



Thursday September 1, 2016  
Community Notice

## Special Community Meeting Notification

Please be advised there will be a Special Community Meeting on Wednesday September 21<sup>st</sup> at 6:00pm at the House of Gathering.

This is a special meeting on the topic of 5310 Indian Avenue.

Council received recommendation from the Housing Committee to transfer ownership.

This will conclude the disposition of the hupačasath asset.

This notice is only a notification and a meeting package will follow shortly.



## Mapping Exercise

We are looking for Hupačasath Elders and Fisherman that have traditional Knowledge about the Alberni Inlet and other locations.

We will be hosting a workshop on Wednesday September 7<sup>th</sup> 9:00am until 2:00pm and again on Thursday September 8<sup>th</sup>.

Lunch will be provided on the Wednesday and we are looking for about 10 to 12 participants.

Please contact Steven Tatoosh  
Phone: 250-724-4041 ext 26 or cell 250-735-2334

## Welcome to September!

The peak of summer has passed and over this next month, we will be winding down the food box deliveries. We are shooting for September 29th as our last delivery date, but that is tentative and subject to change depending on weather.



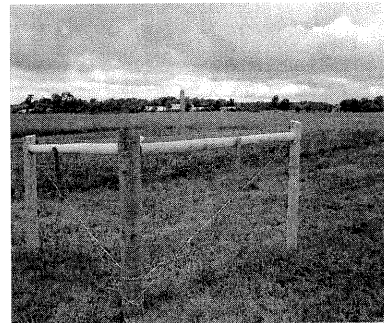
One of our main crops that you have not seen yet is onions. They are finally reaching their mature size and developing their skins, so everybody is receiving one fresh to start. They will be a staple of the boxes for the remainder of the season.

Everybody is receiving loads of tomatoes this week! If it is too much for you to handle, tomatoes keep well in the freezer or canned. You can make a big batch of sauce with the peppers, onions, and basil, or simply dice them and freeze them in bags.

There are apple-pears in each box this week donated by Tom & Carolina Tatoosh. Thanks!

### **FENCING JOB**

We are looking to hire help to build a deer fence around the community garden this fall. The job will take approximately 2 weeks. Applicants must have a background in general construction type activities. **Specific experience building fences would be considered a strong asset.** Applicants shall submit resumes to the front desk at the Hupacasath House of Gathering by **Friday, September 9, 12:00 PM Noon.**



For everybody who missed their box this week, it will be available for pickup at the band hall Friday morning. As usual, all your garden produce is organic, meaning pesticides and artificial fertilizers are not used in their production. Please wash your produce before consuming as there may be residual soil or insects present. If you would like to come see where your food is coming from, please don't hesitate to come by! We are located behind the Youth Center at 4890 Beaver Creek Rd, across from Co-Op.

Enjoy,

### **Your Community Garden Team**

Alannah Tatoosh  
Tammy Felsman  
Jason Lion



# Salsa Fresca (Pico de Gallo)

A fresh, uncooked salsa to pair with tortilla chips or burritos. The trick for this salsa is marinating the onions and jalapenos in lime juice for about 5 minutes before adding the tomatoes and cilantro. There are two tricks to this recipe: 1. Hand-chop everything. It takes a while, but it is worth it. 2. The marinating is what makes this salsa special. Hope you enjoy. If you like a sweeter salsa, add some blanched sweet corn kernels into the mix!



## Ingredients

- 1 cup finely chopped onion
- 1 jalapeno pepper, seeded and finely chopped - or more to taste
- 2 limes, juiced
- 2 1/2 cups fresh tomatoes, seeded and chopped
- 1/2 cup chopped fresh cilantro
- 1 teaspoon salt

## Directions

1. Mix red onion, jalapeno pepper, and lime juice in a bowl. Allow to stand for 5 minutes. Mix in tomatoes, cilantro, and salt; allow to stand 15 more minutes for flavors to blend.



**Nuu-chah-nulth Tribal Council  
Nuu-chah-nulth Employment & Training Program (NETP)**

**Sept 2016 — Port Alberni**

Mon	Tues	Wed	Thurs	Fri
			1	2
			Own It	
5	6	7	8	9
OFFICE CLOSED For Labor Day		FoodSafe Level 2	FoodSafe Level 2	
12	13	14	15	16
Drop-in Computer Lab	Driver's Training	*Driver's Training *Want a Fresh Start		
19	20	21	22	23
*Drop-in Computer Lab *SVOP	SVOP	*MS Excel *SVOP	*MS Excel *SVOP	Health Care Field Infor- mation Session
26	27	28	29	30
Drop-in Computer Lab		What's the Difference	What's the Difference	What's the Difference

**For details visit: [www.facebook.com/nuuchahnulth.employment](http://www.facebook.com/nuuchahnulth.employment)**

Services are open to all First Nation, Metis, or Inuit person residing within the Nuu-chah-nulth region. Contact your Case Manager or NETP to apply:

**NETP Workshops in September:**

**We now have EVENING classes ~ take a look!**

**Computer Lab Drop-in**

Every Monday our computer lab is open to work on your resume, search for jobs, explore career options...

**Own It — Aug 30th—Sept 1st**

With Erin Ryding—Participants in this workshop build on skills learned in "How to Be a Lighthouse" and/or "Putting it on Paper" to develop cover letters, apply for jobs, prepare for job interviews and public presentations, and practice mock interviews.

**FoodSafe Level 2—Sept 7th & 8th**

The FoodSafe Level 2 course is designed for food service industry owners, operators, kitchen and service managers, executive chefs, and others who are responsible for managing food safety in food service establishment. The course will give food service managers the tools to create and maintain a culture of food safety; reduce the risk of foodborne illness in their establishments; and prepare a sanitation plan and food safety plans.

**Must have valid Food Safe Level 1 — Priority will be given to those currently in the hospitality industry**

**Drivers "L" Training—Sept 13th & 14th**

This two day course prepare you to write the exam for your Class 7 "L" Learner Permit.

**Want a Fresh Start? - Sept 14th—2pm-8pm**

With Trudy Warner - Carve out some time for you; join this one of a kind workshop where Trudy will work as your partner to put your vision onto your board in a way that works for you. This could be the fresh start to helping you get from where you are to where you want to be. Bring your vision and openness - we'll supply the rest.

**Health Care Field Information Session—Sept 23rd**

Join us in learning how to apply to health care jobs and what education to target to complete. Guest speakers from our local health care field.

**MS Excel workshop—Sept 21st & 22nd—4:30pm-8pm**

This workshop will cover - creating, analyzing and organizing an excel database. Specifically, sort data, create, modify and delete range names and hyperlinks; and create and delete comments. Also import and export data with other programs and change workbook document properties.

**SVOP—Sept 19th—22th 8:30am—4:30pm \* Must be 18 years of age or older**

This course applies to operators of Small Commercial Vessels under 5GT and Commercial Fishing Vessels under 15GT engaged on Near Coastal Class 2 (within 25 nautical miles offshore) and is based on Transport Canada syllabus. Topics include: basic nautical terminology, vessel hull types and configuration, basic seamanship, collision regulations, stability, safety on the job, marine weather, navigation, distress signaling and rescue.

This course will assist you in safely operating a small, non-pleasure, and power vessel.

**What's The Difference—Sept 28th—30th**

With Erin Ryding. This workshop looks at what it means to be a cultural person, cultural differences, and how to communicate better with people from different cultures.

**South/Port Alberni Office: 250-723-1331**

**(April/Corinne/Dave/Elle/Robyn)**

**Coastal/Central Office: 250-726-7347 (Evan)**

**Northern Office: 250-283-2012 (Renee)**