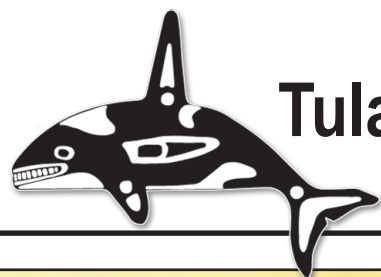


Fall Treats & Temptations

See page 6



Tulalip

SEE-YAHT-SUB

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"Tulalip News"

Volume 35 No. 41

Wednesday, October 22, 2014

Meet the Chefs of the 6th Annual Taste of Tulalip



SOMMELIER TOMMY THOMPSON

Honored with the Washington Wine Commission Award of Distinction in 2008, Thompson has developed an extensive program of Northwest wines for the resort, balanced with new and old world selections. Under his direction, the fine dining Tulalip Bay restaurant has garnered several accolades including, the *Wine Spectator* "Best of Award of Excellence", *Seattle Magazine* "Best Washington Focused Wine List" and the Washington Wine Commission "Grand Award". A member of the International Sommeliers Guild, Thompson not only oversees the wine programs for the Resort's four restaurants, but also their in-house catering and room service programs, as well as the The Draft Sports B



EXECUTIVE CHEF PERRY MASCITTI

A 1990 graduate of the prestigious Culinary Institute of America, Mascitti has been responsible since 2007 for overseeing six very different dining venues, as well as the catering operations, in this world class destination resorts' extensive banquet facilities. He also masterminds the gastronomic portion of the award winning "Taste of Tulalip" wine and culinary weekend, showcasing Washington State's best pours, in partnership with sommelier Tommy Thompson. In his position as Executive Chef, Perry manages nearly 150 kitchen staff, including chefs, sous chefs and cooks. For his passion, skills, and outstanding creativity in the kitchen, he has been honored with the Master of Taste "Maître du Gout" Award from the Chefs of America Awards Foundation, among other accolades.

See Chefs, page 3

INDEX

News	3-5
Community	6-10
Notices	10-11



Watch

TULALIP TV
www.tulalip.tv

Heritage Girls Volleyball-LIVE Tulalip Heritage Lady Hawks Volleyball vs Skykomish 'Rockets' Volleyball Team home game played at Heritage High School 'Francy J. Sheldon' Gym LIVE Broadcast @ 5pm – Monday, Oct 27

Watch Heritage Lady Hawks Volleyball:
Monday, Oct 27 Live @ 5:00pm
Daily @ 9:00am & 6:00pm

Heritage Boys Football Tulalip Heritage Hawks Boys Football Team vs Clallam Bay Football Team, home game played at the Quil Ceda stadium in Marysville – played Saturday, Oct 25

Watch Heritage Boys Football:
Daily @ 1:00pm & 7:30pm

Tulalip Tribes Vision

We gathered at Tulalip are one people.
We govern ourselves.
We will arrive at a time when each and every person has become most capable.
Together we create a healthy and culturally vibrant community

Tulalip Tribes Mission

We make available training, teaching and advice, both spiritual and practical.

Tulalip Tribes Values

1. We respect the community of our elders past and present, and pay attention to their good words.
2. We uphold and follow the teachings that come from our ancestors.
3. It is valued work to uphold and serve our people.
4. We work hard and always do our best.
5. We show respect to every individual.
6. We strengthen our people so that they may walk a good walk.
7. We do not gossip, we speak the truth.

Tulalip Tribes 1-800-869-8287

The Tulalip Tribes are successors in interest to the Snohomish, Snoqualmie and Skykomish Tribe and other tribes and bands signatory to the Treaty of Point Elliot, January 22, 1855

Tulalip See-Yaht-Sub, the weekly newspaper of the Tulalip Tribes

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Deadline for contribution is Friday, with publication on the following second Wednesday (12 days later).

In memoriam: Frank F. Madison, 1923-2002
Sherrill Guydelkon, 1945-2008



TULALIP TV Monday 10/27/14 thru Sunday 11/02/14		
Time	Show	Duration
12:00 AM	Tulalip Matters Tulalip Matters is your destination for information about what is happening on and around the Tulalip Reservation.	0:30
12:30 AM	2014 Lushootseed Language Camp This year's Camp honored Inez Bill and the late Hank Gobin for their work with Language. Children perform the Traditional story 'the Seal Hunters'.	1:00
1:30 AM	Don't Get Sick After June Uncovering the timely story of the budget shortfalls of Indian healthcare and the Indian Health Service, told from the Native American perspective.	1:00
2:30 AM	Native Report - 802 We go underground and visit the American Indian Records Repository and we visit a video shoot featuring celebrity Randolph Mantooth.	0:30
3:00 AM	Creative Native - 306 'Weaponry' - As a master artist, Billy Burnstick demonstrates the step-by-step process of how to make both a functional bow and arrow and a battle-axe.	0:30
3:30 AM	NWIN 52 NorthWest Indian News: Actress Misty Upham, Colville Retirement Center 30th Anniversary, Coast Salish Day, Suquamish Ocean Acidification Project	0:30
4:00 AM	Native Lens #22 Express yourself, Alondra, Amairany, Bladimir, Hebler, Jonathan, Luis, Maria, Monica, Rain, Thania, Miss Indian Nations, Four Children, History is...	0:30
4:30 AM	The Creek Runs Red The EPA calls the mining town of Picher, Oklahoma, the most toxic place in America, but the Quapaw Tribe still calls it home.	1:00
5:30 AM	Native Report - 802 We go underground and visit the American Indian Records Repository and we visit a video shoot featuring celebrity Randolph Mantooth.	0:30
6:00 AM	Seasoned with Spirit - Desert Southwest Loretta prepares Wild Spinach with Cholla Buds and Chiltepine Peppers, Tapary Beans with Ribs, Ash Bread and sweet, refreshing Mesquite Juice.	0:30
6:30 AM	Creative Native - 306 'Weaponry' - As a master artist, Billy Burnstick demonstrates the step-by-step process of how to make both a functional bow and arrow and a battle-axe.	0:30
7:00 AM	2014 Lushootseed Language Camp This year's Camp honored Inez Bill and the late Hank Gobin for their work with Language. Children perform the Traditional story 'the Seal Hunters'	1:00
8:00 AM	Tulalip Matters Tulalip Matters is your destination for information about what is happening on and around the Tulalip Reservation.	0:30
8:30 AM	Wapos Bay - Ep 1007 The Indigenous Winter Games are underway in Wapos Bay, setting the stage for a competition between T-Bear and an Inuit kid from Nunavut.	0:30
9:00 AM	Heritage Volleyball Lady Hawks Volleyball Team, home game played at Heritage High School Gym. - Game schedules subject to change, check for the latest at http://www.tulaliptv.com/tulaliptv-schedule/	1:30
10:30 AM	The Creek Runs Red The EPA calls the mining town of Picher, Oklahoma, the most toxic place in America, but the Quapaw Tribe still calls it home.	1:00
11:30 AM	Don't Get Sick After June Uncovering the timely story of the budget shortfalls of Indian healthcare and the Indian Health Service, told from the Native American perspective.	1:00
12:30 PM	Tulalip Matters Tulalip Matters is your destination for information about what is happening on and around the Tulalip Reservation.	0:30
1:00 PM	Heritage Football Tulalip Heritage Hawks Boys Football Team, home game played at Quil Ceda stadium in Game schedules subject to change, check for the latest at http://www.tulaliptv.com/tulaliptv-schedule/	2:00
3:00 PM	Seasoned with Spirit - Desert Southwest Loretta prepares Wild Spinach with Cholla Buds and Chiltepine Peppers, Tapary Beans with Ribs, Ash Bread and sweet, refreshing Mesquite Juice.	0:30
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This Schedule is subject to change. To see an updated schedule, go to:
<http://www.tulaliptv.com/tulaliptv-schedule/>

The Tulalip TV Program schedule is always available at www.TVGuide.com enter zip code 98271, select Tulalip Broadband. You can find the weekly schedule at <http://www.tulaliptv.com/tulaliptv-schedule/>. Also, the TulalipTV Program Schedule is always available on Tulalip Broadband Channel 44 (TV Guide Channel)

Not getting your See-Yaht-Sub?

