

# Construction Begins On New Senior Nutrition Center

## In This Issue:

Basketball Results  
Page 2

Heritage & Culture  
Page 3

A Lot Of Work Goes Into  
A Christmas Dinner  
Pages 4 and 5

Andrade Parking Lot Staff  
Page 6

New Parenting Director  
Page 7

Expansion at Paradise  
Back Cover

Items Of Special Interest  
To Tribe Members



Look For This Symbol

ETSKA NAV AH PAI THE NEWS CARRIER  
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Art courtesy of Brian Golding, Sr., Quechan Economic Development Agency



**The New Senior Nutrition Center (above)** will have over seven times the dining area indoors to seat up to 140 people at a time, as well as ample parking, a formal entry area, meeting rooms and a full commercial kitchen. It should be ready to open for business by the middle of July this year.

With the official groundbreaking ceremony held in the middle of December 2006, Don Peterson's DPE Construction has already begun site preparation and construction on the new Senior Nutrition Center.

Located along the entry road to the existing Senior Housing area about one hundred yards north of the Paradise Casino, and a few hundred yards south of the current Senior Nutrition building, the new Center will bring state-of-the art facilities to our elders and provide dining, recreation and meeting space

for the entire community.

With ample parking and a main entry on the north, the new building will feature a full commercial kitchen, 2265 square feet of indoor dining and a curtain wall on the east of the dining area that opens out to a huge covered patio with outdoor cooking facilities for barbeques and large scale gatherings. Seniors will also enjoy a separate TV Room, an Exercise/Physical Therapy Room and a 360 square foot Gift Shop in the new building.

An especially nice feature

will be the natural skylight provided in the clerestory Sewing Room. Crafters will be able to create quilts, dresses and costumes for Pow Wows under the natural light provided by our clear skies, permitting accurate color matching for important projects.

And with over 1300 square feet of office space, the entire Senior Nutrition Program will be able to provide better service, while having the room for additional future programs.

The new center will welcome visitors with a reception area,

Art below is a conception of the east end patio area with outdoor dining and barbeque facilities for community gatherings in good weather. The doors under the patio open to the main dining hall.



and have an almost 1100 square foot Conference Room available for meetings.

The entire project has an approved budget of \$3.2 Million, with the building itself budgeted at \$2.7 Million. The balance of the funds (once the building is completed) will provide interior furnishings, appliances and equipment.

The Center should be substantially completed by mid July of this year, when staff hopes to begin their move and start serving meals in the modern facilities our elders deserve.



**Congratulations to our Annual Christmas Lighting Contest Winner, Eileen Valenzuela, at 474 Coral Drive. Her efforts were good for \$500! For more winners, see additional photos on the back cover.**

Photo: William Isbell, Quechan News



# Register Now at Parks & Rec. For Spring Leagues Play Winter Break Basketball Results

Once again, the Christmas Break at local schools in both Yuma and the Winterhaven/Bard area provided students of all ages with the opportunity to hone their B-ball skills and develop an edge for the upcoming spring season. The Holiday Co-ed Basketball Tournament for ages 12 to 15, held the afternoon of December 28th saw almost 30 students gathering at the Community Center for a spirited round of competition.

With three teams in the tournament, the "play-offs" got off to a good start, as the various teams battled to win 3 trophies, with the top player also receiving an MVP award.

The games began with the Crazy Toones battling the Ft. Yuma Worms. By the end of the first half, it was an even 13-13 score, though at the buzzer the Worms made a half court try at a basket that failed.

The Worms continued the

pressure, pulling ahead 15-20 by the end of the third period, but the Toones recovered to win game one, 29-26.

Game two brought the Bandits against the Toones, with Bandit Steve Mitchell, Jr. drawing first blood, sinking his first basket only 12 seconds into the game. But the Toones defense was effective, as the Bandits managed only an additional 3 points in the first period. The first half ended 13-6 in favor of the Bandits, who maintained their domination for a 30-10 win at the final buzzer.

Tournament rules said that the loser of round one had to play the loser of round two, so the Toones were now into their third straight game.

Cleveland Iron Cloud of the Toones scored first, but a quick recovery by the Worms had the score at 2-2 in the first half minute. The Worms pressed on to rally 11-2 in the first 4 minutes.

The battle began in earnest, as the Toones moved to even the score, and finally pulled ahead 20-18 by the buzzer at the first half. The second half then became a point-for-point contest, as the increasingly exhausted Toones struggled to maintain their lead. The score see-sawed back and forth, but they managed to stay ahead, and held off the Worms through deft blocking and running down the clock for a final victory of 33-32.

And now for the title, the Toones had to face their fourth game without a break, against fresh opponents who'd sat out the third round with the rest of the audience. The Bandits had beaten them in the second round, but could they do it again?

