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www.salinatribe.com

December 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	31	1
Tribal business meeting is the 2nd Wednesday of each month						
2	3	4	5	6	7	8
9	10	11 Happy Birthday Elder Toni Woody	12 Tribal Business meeting 6:30pm	13	14 Happy Birthday Elder Nancy Rangel	15
16 Happy Birthday Elder John Burch	17	18	19	20	21 * Winter Solstice Celebration	22
23 Happy Birthday Elder Pamela Flood	24	25	26	27	28	29
30	31	1	2	3	4	5

THERE ARE NO DRUGS OR ALCOHOLIC BEVERAGES ALLOWED AT ANY TRIBAL EVENTS.

*** Winter Solstice Celebration Friday December 21st. Morro Rock, Morro Bay Ca. 3pm to 8pm.
 Make sure you bring your chairs and dress warm and food to share.**

PLEASE USE INFO@SALINANTRIBE.COM TO EMAIL THE OFFICE

← TRIBAL COUNCIL →

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Contemporary Lead:

Elder Council:

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T'epot'aha'ul The People of the Salinan Tribe

REMEMBER TO PRAY TO kensha:nel (CREATOR) TO keeheak (PROTECT) ALL lu wa' (MEN) AND lets'e (WOMAN) SERVING IN THE WAR. AND BRING THEM Ta'ma (HOME) SAFE.

Vision of the Salinan Tribe

We, as the Salinan Tribe, follow the way of our ancestors as we walk the path of our heritage toward becoming complete individuals. We exercise our rights as a sovereign entity. We continue to reawaken our culture. Each and every tribal member has an equal voice.

We, as the Salinan Tribe, commit to honoring the rights of each and every tribal member to practice our spiritual, individual, or religious beliefs. We remember and honor our ancestors, elders, and children now and for all generations to come.

We as the Salinan Tribe, continue to gather as a tribal family.



Annual Gathering

This years gathering we had the largest turn out we have had in years. We would again like to thank the Patterson Family for letting us use their property again this year for our annual gathering. We would also like to thank our tribal chefs and everyone else that helped make it a great day for all.





Mini Sweet Corn Fritters

Bursting with crunchy sweet corns in every savory bite, these mini sweet corn fritters are comfort food at its best!

yield: 15 MINI FRITTERS

INGREDIENTS:

- 1 ½ cups of sweet corn kernels (about 2 ears of corn)
- 2 tablespoons minced onion
- ½ green bell pepper
- 1 tablespoon chopped cilantro
- ¼ cup all-purpose flour
- ½ teaspoon black pepper
- ½ teaspoon salt
- 1 egg, beaten
- Vegetable, or canola oil for frying

DIRECTIONS:

1. In a medium bowl, mix together all ingredients except for the egg until everything is well combined. Add the egg and mix well.
2. Heat the oil in a frying pan over medium high heat. Using 1.5-in ice cream scoop, spoon the corn mixture into the hot frying pan, flatten it a bit. Cook until the fritters slightly firm and golden brown, for about 2 minutes. Using a metal spatula, flip the fritters and cook for another 2 minutes, or until golden brown.
3. Transfer the fritters on baking sheet lined with paper towel. Serve immediately.

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This delicious recipe brought to you by **SWEET & SAVORY BY SHINEE**

<https://www.sweetandsavorybyshinee.com/mini-sweet-corn-fritters/>