

CHEHALIS TRIBAL NEWSLETTER

JUNE 2025 FIND HISTORY, HERITAGE & RESOURCES AT CHEHALISTRIBE.ORG



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Lunch & Learn

Basil pesto is a
flavor sensation
page 5



Dazzling displays

Tribal members sell
the coolest fireworks
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Happy graduation!

class of 2025

OHS seniors poised to follow their dreams

By Frazier Myer

Oakville High School held its 2025 graduation ceremony on June 14.

This year's senior class included many Chehalis Tribal community members who enthusiastically received their diplomas.

Tayleena Everybodytalksabout-Klatush gave the senior speech. Students then spoke in recognition of their dedicated families who helped them achieve the important milestone. They thanked loved ones for all of their hard work leading up to graduation.

The OHS senior class took a few minutes to greet their families during the Rose Ceremony and handed out flowers to close friends and family.

Congratulations to the class of 2025!



Oakville High School seniors and their families celebrate a huge accomplishment at graduation on June 14.

Students embrace a bright future

*Education Department
celebrates achievements*

By Bobbie Bush

Lucky Eagle Casino & Hotel's Events Center was the exciting site of the 2025 high school graduation celebration on June 12.

Soaring High: Embracing the Future with Knowledge and Integrity was the theme of the event hosted by the Chehalis Tribe's Education Department.

This is a fitting theme as young graduates fledge the nest and begin new paths in education, career, service and life.

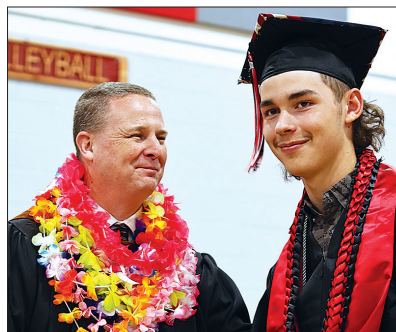
Tables were set up family style, ready for a delicious buffet meal. Each family found their spots and the seniors were gifted little teddy bears with cedar bark miter caps.

Each table featured candies, goodies and gifts for grads and their families. The front area was loaded with presents that each graduate was asked to give to their parent, guardian, special aunt or grandparent who helped them through the arduous process of completing high school.

Individual photos and pictures with families were taken and will be shared as soon as they are printed.

As families took their seats, food was placed

See
STUDENTS
page 2



Mission accomplished: Oakville high school seniors celebrate tenacity, tradition and an important goal reached at the 2025 graduation ceremony.

STUDENTS

From page 1

on the tables: bowls of steamer clams, chilled jumbo shrimp, chicken wings, pizza pockets and mozzarella sticks were the appetizers.

K-12 Manager John “JJ” Shortman Jr. opened the event and welcomed families. After a blessing, all of the high school graduates were asked to serve themselves at the buffet. Elders were then invited to dish up for dinner followed by families and everyone else in attendance. Roast beef, potatoes, green salad, macaroni and cheese were served. Cupcakes and pudding rounded out dessert.

After the meal, JJ introduced Chehalis Tribe Vice Chairwoman Sheila Bray as the keynote speaker.

“Welcome students, parents, family members and friends. Today, we gather in celebration with our future, these young adults here who, with the support of family and friends, reached a milestone this year – graduating high school,” Sheila said.

“Their lives are progressing to the next level soon, which may include independence, higher education, bigger expectations and more responsibility. Does this sound a little scary? You’re normal! Do you know what you want to do with your life yet? It’s ok to not have the answer. Advice: Make sensible choices and smart decisions for yourselves. Remember this. Every experience is just that, an experience. Good or

HIGH SCHOOL GRADUATES

CENTENNIAL HIGH SCHOOL

Shadow Hernandez
Graham Kapousin
Addison Sekishiro

ENVISION CAREER ACADEMY

Thomas Blacketer

FUTURUS HIGH SCHOOL

Jordan Lopez

MUCKLESHOOT TRIBAL SCHOOL

Mia Vigil
Ryder Vigil

OAKVILLE HIGH SCHOOL

Andre Kluth
Carolann Black
Isiah Bird

Tayleena Klatush
Everybodytalksabout
Lilah Aquilar
Daniel Rodas
Andre Kluth
Rachel Simmons
Koner Burnett
Ares Wittwer
Dyani Cayenne

SHELTON HIGH SCHOOL

Deshawn Hernandez

ROGERS HIGH SCHOOL

Joseph Sanchez-Allenbach

ROCHESTER HIGH SCHOOL

Kylee Secena
Hailey Boyd
Artie Romero

bad, keep what’s important and move on,” she continued.