A real struggle for advantage began as both teams repeatedly gained possession of the ball, dashing back and forth across the court in the first four minutes, with no score. At last

Iron Cloud gained control, and moved in to get the Toones the first basket of the final game. The Bandits then captured the ball, and Steve Mitchell, Jr. dashed the length of the court to



even the score. By the end of the first period, the Bandits were ahead 12-6.

The Toones then managed to struggle back, tying the score 14-14, but a quick rally by the Bandits in the final 30 seconds of the first half found the score 18-14 in the Bandits favor.

Fatigue became a greater factor in the second half, and the Bandits increased their lead to 27-19 by the start of the fourth period. It had been a long day for the Toones, four games played without a break, and their stamina was nearing its limits. Still, they were holding their own and making baskets, and managing to block very good attempts by the increasingly confident opposition.

But the lead they had established in the first period held for the Bandits, and they never fell behind, maintaining their dominance over the Toones for a final score of 35-28.

The scoring officials, coaches and referees then handed out the trophies, and Quincy Young's leadership and sense of fair play was sufficient to give him the Most Valuable Player Award in leading the Bandits to their double victory against the second place Toones.



**Quincy Young (below), MVP** of the Holiday Co-ed Basketball Tournament, lead the Bandits to two victories against the Crazy Toones on December 28th.



**Winners of The Holiday Co-ed Basketball Tournament**, the Bandits were coached by "Philly" Emerson. The entire team (minus the winning Coach) are shown above with their First Place Trophy, with MVP Quincy Young at the upper right. More basketball continues this year, with the 2007 Men's Winter Basketball League and the Boys and Girls 8 to 11 year old Grasshopper League forming in January. Deadline for joining the Grasshopper League is January 19th, with the Men's League deadline set for Friday, January 26th. Cost for joining the Men's League is \$200. You can sign up for either league at the Quechan Parks and Recreation Department in the Community Center, 604 Picacho Road. Call (760)572-1242 for more information.

## Ft. Yuma Quechan Holiday Co-Ed Basketball Tournament TEAM ROSTERS

### First Place - BANDITS

Coach: Phil Emerson

Steven Mitchell, Jr.  
Jordan Mitchell  
Kristina Torres  
Maritza Cachora  
Tommy Pistone  
Edward Magallanes  
Zauntry Gill  
Quincy Young (M.V.P.)  
Johnny Lopez

### Second Place - CRAZY TOONES

Coach: Warrior Nieverhausen

Michael Sanchez  
Elisa Tafoya  
Jesus Tafoya  
Josh Magana  
Cleveland Iron Cloud  
Christian Beltran  
Rene Villareal  
Hector Valenzuela  
Jesse Aguirre  
Ivana Aguirre  
Brandy Derrington

### Third Place - THE WORMS

Coach: Anthony Palone

Gina Rivera  
Appalonia Casteneda  
Jason Lomaintewa

Frank Chavez  
Manny Sanchez  
Aileen Unknown Name  
Michael Cachora

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## Have a story idea, or an event you want covered?

QUECHAN NEWS is here to cover the special events and everyday lives of Quechan Tribe Members, and the issues that affect you in the world today. This newsletter is here to keep the lines of communication open, to expand opportunities, and uplift the Native Spirit of the San Pasqual Valley. Your ideas and input are welcome! Just call the QUECHAN NEWS office Monday through Friday at (760) 572-3912, or email your story ideas to w.isbell@quechantribe.com. I'm looking forward to hearing from you!





# Heritage & Culture

## Kumeyaay Basketmaker Holds Class At Ft. Yuma



With the prices for traditional mission baskets holding their value on the collector's market, and older baskets gaining value every year, Eva Salazar-Carillo of Alpine, California has a well paid career ahead of her.

A member of the California Indian Basketweaver's Association, Salazar is a featured artist on their website and at the *Shumup Ko Hup* Indian Arts & Crafts Store in Old Town San Diego. You can find examples of her work on the store's website ([www.howka.com](http://www.howka.com)) as well.

Eva, who is the daughter-in-law of our own Environmental Director, Arlene Kingery, spent the week before Christmas sharing her knowledge and skills with local people wanting to put their appreciation of native crafts to practical use. Her four day course gave them the basics needed to begin creating their own woven baskets, as she showed them which plants to gather and use and how to put it all together.

Born and raised on the San Jose de la Zarra Reservation just south of the border in Baja, California, Eva often visited family on the U.S. side of the border, who lived on the reservation at Campo. There, she began to learn traditional crafts from her aunts, and her aunt Celia got her involved in basket weaving by the time she was nine.

Her aunts taught her how to gather juncus grass on the full moon, to ensure that the entire plant would be removed from the ground when it is pulled up. It is dried for 2 to 3 months, and when it goes a pale creamy yellow, it is ready to be split and soaked, to keep it pliable for weaving. Juncus can be used for dark brown and yellow patterns, and she uses sumac threads for white in her creations.

