Yuroks moving back to reservation

NEW HOTEL/RESTAURANT JOBS ENABLE FAMILIES TO RETURN HOME • STORY ON PAGE 3
Economic plan produces positive results
After many years, Yurok families are moving back to the Reservation

There are very few businesses that can claim the kind of commitment embodied by the employees at the Yurok Tribe’s new Abalone Bar and Grill (ABG).

This deep sense of duty is derived from a desire to do more than earn a regular pay check. The nearly all-Yurok crew’s main motivation is to positively contribute to the economic prosperity of the place they call home.

“The Abalone Bar and Grill and Redwood Hotel Casino (RHC) are turning our town into a place where visitors’ say, ‘I love this town, I want to go back,’” said Kichant Peters, a waitress in the restaurant.

“We work hard everyday because we want people to come back again and again,” echoed Sean O’Neill, who recently completed bartender school, which was paid for by the Yurok Tribal Employment Rights Office and RHC.

The new restaurant has already received some rave reviews on top internet sites, Yelp and Trip Advisor.

For example, Leslie R. on Yelp, proclaimed: “Very friendly staff. Everything we have tried here is A plus. We have had 2 lunches so far and can’t wait to try the dinners. Their designer hamburgers are delicious. Bison burger is excellent; South of the Border burger is just grand, with cheese poppers as well. Delicious veggies with the burgers too. Sweet potato fries - YUM!! For anyone traveling in this area, I would highly recommend a stop.”

“The restaurant has a very wide selection of great local dishes served by a wonderful staff. We had supper here 2 nights in a row and had wonderful food both times. Don’t miss this place to eat,” stated Fred from Rogue River, a top contributor on TripAdvisor.

The Abalone Bar and Grill and RHC are parts of a greater tribal economic improvement initiative. The initiative aims to create living-wage, employment opportunities for the tribal membership and to revitalize the economy on the Yurok Reservation, where an exceedingly high employment rate forced many to move elsewhere in search of financial security.

The economic improvement initiative is already paying dividends in terms of the number of Yuroks who have been able to move back to the Reservation. The staff at Abalone Bar and Grill and RHC is largely comprised of people who were able to move back to the Yurok Reservation, as a result of the additional jobs created by these new business ventures. Many of the young men and women are parents, who searched for years to find a way to move back to the Reservation, the only place where they can raise their kids to know the customs of the Tribe.

Kishant Peters is a waitress at Abalone Bar and Grill, which is owned and operated by the Yurok Tribe.
“I’ve been waiting to move back here for a really long time,” said Jama Griffin, kitchen lead at Abalone Bar and Grill. “I’ve always wanted to move back here so that my children can grow up rooted in the culture.”

Sean O’Neill, also a young parent, recently travelled with Amanda Wilson and Amanda Lawson to Sacramento to attend ABC Bartender School. All three applied for and received scholarships — covering tuition, travel and room and board — from the Yurok Tribal Employment Rights Office and RHC. The tribal members were taught all aspects of the trade and had to pass a final test in order to graduate. The trio are now know everything about the bar business, ranging from how to mix drinks to the laws associated with serving alcohol.

“I was thrilled to go to the bartending school. It made it possible for me to move home.” O’Neill said. “This is something I can make a career out of. Maybe I will open a bar one day.”

O’Neill grew up in Requa, spending his time fishing on the river, hunting in the mountains and singing in the ceremonies. When tourists ask him about Klamath or the Yurok Tribe, he answers in a way that they will not soon to forget.

“When people ask who we are, I point to the mural of the fish on the wall, the dip net and the river. That’s who we are. This is what made me who I am,” O’Neill explained.

The Abalone Bar and Grill employees embrace the challenges associated with opening a new business and making it profitable. The winter business, as expected, has ebbed and flowed. Throughout the slow season, the restaurant is run by a scaled-back crew, but it still can get really busy. When the place is packed with patrons and help is needed at the hotel, it is common for dynamic workers like Edward Garcia, a host at ABG and Yurok tribal member, to buss tables, file paperwork and even clean rooms at the hotel, all in the same day.

