

Notice to Interested Persons



Cleaning and Detailing of Tribal Vehicles for the Confederated Tribes of Grand Ronde Procurement Department

The Confederated Tribes of Grand Ronde is seeking interested persons for the interior and exterior cleaning and detailing of Tribally owned and leased vehicles. The vehicle cleaning and detailing is required to be performed on weekends at the Tribal headquarters and completed by 8 a.m. on the following Monday.

Interested persons wishing to be considered for the above work, please contact via e-mail or in writing:

Larry Leith
 Larry.Leith@grandronde.org
 Procurement Department
 9615 Grand Ronde Road
 Grand Ronde, OR 97347
 503-879-2216 or 503-883-3365

Deadline for contact is 4 p.m. Aug. 4, 2017. Individuals making contact received after the deadline will not be considered.

The Tribe reserves the right to make selections that are in the best interest of the Tribe. The Tribe also reserves the right to reject any or all proposals, if such action is deemed to be in the best interest of the Tribe.

Vehicle lists and requirements may be obtained by contacting Kevin Mueller (Procurement Supervisor) at 503-879-4548 or Larry Leith (Procurement Manager) at 503-879-2216.

WIC visits Health & Wellness Center

Pregnant? Breastfeeding? Does your family include a child under the age of 5?

If so, you may qualify for the Women, Infants and Children program. With WIC, people can receive answers to nutritional questions and access fruits and vegetables, whole grains, eggs, milk, cheese, juice, cereal and more.

A WIC representative visits the Health & Wellness Center on the third Tuesday of the month, which will be Aug. 15.

Walk-ins are welcome between 9 a.m. and 4 p.m. When WIC clients arrive at the Health & Wellness Center, they should enter through the Wellness Department located at the back of the medical wing.

For more information or to schedule an appointment, call 503-623-8175, ext. 2297. ■

Salem Harvest



Salem Harvest is a partner with Iskam MəḵMəḵ-Haws that connects farmers and backyard growers with volunteer pickers to harvest fruits and vegetables that would otherwise go to waste. We invite you to join us in our mission of building a compassionate community where neighbors help neighbors in a spirit of goodwill, where hungry families can gain self-sufficiency, where our urban and rural bounty is recognized and appreciated, and where simple, sustainable lifestyles are celebrated.

Here's how it works

- Many commercial growers and private homeowners have trees, bushes, vines or entire orchards and fields that produce more fresh fruit or vegetables than they can harvest. We invite them to register their crops online. Donations are tax deductible. Some growers are eligible for a 15% tax credit.
- Working closely with growers, volunteer leaders organize harvests to gather the fresh produce. Volunteer pickers sign up online, checking off a liability waiver that protects crop owners.
- At least half of each harvest is delivered to Marion-Polk Food Share or its affiliated food pantries. Harvest volunteers may take home the remainder for children or homeless, unemployed, elderly or low-income individuals.

We all benefit

Harvests offer an opportunity for families to work together in the outdoors, meet local farmers and gain a better understanding of where our food comes from. In a state with the highest rate of childhood hunger in the nation, harvests offer local growers a compassionate alternative to letting their crops go to waste and provide low-income families a way to gain self-sufficiency. Parents have an opportunity to teach their children to care for others.

Meet new friends

Harvests pull together a broad cross-section of the community representing diverse socioeconomic levels and ethnic groups. Hundreds of individuals primarily interested in sustainable lifestyles work alongside people who struggle with job loss and other economic challenges. Children are welcome at most harvests.

Get Registered

Registering is required if you want to pick fruit or vegetables with us, but you also will then be on the email list for newsletters and announcements. After you register you are eligible to sign up for harvests. Please contact Francene Ambrose, pantry coordinator, for more information at 503-879-3663.

Come and Learn About Food Preservation and Storage



The Oregon State University Extension Service continues to offer a variety of food preservation classes this summer and into the fall. The classes are staffed by trained Master Food Preserver volunteers who provide instruction and hands-on opportunities for participants to practice safe food preservation techniques and build self-confidence and skills. The schedule of food preservation classes for includes:

- **Preserving Fruit** — July 20 from 10a.m. - 12:30 p.m.
There's nothing like home canned fruit! Learn the basics of canning fruits in this hands-on class. Find out how to prepare the fruit, liquids to use in the jar, basic equipment needed and safe methods for processing and storing this summer's fruit bounty.
- **Canning Vegetables** — August 17th from 10a.m. - 12:30 p.m.
Low acid foods require pressure canning for safety. Do you fear the pressure canner? Learn how to safely use this handy piece of equipment.
- **Preserving Tomatoes and Salsa** — Sept. 21 from 10a.m. - 12:30 p.m.
Spice up your life year round with flavorful tomato sauces and salsas that you preserve at the height of the tomato season. Learn safe methods for preserving tomatoes and salsa, including the "Laws of Salsa".
- **Preserving Meat** — Oct. 21 from 10 a.m. - 2 p.m.
Hunting season is just around the corner. Learn to preserve your meat safely in our pressure canning class specifically focused on canning meats.

Pre-registration is required a minimum of 3 days before the scheduled class. Childcare is limited and you must pre-register. Class size is limited. Classes are free and include an instructional packet, recipes, and sample products to take home. The classes will be held at Iskam MəḵMəḵ-Haws, located at 9675 Grand Ronde Road in Grand Ronde. For more information regarding these classes contact Coordinator, Francene Ambrose at 503-879-3663, or fambrose@marionpolkfoodshare.org.

Civil rights statement: Oregon State University Extension Service and Marion Polk Food Share offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, genetic information, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State University Extension Service is an Equal Opportunity Employer. Iskam MəḵMəḵ-Haws is an equal opportunity provider.



DO YOU WANT TO WORK? WOULD YOU LIKE ASSISTANCE? HAVE YOU RECENTLY BEEN HIRED?

THE SOCIAL SERVICES DEPARTMENT HAS TWO PROGRAMS THAT ASSIST TRIBAL MEMBERS WHO WANT TO WORK AND LIVE IN THE 6 COUNTY SERVICE AREA

THESE PROGRAMS ARE 477/EMPLOYMENT AND TRAINING AND THE GRAND RONDE TRIBAL VOCATIONAL REHABILITATION PROGRAM.

THE VOCATIONAL REHABILITATION PROGRAM WORKS WITH TRIBAL MEMBERS WITH A DISABILITY THAT HAS BEEN A BARRIER TO GAINING OR RETAINING EMPLOYMENT

THE 477 EMPLOYMENT AND TRAINING PROGRAM SUPPORTS TRIBAL MEMBERS WITH JOB RELATED SERVICES
 477 CAN SERVE GRAND RONDE TRIBAL MEMBERS WHO LIVE IN MARION, MULTNOMAH, POLK, TILLAMOOK, WASHINGTON AND YAMHILL COUNTY.

TRIBAL VOCATIONAL REHABILITATION CAN SERVE GRAND RONDE TRIBAL MEMBERS WHO LIVE IN MARION, MULTNOMAH, POLK, TILLAMOOK, WASHINGTON, YAMHILL AND CLACKAMAS COUNTY

FOR INFO CONTACT:
 THE SOCIAL SERVICES DEPARTMENT AT
 503-879-2034 OR 1-800-242-8196
 TO LEARN MORE ABOUT THE PROGRAMS AND TO DETERMINE WHICH ONE CAN BEST ASSIST YOU