Using green gathered yucca leaves, which are split and then dried for 10 to 12 days, she begins the centers of her whirling creations. To make dark blacks, the various fibers are dyed with walnuts, elderberries and old bark, to keep everything authentic. Only natural materials gathered right on her reservation are used.

As a member of the Rattlesnake Clan, the coiled rattlesnake is one of her favorite motifs. She worked hard to get it perfect, and practiced weaving snakes into her designs for 16 to 17 years, finally getting it perfect about 3 years ago.

A quarrel between her mother and her aunt a few years back provided the final impetus to get it right, as she spent 2 years carefully constructing a huge rattlesnake basket, with two snakes coiled around the center of the design, representing both  
(Continued on page 6)



All Photos: William Isbell, QUECHAN NEWS



*Quechan Royalty danced with pre-schoolers and each other at the close of Yuma Proving Grounds' American Indian Heritage/Alaskan Native Heritage Month festivities. Members of the Strong Hearts Native Society Bird/Pipah Singers provided the musical accompaniment. As things got underway, Miss San Pasqual Elementary also said hello to the crowd.*

## Strong Hearts Appearance Wraps-up YPG Heritage Month

Last year's American Indian/Alaskan Native Heritage Month Celebration at the U.S. Army's Yuma Proving Ground wrapped up in grand style as Faron Owl of San Pasqual High School put

The program began with opening remarks by the base commander, Col. Johnny Bullington, followed by invocations and Kenrick Escalanti introducing the Quechan Nation Vice President, Keeny Escalanti, Sr. Mr. Escalanti held his speech to a minimum, wanting to get right to the dancing, which is, no doubt, what the crowd had come together to see.

After Quechan Tribal Judge Claudette White told of the many contributions Native Americans have made for the defense of this nation (enlisting in greater numbers per capita than any other ethnic group), she spoke of native wisdom and our unique way of seeing the world around us.

With cold and windy weather having moved the group in to the YPG Gymnasium, everyone was ready to get started with the main event: The Strong Hearts presentation, joined by Miss Quechan and the San Pasqual Royalty, together with

a group of preschool children from YPG gathered on the basketball court to entertain and enlighten.

Miss Quechan Nation took the lead in showing the children a few simple dance steps, and accompanied by the chants and percussion of the Strong Hearts, lead the group through three native dances, much to the delight of the parents and dignitaries in the bleachers. Some of the kids could barely contain their excitement, and it took a while to clear the floor for the next portion of the program. The native dancers then gathered in a circle as Chris and Arlie Emerson of the Ah-Keel Dancers explained the significance of clan colors and traditional dress.

Then, as the Strong Hearts provided music and the Emerson brothers added narration, the women danced the Harvest Dance and Dance of Thanksgiving to finish out the day's program.



**Ana Villareal, Miss Quechan Nation, makes introductions at Yuma Proving Ground.**

in an appearance with the Strong Hearts Native Society Bird/Pipah Singers, Miss Quechan Nation and the Miss Native San Pasqual Royalty.



# Turkey Dinner For 1000: More Work Involved Than You'd Think

"Work fascinates me . . . I could watch people do it for hours" said W.C. Fields. And it is real work to put together a big, community meal like the Thanksgiving and Christmas meals prepared by the Quechan Parks and Recreation Department and other volunteers. Osborne, Osborne, Osborne and Cano sounds like a prestigious law firm you could depend on to get you out of a jam, but it's really just a group of friends who've been giving their time to their fellow tribe members for almost 30 years. Together with a few buddies who come in to help as time permits, these four friends spend the better part of a week preparing enough pit-cooked turkeys to feed a thousand guests everytime we have one of these get togethers. Here's a quick look at just some of what it takes:

Weeks prior to the meal, once the number of mouths to feed has been determined, Paradise Casino orders the number of turkeys required. Once they arrive, the turkeys are kept frozen in the walk-in freezer at the Commodities Storage Building. On the Tuesday afternoon before the dinner, they are taken out and stored on pallets in the Commodities Building to begin thawing. By Thursday, they are then moved up to the old Head Start Building on Indian Hill, and placed in the refrigerators there to finish defrosting.



A load of mesquite wood (cut by crews from the Quechan Environmental Department) is brought up to the stone-lined cooking pit. It takes a full flat bed trailer load (about three pickup beds full) to fill the pit to three feet above ground level. At about 2:00 PM on Friday, Doug Osborne begins the proceedings by lighting the fire.



Once the fire is started, Doug is joined by Tito Cano, as they begin to unload the turkeys from the Head Start refrigerators, to take them on to the next step.



The turkeys are brought into the old Band Building near the Cry House, where they are unwrapped for preparation.



Once there, Gordon Osborne removes the giblets, neck bones and plastic spacers from inside the turkeys.