“I applied for this job because I am always looking for the next challenge,” Garcia said. “So far, this job has held up pretty good.”

“We help each other out. We lift each other up. That’s who we are. That is the Yurok Way,” added Kichant Peters.

The next phase of the Yurok economic development initiative includes opening the Yurok Country Visitors Center and commencing work on a beautification project for Klamath Blvd. In the coming months, construction will begin on landscaped islands, roadside artwork and much more to make the main thoroughfare match the high aesthetic bar set by Redwood Hotel and Abalone Bar and Grill.

“When people visit here, I want them to tell their friends that this place is something special, because that’s who we are,” concluded Peters.
On any given day, beloved Yurok language teacher, Barbara McQuillen, will incorporate multiple tested teaching techniques into her class.

For example, on a recent Thursday, McQuillen facilitated a word game, which included pictures of different foods. She followed that up with a counting exercise, where one student after the next recited numbers in the Tribe’s vernacular. The veteran teacher continued by leading a song in Yurok, and every student, enrolled in the new pilot program at Crescent Elk Middle School, participated in the beautiful melody. This elevated level of engagement was achieved even though several of the students, who were impossible to identify, had only received a month’s worth of instruction in the language.

“At this age, they all love to sing with their friends,” McQuillen said. “It’s a great way to help them memorize the material.”

The Yurok Language class at Crescent Elk Middle School, located in Del Norte County, is part of a pilot program designed to increase the Tribe’s capacity to restore the Yurok dialect and teach non-Indian students about the local culture. Even though Yurok’s have occupied southern Del Norte since time immemorial, these topics were not, until now, covered in the classroom. More than 40 Crescent Elk students signed up for the class, requiring the school district to break up the program into three 5-week sessions. McQuillen’s class was such a success that the Del Norte Unified School District decided to make a Yurok language class, plus a cultural component, a permanent feature in the County’s middle schools and high school.

“We are really excited about this pilot program and we are planning for it to be a regular part of the curriculum for next year,” said Steve Godla, assistant superintendent of the Del Norte Unified School District. “The response from students was overwhelming.”

Starting next year, students attending Del Norte middle schools and Del Norte High School will be able to take a trimester of Yurok, a trimester of Tolowa and a trimester of local native studies.

“This is a positive leap in the right direction,” said Yurok Education Director, Jim McQuillen, who tirelessly advocated for the course offerings. “Judging by the length of the waiting list for the pilot program, it is clear that students want this program. Now, Yurok kids, who live in Del Norte, will be able to take Yurok in middle school and high school.”

Just a few generations’ ago, state-run boarding school teachers and administrators routinely abused Yurok students for speaking their native tongue. The trauma induced by these internment facilities, experienced by people still living today, created a lasting suspicion of state-operated schools.

While the overt violence toward children abated in the 20th century, unequal treatment of Native Americans continued into the 2000s. In May of 2014, the Del Norte County Unified School District Board voted unanimously to extend a settlement agreement, stemming from a racial discrimination lawsuit involving Yurok students, with the American Civil Liberties Union of Northern California. The extension ends in August 2017.

A 2014 school board staff report stated that the district had not yet been able to produce and implement a curriculum that includes history and culture of the Yurok Tribe.
Yurok educator and tribal member, Josh Norris, is working with the Yurok Education Department to create a syllabus featuring the Tribe’s worldview and account of the past. “We foresee our students doing a lot better when their culture and history is acknowledged by the school district,” said Education Director, McQuillen.

Godla agreed. “When students’ culture is recognized by the school they are more receptive to learning,” he said.

The high school graduation rate among Yuroks, specifically from local institutions, remains disproportionately lower than other students, with the three-year cohort graduation rate at about 65% for American Indians, compared to the rest of the students, who are at a 75% cohort graduation rate, over the past three-years, according to statistics compiled by the Yurok Education Department from California Department of Education DATA QUEST system.

“Although our graduation rates are better off than the national rate for American Indians, the local rate is still unacceptable, said McQuillen.”

Thanks to AB 544, which the Yurok Tribe advocated for, as part of an effort to increase graduation rates, California tribes can now credential their own teachers. As a result of separate state legislation, students taking Yurok earn the same credits as they would if they took a foreign language.