“Let’s remember that it’s the small things that matter most. And everything is small. Go out in this world and explore, experience and enjoy it. Life is full of opportunities as well as surprises. Good luck with your future endeavors and may you all be blessed to live your best life. Be the best version of yourself! In a country where you can be anything you want to be, be kind. Dance as if no one is watching and Congratulations class of 2025! You did it. Thank you,” Sheila concluded.

Higher Education Coordinator Racheal Mendez spoke briefly to the graduates and families. She hoped to see all of the graduates come to see her regarding higher

education options.

JJ called the graduates to the stage to sign for a gas gift card and day pass from Great Wolf Lodge. Each student was given a goody bag with all kinds of presents to celebrate their milestones. Afterward, seniors selected a present for their parents, guardians or someone in their family who supported them through their schooling journey.

For a fun dose of entertainment, hypnotist Scott Ward entertained families, graduates, educators and guests. He asked all of the graduates to line up on stage. As his routine unfolded, some of the less hypnotizable young graduates were dismissed. All of the young people were engaged and laughing. Scott was kind enough to dismiss

“Go out in this world and explore, experience and enjoy it. Life is full of opportunities as well as surprises.”
SHEILAH BRAY,
VICE CHAIRWOMAN

one of our shyer graduates early in the routine, and the relief on the young man’s face was obvious as he left the stage! Laughter abounded.

K-12 Program Assistant Jodie Smith created a beautiful slide show presentation. Each graduate was represented with pictures throughout their educational experience.

Each year, Jodie creates this memorable history of the graduates’ school days for families.

After speaking with several of the seniors, they stated what they hoped would be their career path: a nurse, physical therapist, occupational therapist, filmmaker and a couple of basketball players.

Graduate names were read off and each student was wrapped in a beautiful Pendleton blanket and took a seat on the stage. It was wonderful to witness 21 young people being hugged and recognized for their accomplishments.

Just before the conclusion, all of the graduates on the stage lined up for a big group photo. Congratulations to all!

Honoring fathers



Dozens of men attended a Father's Day event on June 12 at the Community Center Gathering Room and enjoyed a lunch by LL BBQ. Chehalis Tribal Nurse Practitioner Kathryn DeRose spoke about the importance of men having annual exams. Lead Mental Health Counselor Matthew McIver discussed topics such as anxiety, stress, depression and coping skills. He also talked about the services Behavioral Health will offer when the new building is complete.

Photos by Christina Hicks



**SOUTH PUGET SOUND
INTERTRIBAL PLANNING AGENCY**

Diaper distribution

JULY 25

**DIAPERS / WIPES /
PULL-UPS / MORE**

Need diapers? You may qualify! Households on or near Tribal lands and enrolled in programs such as WIC, SNAP or TANF might be eligible

CALL 360-426-3990



Looking Forward Together

**ELDERS SUPPORTS AND
SERVICES:** You are invited
to an intertribal gathering
of Elders, caregivers and
service providers



Save the
DATE!

AUG. 14

**Lucky Eagle
Casino &
Hotel Events
Center**

**FOR QUESTIONS:
CALL 360-426-3990**

HEALTH/WELLNESS

Building strong, resilient families

Program supports positive parenting

By Kelli Smith, MA, LMHCA

For generations, Native families have nurtured children and families with wisdom rooted in tradition, community and respect for all life.

Today, those same values are being taught through the Positive Indian Parenting (PIP) program — a culturally grounded training that helps parents build stronger, healthier relationships with their children while supporting their own mental wellness.

Developed by the National Indian Child Welfare Association (NICWA), PIP is a curriculum that blends traditional Indigenous parenting philosophies with contemporary tools for emotional support and family resilience.

What is Positive Indian Parenting?

The program offers an eight-session training that includes aspects of:

- Traditional parenting roles and values
- Storytelling as teaching
- Discipline without violence
- Spirituality and child guidance
- Balance and harmony in the family

It invites parents and caregivers to reflect on their own experiences and learn new ways to nurture their children through cultural teachings, emotional awareness and respect-based guidance.

Parenting and mental health

Raising children can be stressful, especially when parents are also coping with personal challenges, trauma or intergenerational grief.