As Gordon keeps up his pace, Norman Osborne takes the waste and tosses out the plastic and wrappings, while the necks and giblets become a gift for the neighborhood dogs.



A proprietary mixture of tomato paste, barbecue sauce and other seasonings is poured over the turkeys by Tito.



Each turkey is then wrapped and sealed in a ten foot by three foot sheet of heavy duty aluminum foil.



Once wrapped in foil, each bird is then slid into its own burlap bag, and carefully wired shut. Doug and his brothers always leave a wire loop handle on the the long side.



By 8:30 PM, the pit has burned down to glowing coals. Norman rakes the coals level using a VERY long steel rake.



The turkeys in their foil and burlap wraps are laid out on the ground, and Gordon soaks them all with water.



Local volcanic rocks are dropped into the pit to hold in the heat and act as insulation from the coals, and large sheets of roofing steel are lowered into the pit to make a floor.



Tito and Norman then carefully place flat iron bars over the pit, about 2 and a half feet apart, while the smoke begins to rise.



A giant pot of chili beans is lowered into the head of the pit, and quickly surrounded by the 56 wrapped and soaked turkeys.



Once all is ready, Gordon and Norman Osborne move in and place more large sheets of roofing steel over the pit. It is carefully checked to be sure there are no holes or gaps.

## It Takes a Village to Feed a Tribe and All of Their Guests

Everytime the tribe gets together for one of these popular dinners, the crew at the Paradise Casino kitchen, the staff of the Quechan Parks and Recreation Department, and a group

of volunteers from all around the area pitch in to bring it all together. A tremendous amount of planning goes into setting up the Community Center with seating for almost 1000 guests,

and getting the food prepared, brought in and served. Added complications are Santa's Visit and the Toy Giveaway which are held at the same time in the Center. The special challenges

of pulling off all these projects at the same time, and continuing the normal work at Parks and Recreation as well as in the Casino's kitchen, is told in related stories on Page 5.



## Turkey Dinner

Continued from page 4



As Norman watches, Tito covers over the pit with sand to a depth of two feet. The sand is then soaked with water to ensure a good seal. It is now after 9:45 PM, and the meat and beans are left overnight.



At about 1:00 PM on Saturday, the sand is shoveled away and the pit is opened. Long steel poles with hooks are used to remove the contents of the steaming natural oven.



The birds are then returned to the Band Building for the final, labor-intensive step.



Mike Parsons and Tim O'Brien join the crew and all spend the rest of their afternoon hand shredding the breast meat and wings. The drumsticks are placed in separate trays, and all transported to the dinner.

# Parks & Rec Crew Works Overtime at Christmas

With special events such as The Quechan Children's Gift Program, Santa's Visit and the Gift Baskets presented to the elders all scheduled to take place in the same week as the Annual Christmas Dinner, it's a wonder everything goes together as smoothly as it does.

The work begins weeks in advance when Rosie Jack-Sestiga and the rest of the office staff begin their reconnaissance of the local toy stores, department stores and warehouse clubs, in search of toys and decorations.

Once the funds are approved, the time to make quick dashes

ing the gifts the ladies had gathered to dash over to Sam's Club. Once there, they picked up the Gift Baskets that had been ordered for the elders the previous week and spent a good part of the afternoon distributing them at the Senior Nutrition Center. Then they spent the rest of their day driving around the reservation to hand deliver the rest.

But the real work begins the Monday prior to the big dinner. That's when the sorting and wrapping of gifts really begins to pick-up speed. There are so many gifts it takes three entire days to get them all wrapped and labelled.

And after wrapping gifts late into Wednesday evening, the men come in at 7:00 AM Thursday morning to haul out the huge 70 foot rolls of carpet that they lay out over the basketball court in the Community Center. It takes almost 2 and a half hours to line-up, roll-out and tape-down those carpets, before they can begin to set-up the tables. With about 25 tables and 80 chairs on hand at the Center, they can get started lining up where they want the serving lines and the first rows of tables.

At about 11:00 AM, another 90 tables and 750 chairs are brought in from Reddy Rents, and the room begins to take shape. Tables are carefully spaced and aligned, while stacks of chairs are wheeled in

and stored near the stage.

While all of this is going on, the final touches for Santa's Visit on Friday are set-up on stage, while more help arrives to install the wreaths and banners along the walls.



Willis Hawkins puts up Christmas wreaths all around the hall.

Photo: William Isbell, Quechan News

Of course, there has to be time for lunch, so the staff has also put together their own potluck at the same time.

They quickly get back to work as the ladies bring out the rolls of plastic table cloths for the 40 foot lengths of tables, and they call their suppliers to be sure the decorations ordered for the dinner on Saturday will arrive on time. Before heading home, a couple of the guys take the time to change the marquee in front of the Community Center, reminding everyone about the big dinner on Saturday.