In the schools that already have a Yurok language class, like Eureka and Del Norte High Schools, as well as Weitchpec Elementary, which offers the first state-sponsored native language immersion program in the United States, tribal members remain enrolled in school and take home better grades.

These corollary benefits are presently coming into fruition at Crescent Elk Middle School. Students are becoming more assertive and, without prodding, positively participating in Barbara McQuillen’s dynamic classroom.

“We’ve seen students, who were pretty shy, stand up and speak in front the class for the first time. Barbara has a great way of engaging the students,” Godla concluded.

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**Tribe proposes new sport fishing regs**

*Recommended changes have the potential to better protect salmon/steelhead*

In order to better protect the health of Klamath River salmon and steelhead stocks, the Yurok Tribe is proposing a couple of changes to California’s sport fishing regulations in the Lower Klamath River.

The Tribe’s recommendations to the California Fish and Game Commission relate to catch-and-release fishing at two locations on the Lower Klamath River that contain hostile environmental conditions, which lead to excessive mortality of released fish. The regulatory changes are currently under public review and a final decision will be made by the Commission via teleconference on April 17th.

Adding nuance to the current rules, the Tribe’s proposal will minimize catch and release mortality of fish at the river’s confluence with the ocean, where seals and sea lions are prolific. It will also minimize catch and release mortality of fish that are using the thermal refugia at the mouth of Blue Creek, when the river is near or exceeding lethal temperatures for migrating salmon and steelhead. The modifications, if passed, will also minimize salmon/steelhead becoming stressed and more vulnerable to infection with deadly diseases and will protect genetically distinct, late-fall Chinook salmon that hold at the mouth of Blue Creek, prior to migrating upstream.

“What we are trying to do is fix something that we think has historically been overlooked, and that is waste. Keyword waste,” said Thomas P. O’Rourke Sr., Chairman of the Yurok Tribe.

The Tribe is proposing that the California Fish and Wildlife Commission create a Blue Creek Conservation Area from mid-June to mid-September in the mainstem Klamath River, from approximately 500 feet upstream of the Blue Creek confluence to ¼ mile downstream. A plume of cold water from Blue Creek typically abuts the north bank of the river within this reach. During the summer months, up to several hundred to thousands of adult salmonids (steelhead and salmon) seek thermal respite, especially in
times of low flow when mainstem temperatures exceed 71°F. The current regulations allow fish to be hooked in this area, played for a lengthy time period in the warm river, which can be more than 10°F hotter than the thermal refuge they were hooked in, and then released in the warm river water. Fish are not physiologically suited to go from one water temperature to another quickly; guidelines state they shouldn’t undergo more than a 2°F change per hour. “Forcing fish to go through such dramatic and abrupt temperature changes, while putting them through excessive stress, results in physiological trauma that can lead to death,” according to the proposed changes.

“When stressed fish are released into a river that is at or near lethal temperature, especially after being subjected to abrupt temperature changes, it is not good for the health of the fishery,” Chairman O’Rourke said.

From mid-September to mid-December, late-fall salmon returning to Blue Creek often hold at the confluence, waiting for adequate flows in Blue Creek prior to migrating to their spawning grounds. A Conservation Area would protect these late-fall run fish, which are genetically unique from fall Chinook returning to the rest of the Klamath-Trinity Basin. The state regulations provide for similar protections at the mouths of the Salmon, Scott and Shasta Rivers, to protect fish that are returning to those basins.

The final proposed alteration to the fishing regulations relates to the recreational Chinook salmon fishery that takes place along the sand bar that bisects the Klamath River and the ocean. The Tribe is recommending that anglers retain all of the Chinook they catch, and that they quit fishing for the day in that area once their Chinook bag limit has been met. In some years past, there has been excessive catch and release fishing occur in the area (during 2012 some anglers caught and released dozens of fish per day), while anglers continued fishing for a jack or steelhead, or when they released fish hooked outside the mouth. The Tribe’s proposed modification does not distinguish between foul or mouth-hooked fish.

