



Guests In The Territory



With the busy season upon us, many people like to bring guests to enjoy our Territory. There's nothing like having a wonderful time with family and friends and there's no better place than Tioweró:ton to do this. In order to ensure the harmony for all, please take a few moments to read the following excerpt from the Tioweró:ton Policy concerning usage and visitation. If you have any questions, please be sure to contact the Caretakers or Lands Unit. They will be more than happy to help you.

1.1 Usage and Visitation



1. **All recognized members and residents of Kahnawá:ke and Kanehsatá:ke** may use the Territory of Tioweró:ton. In addition to recognized members and residents of Kahnawá:ke or Kanehsatá:ke visiting Tioweró:ton, **Thi'ionkwehonwe'shé:rate** may also enjoy the privilege to **visit, hunt, fish, trap, and harvest**, in Tioweró:ton, **provided they are the guest** of a Kahnawá:kehró:non or Kanehsatá:kehró:non.
2. **Authorized non-native persons may visit** Tioweró:ton, provided they are the **guest of a Kahnawá:kehró:non or Kanehsatá:kehró:non**, but **may not** hunt, fish, trap or harvest.
3. **Sponsors of non-native guests MUST register and obtain a letter of authorization** from the caretaker, to be **carried at all times** by the non-native guests and the caretaker **must be advised of entry and departure** from the territory.
4. **All guests must abide by the Tioweró:ton Policy**, to use and enjoy the Territory of Tioweró:ton, and **must leave Tioweró:ton when their sponsor leaves**.
5. **The hosts or sponsors of visitors are responsible for the conduct of their guests during the visit.**



American Marten in Tioweró:ton

The American marten is found in coniferous forests. Woody debris & sites with little blown down trees are very important for the marten. Although it is a very curious species, it stays away from humans & is sensitive to disturbance. Only two stands have been identified as high potential areas for marten in Tioweró:ton. They are along the river plain. The main protective action for marten in our territory essentially consists in the preservation of coniferous stands. Please consider this when preparing to build your cabin. The least amount of pine removed, the better.

Recycling In Tioweró:ton

Recyclable Items Include;

- Metal Cans
- Foil
- Paint Cans
- Plastic Containers
- Bottles & Jars
- Papers
- Plastic Bags
- Card Board
- Newspapers & Magazines



As part of our responsibility to preserve our Territory and due to the increase cost of solid waste disposal, recycling is being introduced in Tioweró:ton. Recycling bins will be located at the front gate near the garbage bins. Please be reminded to rinse out food containers to avoid attracting wild animals.

July 2006

TIOWERÓ:TON NEWSLETTER

Volume 2, Issue 2

JULY IN TIOWERÓ:TON...

The summer seems to be speeding by with our already being in the month of July. Now, the busy season will begin. Did you know that in past summers, weekends could see up to 400 people being here? It doesn't surprise us. It's so nice to get away from the hustle and bustle of town living. We have to ask ourselves if we're really getting away from it all. We could, with a little common courtesy and respect for each other. Just by remembering a few, simple things, the impact on Tioweró:ton can be lessened and visits much more enjoyable. When out riding your ATV, please slow down to minimize dust and please do not ride through the creeks. If you have a generator, please be sure to turn it off by 11:00 p.m. Remember that sound carries and others are trying to sleep. And last but not least, please minimize the amount of garbage and never leave any behind. Even gum wrappers lying by the side of the road are an ugly sight to see.

This month we'd like to share some information about fishing, the sale of cabins, waste disposal and an upcoming Tioweró:ton community meeting to be held here. We'd like to have a meeting with a fun twist by including a little bar-b-cue. Who knows, maybe Wilbert will pull out his guitar and favour us with a song to two.



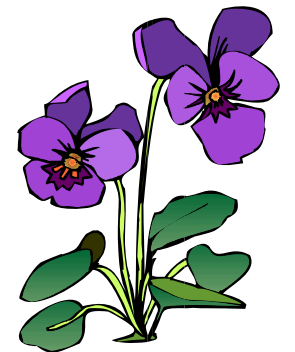
Tom Morris

We'd also like to introduce you to another member of the Tioweró:ton team. Tom Morris is a member of the Tioweró:ton Committee, in an advisory capacity. His extensive knowledge of the territory is certainly welcomed. Tom has been visiting the territory since his childhood. He remembers his Dad taking him and his brothers fishing at one of the lakes. They would pack their canoes with all of their supplies and head out for a number of days. This was back in the early 60's when the number of cabins was limited to a mere handful. He also has been involved in the Tioweró:ton file the longest of all. Needless to say, Tom has a wealth of knowledge that we rely on.

So, sit back on your porch and enjoy reading the newsletter. Then head on out for a swim in the creek. Enjoy....

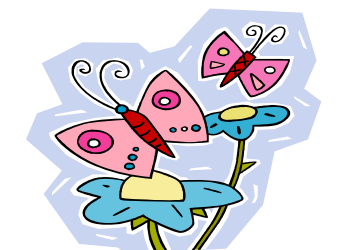
The Lands Unit, the Tioweró:ton Committee and the Tioweró:ton Caretakers would like to thank Mr. Johnny McGregor for the donation of a road grater to the Tioweró:ton Territory. This tool is essential in the upkeep and maintenance of Tioweró:ton roads. Once again,

Niá:wen Mr. Johnny McGregor for your generous donation.