*(Continued on Back Cover)*



Brandi Mattias and Alicia Valenzuela sort children's gifts according to age and sex.

Photo: William Isbell, Quechan News

It's even more of a wonder when you stop to realize that the staff at the Quechan Parks and Recreation Department is responsible for coordinating all of these projects and performing all of their regular chores all at the same time!

Although the funds to buy the gifts for our children and elders, as well as the groceries for the dinner all flow through the Tribal Government, it's the people at Parks & Recreation that get all of these things accomplished each year.

into Yuma for the toys, games and gift baskets needed is fit into their schedules on a daily basis. There is a deadline to consider, and that means the ladies will often pile into the Parks and Rec. van on the weekend and spend their entire Saturday going from Target to Kay-Bee Toys to Wal-Mart in an effort to get something for every child on the list.

At the same time, the men on staff aren't just sitting around, either. This year, they found the time to take a break from sort-

## Paradise Casino Provides The Meal

Don't think the kitchen staff at Paradise Casino gets off any easier in all of the hustle-and-bustle that goes into our huge community dinners! Far from it! All of the food for the dinners is ordered by Elsie Ray, Sous Chef at the Casino, whether they prepare it in their kitchen or hand it over for cooking in the pit on Indian Hill.

With Moses Finch and Sylvia Morgan assisting her, Elsie gets everything ordered two weeks in advance.

Then on the Thursday prior to the meal, 25 hams are prepared starting at noon. By four in the afternoon, they are all cooked, glazed and cut, then wrapped and placed in cold storage for Saturday.

On Friday, all of the chafers, ladles and serving spoons are cleaned and delivered to the Community Center, and 25 cases of pumpkin pies are brought out of the walk-in freezers to thaw.

The real work starts Satur-

day morning at 6:00AM as 40 lbs. of stuffing is made from scratch, and more than a dozen pans each, 12" X 24" are prepared of mashed potatoes and candied yams. Also made up are 40 gallons of gravy, gallons and gallons of coffee and iced tea, and over 1000 dinner rolls.

Plus, enough cranberry sauce to go with 56 twenty pound turkeys!

The kitchen is a hive of activity as the staff prepares the meals for the buffet and guests

at the casino all at the same time as the big dinner for the whole tribe! This year also had the added complication of KSWT television holding their annual Christmas Party at the casino the same weekend, so the whole crew really had their hands full.

So, when you sit down with family, friends and all our guests at one of these wonderful meals, don't forget all the work that goes into it. And tell the folks at the Casino how much you appreciate their contribution, too.



# Never a Dull Moment Andrade Lot Staff Has Seen It All

The Quechan Tribe's secure parking area at the Andrade Port of Entry has been a fairly steady source of income over the years, and the employees staffing the lot have come to realize that the foibles of their fellow man can sometimes lead to on the job entertainment and excitement.

Although most patrons who leave their vehicles within the safety of the 10 foot chain link fence surrounding the lot might think the people taking their parking fees have a pretty dull job, Antoinette Montague, a lot attendant for the past 12 years says there is always something going on there.

"Oh, yeah ", she says, "I've seen it all!"

Like the time, soon after she started, when the parking area was still an unpaved lot, that often turned into a small lake during the rainy season.

"I had just gotten into the golf cart to drive around the lot and make sure everything was secure" after starting work in the morning, "and I come around the front and find two men, who must have been in their 70's, just going at it!"

The two men, it turns out, were engaged in a fist-fight over who could take possession of an unmarked parking space.

"I couldn't believe it!" says Montague. "It's just a dirt lot, and one of 'em could have just moved on down to the next empty spot, but they both really wanted that patch of dirt!"

Then there was the period that seemed to go on for a couple of years, when the lot was first paved, and before the international fence had the steel fencing and concrete barriers that are now in place.

"When we still just had a small ticket booth up front, we went through a long stretch where there seemed to be a high speed chase involving the Border Patrol nearly every day. Of course, even after the new building was put up front, that still happened for awhile."

The chases were the result of people coming into the lot and leaving a car near the border fence for friends to use in making their way across the border illegally.

"You could usually tell it was going to be a 'jump' car, when one guy would come in and pay to park, then immediately head to Section J and back the car into a space as close to the border fence as he could get," according to Montague.

Then, she says, the driver would often leave the keys under the driver's seat of the unlocked car, and head over the border to alert his buddies. Or, sometimes, he would just sit there for a few minutes and a whole crew of illegals would pour over the fence and jump in.

"Once they were in the car, they'd just tear out of here!" she laughed. "Of course, we'd be watching all of this, and already have the Border Patrol on the phone, letting them know what's going on, and give them the car's description and license number as they were pulling out of the lot!"

The lot employees saw that little scenario play out so often, they got pretty good at figuring out which cars were going to be "jumped" even as the drivers were entering at the front gate. "It was usually a pretty big vehicle you could get a lot of people into, and they were almost always stolen, with switched license plates on them" it turns out.