Contact Rosie Topaum at 360.716.4298 or email rtopaum@tulaliptribes-nsn.gov

News

Chefs from front page

Sean Boyd



Winemaker Sean Boyd grew up in California surrounded by great wine--his father was a wine critic for such publications as *Wine Spectator* and the *San Francisco Chronicle*. After working for a few years in the retail wine business, Sean decided to explore a different aspect of wine--wine making. He traveled the globe working at wineries in Spain, Portugal, New Zealand and Australia before finally settling in Washington. The opportunity to learn the ins and outs of winemaking by working with great winemakers and their teams taught Sean a great deal about the diverse winemaking styles and techniques.

Woodinville Wine Cellars was one of the first 10 or so wineries in Woodinville, with a small production and a facility that was rented out to other fledgling wineries. Sean joined Woodinville Wine Cellars in 2002, first as a consultant, then, as production increased, became the full time winemaker in 2005.

Sean brings the experience he gained at other wineries such as Penfolds and Miguel Torres to create world class wines using Washington grapes. Washington is blessed with many microclimates suitable for growing a wide variety of grapes. Sean is accessing fruit from some of the best vineyards in the state and creating wines featuring the unique terroirs across the state.

Sean continues to love to travel and taste wines from around the world, but is happy to be able to live and make wine here in the amazing state of Washington.

Anthony Giglio

Anthony Giglio is one of the most entertaining wine and spirits authorities on the planet. He is a writer, educator and raconteur who motivates countless imbibers to trust their own tastes and relax the rules.

Giglio's



witty, unpretentious style can be discerned in the weekly column he writes for *Details Magazine's* "Food + Drinks" section. He is also the Wine Director for The Centurion Club by American Express, a high concept private airport lounge being rolled out across the country. Giglio has written ten books, including three editions of the annual *FOOD & WINE MAGAZINE* Wine Guide review of 1,000+ wines; five editions of the enormously popular *Mr. Boston Official Bartender's Guide*, and his highly-regarded first book, *Cocktails in New York*. Throughout his career Anthony has attracted countless fans and admirers nationally, all of whom appreciate his sense of humor as much as they do his insight and his perspective, which is that wine is best regarded as a pleasure, not a problem. Giglio is currently a wine reporter for CBS News Radio, as well as the longtime "Online Sommelier" for the *FOOD & WINE Magazine's* Connoisseur Club, as well as for *Departures Magazine's* Reserve Wine Club. Anthony is also the "Resident Sensualist" blogger at *TheImproviseLife.com*, as well as the "Official Vino Blogger" for *ItalianMade.com*.

Giglio has written for numerous publications, including *Food & Wine*, *Travel + Leisure*, *New York*, *Esquire*, *Details*, *The New York Observer*, *Robb Report*, *Worth*, *Every Day with Rachael Ray* and *Parade*. He has appeared on NBC's *Today Show*, *Food Network*, *CNBC*, and *FOX Business News*. He is also an occasional guest on American Public Media's "The Splendid Table"

with Lynne Rossetto Kasper. Last year, Giglio was invited to speak twice at The Moth, a Peabody Award-winning not-for-profit organization dedicated to the art and craft of storytelling.

Ming Tsai

Ming's love of cooking was forged in his early years. Ming was raised in Dayton, Ohio, where he spent hours cooking alongside his mother and father at their family-owned restaurant, Mandarin Kitchen. His experience also taught him about restaurant operations and the art of making customers happy.

Ming attended Yale University, earning his degree in Mechanical Engineering. During this



time, Ming spent his summers in Paris attending Le Cordon Bleu cooking school and apprenticing in area restaurants. After graduating from Yale, Ming moved to Paris and trained under renowned Pastry Chef Pierre Herme and then on to Osaka with Sushi Master Kobayashi. Upon his return to the United States, Ming enrolled in graduate school at Cornell University, earning a Master's degree in Hotel Administration and Hospitality Marketing. In 1998, Ming opened Blue Ginger in Wellesley, MA and immediately impressed diners from Boston and beyond with his innovative East-West cuisine. In its first year, Blue Ginger received 3 stars from the *Boston Globe*, was named "Best New Restaurant" by *Boston Magazine*, and was nominated by the James Beard Foundation as "Best New Restaurant 1998". That same year, *Esquire Magazine* honored Ming as "Chef of the Year". The James Beard Foundation crowned

Continued on next page

Ming “2002 Best Chef Northeast” and, since 2002, the *Zagat Restaurant Guide* has rated Blue Ginger within the “Top 5 of Most Popular Boston Restaurants”. In 2007, Blue Ginger received the Ivy Award from Restaurants & Institutions for its achievement of the highest standards in food, hospitality and service. In 2009, Ming and Blue Ginger won IFMA’s Silver Plate Award in the Independent Restaurant category recognizing overall excellence in the country. In November 2012, *Boston Magazine* ranked Blue Ginger as one of “The 50 Best

Restaurants”.

In February 2013, Ming opened his second restaurant Blue Dragon - an Asian gastro pub located in the Four Point Channel area of Boston. The tapas-style menu features Ming’s East-West approach but now takes a twist on traditional pub favorites. Blue Dragon was named one of *Esquire Magazine’s* “Best New Restaurants 2013” and one of *Zagat’s* “24 new restaurants you need to know about around the US”.

Ming is the host and executive producer of the public television cooking show, *Simply Ming*, currently celebrating its eleventh

season. His *Simply Ming* video podcasts feature tutorials on everything from filleting fish to food allergy basics (available on ming.com and YouTube). Ming began cooking for television audiences on the Food Network, where he was the 1998 Emmy Award-Winning host of *East Meets West with Ming Tsai*. Ming’s *Quest*, his popular cooking adventure series, also aired on Food Network. In addition to television, Ming is the author of five cookbooks: *Blue Ginger: East Meets West Cooking with Ming Tsai*, *Simply Ming*, *Ming’s Master Recipes*, *Simply Ming One-Pot Meals* and *Simply Ming*



Tulalip in History, October 2014

Compiled by Jean Henrikson, Communications Dept. Librarian

100 years ago – 1914

Principal McMacken of the local school today announced the eligibility list of students who may take part in athletics. The positions which the local players will take in tomorrow’s game are not given out but the list of those eligible is as follows... Wilfred Steve...Robert Shelton...” *“Marysville: Football Season Is To Open Tomorrow.” Everett Daily Herald, 9 Oct., 1914: 8.*

“Marysville’s rah, rah, rah now has some excuse for being heard. Marysville High School trimmed Edmonds High school to the tune of 46 to 0, saturday, in the opening game of the season...Nightlinger was the particular star. He got back of the enemy’s goal four times, while touchdowns were made by Shelton, Smith and Myers...” *“Marysville: Edmonds Is Beaten By Marysville.” Everett Daily Herald, 12 Oct., 1914:9.*