Currently, the California Department of Fish and Wildlife is proposing that fishers harvest all legally hooked fish (those hooked in the mouth), but not those that are hooked outside the mouth. Fishers in this area use a controversial technique called lining or flossing (snagging), which involves pulling back on the rod when the mouth of the fish bumps the line. A disproportionate number of Chinook are snagged, due to the nature of this fishery, on the spit.

The primary concern with fish being released in this area is the presence of numerous seals and sea lions that prey upon the fish that are released in an exhausted condition. Releasing these tired fish to become easy prey essentially wastes what the Tribe considers an invaluable resource.
Meet the newest Watershed Stewards

Submitted by Danielle Hurley Wiyaka Previte

Danielle Hurley is originally from Des Moines, IA and moved to the west coast to study conservation biology. Wiyaka Previte is from the Karuk Tribe and is pursuing her passion for fish protection. They are members of the Watershed Stewards Program (WSP), which is a special program of the California Conservation Corps and Americorps that focuses on assisting organizations and communities with habitat restoration for salmonids. WSP has over 20 partner organizations throughout the state. They are excited for this opportunity to work as interns with the Yurok Tribe Environmental Program (YTEP).

They are currently at the YTEP Water Division learning and implementing advanced water monitoring and analysis techniques, participating in instream and upslope restoration activities, organizing community outreach events, and teaching the Wonders Of Watersheds! curriculum at Margaret Keating Elementary School. Danielle and Wiyaka recommend this program to anyone, especially tribal members who are interested in watershed revitalization. They are looking forward to the rest of their internship and to receiving the Americorps education award when they complete the program in August.

Wiyaka Previte (left) and Danielle Hurley are the new AmeriCorps Watershed Stewards. They work for YTEP.

IMPORTANT DATES

- Garden meeting SS - Mar. 9 - 5pm-7pm - Weitchpec
- Tai-chi - Mar.10 - 5pm-7pm -Weitchpec
- TANF workshop - Mar. 11-10am-2pm - Weitchpec
- TERO rep. - Mar. 11 - 11am-3pm - Weitchpec
- Head Start Mtg. - Mar. 11 - 4:30pm-6pm - Weitchpec
- Fire mtg. - Mar. 13 - 8:30am-5pm - Morek Won
- UIHS Mtg.- Mar.13 - 12pm-3pm - Morek Won
- ED COM Mtg.- Mar.17 - 11am-1pm -Weitchpec
- Tai-chi - Mar.17 - 5pm-7pm -Weitchpec
- YUROK TRIBAL COUNCIL - PLANNING MTG - MAR 18 - 10AM KLAMATH
- TERO Rep. - Mar.18 - 11am-3pm -Weitchpec
- YUROK TRIBAL COUNCIL – ACTION MTG – Mar 19 – 10AM WEITCHPEC
- Yurok lang. - Mar. 19 - 3pm-5 - Weitchpec
- Fishery mtg. Mar 20 - 9:30am-3pm
- Garden Mtg. - Mar. 23 - 5pm-6pm - Weitchpec
- Tai-chi - Mar. 24 - 5pm-7pm -Weitchpec
- Rep. Chem - Mar.25 - 10am-1pm -Weitchpec
- TERO Rep. - Mar.25 - 11am-3pm -Weitchpec
- Yurok lang. - Mar. 16 - 3pm-5 - Weitchpec
- Culture Mtg. Mar. 27 10am
- Fire Mtg.- 4:00am-5:30pm - Weitchpec
- Tai-chi - Mar. 31 - 5pm-7pm -Weitchpec
B-Ball League begins in Klamath

New tribal councilman, Ryan Ray, instrumental in starting league
Yurok Tribe is hosting a U.S. Coast Guard Captain’s Licensing Training Course

Want to be a USCG Boat Master Captain?

Yurok Tribe’s Transportation Department and Tribal Employment Rights Office (“TERO”) are hosting a two week boat captain’s master training course in Klamath. Training will be held at the Yurok Tribal Office in Klamath, CA, from April 13 to April 24. The USCG Master Course is for anyone who wishes to operate a U.S. Coast Guard inspected vessel, up to 100 Tons, and may carry more than six passengers for hire. This license will allow you to carry more passengers and operate larger vessels. You may still operate an uninspected vessel doing “six-pack” (passenger) charters.