Many Native families today still feel the effects of historical trauma, including forced assimilation, boarding schools and systemic injustice. This can impact both mental health and parenting confidence.

PIP directly addresses this by offering healing through cultural

reconnection.

Here are ways Native parents can support both their mental health and parenting journey:

1. Reconnect with culture: Participate in community events. Cultural identity strengthens mental resilience and models pride for children.

2. Seek support: Talking with an elder, counselor or parenting group can ease emotional burdens. Many tribal clinics offer culturally sensitive therapy. You are never alone on this journey!

3. Practice self-compassion: Parenting isn't about perfection. There is no handbook for raising our children. Give yourself grace. It's about showing up with love, patience and a willingness to grow.

4. Use storytelling: Children often learn best through stories. Sharing family memories or spiritual teachings builds connection and teaches values.

5. Create routine and balance: Daily routines help children feel secure. Parents can

benefit, too, by building in time for rest, prayer or quiet reflection.

6. Engage in programs such as PIP: Whether in-person or virtual, PIP offers a welcoming space to learn, share and heal alongside other Native parents.

Collective strength

Programs like PIP are more than just educational tools. They affirm that Native parenting practices, grounded in tradition, community and compassion remain not only relevant but essential. Recently, two mental

health counselors from the Behavioral Health Department completed PIP training, deepening their understanding of culturally rooted parenting methods.

By reconnecting with traditional teachings and community-based approaches, these counselors are now better equipped to support Native families in nurturing healthy



RESOURCES

Stay tuned for a new Positive Indian Parenting group. This is one of the exciting services we will offer after moving into the new Behavioral Health building.

Contact Chehalis Tribe Behavioral Health at **360-709-1733** or nicwa.org.

parent-child relationships.

This work goes beyond individual families. It contributes to community-wide healing. Strengthening family bonds helps break cycles of intergenerational trauma, fosters cultural pride and promotes emotional stability.

As parents feel more supported and empowered, children grow up with a stronger sense of identity and security.

Together, these outcomes lay a foundation for improved mental health across the community and a renewed sense of cultural continuity and collective strength.

Herbs SPICES *pesto!*

*Basil pesto rotini
pasta hits the spot for
a fresh summer meal
brimming with flavor*

By Bobbie Bush

The Special Diabetes Program for Indians (SDPI) hosted a delicious and informative Lunch & Learn on June 18 in the Chehalis Tribal Wellness Center.

Community Wellness Manager Christina Hicks and Cathy Visser, MPH, RDN, CD, welcomed four people to the session.

The topic of herbs and spices was interesting. Cathy asked the group to name their favorites. The more popular ones were cinnamon, garlic, cilantro, sage and stevia. However, one participant did not care for garlic and a couple people did not like cilantro or stevia. Cinnamon was a universal favorite.

A particularly beloved dish at the Chehalis Tribe's community dinners is the frozen mixed berries flavored with cinnamon that Trudy Marcellay often brings.

For the Lunch & Learn meal, Cathy opted to use Barilla protein rotini that she cooked and flavored with delicious basil, olive oil, garlic, lemon juice and zest, pine nuts and parmesan cheese. She added boiled chicken to provide a healthy amount of protein. It was yummy. The pasta was tender and delicious.

An informative talk covered alternative snacks, such as fresh fruit and popped popcorn. This led to a discussion about creating your own garden to grow crisp, fresh vegetables.

In August, the Lunch & Learn topic might be metabolism and how choices of food affect our bodies, blood sugar and energy levels.



Cathy Visser creates a delicious Basil Pesto recipe at the June 18 Lunch & Learn in the Wellness Center.



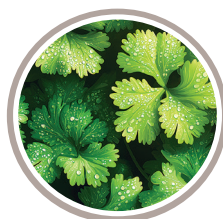
BASIL PESTO RECIPE

INGREDIENTS

4 cups fresh basil
4 garlic cloves
1 cup finely grated parmesan cheese
½ cup pine nuts, toasted
1 teaspoon freshly squeezed lemon juice
Salt and pepper to taste
½ cup to ¾ cup olive oil

Combine basil, garlic, parmesan, pine nuts, lemon juice and a big pinch of salt and pepper in food processor. Pulse until combined. With the processor on, stream in olive oil until mixture comes together. Taste and season with more salt and pepper if needed. This freezes great.