Since it was so common, the crew working the Andrade Lot have the Border Patrol on their cell phones on speed dial.

"Now that they've fixed the border fence and put in concrete barriers down there, it doesn't happen nearly as often" as it once did, says Montague.

Of course, to keep from arousing suspicions (and to get their cars to their pre-arranged "jump spot"), the smugglers always paid to enter the lot and

park their getaway cars.

But some people just refuse to pay. Like the time an older gentleman pulled up to the gate in a large bus converted into an R.V. and found there was a fee for parking.

"He just was NOT going to pay, no matter what, and he wouldn't move his bus away from the entry booth!"

An impasse developed, with the man refusing to budge in any way, so incoming traffic had to be directed around his huge silver bus while the staff attempted to reason with him.

Finally, an Imperial County Deputy came out to convince him that the lot was private property, and if he wanted to park on it, he'd pay like everyone else. The badge and firm tone of the Deputy finally got him moving, and he circled around and left. Another bad situation defused.

Antoinette also recalls an incident that happened soon after she transitioned from Lot Security to becoming a Lot Attendant.

"A car got by without paying, and I had just gone to the northwest corner to direct traffic. So they got me on the radio, and let me know this little Honda Civic had just gone by, and the driver hadn't stopped to pay."

Montague spotted the car, and then followed it across the lot, as it made it's way towards the front and slid into an empty space. As she caught up to the car, the driver opened the door and collected his keys to get out.

"Sir, you didn't pay, it's three dollars to park here!" she said.

"Then this guy about seven-foot-three gets out and looks down at me! All I could think was 'Oh, no!' I mean, the guy was a giant!"

But he was much nicer than the guy in the bus.

"He handed me the money and said 'Sorry, I didn't know!' I'll never forget that guy!"

## Kumeyaay Basketmaker

(Continued from page 3)

her mother and her aunt. The basket and all the trouble she went through getting it perfect was her way of working out the conflicting emotions she felt over her mother and aunt's estrangement after the quarrel.

Eva says it was hard work, but well worth it, because as soon as she revealed it to them, the two older women made amends, and they've been talking and laughing together, like sisters should, ever since.



The motifs worked into the baskets can demonstrate many important elements of native culture, and are thereby passed on to future generations. Although her children are all still pre-teens, her oldest son (who is twelve) and her 10 year old daughter have become accomplished in the art of basket weaving, and her youngest son, at 8, is making steady progress.

There are many types of traditional baskets that Eva is teaching her children to build, each having it's own particular use and incorporating special materials and designs.

She makes willow baskets, from only about 9 inches in diameter to huge constructions, able to sit a couple of kids inside, for granary storage. These are very tightly woven and strong.

The willow shoots are gathered in June, as soon as they are of the right size, and before they toughen up and make it hard to weave. If she wants to include white as part of the design of her granary basket, the sumac needed is gathered in the dead of winter, between January and February, while the dark brown she needs comes from the root tips of the juncus grass gathered

year round. Clearly, making a traditional basket requires long term planning, and a great deal of patience.

It also takes an understanding family, since the longest strands of split sumac are so big, she has to soak them in the bathtub to make them pliable for weaving. Still, with everyone taking part in the trips to the wilds, gathering, splitting and storing the materials, it soon becomes a real family affair.

Even her brother Gabriel gets involved, making the fiber splitting awls and weaving needles used to push their way through the tightly woven fibers.

Once made of sharpened coyote bones, he now uses a bit of deer antler to create the handle, using the curved crook of the horn to create a smooth surface at the top to push against. At the business end, he drills a hole and inserts a good sized finishing nail, which is held in place with Liquid Metal glue or a similar epoxy. Once it is all hardened, he sharpens the nail to a very fine point with a file, and the tool is ready for use.

Whether the final product is a leaching basket (used to soak acorns in water, removing the bitter tannins, prior to grinding into a fine flour), a winnowing basket (for separating the caps and skins from the husks of the acorns) or the granary baskets for storing the finished product, similar materials are put to use to create varied outcomes.

And it all pays off - very well at times.

Some older baskets (up to 200 years old) easily fetch \$1800, and smaller baskets holding only 1 1/2 to 2 cups may sell for up to \$900 in antique stores from Oklahoma to Illinois.

It is that kind of demand that keeps Eva Salazar-Carrillo plugging along, doing what she loves best, and passing her knowledge on to future generations. She plans to be back to visit her family here in Yuma and teach more classes at the Fort Yuma Artists Marketplace in the spring.

You can find her work on display at Shumup Ko Hup, 2720 1/2 Calhoun Street in Old Town San Diego, and on the web at [www.howka.com](http://www.howka.com)



# Parenting Center Welcomes New Director

Over the past 12 years, the Quechan Parenting Program has been growing with both the tribe and other local government entities, providing services for citizens of both Imperial and Yuma counties. In that time, the classes offered for both expecting parents and those who've already got a family have gone from 4 to 5 week courses of one to two hours a week, to some courses offering even more in-depth training, that can meet as often as twice a week for 3 hours for up to 8 weeks.