“Thomas Tatham[,] Harold Myers, Wilfred Steve and Agnes Card-the latter as substitute-were chosen Friday afternoon to represent Maysville High school in the debates in the state high school oratorical contest. The subject for the initial debate was ‘Single Tax,’ Marysville team will enter into oratorical combat with Edmonds High school November 13.” *“Marysville: Marysville Debaters Have Been Selected.” Everett Daily Herald, 24 Oct., 1914:10.*

“The Snohomish High school football team was defeated here Saturday afternoon in a fast game of football by the Marysville eleven, the score being 14 to 7. ...The first touchdown was made by the Snohomish team in the third quarter...In the same quarter [Robert]Shelton made a touchdown for Marysville which was followed in the last quarter by a touchdown by [Wilfred] Steve...Shelton and Steve, who scored the touchdown for Marysville, showed up to be fast men and gained considerable ground by end runs...” *“Snohomish: Snohomish Defeated By Marysville, 14-7.” Everett Daily Herald, 26 Oct., 1914:10.*

75 years ago – 1939

“The Quil Ceda Mothers’ club had its annual election of officers on October

18th with the following elected and installed: President, Mrs. George Jones; vice president, Mrs. Henry Gobin; secretary, Mrs. William Williams and treasurer, Mrs. Agnes James. The Quil Ceda Mother’s club is sponsoring the annual Hallowe’en masquerade dance at the Tulalip community hall on October 28...” *“Tulalip.” Marysville Globe, 26 Oct. 1939: [6].*

“Martin Williams went to the Swinomish Indian Reservation on Monday and came back with a truckload of Silver salmon. Several women from the Tulalip Reservation canned the salmon Tuesday on shares at the agency cannery...Those attending the first of a series of dances sponsored by the Northwesterners at the I.O.O.F hall in Seattle last Saturday from Tulalip were Mr. and Mrs. Francis M. Williams, the Misses Marjorie and Blanche Coy, Mona and Mary joe, Roy Henry Jr., Wilbur Albert and Mrs. and Mrs. Philander Hillaire, Mrs. Lottie Henry, Mr. and Mrs. Ezra Hatch, Sr., Cyrus Hatch, Jr., Arnold McKay, Linette Sheldon and Effie V. Hatch and Mr. and Mrs. Abel Flores...Mr. and Mrs. Ezra Hatch, Sr., and family moved to Suquamish Thursday of this week. Mr. Hatch will have charge of the CCC-ID Projects at Port Gamble for the coming year. These projects are sponsored by the Tulalip Agency and

will consist of clearing five acres of land for the Port Gamble Community Recreation grounds, surveying six miles of boundary lines and fencing of same, and building one and one-fourth miles of Trucktrail maintenance...Robert E. Coy was home over the week-end from the Central Washington College of Education, where he is attending his third year in college...” *“Tulalip.” Marysville Globe, 19 Oct. 1939: 1.*

50 years ago – 1964

“Shortage of land and lack of money has created a serious housing problem among many of the Indians on the Tulalip Reservation. There are too few homes for the number of Indians. The houses which exist sometimes are overcrowded and have a minimum standard of proper health facilities. Sebastian Williams, former business manager of Tulalip Tribes, contends housing is the major problem facing the reservation Indians. ‘Some homes house more than one family,’ he admitted. ‘Those within are unable to build their own house – either because of money or lack of land of which they have sole ownership.’ ...Housing conditions aren’t being ignored. Improvements have been made, thanks to help from the tribal council and government legislation and agencies. ...Improvements are

more extensive than they have ever been. Governmental assistance and personal initiative are combining to better the lives of the Indians.” Harvey, Dona. “The Modern Indian: Substandard Housing Major Indian Problem.” *Everett Herald*, 1 Oct. 1964: 26. [photos]

“The Tulalip Indians are in a minority status, even on their own reservation, where there are 300 Indians and 4,000 non-Indians. When the Tulalip tribes incorporated in 1936...the Indians opened their land for white settlement. ‘We’re not trying to segregate ourselves on the reservation,’ declared 66-year old Sub Williams...‘We’re getting other people to come on in.’ Integration has not been just into the reservation, however. More than 300 members of the Tribes live off the reservation, working in metropolitan areas throughout the United States. ...The problem of integration is not just one of red men moving off the Reservation and being accepted by white men. Economics, cultural norms and a proud heritage are interwoven factors.” Harvey, Dona. “The Modern Indian: Not Integrated, Just Acceptance by Outside.” *Everett Herald*, 2 Oct. 1964: 7. [photos]

“Most of the older Tulalip Indians have just the rudiments of an education. Few of them have any schooling past the sixth grade. The academic situation has improved for the younger Indians but as a group their education standards are lower than those of non-Indian children. The drop-out rate of Indian children in Marysville Junior and Senior High Schools is 66 per cent – compared to 15 to 20 per cent which is the normal state rate. ... Economics, history, social norms and intellectual opportunity all influenced this drop-out rate. Conditions at home frequently are not conducive to studying. ...Last year, however, a special study hall was established on the reservation for children having study problems at home. ...Younger parents, those who have attended higher grades in public schools, are giving their children the academic encouragement which has been missing in the past. Summer school programs on the reservation for

children in preschool through grade six have been successful as a result of the efforts of these parents. ...The door to opportunity for the younger Indians is open much more than for their parents...Now the older Indians have a dream for the future. Perhaps the younger ones will have a reality.” Harvey, Dona. “The Modern Indian: Education Offers Youth More Hope Than Parents.” *Everett Herald*, 3 Oct. 1964: 11. [photos]

Tulalip fisherman Conrad Reeves guides his chum salmon net on the reel of his boat at the Tulalip dock Tuesday. He’s hoping the chum season is better than the coho season, which is almost over. ‘Hardly anyone had a good silver season this year,’ Reeves said. As he guided the net, Dennis Hill...and Larry Jimicum prepared to gather the coho gear they had just removed...” “Goodbye coho, hello chums.” *Everett Herald*, 11 Oct. 1964: B1. [photo]

“The historic totem pole presented to Marysville City Park by the carver, Chief William Shelton, has been restored to its rightful place on the grounds. The beautifully carved and painted artifact stand 10 to 12 feet high with the emblem of ‘our country’ perched on top. It was reset on a new foundation near the southeast corner Tuesday...The damage caused when thieves stole it several weeks ago and cut it in two has been repaired although the vandalism can never be fully erased, a park attendant said. However, there it rests so passersby may enjoy the work of art done nearly 30 years ago.” “Totem pole restored to City Park.” *Marysville Globe*, 22 Oct. 1964:1.

“Last Friday night the trip to Arlington was spoiled with the Larry Munizza-coached Eagles fourth quartering Marysville with two touchdowns to win 25-12 ...The contested battle was anybody’s game up until the final minutes when Arlington pushed over the 25th point from four yards out and seconds remaining to be played. ...On the series, QB Lou Boni passed to end John James 20 yards up-field. James dragging three tacklers for extra yards. ...As time was running out in the second quarter Boni passed to James in the end zone as they trailed 13-12. ...John

James has come through with some outstanding catches and runs from his end position so far this season. He is a junior and weighs 158 pounds.” “MHS loses 25-12 to Arlington; play at Lk. Stevens Friday.” *Marysville Globe*, 22 Oct. 1964:6. [photo]

25 years ago – 1989

“Pile Driving: We are proceeding to put in breakwater and floats around the old marina to prepare for the stormy weather.” Jones, Stanley G., Sr. “Chairman’s Monthly Report.” *See-Yaht-Sub Newsletter*, Oct. 1989: [2].