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Fishing In Tioweró:ton

- It is discouraged to fish in early Spring and during the Fall time so that spawning and maintenance of healthy stock of fish may be accomplished each year.
- A daily limit of 12 trout per family is allowed to avoid depletion of current stocks available at the lakes. There is no limit for other species of fish.
- **Fishing derbies** or contests are prohibited for conservation purposes.
- Only worms or artificial lures may be used for bait and the use of fishing nets is prohibited.



It is our inherent right to fish for the purpose of sustenance when needed. Conservation sense should be used when fishing, as the species of trout in our lakes and streams are unique to the area.



- Fish less than six (6) inches in length must be returned to the water for conservation reasons. The use of non-barbed hooks is encouraged.
- Fish cannot be sold or exploited for commercial purposes.

This years Community Meeting has been tentatively scheduled for August 26, 2006 in Tioweró:ton. Some agenda item topics will include, fire protection, fishing derbies, recycling as well as an open discussion. If you have any items that you would like to have discussed, please forward them to Tara McComber at 450-638-8244.



Easy chicken Kabobs

- 6 Chicken breasts, skinned and boned—about 1-1/2 pounds
- 6 peppers, preferably a mix in colors
- 1/2 cup apricot-and-ginger or mango chutney
- 2 tbsp soy sauce
- 1 tbsp each of brown sugar and olive oil



1. Cut chicken into 1 inch pieces. Place in a bowl and set aside. Core and seed peppers and cut into 1 inch pieces. Set aside in a separate bowl. Puree chutney in a food processor with soy sauce, sugar and oil until smooth. Stir with chicken until coated. Use right away or refrigerate, covered, for up to 24 hours.
2. Before assembling skewers, soak in water for 30 minutes. Stick 3 pieces of chicken, alternating with pieces of pepper, on each skewer.
3. When ready to cook, preheat barbecue and grease grill or preheat oven broiler. Barbecue kabobs for 7 to 8 minutes, turning often. Broil kabobs on a wire rack in a shallow-sided baking sheet, set on a an oven rack in center of oven, about 8 inches from broiler. Broil, turning partway, about 15 minutes, until chicken feels springy.

Barbecued Beef Ribs with Spicy Sauce

- 1/4 cup vegetable oil
- 2 large onion, finely chopped
- 4 garlic cloves
- 1 tbsp chili powder
- 1 tbsp ground cumin
- 1/2 tsp cayenne pepper
- 1 to 2 lemons
- 1 cup ketchup
- 1/4 cup brown sugar
- 2 tbsp Worcester shire sauce
- 8 beef ribs, each about 7 inches long (about 5 lbs)



1. To make sauce, heat oil in a large saucepan set over medium heat. Add onions, garlic, chili powder and spices. Cook, stirring often, until onion has softened, about 5 minutes. Squeeze enough juice form lemons to measure 1/4 cup. Stir into onions along with ketchup, brown sugar and Worcester shire. Bring to a boil, stirring often. Reduce heat to low and simmer, uncovered, until thickened, about 15 to 20 minutes. Stir often, especially near end of cooking time. Use right away or cover and refrigerate for up to 1 week.
2. When ready to barbecue ribs, oil grill and preheat barbecue. Place ribs bone side down on barbecue and grill, turning at least once, for 30 minutes. Spoon about a third of barbecue sauce into a serving dish to be used as a dipping sauce for ribs and set aside. While ribs are on grill, liberally brush them with remaining glazed and browned, about 15, to 30 more minutes depending on thickness of meat. As soon as ribs are done as you like, move to a cooler part of grill or remove. Cover to keep warm. Serve piping hot with extra sauce, corn on the cob and a selection of salads.

BBQ sauce tip: We don't recommend reducing the oil in the recipe as sauce made with less oil burns quickly on the barbecue.

Selling your Cabin?



In days past, cabins were kept in families from one generation to another or multiple branches of a family used one building. The trend today is different. Cabin sales are increasing each year. As such, we'd like to take this opportunity to remind you of the policy in effect for cabin sales. The following is an excerpt from the Tioweró:ton Policy.

"10. Sale of Cabins or Improvements

1. **The transfer and sale** of a cabin and/or improvements on a cabin site must be **presented** to the Tioweró:ton Committee **for registration**.
2. Persons purchasing the cabin and/or improvements **must be on the membership registry** of Kahnawá:ke or Kanehsat'a:ke.
3. **Persons selling** a cabin and/or improvements on a cabin site **must wait a minimum of three years to reapply for a new cabin site**.
4. **Persons who have sold a cabin** and/or improvements on a cabin site **may purchase another cabin and/or improvement on a cabin site from another seller without any time delay."**

Please make sure to advise Tara McComber, Tioweró:ton Administrator (Lands Unit 638-8244) when you sell your cabin so that the transaction can be registered. Remember that failure to do so could result in a delay in your building or purchasing another cabin.

