.

The broken appointment policy is very important as broken or missed appointments create unused time in a provider's schedule, which is inefficient financially and leads to barriers to accessing care. Ultimately, a broken appointment policy exists to improve access to care for all patients and is critical to providing responsive, cost-effective health services. ■

University of Oregon store seeks artwork for sale

The University of Oregon Museum of Natural and Cultural History's museum store, Past and Presents, is seeking a limited number of artists interested in selling their original artwork on consignment in the store. Pacific Northwest Tribal members interested in the opportunity should submit five images of their work for consideration to tracey@uoregon.edu. The university's Museum of Natural and Cultural History protects significant collections, enhances knowledge and encourages stewardship of human and natural history through research, preservation and education. Past and Presents offers a comprehensive selection of regional books and gifts that reflect the museum's exhibits, collections and research, as well as the inspiration of the Pacific Northwest landscape. For more information, contact Tracey Bell at 541-346-1574. ■

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Many helped prepare meal

FIRST FOODS continued from front page

well as all the berries and other sacred foods that have nourished our people for centuries — since time began. I was always told that if we fail to honor and respect our sacred foods that they will disappear."

The event's main course came with the help of many, in and out of the Culture Committee that sponsored the event.

Betty Bly "did a whole lot of cooking," she said, including the preparation of salmon, sautéed oysters and mushrooms, crab cakes, the venison made as stew and as pieces on the side that came from the Natural Resources store of ceremonial foods. And at the end of the event, she passed out plastic bags filled with camas seeds.

Betty's grandson, Zachary, a Tribal member, made a vegetable salad. Tribal Elder Claudia Leno prepared fry bread with assistance from Tribal Elder Regina Wheeler.

Tribal Elder and Culture Committee Secretary Linda Brandon made blackberry cobbler for dessert and McDaniel prepared the



Photo by Michelle Alaimo

Tribal member Peter Nelson colors in a drawing he made on a hand paddle while taking part in the activity that was offered at the First Foods Celebration at the Tribal Community Center on Sunday, April 22. The annual celebration was put on by the Tribe's Culture Committee.

wild rice. In addition, Mathewson prepared a traditional acorn mash with huckleberries for dessert. There was salmon, clam chowder and, on every table, bowls of nuts and dried berries.

Although fry bread is not a traditional Native first food, it came into

being, said McDaniel, "when they started giving out commodities, like mass quantities of flour and lard. It wasn't the most nutritious, but our ancestors were innovative enough to come up with a way to make good use of it, and it sustained our ancestors during those hard times. We have to

remember those times, too."

Tribal member Kevin Simmons honored those "keeping these things alive, working tirelessly to maintain these practices in our community. These things don't come easy. These foods are gifts from the creator."

Simmons and Tribal member Marcus Gibbons each expressed the honor they felt at being asked to pray before the group, and each introduced themselves in terms of their ancestors, as is the traditional practice.

Tribal spouse Vernon Kennedy (Burns Paiute) said he came to "eat some Native foods with the people here," and sang for the group at the end of the meal. Tribal Elder Charlie Haller, who was on hand with his wife, Pat, "came out to try some of the traditional foods."

"Very good food," said Tribal Elder Bob Duncan. "The young people who missed this missed a lot."

"It's vital we acknowledge and bless these first foods of the season," said Reina Nelson.

"I tried everything," said Tribal Elder Louise Medeiros. "I cleaned my plate and I am very full." ■