Master License Training course will be for two weeks, Monday through Friday from 8am to 5pm. The Master 100 Ton candidate must have a significant amount of sea time experience prior to taking this course. The candidate must have at least 360 days of sea time before he or she is eligible to take this USCG Master Course. Ninety (90) of the 360 days must be within the last 3 years.

All candidates must have a firm understanding of reading and writing. This license is required if operating commercially with passengers on the Klamath River or on any waters that can be navigated to the ocean or interstate (Inland USCG waters). TERO will provide scholarship opportunities for qualified tribal members. Please contact TERO Director Dan Barnes at (707) 482-1350 for additional information regarding scholarships.

Masters Inland 100 Captain’s License Course
Qualifications:
Must have two forms of picture ID
Must pass Physical Exam – Drug Test, Eye Exam, Color Blind Test
Must be a US Citizen
Minimum age – 19 years old
No felony or Drug convictions
Drivers License is required

THE DEADLINE TO SIGN UP IS APRIL 3, 2015. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT JOE JAMES AT (707) 482-1350.
Survey

The Enrollment Committee would like to start a discussion of what Tribal Members think the Yurok Tribe’s blood degree requirement should be. Currently, the Constitution requires that you must be 1/8 total Indian Blood of U.S. Native American or Alaskan Natives.

Below is a list of options they would like you to provide input on by choosing Yes or No.

**Blood Degree Options**

<table>
<thead>
<tr>
<th>Option</th>
<th>Yes</th>
<th>No</th>
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<tbody>
<tr>
<td>1/16 Yurok + 1/16 Other Indian Blood = 1/8 Total</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>1/8 Yurok Only</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>1/16 Yurok Only</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>Lineal Descendancy Only</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>Other Option</td>
<td>☐</td>
<td>☐</td>
</tr>
</tbody>
</table>

**Keep Blood Degree the same/No Change**

☐ ☐

**Relinquishment of Tribal Members**

Yurok Tribal Members who voluntarily leave the Yurok Tribe, currently have the ability to re-enroll back into the Yurok Tribe.

If someone Relinquishes their membership from the Yurok Tribe, should they be able to re-enroll?  
**Yes ☐ or No ☐**

If a Parent of Guardian of a minor, Relinquishes the minor from the Yurok Tribe, should that minor be able to re-enroll back into the Yurok Tribe, after they are 18 years of age?  
**Yes ☐ or No ☐**

If yes, should there be a time limit to re-enroll?  
**Yes ☐ or No ☐ - If yes, by what age? ______.**

Comments or Other options: __________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________

Mail to: Yurok Tribe Enrollment - Survey  
PO Box 1027  
Klamath, CA 95548

Email to: Earl Jackson - earlj@yuroktribe.nsn.us

Hand Deliver: Survey may be dropped off at any Yurok Tribal Office.
OTA looking for many tribal members

Please help the Office of the Tribal Attorney contact people on Jesse Short list

We are in search of the following individuals. Assistance from family members, friends and neighbors is greatly appreciated. Please contact Office of Tribal Attorney at (707) 482-1350 x 1304, Christa Norton, Paralegal. Information will not be given regarding award amounts or dates of any future distribution, and a person cannot be added to the Jessie Short Case. The final decision was made over 20 years ago.