* Add pasta and chicken for a delicious meal.



Seeking cooks and teachers

ATTENTION TRIBAL MEMBERS: If you would like to prepare and serve lunch at Heritage & Culture classes or teach a quarterly class or instruct at our Chehalis Tribal Culture Camp in August, send your name, address, phone number and what you would like to teach or cook!

Email Community & Culture Director Cheryle Starr at cstarr@chehalistribe.org or Heritage & Culture Coordinator Trudy Marcellay at tmarcellay@chehalistribe.org

Spending Frenzy roundtable



A dynamic budgeting simulation evolved into a powerful roundtable discussion focused on the unique strengths and challenges facing Native American youth at an event hosted by CTLF in partnership with SPIPA at House of Welcome on the Evergreen State College campus. Tribal members and volunteers from financial institutions and nonprofits explored meaningful strategies for financial empowerment and culturally relevant support.

CTLF
CHEHALIS TRIBAL LOAN FUND



WIC services through SPIPA



ABOUT: The organization meets the special nutritional needs of pregnant, breastfeeding and postpartum moms; infants; and children up to age 5.

NEXT DATE:
July 17

DO YOU QUALIFY?:
Find out if you qualify for WIC at doh.wa.gov/you-and-your-family/wic/wic-eligibility

CONTACT:
wicnutrition@spipa.org
or 360-426-3990

USDA FOOD PICKUP

JULY 25
10:30 AM-1:30 PM
COMMUNITY CENTER

If you or a member of your household are enrolled in a federally recognized tribe or you live within reservation boundaries, you might be eligible for SPIPA's program. The USDA food pickup offers food to fill up your freezer, refrigerator and cupboards. Items are first-come, first-served. Must present tribal ID at the time of pickup.

MORE INFORMATION:
CALL 360-426-3990



JULY BIRTHDAYS

Rylee Adams
 Shayden Baker
 Connie Baker
 Jasmine Baker
 Carlos Bill-Sanchez
 Fau Fau Boyd
 Laura Boyd
 Rene' Bracero Jr.
 Calvin Bray
 Elizabeth Brown
 Natalie Brown
 Carmen Brown
 Candace Brown
 Frankie Brown
 Benaiah Burnett
 Arielle Burnett
 Pai'nuh'nah' Carter
 Theodore Charles
 Halle Colson
 Albert Combs Jr.
 Kamryn Couillard
 Kenneth Daniels
 Nayeli Davidson
 Erin Delgado
 Alexander Flores
 Allen Fricke Jr.
 Ronald Gaines Jr.
 Hector Gaines

Elvis Gillie
 Adam Gunnels
 Sharon Hall
 Tom Hayden
 Rigoberto Hernandez
 Christina Hicks
 Marlene Hjelm
 Mikaela Hoheisel
 Jakeb Hoyle
 Kimberly Joe
 Gloria Jones
 Eli King-Gleason
 Cecily Klatush
 Christopher Klatush
 Dale Klatush
 Andre Kluth
 Nathan Kluth
 Jah'Mari Kluth-Daniels
 Chloe Lopez Palmer
 Linda MacDougall
 Landen Mashburn
 Melissa McAlister
 Jacinda Medina
 Alicia Medina
 Michelle Murrell

Gary Ortivez III
 Shyann Ortivez
 Haley Parkinson
 Jesa Penn-Roco
 Querida Perez
 Johnny Perez
 Yvonne Peterson
 Leeloo Pettit
 Frances Pickernell
 Jorja Potter
 Paula Reiningner
 Ronald Rodgers Jr.
 Edwardo Sanchez
 Rick Sanchez Sr.
 Elisa Sanders
 Samuel Seymour
 Grant Shortman
 John Shortman Jr.
 Rhapsody Simmons
 Uilani Siufanua
 Rain Slighte
 Jodie Smith
 Gordon Starr
 Jedediah Starr
 Andrea Steckstor
 Lexxy Tanner
 Danny Thomas

Omar Thomas
 Elijah Thrailkill
 Ryan White Eagle Bracero
 Jimmie Williams
 Farley Youckton II
 Phillip Youckton
 Zola Youckton
 Andrew Youckton
 Dallas Youckton
 Lola Youckton
 Stanley Youckton



Tribal fireworks stands pack a punch



The Chehalis Tribe continues the annual tradition of selling fireworks on the Chehalis Reservation. Stand owners have sold fireworks and helped locals in the community celebrate the Fourth of July in style for decades. This year, there were more than 50 stands making deals throughout the weeks leading up to the exciting national holiday.