Originally begun to assist families in breaking a cycle that sometimes leads to abuse, the Parenting Center now offers budgeting classes, a safe child program to help prevent

bullying and point out "stranger dangers", to classes specifically designed for Native Americans, integrating traditional teachings into today's society, leading to a better home life for the entire family.

With a current enrollment of 116 clients, the new Parenting Director, Adina Alvarez says she's always looking for new ways to help update and improve the services offered.

"Bullying is a big problem at the schools right now" she says, so "I've started the Safe Child Class" geared toward helping parents with their adolescents and teenaged children. An important part of the program also deals with neglect.

"A lot of parents indulge their children in a lot of material things, but where is that attention they need?" Adina points out that each child needs one-on-one time with each parent, to learn acceptance and respect for both themselves and others.

After working for the past 10 years in day care at the Child Development Center, she is looking forward to more interaction with the parents, to help those parents meet the challenge of today's world.

"Nobody has the answers to everything, but we're here to help you, to give you alternate resources. Sometimes, you just need to redirect your thinking, to find a new way."



Photo: William Isbell, QUECHAN NEWS

**Adina Alvarez** works together with the staff at the Quechan Parenting Center, to provide help for anyone who needs it.

## Quechan Tribe Members Only Deadline For Receipts Is January 31st, 2007 For The Winter School Clothing Assistance Program

Parents and legal guardians of students enrolled at any educational facility may apply at the Tribal Administration Office for assistance in providing new winter clothes for their children, through the Winter School Clothing Assistance Program.

Any student may be accepted for a clothing allowance, from those in Head Start, to high school aged, even those enrolled at a College or University (as long as they are full time students). You can even apply for funds for a student in Technical School, or who is home schooled or enrolled in a G.E.D. program. G.E.D. students are eligible for one-time participation only, however.

Parents or guardians should go to the Revenue Distribution Department annually and pick up an application packet, being careful to follow all of the instructions.

Enrollment ended at the close of business on Thursday, January 4th, 2006, so those who participated had a very limited time to act.


Once your packet is in hand,

be sure to enroll all of the eligible students you are responsible for, and get your school's administrator to sign page 4, verifying your child's enrollment. Each enrolled child will be eligible for a check for \$150.00 to reimburse the expense of winter clothes.

After you've turned in your packet, you can expect the Revenue Distribution Department to take about 7 days to process your application. Checks will not be issued until all receipts are turned in.

**Save ALL receipts**, to provide proof of your purchases under this program. **You have until 5 PM on Wednesday, January 31st of 2007 to turn in those receipts.** Those who miss this deadline will not be eligible to receive a check for next year's W.S.C.A.P.

Students who are attending school out of town will receive a Target Gift Card (rather than a check), and those who fail to turn in their receipts on time this year will receive a Target purchase order in lieu of a check.



# Quechan Parenting PROGRAM

**CLASSES CURRENTLY OFFERED INCLUDE:**

## Parenting Skills

Among the topics covered in this class:

- Pre-natal care: Positive Parenting Starts With Pregnancy
- Parenting: It Takes Love
- Preventing Shaken Baby Syndrome
- Sibling Rivalry - Getting Along
- Hygiene, Care and Grooming
- The First Years Last Forever - Understanding Early Brain Development
- Positive Parenting: Setting Routines and Boundaries
- Changing Destructive Adolescent Behaviour

**AS WELL AS THESE ADDITIONAL COURSES:**

## Budgeting

- How To Budget
- Setting Goals
- Record Keeping
- Checkbook Balancing
- Dealing With Credit
- Money Saving Tips

## Safe Child Program

- Bullying Behaviors
- Targets of Bullying
- Bullying Prevention
- Stranger Danger
- Problem Solving and Decision Making

## Native Parenting Classes

- The Attitudes and Values Expressed in Traditional Native Practices
- Integration of Positive Native Values Into The Modern World
- Embracing Traditional Teachings as a Cultural Heritage

**CLASSES ARE NOW BEING SCHEDULED FOR THE NEW YEAR  
EVERYONE, NATIVE AND NON-NATIVE MAY ENROLL  
FOR MORE INFORMATION CALL (760)572-0487**



# Major Expansion at Casino As Sharky's Doubles In Size

Chris Hughes, Bar Manager for both the Paradise Casino, Arizona and Paradise Casino, California has suddenly had his responsibilities multiplied with a 2800 square foot addition to his Arizona digs at the Casino.