Adams, DeWayne, Estate of
Affleck, Fay Bowie
Arillia, Aubrey
Bear, Martin (Buddy)
Behymen, Chris
Brahmeler, Dorothy
Brett, Clarence
Brett, Dawna
Burton, William
Byrns, Robert, Estate of
Campbell, Letha
Carlisle, Frances, Estate of
Carlson, Forrest Lee
Carroll, Mary Robert
Cash, Jr, Nevelle
Cousins, James, Estate of
Davis, Lillie M
Ellingwood, Irene
Faust, Judy
Ford, Howard
Frank, Ricky
Fulton, Josephine
Gensaw, Curtis
George, Laura Elaine
Gibbens, Stanley
Giersten, Glenda
Gormley, Cathy
Hill, Manuel, Estate of
Hostler, Jr, Byron Steve
Howerton, Virginia
James, Robin
James, Dalila Ann
Johnson, Adam
Johnson, Henry
Jones, Marjorie
Kane, Dorene
Kane, Gerald O.
Kane, Jr, Ollie D.
Keisner, Janice
Keisner, Marcella
Keisner, Rhoda
Keller, Caroline
Kennedy, Charlene
Kittleson, Mary Ann, Estate of
LeClair, Marcelene
Lopez, Jr, Danny
Markussen, Wynema
Martin, Jr, Henry
Martin, Bradley S.
Martin, Sr, Louis
Martin, Roberta, Estate of
Matzger, Alice
McCovey III, William
McDonald, Thomas, Estate of
McGee, Jackie
McInerney, Daniel
McKinnon, Sr, Loren
McLaughlin, Virgil
Moore, Gary
Nance, Raymond
Nix, Lawrence D
Nix III, Leo Carter
Nix, Maurcia
Norris, Gail
Norris, Lisa
Norris, Patrick
O’Neill, Monna June
O’Neill, Jack Clyde
O’Neill, Wayne
Orcutt, Jeanne
Paco, Maria
Quinn, Jr, Gary
Quinn, Jr, Glenn
Quinn, Robert R.
Reynolds, Mark R.
Scott, Tyrone
Scott, Wallace
Sjulstad, Barbara
Smith, Duane
Soffiotto, Andrea
Spatola, Jacqueline
Stass, Bette Lou
Stephens, Marvin L
Taggart, Mindy
Thayer, Patricia S
Thompson, Robert
Thornton, Ilene
Thrasher, Jr, Bobby B.
Traumann, Joe F, Estate
Traumann, Joseph
Trimble, Jr, Frederick
Trippo, Cameron
Vega, Douglas T
Vega, Gary T
Vega, Sr, Kelly
Vega, Michael
Vega, Scott A
Vega, William P
Vigil, Gloria
Warren, Jason
Warren, Paul
Wesemann, Helen T, Estate of
Winter, Steadman
Winton, Brenda R.
Winton, Denise N
Woods, Norma
Wright, Kenneth, Estate of
Our beloved Mother, Sister, Aunt, Grandmother, passed away peacefully Tuesday morning surrounded by her immediate family members.

Carol, a retired LVN of 40+ years, retired from the Redding Rancheria Health Clinic. She also drove the health clinic van providing home health visits, and took good care of the elders.

She enjoyed spending her time being with her family. She was known for her love of animals, listening to the birds and nature. Each year she looked forward to attending the Klamath Salmon Festival. She loved walking along the beach, enjoyed the ocean.

Carol leaves behind her beloved daughter, Annette Moore; son, Jon DeLaRosa & Stella (Spouse) and longtime love, Mike Stapp. In addition, she leaves behind her grandchildren, Ashley DeLaRosa, Johnathan DeLaRosa, Karley Crawford & Brian (spouse) and great-grandchildren; Aiden, Alise and Abel. She also leaves sisters; Barbara Orcutt, Betty Jackson, Vivian Snyder & Bert (Spouse), Joanne Moore and brother, Arnold Moore. Also companion dog, Woody and grandcat, Boo.

Carol was proceeded in death by Haynes and Violet Moore.
Calfresh is California’s version of the federal supplemental Nutrition assistance program, which provides low-income individuals and families with an additional amount of money each month for nutritious food. The program issues electronic benefits that can be used at many local retail and farmer’s markets; such as the Potawot Community Food Garden Market. The amount of benefits is determined by the number of people in the household, income to the household, and any allowable deductions.