“Historically, the Tulalip Tribes has had two major league baseball players. Some of you may recall Chet Ashman Sr. and his son Chet Jr. who followed in his dad’s footsteps. Chet Sr., (first baseman) played for the Philadelphia Philly’s, immediately after he graduated from Marysville High School in 1948...”As far as national and regional sports it has been pretty sparse for our Indian people in general, that is until last week!! I found out that we have two Tulalip tribal members playing for two different rival college teams in the Northwest...Richard Dean Orr is the son of Valda (Gobin) Havas. ... Richard is a Junior currently attending WSU in Pullman, Washington... Richard is a quarterback, #11, on the third string. On October 13th he was the starting quarterback for the J.V. game held in Yakima, Washington. The other Tulalip tribal member is Dana G. Posey, the son of Dean and Debra Posey. Dana is a junior currently attending the U.W...Dana is a quarterback, #19, on the third string....” Gobin, Hank. “View From The Attic H-Kwi-Tlum-Kaoim Gobin Education Specialist ***Sports***.” *See-Yaht-Sub Newsletter*, Oct. 1989: [3].

“The Everett Community College students are really off to a great start. The Native American Club (N.A.C.) held their first meeting October 17, 1989. Bernadeen Madison was elected as the President of the group. Bernadeen is a young journalism major beginning her first year at E.C.C...” Fore, Karen. *See-Yaht-*

Sub Newsletter, Oct. 1989: [11].

“The 17th Annual River Salmon Tour begins at Washington’s State Department of Fisheries Skykomish Salmon Hatchery, from 10 a.m. to noon, and 1 to 3 p.m., Saturday November 11. ...Approximately 10 to 12 million young salmon are raised at the hatchery each year, then released into the Skykomish and other rivers of Western Washington. ...Members of the Tulalip Tribes, 4-H Natural Resource Teens, High School students and teachers will conduct the tour along with County Extension Naturalist John Munn...” “Salmon Tour begins on Sat., November 11.” *Marysville Globe*, 18 Oct. 1989: 10.

“With just 11 seconds to play, Explorer of Mukilteo scored the winning touchdown and returned home 22-16 winners over the Marysville Junior High School Thunderbirds. ... ‘We played a good defensive game,’ [Thunderbird Coach Pete] Diklich said. ‘Mike Leckenby (!) and Joe Zackuse both played good games.’” “T’birds lose in last seconds.” *Marysville Globe*, 18 Oct, 1989: 11.

“Marysville Pos. 1...Donald C. Hatch, Jr. Background: Nineteen years on the Tulalip Tribes board of directors; 15 years as a Little League basketball, baseball and football coach; 10 years as the chairman of the Indian education Committee in the Marysville School District, foster and adoptive parent. Objectives if elected: Keeping children in the classroom during the upcoming period of growth and changes in education. Growth planning: The district needs to influence the state legislature, county and city governments to assure sufficient resources are directed to local schools. Other issues: The district needs to maintain and improve the quality of its professional staff as well as be a leader in early childhood education. The retention rate for students needs to improve. ‘I believe I can gather and stimulate a renewed interest in my constituency toward these goals.’” “School Candidates Focus on Pressing Problems.” *Everett Herald*, 30 Oct. 1989:3B

Can you spot the differences?

There are 9 differences in this picture puzzle. Can you spot them?

Submitted by Mike Sarich, Communications Dept.

Key: 1. Mary Hargrove (Tulalip Transit Supervisor), 2. Background flagpole, 3. Foreground flagpole, 4. Transit bus roof antenna, 5. Rear door handle, 6. Tulalip Transit phone number, 7. Administration Building window, 8. Yellow driveway curb, 9. Flowerbed plant



Fall foods are an opportunity to eat cheap, tasty meals

Article and photo by Niki Cleary

As the weather gets cooler, we dress differently and eat differently. As we put away the short sleeves and sandals, trading them for sweaters and boots, it's also time to slow down on salads and fruit and enjoy soups and baked goods.

Unfortunately, this is also the time of year when people tend to pack on a few pounds, partly because candy and holiday treats are plentiful and winter clothes hide a multitude of dietary sins. Part of the challenge is also that winter produce isn't quite as intuitive as summer fruits and veggies.

We receive a produce box from a local organic farm once a week and some of the choices on the menu are in-

teresting to say the least. What the heck is kohlrabi (here's a hint, it's related to cauliflower and cabbage)? How do you cook butternut squash? Rainbow chard, again? But, I still have the chard from last week! Healthy winter meal planning can be challenging. Rest easy, I've got some solutions for you.

Seasonal Produce

Let's start with what's growing. I try to plan my meals around the seasons. Why? Because what's in season usually tastes better and is less expensive than out of season produce. If you cruise the produce aisles, usually (but not always), whatever is cheap is currently grown locally.



Baked apples make a tasty after meal treat..

This time of year the most common veggies are brassicas. Brassicas are broccoli, cauliflower, cabbage, collard greens, kale and yes, kohlrabi. The days of zucchini and fresh tomatoes are over, instead we're seeing winter squash including acorn, butternut, spaghetti and, of course, pumpkin. Winter squashes feature a hard outer rind, and typically have to be cooked to be tasty. Potatoes and sweet potatoes are also harvested in the fall. In the mood for fruit? It's still out there.

This is the season for apples, cranberries, grapes and pears, as well as the more exotic guava, pomegranates, passion fruit and pineapple.

Eating well takes time and planning

Winter food is generally slow food. While the knife and veggie peeler were constant companions over the spring and summer, the oven and slow cooker are your new best friends. The slow cooker, in particular, can make getting din-



ner on the table a little easier during the time of year when you're running ragged trying to get the kids to their sports and other school activities, planning holidays and just dealing with lack of motivation brought on by lack of daylight. Since it's cool out, you can also kill two birds with one stone, help heat your home by baking something.

I hate cooking meat. I don't know why, I just do. Besides, it takes lots of know-how and time to do it right, unless you have a grill master in the house (if only my husband grilled more often *sigh*). My solution? Toss chicken breasts, roasts and other meats into the slow cooker or oven over the weekend, then package them, already cooked, and freeze them in single servings for future use. If you season them with salt, pepper and garlic, they'll adapt nicely to most recipes.

Last, don't buy more than you will actually use. I'm sad and feel incredibly guilty every time I throw away food because of spoilage resulting from my poor planning. On the

bright side, winter produce tends to keep longer than the summer counterparts.

For the meal ideas, I'm going to work off the premise that you, the reader, already know how to cook and just need some inspiration. If you don't know how to cook, or you want even more inspiration, some of my favorite websites are www.macheesmo.com, the cooking blog of Nick Evans (fair warning, his recipes are tasty, but not necessarily light), and cleaneatingmag.com, the online version of the magazine Clean Eating. If you really struggle with what to eat, both sites feature meal plans. Clean eating provides free, but non-customizable plans, and Macheesmo provides meal plans and shopping lists with a yearly subscription.

