

TIOWERÓ:TON NEWSLETTER

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AUGUST, the vacation month....

August is the month when many of us take a few weeks off from work and head on up to Tioweró:ton. What better way to spend a vacation than spending lazy afternoons in the creek, picking blueberries, having blueberry pancakes for breakfast and sitting around a bonfire with family and friends. We leave here at the end of our vacations rested and refreshed.

During recent weeks, there have been articles in the Montreal Gazette doing an overview of how cabin country is changing in the surrounding areas. They go on to say that more and more mansion type homes are replacing the rustic, old cabin and also bring along all of the modern conveniences found in the city. Those that are fortunate enough to have their cabin on a lake that is accessible only by boat seem to fair better. Those few cabin dwellers truly seem to treasure their rustic life-style. It's fortunate for us that this craze hasn't really taken hold in Tioweró:ton. We strive to maintain the paradise we've inherited.

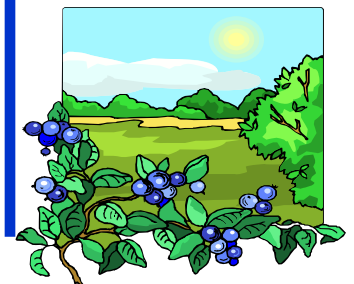


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*Wendy Lahache White,
Seasonal
Auxiliary Caretaker*

Helping us to preserve this paradise is our Seasonal Caretaker, Wendy Lahache White. We'd like to take this opportunity to introduce her. Wendy began her position in June and will be with us until October ending. She brings with her a true love of the territory and a childhood filled with fond memories of time spent here. You can look forward to Wendy carrying out some social activities with the younger population. When you see Wendy, be sure to stop and say 'Hello'.

Another attempt at maintaining our paradise is the introduction of recycling. We're pleased that so many people are using it. In fact, we may need to get additional bins. It's refreshing to see how our Tioweró:ton community is committed to preserving what we have.

CAMPFIRE AND BONFIRE SAFETY TIPS

A “Campfire”

- Is used for practical purposes like cooking and heating.
- Usually involves a few people – is small.
- Can be extinguished when no longer needed.

A “Bonfire”

- Is larger.
- Is used for ceremonial or ritual purposes, group meetings or celebrations.
- Usually has more people involved.
- Burns a long time, perhaps all night.



A burning fire must be attended at all times. Whoever sets the fire should be responsible for it until he or she hands the responsibility over to somebody else. The use of open campfires and bonfires are dependant on general forest conditions. Please check with the caretaker beforehand to see if conditions are favorable.

All campfires must be built within a proper stone circle with a dirt or sand base. Clear a five-foot area around the pit down to the soil. For a large bonfire you need either a high wall around the fire area or a pit dug into the ground. Make sure it is down wind to the spectator area. After lighting do not discard the match until it is cold. Make sure you know where to find the nearest source of water and keep a bucket of water and a shovel nearby.

Supervise children and pets at all times when fires are burning and make sure everyone knows how to put out a clothing fire – **Stop-Drop-and Roll**. A fire that seems to be out might not really be safe to leave. Hot embers can be hidden under a layer of ash.

To be sure the fire is out:

- Soak the fire with water.
- Stir the ashes.
- Soak it again.
- Leave the site in a safe and tidy condition.



“Remember, only you can prevent forest fires”.— Smokey the Bear

Recyclable Items include:

- Metal Cans
- Foil
- Plastic Containers & bags
- Bottles and Jars
- Card Board
- Newspapers & Magazines

Recycling In Tioweró:ton



As part of our responsibility to preserve our Territory and due to the increase cost of solid waste disposal, a recycling program has been introduced to Tioweró:ton. Recycling bins are located at the front gate near the garbage bins.

Cabin Construction Approvals

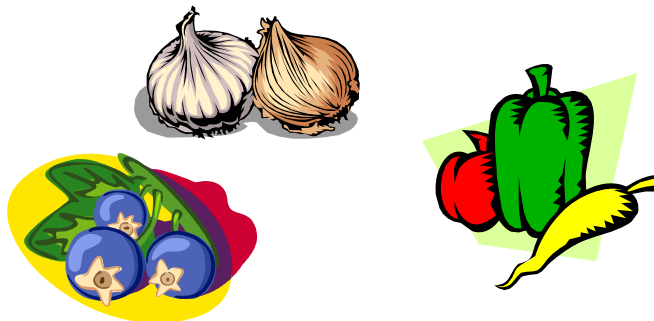
The following individuals have been approved for Cabin Construction in Tioweró:ton;

- William Whyte & Lynn Jacobs
 - Terry Canadian
- Mountain Lake Road
East Gate Entrance



Blueberry Lime Salsa

- 1 small jalapeno pepper
- 2 ½ cups fresh blueberries
- ½ small red onion
- ½ red bell pepper, cored and seeded
- 3 tablespoons fresh lime juice
- ½ teaspoon coarse salt
- ½ cup loosely packed finely julienned fresh basil
- ½ cup coarsely chopped cilantro
- 1-tablespoon extra virgin olive oil
- Freshly ground black pepper, to taste

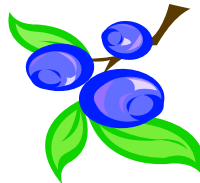
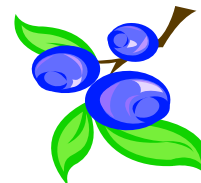
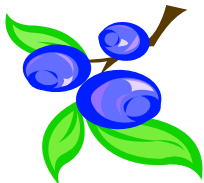


In a bowl, combine 2 cups of blueberries, onion and red pepper. Add lime juice and salt and stir to combine. You can mash the berries up a bit, if you like.

Add the jalapeno to blueberry mix with basil, oil and pepper. Set aside for about an hour to allow the flavors to blend.

Blueberry pound cake

- 1/2 Cup Butter or Margarine
- 2 Cups of Sugar
- 3 Eggs
- 1 Cup Milk
- 3 Cups Flour
- Dash Salt
- 1 tsp. Baking Powder
- 1 tsp Vanilla
- 2 1/2 Cups Blueberries



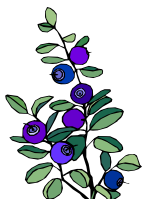
Preheat Oven to 350 degrees

Grease and flour a 9 X 13 pan.

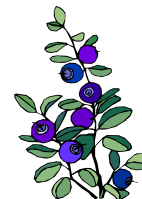
Cream butter, sugar and eggs. Stir in the milk. Add flour, salt and baking powder. Mix well. Add vanilla, mix well. Fold in Blueberries. Pour into pan and bake a 350 degrees for about 50—60 minutes.

Blueberry Corn Bread

- 1 cup Corn Meal
- 1 1/2 cups sifted flour
- 1/4 cup Sugar
- 2 tsp Baking Powder
- 1 1/2 cups Milk
- 2 beaten eggs
- 1/4 cup melted shortening
- 1 cup blueberries



Mix corn meal, flour, sugar and baking powder. Stir in remaining ingredients and mix well. Fold in blueberries. Grease electric skillet and preheat oven to 250 degrees. Pour in batter, cover, cook with vent open for 25 minutes.



Toweró:ton Map

With hunting season ahead, this map may be of use when trekking about the Territory.