By Natalie Thomson

BLACK RIVER BLUES BLUEBERRY FARM

The farm is hard at work preparing to reopen for blueberry season. The farm stand and U-pick planned to be open from July 10 from:

- 8 a.m.-4 p.m. Wednesday-Sunday
- Closed Monday-Tuesday



TALKING CEDAR RESTAURANT

Talking Cedar Restaurant's July specials include:

Farmer's Flatbread appetizer, Stuffed Manicotti and Talking Cedar Plank Salmon entrees, Summer Spice Cake with Caramelized Apples dessert and Lavender Lemon Spritz cocktail.

TALKING CEDAR BREWERY & DISTILLERY

Talking Cedar Brewery has started production for Savage Brewing Co. to launch three new beers – a lager, west coast pilsner and a hazy IPA. Savage Brewing has distribution in 132 Safeway/Albertsons as well as Lumen field for all Sounders and Seahawks games with plans to launch into 150 Fred Meyer

stores in Washington this fall.

Talking Cedar will release its first hop water, a 0.0% alcohol sparking beverage. This edition will be made with citra hops, carbonated water and lemon juice.

Talking Cedar is in research and development on three spirits it hopes to launch in September.

Triple Sec: orange-flavored liqueur essential to top cocktails such as the margarita

Aperitivo: light, sweet-bitter botanical spirit, perfect for refreshing spritzes

Amaro: stronger, herbal liqueur featured in negronis and boulevardiers

OAKSRIDGE GOLF COURSE

July is shaping up to be a busy month at Oaksridge Golf Course, with tournaments scheduled every Saturday, including the Chehalis Tribal Loan Fund Tournament on July 18. To sign up a team, contact Tamara at CTLF.

Players are encouraged to call ahead for course availability at 360-482-3511.

TEAM MEMBER HIGHLIGHT

Kevin Albert Joining the Oaksridge Golf Course maintenance team in April 2025, Kevin has quickly proven himself to be a hard-working and dependable team member. His role focuses on maintaining the grounds, including preparing the greens, weed eating and helping beautify the course. Each morning, Kevin and his teammate Will clear away



debris and dew, mow and keep the rest of the course clean and well-groomed. Although this is Kevin's first time working in golf course maintenance, he brings a strong work ethic and positive attitude to every shift. His friendly personality and eagerness to help have made him a great fit with the team. Kevin enjoys spending time with his family and watching his daughter shine on the softball field.

WE ARE HIRING! Go to chehalistribalenterprises.com for career opportunities

Latest advances in emergency gear

Tribal community prepares for the unexpected

By Emergency Management
Manager Clint Davis

The Chehalis Public Safety Emergency Management Team led by Manager Clint Davis and Coordinator Cal Bray brought together Tribal staff, Elders and community members for an engaging and informative emergency preparedness event during May at the Community Center's Gathering Room.

This interactive session focused on the latest developments in emergency gear, water and food storage and personalized go-kits. Attendees received updates on cutting-edge communication tools, including satellite pagers, Rapid Radios, 4G-based systems, SIM card technology and Ham radios.

A highlight of the event was the tasting station, where guests sampled a variety of freeze-dried emergency rations. From crunchy

emergency bars to sweet treats such as freeze-dried ice cream sandwiches and cheesecake bites – plus a bold cup of freeze-dried instant coffee – attendees got a real taste of what emergency food supplies can taste like. Several full-sized freeze-dried meal samples were also sent home with Elders for further exploration.

To support personal readiness, EM staff distributed starter emergency backpacks to Elders and staff, helping them build their own preparedness kits.

Emergency Management personnel answered questions, shared tips and offered resources. With more than 30 participants, the event reflected strong community interest and a shared commitment to readiness.

The next event in September will focus on pantry preparedness, emergency cooking methods and planning for potential evacuations.