Then there's the option of watching a game on a brand new 10 by 15 foot projection screen behind the stage at the west end of the room. Also in High Definition, of course! Paradise Casino has already



**Chris Hughes**, the manager of Sharky's checks out the stock already filling up the new 8" x 14" Liquor store-room in the bar.

That means microbrews will be available, on-tap, on a regular, rotating basis, to be swapped out now and then



Opening for business a couple of weeks before Christmas, this latest expansion adds both space and amenities for the clientele who frequent Sharky's Lounge, to offer variety in drinks, gaming and entertainment.

When construction began in late summer, the west end of the bar was taken down to the bare ground for installation of a new 10 by 12 foot walk-in refrigerator, which will more than triple the space he has available for keg and bottled beer storage behind the bar. At the same time, the bar itself was taken out and replaced with a new bar area that adds 20 feet of sitting area for patrons to line up and watch on of the three new 42 inch HD plasma screens against the back wall.

While all that was going on, an 80 foot by 30 foot addition was constructed around the south west end of the Arizona Casino building, for Sharky's to expand it's seating area by more than 100 seats.

And with 7 new High Definition plasma screens installed around the outside walls, "We're going to have a different NFL game on each screen, once we start up the NFL Season Tickets Games by satellite next year" says Hughes.



booked live entertainment into the new lounge for every weekend through February, and plans live entertainment every week thereafter.

"Not just local acts, but we're also going to have some higher profile, well known entertainment coming through from time-to-time, right here on stage, too." No names can be confirmed right now, but with past acts like Greg Allman, Alice Cooper and Paul Rodriguez playing at Paradise, we're in for some real excitement, of the up-close and personal variety.

Of course, there is more to the variety than the entertainment to come.

While the expansion was underway, they also added 6 new beer taps to the back bar, making for 9 beers on tap.

as various breweries release their more interesting brews throughout the year. At the end of December, Sharky's had Amber Bock and an Arizona microbrew on tap, "Dry Heat Hefeweizen" from the Mudshark Brewing Company in Lake Havasu City.

"We used have only one liquor distributor to service us, but now we have four distributors. That means we can get just about any liquor available, and have it in stock, behind the bar," notes Hughes, proudly.

Which means the new 8 foot by 14 foot liquor storeroom added on next to the stage is already pretty full, though he says he's stacking more into it everyday. "You always want to have anything anybody asks for on hand!"



All Photos: William Isbell, Quechan News

**Christmas Lighting Runners-up:** Lance Merta (above) who lives across from the Community Center on Picacho Road earned \$300 for his second place finish, while James Espino at 1739 San Miguel (below) took third and won \$200. Congratulations to all!



## Parks & Rec Work Overtime

(Continued From Page 5)

On Friday, once the chairs have all been set in place, the men bring in giant tubs and fill them with sodas and ice, because Santa will visit before the day is done. A few of the guys also dash around the outside of the building, sweeping up, while another cuts the grass out front. With so many guests expected, things have to be presentable!



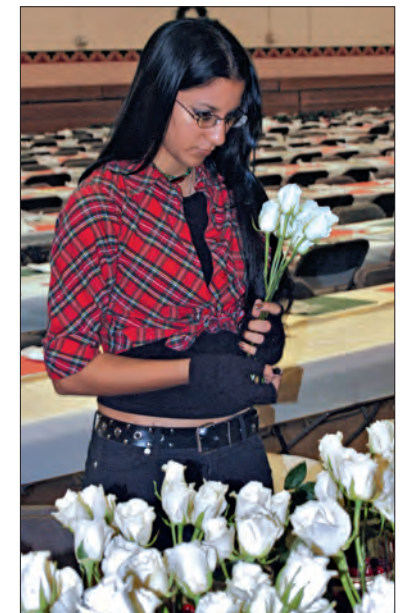
Then, it's time for Santa's visit, and the kids begin to stream in, running ahead of their parents. Order is established, and Ana Hart-Villereal, Miss Quechan Nation joins Santa Claus (FFA volunteer Don Medhart) to spend the entire afternoon and evening spreading cheer.

Saturday morning finds the crew in by noon, since they will be at work well into the night.

Now is when things really begin going into overdrive, as there are only a few hours left before the doors are opened and over a thousand hungry guests begin to stream in, ready to enjoy the meal!

The ladies have been to Mi-

chael's Arts & Crafts to pick-up vases, glass bowls, glass balls and cranberries to create a centerpiece for each table, as well as small tea candles for that ex-



tra Christmas sparkle. Cases of fresh white roses are brought in and they move quickly to strip the leaves, cut all the stems to equal lengths and, using floating cranberries to hold the flowers in place, fill each vase half full with water before placing them on ribbons that run the length of the tables. Another set of centerpieces with floating tea candles in clear bowls are created to mark the elder's tables, and as a final, festive step, Multi-colored balloon bouquets from Jeannie's Party Supply are affixed at intervals along the tables, before the doors are unlocked, and the party begins!