Breakfast

I have to eat breakfast. Ok, I don't, but when I don't eat breakfast people don't like to hang out with me the rest of the day. Not only do I prefer a meal every morning, it needs to be substantial. Eggs and/or

yogurt are my go-to, cheap proteins for mornings. Chronically late? Boil eggs the night before and pair them with buttered toast for a quick, portable snack. If toast takes too long because you are really not a morning person, pack a breakfast bag the night before with container Greek yogurt, a ¼ cup of granola and chopped fruit for an easy breakfast parfait that you can eat on your first break.

If you have time to cook, apple pancakes are the best! Shred a tart apple, combine with one beaten egg and a little vanilla, maybe some cinnamon if you'd like and fry it over low/medium heat. You want the edges to brown and the egg to be set, but not burnt. Don't like sweet for breakfast? Try poached eggs on steamed bok choy (also part of the cabbage family) with a little soy sauce. Don't knock it 'till you've tried it, eggs and soy sauce tastes way better than it sounds.

Dinner

We're starting with dinner, because we're going to re-

purpose part of it into lunch the following day. We're having BLTs (Bacon, Lettuce and Tomato sandwiches) with butternut squash and baked apples for a sweet finish. Toss cubed butternut squash with olive oil and season with salt, pepper, garlic, chili powder, cumin and a little bit of brown sugar. Spread on an oiled cookie sheet and bake at 400 for about 30 minutes. As your squash is baking, you're going to prep dessert.

Cut most of the core out of tart apples, leave the bottom so that you have a cup. Fill the hollowed-out apple with a little butter, nutmeg and cinnamon and cap it by pressing a marshmallow into the top. Stage the apples on a cookie sheet and start frying your bacon and assembling your sandwiches, for a seasonal twist, substitute baby kale for the lettuce. When you take your squash out, reduce the heat to 350 and bake your apples for about 15 minutes. Dinner is served, yum!

Lunch

Packing a lunch takes a little more planning than if you're eating at home. Your level of ambition also matters. Are you an awesome baker? Sliders on fresh bread are divine. If not, store bought bread is just fine, or maybe visit one of our local bakeries for yummy bread that's also good for our local economy.

Remember that meat we froze earlier in the week? Pull out a serving of shredded chicken, or beef, let it thaw overnight. Add your favorite barbecue sauce, or condiments to the bag. Pack it up with your sliced rolls, and leftover butternut squash for a tasty winter lunch.

Pumpkin

If you've never used fresh pumpkin for cooking, it's an experience. First of all, there are different types of pumpkins. The Jack-o-lantern varieties are large, and not very tasty. Although their seeds are still great for toasting and snacking, they are primarily cultivated for carving. With other pumpkins, including if you want to make a pumpkin pie, pumpkin bread or cookies, what you're looking for are sugar or pie pumpkins.

Pumpkins aren't just for sweets, though. Like potatoes and other squash, pumpkins can be steamed then mashed, chopped into cubes and dressed with spices or incorporated into sauces and soups. Cinderella pumpkins, which seem to be popular this year, are a good eating pumpkin. In fact, according to www.allaboutpumpkins.com, they were cultivated by pilgrims and may have been served at the second thanksgiving dinner.

For more ideas about pumpkin varieties, and how to carve, cook or store them, check out www.allaboutpumpkins.com. Now that you have an idea of what's growing, get out there and cook! Be sure to like Tulalip News on Facebook and share your cooking photos and recipes.

Pumpkin Chocolate Chip Cookies

By Kim Kalliber; Recipe from all-recipes.com

These cookies are delicious, with subtle pumpkin and spice flavor and are easy to make. I read that the key is the lower baking temperature and longer baking time than regular cookies. This is true; the cookies come out kind of dense and cake-y if that makes sense. I also use Ghiradelli semi-sweet chocolate chips.

Makes 2 dozen cookies

Ingredients:

1/2 cup butter
1 1/2 cups sugar
1 egg
1 cup canned pumpkin
1 teaspoon vanilla
2 1/2 cups flour
1 teaspoon baking soda
3/4 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon nutmeg
1/4 teaspoon salt
3/4 cup chocolate chips

Directions:

- Preheat oven to 300 degrees.
- Cream butter and sugar together until light and fluffy.
- Beat in egg, pumpkin and vanilla (mixture will look slightly curdled).
- Mix and sift flour, baking powder, baking soda, salt, and nutmeg, and cinnamon.
- Add to creamed mixture and mix well.
- Add chocolate chips and mix thoroughly.
- Using a large ice cream scoop, scoop cookies onto ungreased baking sheet (do not crowd cookie dough, since it will spread).
- Bake at 300 degrees around 22 to 24 minutes.
- Remove from oven, let sit on cookie sheet for a minute or so, then place cookies on racks to cool.

Remembering when Stick Indians roamed the reservation:

The bare apple tree, how Amos lost his hat, the strange card game and other stories

By Sherry Guydelkon, reprint from the March 1, 2001 See-Yaht-Sub

In 1981, I was asked to interview several people and write a paper for an oral history class that I had taken for college credit. I chose to interview Tulalip elders on the subject of *s.ʔitaʔ* or “stick Indians” – creatures that roam the woods and steal little children who were not safely inside after dark. The following are a few stories from those interviews.

Edith Percival Parks



Edith Parks.

The late Edith Parks was 78 years old when she shared with me her experience with stick Indians. Even before she ever heard one howling in the woods, her father, Ed Percival, told her about them. He said they were “renegades from the Snoqualmie Tribe,” recalled Edith. “They got kicked out of their tribe, so they went on the trail across into Canada, and they became the Thompson Tribe. Then they started coming over and stealing Indian children for their tribe.”

They would also steal fish that were left in fishing boats or hanging in smokehouses overnight,

said Edith. And they left really big tracks.

“My father used to talk to them,” she said. “He could talk their language. It wasn’t really Snoqualmie, but close enough that he could understand them. They had really high-pitched voices, and they made loud, shrill noises. When they are near, your hair stands on end.

“He said they weren’t really big people, but they had big feet and long arms. They’d swing in the trees to get where they were going. You are more likely to see them in the woods than anywhere else. And the reason you don’t see them much anymore is so much of the timber is gone.”

Sometimes, she said, you will feel the stick that a *s.ʔitaʔ* carries scratching you on the back. Then you know one is right behind you.

“One time, my husband and I were cleaning fish at night after a catch. They come, you know, when you’re cleaning your fish, and all you’ve got is a gas light. We were cleaning our fish and pretty soon, I could hear the *s.ʔitaʔ* talking. I said I was going home. And I had quite a ways to go to get to the house, but my husband wouldn’t go with me. He wanted to get the fish cleaned.

“Pretty soon, he felt a twig on his back. They wanted that fish. My husband says, ‘Run, run!’ Well, I started running and he was right behind me. That scared me. I knew it was the *s.ʔitaʔ*!” The next day, the fish were gone.

To avoid trouble, she said, her father always sets aside one of his apple trees for the *s.ʔitaʔ*. “They’d come and want apples. My dad would tell them which tree they could have, and they would take every apple off of it. But there wouldn’t be another apple from any

other tree taken. Just from that one tree.”

Bill Price

The late Bill Price was 75 years old when he told me the following stories.

Bill said that *s.ʔitaʔ* comes from Canada, from the Thompson River Tribe, and that they are uncivilized. “I heard about them years ago,” he said. “I come from Suiattle. They’re up on the Suiattle River there. I’ve never seen them before, but other people have.

“They travel at night. In the daytime, you don’t see them because they live in the woods. They’re not like us – we have to have houses. But a long time ago, we lived in the wilderness too.”