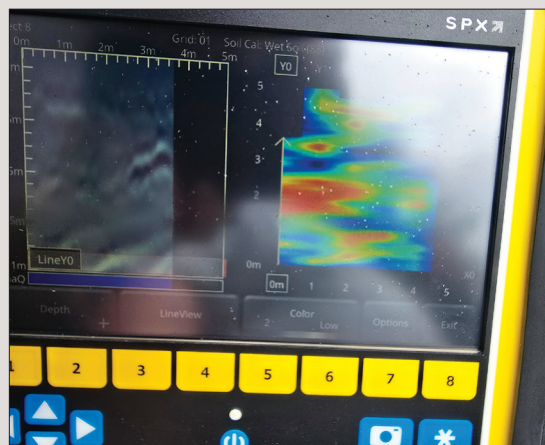


RESOURCES

To learn how the Emergency Management Team serves the Tribe and how you can be ready to go, contact the team at **EM@chehalis-tribe.org** or call **360-709-1770**.

Chehalis Tribal Emergency Management Manager Clint Davis outfits Tribal members with starter emergency backpacks for their prepping journeys.

GPR Survey training



X16 participants took part in GPR training June 3-4 on the Chehalis Reservation in partnership with the Heritage Preservation program from the Cowlitz Tribe. The land surveyed on the reservation is connected to the Tribal Cemetery on Anderson Road. The purpose of the project is to explore the area around the cemetery for potential unmarked burial plots or artifacts.



See you in October!

Satsop Business Park
150 Technology Ln, Elma, WA 98541

October 9, 2025
See registration form for entry times

Questions
Lorie Thompson, lthompson@esd113.org

Try-a-Trade

Try-a-Trade is back! We're excited to welcome back our hands-on learning event for high school students to connect with dozens of construction trades, employers, and organizations.

Last year, students enjoyed:

"Having the opportunity to meet with all of the companies there, discuss their work, and see examples of some of it."

"Walking around, getting to look at all the trades, and see the cool stuff everyone does."

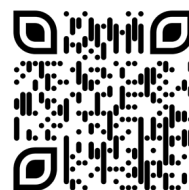
Participating unions:

Boilermakers
Bricklayers and Allied Craftworkers
Carpet Layers
Cement Mason and Plasterers
Drywall Finishers
Electricians
Elevator Constructors
Glaziers
Heat and Frost Insulators

Ironworkers
Laborers
Operating Engineers
Painters
Plumbers and Pipefitters
Roofers and Waterproofers
Sheet Metal Workers
Sprinkler Fitters
Teamsters



register or volunteer!



bit.ly/trade-113-reg

CHEHALIS TRIBAL NEWSLETTER

The Confederated Tribes of the Chehalis Reservation, 'People of the Sands'

Articles and opinions expressed are not necessarily those of this publication or the Chehalis Tribal Business Committee.

SUBMISSIONS

Tribal members are encouraged to submit birthday and anniversary wishes, letters, articles, photos and drawings to be considered for publication in the newsletter (materials are subject to editing). Contributing writers, artists and photographers include Chehalis tribal community members/staff.

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Office: 360-709-1726
Fax: 360-273-5914

VISION STATEMENT

To be a thriving, self-sufficient,
sovereign people, honoring our
past and serving current and future generations.



BUSINESS COMMITTEE

Chairman: Dustin Klatush
Vice Chairwoman: Sheilah Bray
Treasurer: Farley Youckton
Secretary: Cheryle Starr
Fifth Council Member:
Thomas Trott

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**The Chehalis Tribal
Newsletter is a
publication of the
Confederated Tribes
of the Chehalis
Reservation**



Chehalis Behavioral Health Center
Weekly project update: June 20, 2025

PEASE CONSTRUCTION TEAM MEMBERS

Tano Bailon,
Steve Kathman,
Jacob Phipps, Hans
Wolff, Sean Barnes,
Tyler Dowell

SUBCONTRACTORS ON SITE

MC Pipe Masters,
PEP Electrical, Todd
Robinson, Tough Dirt,
TRS Mechanical

SPECIAL REMINDERS

Safety requirements:
Boots, hard hats,
safety glasses,
high-visibility
work gear



Above: Residential appliances are set.
Right: Tough Dirt spreads topsoil.



Current activities

- Miscellaneous electrical trim out
- Install lighting at steel canopy
- Install door hardware
- Install electrified hardware
- Residential appliances
- Topsoil placement
- Install snow guards, bike racks and interior/exterior ADA pedestals
- Clean walls

Upcoming activities

- Set generator/make connections
- Install roller shades
- Finish plumbing trim
- HVAC equipment prep for startup
- Access control panel and fire alarm panel trim out
- Retention pond mix
- Plants and seeding