To get more information, or to see if you may qualify go to c4yourself.com or contact the Humboldt County Department of Health and Human Services at:

929 Koster St., Eureka (877) 410-8809
727 Cedar St., Garberville (707) 923-2759
Airport Rd., Hoopa (530) 625-4251

You may contact Client Benefits Technician’s, Humboldt Community Health Representatives or also Jude Marshall, United Indian Health Services’ Community Nutrition Manager at (707) 825-5000. There will be a CalFresh table set up with UIHS Community Nutrition Staff at the UIHS WIC office (5000 Valley West Blvd. Arcata, CA 95521) the 1st two Mondays of each month. We can answer questions, assist with CalFresh, applications and hand out specific information from 10:30am - 3:00pm.

FOOD OF THE MONTH

The yacón is a perennial plant grown in the Andes for its crisp, sweet-tasting tuberous root. The texture and flavor have been described as a cross between a fresh apple and watermelon which is why it is sometimes referred to as the apple of the earth. The root is composed mostly of water and fructo-oligosaccharides. It has recently been introduced into farmer’s markets and natural food stores in the United States (Yacóns will be featured at the Potawot Community Food Produce Stand).

Although sometimes confused with jicama, yacón is actually a close relative of the sunflower and Jerusalem artichoke. The plants produce two types of roots: propagation roots and storage roots. Propagation roots grow just under the soil surface and produce new growing points that will become next year’s aerial parts. These roots resemble Jerusalem artichokes. Storage roots are large and edible. Source: http://www.natureperu.com/yacon/index.php

GARDEN TALK

Seed orders are in! The Potawot Community Food Garden is in full swing preparing the ground for the upcoming season’s harvest. On Tuesday, March 31st the garden will be hosting a volunteer day in honor of Cesar Chavez. Students from HSU will be helping with weeding and mulching. There are plenty of opportunities to volunteer and if you are interested in volunteering at Potawot Community Food Garden this year, hours are 9am – 5pm, Mon.-Fri. and every 1st Saturday of the month 10am-1pm. For more information or questions call (707) 826-8476 and leave a message for Ed or Lee they will be happy to get back to you.

HERBAL CORNER

Lavender

Comes from the same family as mint and is used in tea to aid with sleep and indigestion. The scent of lavender deters mice, flies, mosquitoes and other pests from the area. Lavender oil can be used to soothe aching muscles and joints, reduce anxiety and stress, and to induce sleep.

• Recipe/Nutritional info - Next Page

 lets see if you are eligible for CalFresh?

Resident of Humboldt County?...Yes/No

One household member must be a US citizen or documented alien........Yes/No

Is there at least one household member NOT receiving SSI/SSP?..........Yes/No

Gross income; excluding verified court ordered child support payments; do not exceed the CalFresh income chart. listed?.................................Yes/No

If you answered “Yes” to all the above questions you may be eligible for CalFresh benefits to help meet your family’s nutritional needs.

Gross Income Chart: Households containing a senior or disabled member may potentially be eligible even if their income exceeds the listed limits.

<table>
<thead>
<tr>
<th>House</th>
<th>Each Additional Member add $678</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hold Size</td>
<td>1</td>
</tr>
<tr>
<td>Max. Gross Income</td>
<td>$1,946</td>
</tr>
</tbody>
</table>
TAXES, EX-SPOUSE BENEFITS AND YOU

AMANDA DONAHUE
Social Security District Manager

April 14 is both Ex-Spouse Day and the eve of tax day. These two observances are doubly important if you are an ex-spouse, because Social Security pays benefits to eligible former spouses, and you may need to claim this income on your tax forms.

If you are age 62, unmarried, and divorced from someone entitled to Social Security retirement or disability benefits, you may be eligible to receive benefits based on his or her record. To be eligible, you must have been married to your ex-spouse for 10 years or more. If you have since remarried, you can’t collect benefits on your former spouse’s record unless your later marriage ended by annulment, divorce, or death. Also, if you’re entitled to benefits on your own record, your benefit amount must be less than you would receive based on your ex-spouse’s work. In other words, we’ll pay the higher of the two benefits for which you’re eligible, but not both.

You can apply for benefits on your former spouse’s record even if he or she hasn’t retired, as long as you divorced at least two years before applying. You can also elect to receive only the divorced spouse benefits and delay benefits on your own record after your full retirement age, which may translate to a higher monthly amount for you. If, however, you decide to wait until full retirement age to apply as a divorced spouse, your benefit will be equal to half of your ex-spouse’s full retirement amount or disability benefit. The same rules apply for a deceased former spouse.