There are still *s.ʔitaʔ* in Yakima too, he said. “One old lady in Yakima told a story about what happened to her. She had a bunch of horses, and all of a sudden they started running around. She didn’t think to see what was wrong with them, but the next morning, all of their tails were braided and their manes were braided. The *s.ʔitaʔ* done that. She told that herself. That’s what they done to ponies and horses, but they never tried to harm them.”



Amos Bob, who lost his hat.

Community

Bill also told a story about the late Amos Bob who lived near Warm Beach at one time. "He told me a lot about what the *s.ʔitəʔ* did down there," said Bill. "They would take their fish, dried fish and fresh fish. And one time – and this is a true story that he told himself – there was a lot of birch pulp around here – there was a lot back in the '30s. He was over at Battle Creek, where the tribal center is now, and he was yardin' the pulp.

He worked quite late that night, and he had a long way to go to get home with his team. Well, when he got started, there was a trail with nothing but trees, you know, and when he got behind a tree, it was so dark he couldn't see. So, he just let go of the reins and let the horses lead the way.

"Pretty soon, the horses stopped. He tried to switch the horses to go ahead, but no, they wouldn't move. They just stood there. Then a whip started whipping as hard as it could. The horses started running on the trail in the dark, and Amos list his little hat. His horses got whipped by a stick Indian!

"He got home all right. And

when he got home, he told his mother about what happened. And that's the truth about what happened to Amos."

Cy "Big Shot" James

The following was told to me when the late Cy James was 76 years old.

When Cy was young, his family fished in Puget Sound, but when the fish went upriver, they did too. "There used to be a big village up in Monroe," said Cy. "The Tulalip people used to gather there, where the Skykomish River and the Snoqualmie River some together. They call that Squalko. People would go settle up the river, and they used to hear them things – the *s.ʔitəʔ*.

"Well, the way I heard them...I really heard them... they'd make funny whistling. And they've got a certain way they talk to one another. They don't talk their language. They go *tchao, tchao, whooo, tchao*.

"As far as I know," continued Cy, "they travel at nighttime. You can tell if they're around, because your hair stands on end and you get chills all over you. That's what my grandmother told me."

Cy explained that his grandfather's homestead was upriver. "The *s.ʔitəʔ* were there, all right," he said. "If they came, and if you got dry salmon, you give it to them. Just leave it out. My grandfather and my grandmother would put some out for them. They had to be respectful to them." He said that now people think dogs got the fish, but in the old days, there were very few dogs.

Besides hearing the *s.ʔitəʔ*, Cy had felt their presence. While walking home late in the evening with a group of boys his age, Cy had the feeling that something was following him. It scared him so much that he ran ahead of the others. Although he didn't say anything to the others, they soon began to shout, "Someone is following us. I feel something behind us." And they ran the rest of the way home.

"They say that they come from the north, Fraser River," said Cy. "East of the mountain people calls them Thompson's.

"One time, years and years ago, the people went hop picking. The people used to get together and camp with some Yakimas. And we saw some tall, strange people. They

were active, springy – tall people, springy people, walked fast. They were good at playing cards, but they wouldn't sit. They'd bet and stand up and look around.

"My grandfather and some old people, Yakimas, were talking Chinook Jargon. And my grandfather told me. 'Them's Thompsons.' I asked, 'Is them the people that scares us?' He said, 'No. They're just like me and you.' About that time, they turned kind of civilized."



Cy "Big Shot" James.

Online Health Information - Truth or Hype?

- Identify & explain the indicators of quality health websites
- Find valuable health information on the library website
- Perform health topic searches using the resources demo'd in class
- Snacks

DATE: Monday, **November 17th**
TIME: **5PM – 7 PM**
LOCATION: RM 263, Admin. Bldg.

* RSVP: 360-716-4888, Higher ED
or highered@tulaliptribes-nsn.gov

Education Options in Medical/Health Sciences



- ♦ Medical/Health Science Degree/Certificates
 - Nursing • Certified Nursing Assistant
 - Medical Assisting • Emergency Medical Technician
- ♦ Requirements for programs
- ♦ Steps to get started
- ♦ Snacks provided



DATE: Thursday, **November 13th**
TIME: **5–7 pm**
LOCATION: Rm 263, Admin. Bldg.

* RSVP: 360-716-4888, Higher ED
or highered@tulaliptribes-nsn.gov

HALLOWEEN PARTY

October 31 • 5:00 pm – 8:00 pm
Greg Williams Court

- Costume Contest at 7:00pm
- Cake Walk, Carnival Style Games, Haunted House, and Crafts
- Snacks, Beverages, Candy, and Prizes
- Carved Pumpkin Contest

To volunteer (non - paid) as a judge, contact
Robert Watson at (360)716-4194

3 judges will be randomly selected from all
applicants. Judges may not
participate in the pumpkin or
costumes contests.

For detailed information about the event,
please visit tulalipnews.com, facebook, or
See-Yaht -Sub newspaper.



Tulalip Tribal Court Notices

TUL-CV-CU- 2014-0363 SUMMONS BY PUBLICATION Tulalip Tribal Court, Tulalip, WA In re Custody of T.C-J. To: Little Buck Dale Wayne Jones, II YOU ARE HEREBY NOTIFIED that on September 12, 2014, a Petition for Residential Schedule/Parenting Plan was filed in the above-entitled Court pursuant to Tulalip Tribal Code Chapter 4.20 regarding T.C-J. You are hereby summoned to appear and defend the above-entitled action in the above-entitled court and answer on November 25th at 10:30 am in Tulalip Tribal Court, 6103 31st Ave NE, Tulalip, WA 98271. NOTICE: You have important legal rights and you must take steps to protect your interests. IF YOU FAIL TO ANSWER JUDGMENT WILL BE RENDERED AGAINST YOU. Date first published: October 8, 2014.

TUL-CV-GU-2014-0387. SUMMONS BY PUBLICATION Tulalip Tribal Court, Tulalip WA. In re the Guardianship. To: Veronica L. Iukes, Petition and To: Loreal Jack, Mother and Daniel Cayou, Alleged father, Respondents, YOU ARE HEREBY NOTIFIED that on September 29, 2014, a Petition for Guardianship was filed in the above-entitled Court pursuant Tulalip Tribal Code Chapter 4.05. You are hereby summoned to appear and defend the above-entitled action in the above entitled court and answer on December 17, 2014 in Tulalip Tribal Court, 6103 31st Ave NE, Tulalip WA 98271. NOTICE: You have important legal rights and you must take steps to protect your interests. IF YOU FAIL TO ANSWER JUDGMENT WILL BE RENDERED AGAINST YOU. Date first published: October 15, 2014.

Notices

THE TULALIP COURT Tulalip Indian Reservation Tulalip, WA No. TUL-CV-F0-2013-0406 Summons by Publication and & Notice of Petition for Forfeiture In ONE THOUSAND THIRTY FIVE DOLLARS (\$1,035.00) in U.S. Currency Justin Weese or any other owner or interest holder:

On July 5, 2013, a Petition for Forfeiture of Seized Property was filed in the above-entitled Court pursuant to TTC 2.15. YOU ARE HEREBY NOTIFIED that 1) that you are entitled to be represented by counsel, at your own expense; 2) that you may present testimony of witnesses and other evidence on your own behalf; and 3) that failure to attend the hearing may result in an

THE TULALIP COURT Tulalip Indian Reservation Tulalip, WA No. TUL-CV-F0-2013-0115 Summons by Publication and & Notice of Petition for Forfeiture In REM CHEVROLET BLAZER (VIN #1GNDT13W262101272) Christine Rookard or any other owner or interest holder: On March 11, 2013, a Petition for Forfeiture of Seized Property was filed in the above-entitled Court pursuant to TTC 2.15. YOU ARE HEREBY NOTIFIED that 1) that you are entitled to be represented by counsel, at your own expense; 2) that you may present testimony of witnesses and other evidence on your own behalf; and 3) that failure to attend the hearing may result in an order of forfeiture of your property; 4) that

THE TULALIP COURT Tulalip Indian Reservation Tulalip, WA No. TUL-CV-F0-2012-0442 Summons by Publication and & Notice of Petition for Forfeiture In REM THREE HUNDRED TWENTY DOLLARS (\$320.00) IN U.S. CURRENCY Anthony Collister or any other owner or interest holder: On August 17, 2012, a Petition for Forfeiture of Seized Property was filed in the above-entitled Court pursuant to TTC 2.15. YOU ARE HEREBY NOTIFIED that 1) that you are entitled to be represented by counsel, at your own expense; 2) that you may present testimony of witnesses and other evidence on your own behalf; and 3) that failure to attend the hearing may result in an order of forfeiture of your property; 4) that

THE TULALIP COURT Tulalip Indian Reservation Tulalip, WA, No. TUL-CV-F0-2012-0443 Summons by Publication and & Notice of Petition for Forfeiture In REM 1999 FORD EXPLORER (VIN #1FMZU3503XZA98428) Dylan Deinas or any other owner or interest holder:

On March 11, 2013, a Petition for Forfeiture of Seized Property was filed in the above-entitled Court pursuant to TTC 2.15. YOU ARE HEREBY NOTIFIED that 1) that you are entitled to be represented by counsel, at your own expense; 2) that you may present testimony of witnesses and other evidence on your own behalf; and 3) that failure to attend the hearing may result in

THE TULALIP COURT Tulalip Indian Reservation Tulalip, WA No. TUL-CV-F0-2014-0133 Summons by Publication and & Notice of Petition for Forfeiture In REM NINE THOUSAND NINE HUNDRED SIXTY TWO DOLLARS (\$9,962.00) In U.S. Currency. Lukaraya Lumley or any other owner or interest holder: On April 23, 2014, a Petition for Forfeiture of Seized Property was filed in the above-entitled Court pursuant to TTC 2.15. YOU ARE HEREBY NOTIFIED that 1) that you are entitled to be represented by counsel, at your own expense; 2) that you may present testimony of witnesses and other evidence on your own behalf; and 3) that failure to attend the hearing may result

in an order of forfeiture of your property; 4) that if you intend to call witnesses, a witness lists must be filed no later than five judicial days before the hearing. YOU ARE FURTHER NOTIFIED that if you file an answer to the forfeiture petition no later than December 1, 2014, and serve a copy on the Prosecuting Attorneys Office within five calendar days after filing with the Court, the matter shall be set for a hearing. The date and time of the hearing shall be set by the Clerk's Office and shall be held at the Tulalip Tribal Court located at: 6103 31st Ave. NE, Tulalip, WA 98271. David Wall, Prosecutor, WSBA #16463, Prosecutors Office 6203 31st Ave. NE, Suite B, Tulalip WA 98271, 360-716-4810 ph, 360-716-0658 fax

if you intend to call witnesses, a witness lists must be filed no later than five judicial days before the hearing. YOU ARE FURTHER NOTIFIED that if you file an answer to the forfeiture petition no later than December 1, 2014, and serve a copy on the Prosecuting Attorneys Office within five calendar days after filing with the Court, the matter shall be set for a hearing. The date and time of the hearing shall be set by the Clerk's Office and shall be held at the Tulalip Tribal Court located at: 6103 31st Ave. NE, Tulalip, WA 98271. David Wall, Prosecutor, WSBA #16463, Prosecutors Office 6203 31st Ave. NE, Suite B, Tulalip WA 98271, 360-716-4810 ph, 360-716-0658 fax

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THE TULALIP COURT Tulalip Indian Reservation Tulalip, WA No. TUL-CV-F0-2012-0598 Summons by Publication and & Notice of Petition for Forfeiture In REM NISSAN ALTIMA (VIN #1N4BU31D7SC141445) Karen Nesbit or any other owner or interest holder:

On November 21, 2012, a Petition for Forfeiture of Seized Property was filed in the above-entitled Court pursuant to TTC 2.15. YOU ARE HEREBY NOTIFIED that 1) that you are entitled to be represented by counsel, at your own expense; 2) that you may present testimony of witnesses and other evidence on your own behalf; and 3) that failure to attend the hearing may result in an order of forfeiture of your property; 4) that if you intend to call witnesses, a witness lists must be filed no later than five judicial days before the hearing. YOU ARE FURTHER NOTIFIED that if you file an answer to the forfeiture petition no later than December 1, 2014, and serve a copy on the Prosecuting Attorneys Office within five calendar days after filing with the Court, the matter shall be set for a hearing. The date and time of the hearing shall be set by the Clerk's Office and shall be held at the Tulalip Tribal Court located at: 6103 31st Ave. NE, Tulalip, WA 98271. David Wall, Prosecutor, WSBA #16463, Prosecutors Office 6203 31st Ave. NE, Suite B, Tulalip WA 98271, 360-716-4810 ph, 360-716-0658 fax

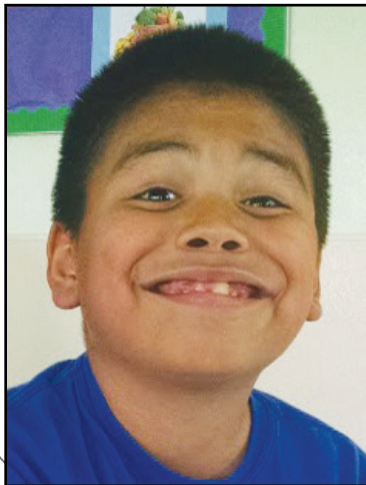
THE TULALIP COURT Tulalip Indian Reservation Tulalip, WA No. TUL-CV-F0-2014-0134 Summons by Publication and & Notice of Petition for Forfeiture In REM 2001 MERCEDES 320CV (VIN #2DBLK65G71T078788) Lukaraya Lumley or any other owner or interest holder: On April 23, 2014, a Petition for Forfeiture of Seized Property was filed in the above-entitled Court pursuant to TTC 2.15. YOU ARE HEREBY NOTIFIED that 1) that you are entitled to be represented by counsel, at your own expense; 2) that you may present testimony of witnesses and other evidence on your own behalf; and 3) that failure to attend the hearing may result in an order of forfeiture of your property; 4) that if you intend to call witnesses, a witness lists must be filed no later than five judicial days before the hearing. YOU ARE FURTHER NOTIFIED that if you file an answer to the forfeiture petition no later than December 12, 2014, and serve a copy on the Prosecuting Attorneys Office within five calendar days after filing with the Court, the matter shall be set for a hearing. The date and time of the hearing shall be set by the Clerk's Office and shall be held at the Tulalip Tribal Court located at: 6103 31st Ave. NE, Tulalip, WA 98271. Office of the Prosecuting Attorney