The amount of benefits you get has no effect on the benefits of your ex-spouse’s and his or her current spouse. Visit “Retirement Planner: If You Are Divorced” at www.socialsecurity.gov/retire2/divspouse.htm to find all the eligibility requirements you must meet to apply as a divorced spouse. Our benefits planner gives you an idea of your monthly benefit amount. If your ex-spouse died after you divorced, you can still qualify for widow’s benefits. You’ll find information about that in a note at the bottom of the website.

Visit www.socialsecurity.gov/retire2/divspouse.htm today to learn if you’re eligible for benefits on your ex-spouse’s record. What you learn may bring a smile to your face … even on tax day! ✨

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**YACÓN**

**Nutritional Table of Yacon:**
100gr Peeled Fresh Root

<table>
<thead>
<tr>
<th>Component</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>85-90  g</td>
</tr>
<tr>
<td>FOS</td>
<td>6-12 g</td>
</tr>
<tr>
<td>Simple Sugars</td>
<td>1.5-4 g</td>
</tr>
<tr>
<td>Proteins</td>
<td>0.1-0.5 g</td>
</tr>
<tr>
<td>Potassium</td>
<td>185-295 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>6-13 mg</td>
</tr>
<tr>
<td></td>
<td>14-22 Kcal</td>
</tr>
</tbody>
</table>


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**SALPICÓN**

(Fruit Salad with Yacóns)

**Ingredients:**
3 C fresh pineapple
3 C fresh papaya; pared, seeded and diced.
3 C yacóns; pared and diced.
3 C mango cut up in chunks.

**Optional:**
1 C blackberries

**Preparation:**
Prepare all fruit and combine into a large bowl.
Spritz lemon juice on the yacóns to keep from browning and add last to salad.
New Redwood Hotel Casino Job Openings

Full-Time Positions

- EVS Supervisor – Salary Grade NE6
- Hotel Guest Services Sup. – Salary Grade NE10
- Food and Beverage Manager – Salary Grade E6
- Controller – Salary Grade E15
- Accounting Supervisor – Salary Grade NE11
- Visitor Center Manager

To view complete job descriptions visit redwoodhotelcasino.com.

Interested applicants can apply on-line at jobs@redwoodhotelcasino.com or drop off applications at the hotel.

If you have questions, please contact Redwood Hotel Casino Human Resource Manager Sandra Lowry at (707) 482-1777.

BECOME ONE OF OUR ADVENTURE GUIDES!

Want a great job? Redwood Hotel Casino is hiring. We’re now accepting applications for:

- Maintenance Technician
- Accounting Specialist
- Cage Cashier
- Drop/Count Team Member
- Payroll Specialist
- Revenue Auditor
- Vault Cashier
- Bartender
- Beverage Server
- Busser
- Cook
- Food and Beverage Supervisor
- Prep Cook
- Server
- Steward
- Guest Service Attendant (assists with hotel front desk, PDX, Gift shop)
- Housekeeper/Engineer
- Human Resources Assistant
- Adventurers Club Lead Representative
- Adventurers Club Representative
- Security Officer
- Security Officer II
- Security Supervisor
- Slot Attendant
- Slot Floor Supervisor
- Slot Technician

Stop by our office, visit our website at redwoodhotelcasino.com, or call 707-482-1777.

2nd Annual Yurok Tribe Clothing Give Away

March 28, 2015
10AM-4PM
Klamath Tribal Office

- First come first serve
- Clothing will be available for men, women, and children
- Some toys, sheets, and towels available
- ALL ITEMS ARE FREE

DONATIONS WELCOME

Please contact Patti Lewis @ 482-1232 ext. 1325 with any questions or concerns.
Congratulations to the Yurok student/athletes that participated in the girls Annual Jaycees Tournament, held in Crescent City. The Yurok Tribe would like to recognize and thank Terri Colton for her community service, planning and coordination of the Jaycees Tournament.