THE TULALIP COURT Tulalip Indian Reservation Tulalip, WA No. TUL-CV-F0-2013-0041 Summons by Publication and & Notice of Petition for Forfeiture In REM TWO HUNDRED TEN DOLLARS (\$210.00) In U.S. Currency. Kelly Hundahl or any other owner or interest holder: On April 23, 2014, a Petition for Forfeiture of Seized Property was filed in the above-entitled Court pursuant to TTC 2.15. YOU ARE HEREBY NOTIFIED that 1) that you are entitled to be represented by counsel, at your own expense; 2) that you may present testimony of witnesses and other evidence on your own behalf; and 3) that failure to attend the hearing may result in an order of forfeiture of your property; 4) that if you intend to call witnesses, a witness lists must be filed no later than five judicial days before the hearing. YOU ARE FURTHER NOTIFIED that if you file an answer to the forfeiture petition no later than December 12, 2014, and serve a copy on the Prosecuting Attorneys Office within five calendar days after filing with the Court, the matter shall be set for a hearing. The date and time of the hearing shall be set by the Clerk's Office and shall be held at the Tulalip Tribal Court located at: 6103 31st Ave. NE, Tulalip, WA 98271. Office of the Prosecuting Attorney

TUL-CV-GU-2014-0098. SUMMONS BY PUBLICATION Tulalip Tribal Court, Tulalip WA. In re J.D.M.O. TO: Wendy Tom and Ben Martinez III: YOU ARE HEREBY NOTIFIED that on September 2, 2014, a Petition for Name Change of J.D.M.O. was filed in the above-entitled Court. You are hereby summoned to appear and defend the above entitled action in the above entitled Court and answer on November 5, 2014 at 1:30 PM in Tulalip Tribal Court, 6103 31st Ave NE, Tulalip WA 98271. NOTICE: You have important legal rights and you must take steps to protect your interests. IF YOU FAIL TO ANSWER JUDGMENT WILL BE RENDERED AGAINST YOU. Date first published: October 1, 2014

TUL-CV-CU- 2014-0388 SUMMONS BY PUBLICATION Tulalip Tribal Court, Tulalip, WA In re Custody of E.G. To: Johnny Jerome Gibson, Jr. YOU ARE HEREBY NOTIFIED that on September 25, 2014 a Petition for Residential Schedule/Parenting Plan was filed in the above-entitled Court pursuant to Tulalip Tribal Code Chapter 4.20 regarding E.G. You are hereby summoned to appear and defend the above-entitled action in the above-entitled court and answer on November 20th at 11:00 am in Tulalip Tribal Court, 6103 31st Ave NE, Tulalip, WA 98271. NOTICE: You have important legal rights and you must take steps to protect your interests. IF YOU FAIL TO ANSWER JUDGMENT WILL BE RENDERED AGAINST YOU. Date first published: October 8, 2014.

What are you to be for Halloween?



"Probably a phantom or a zombie."

Cole Cultee
Tribal member



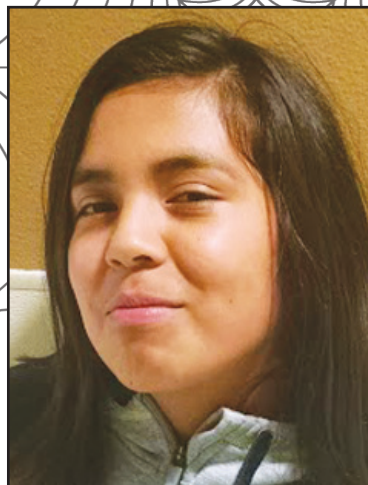
"I am going to be Elsa."

Raylynn Rivera
Tribal member



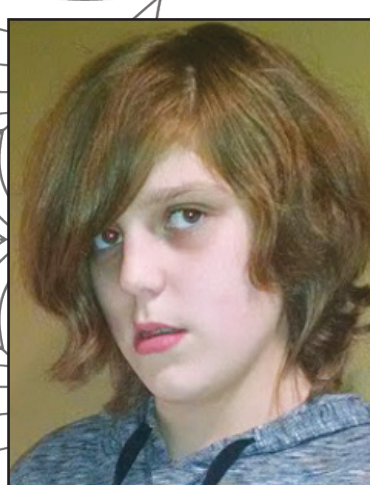
"I am going to be a flapper girl."

Angelina Fryberg
Tribal member



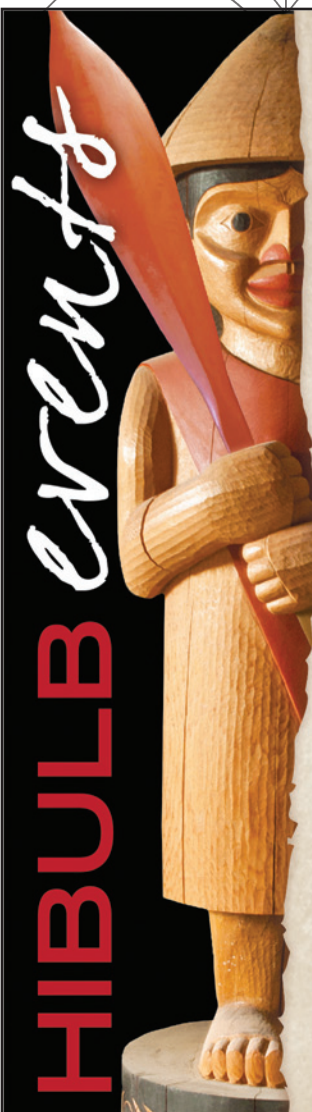
"A devil."

Shylesha Craig
Tribal member

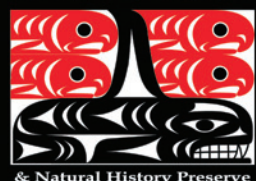


"A zombie cheerleader."

Dream Rainey
Tribal member



Hibulb Cultural Center



& Natural History Preserve

WORKSHOPS:

Sunday, October 26 • 12:00 PM to 3:00 PM
Sandra Swanson. Quilting demonstration.

COMMUNITY EVENTS:

Children's Reading Time

Saturday, October 25 • 1:30 PM to 2:00 PM

Halloween at Hibulb

Sunday, October 26 • 1:00 PM to 2:00 PM
1:00 PM - Storytime 1:30 PM - Film
2:00 PM - Crafts

\$2.00 discount for anyone in a costume.

Free Thursday November 6 • Open until 8 PM

VETERANS DAY

Tuesday, November 11 • 10:00 AM to 5:00 PM
Lecture, Snacks, Demonstration, Workshop,
Film - featuring the work of Veterans. Free
admission to Veterans and their families.

CULTURE SERIES:

Saturday, October 25 • 1:00 PM to 2:00 PM
Frieda George. Wool Weaving.

Gift Shop Special: 20% off all footwear in October.

A
Journey
WITH OUR
Ancestors

COAST SALISH
CANOES

NOW OPEN

For all Hibulb events, call 360.716.2600 or go online.

Fees for all events are the cost of admission.

Lena Jones at 360-716-2640
lejones@tulaliptribes-nsn.gov

Mary Jane Topash at 360-716-2657
mjtopash@hibulbculturalcenter.org

**You can keep the cultural fires burning...
VOLUNTEER TODAY!**

6410 23rd Avenue NE, Tulalip, WA 98271
HibulbCulturalCenter.org | Find us on Facebook & Twitter!



\$500,000 MONSTER MONEY

**VISIT THE KIOSK
EVERYDAY***

**YOUR TICKET COULD BE WORTH UP TO
HALF A MILLION!**

* Kiosk is only available Mon.-Thurs. October 1-23.
Details at the My Tulalip Booth.

TULALIP

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