

Dates to remember:

- **Salamatof's 43rd Annual Shareholders meeting will be on Saturday, May 4, 2019 at the Kenaitze Tyotkas Elder Center in Kenai. Registration begins at 9:00 a.m., breakfast is at 9:30 a.m., the meeting will begin at 10:00 a.m.**
- **July 26, 2019 is the Johnny Monfor Golf Classic.**
Call the office for registration and donation information.
907-283-7864 Come support our kids!

Salamatof Spring/Summer Newsletter 2019

**Do you have any news that you
would like to share?**

**We would love to share your awards, births,
marriages, accomplishments, graduations, etc.
in our newsletter.**

**Please send news to Deann at:
dcrandall@salamatof.com or
Salamatof Native Association
P.O. Box 2682
Kenai, AK 99611 or 907-283-7864**

**Please make sure you have an
updated will on file.**

**A new will form is available at our office or online.
Go to shareholders tab, and then the forms tab.**

www.salamatof.com



Summer Crew 2019

The Maintenance Crew is ready for Summer!!

We purchased new equipment to help more shareholders receive the help they need. We will be getting firewood stocked up at the beach site fishery and at Spirit Lake Campground. The crew will be available to mow and maintain elder shareholders lawns for free. For a small fee, the crew will be available to assist shareholders and local community organizations. The youth hire are looking forward to a fun and safe summer.

If you are interested in working on our Summer-Hire crew and are between the ages of 16-20, or if you have any maintenance needs, please contact the office at 907-283-7864.

Thank you for all of your support.

Josh Bennett

Summer Hire Supervisor



Annual Meeting

Our annual meeting will be held at the Kenaitze Tyotkas Elder Center in Kenai, AK on Saturday, May 4, 2019.

Registration begins at 9:00 a.m.

Breakfast will be served at 9:30 a.m.

We will start the meeting at 10:00 a.m.

We had such a great turn out last year and are looking forward to seeing you again.

Do you have a Salamatof will on file?

Completing your stock will and having it on file with SNA is the best way to ensure your shares will be passed on to your loved ones.

Available online at salamatof.com

or call the office at (907) 283-7864.

~~Board of Directors~~



Chairman
Kaarlo Wik



Vice-Chairman
Jeannie Smith



Sec/Treasurer
Bernice Crandall



Member
Henia Minium



Member
Emil Wilson



Member
Jon Ross



Member
Penny Carty



Member
Valerie Ross



Member
Heather Daniels

Address Change Form

Full Name: _____ Date of Request: _____

Old Address: _____

City: _____ State: _____ Zip: _____

New Address: _____

City: _____ State: _____ Zip: _____

Home Phone: _____ Work Phone: _____

Email: _____ Cell Phone: _____

Signature: _____



Johnny Monfor Golf Classic

Salamatof will again be hosting the Johnny Monfor Golf Classic at the Kenai Golf Course, Friday, July 26, 2019.

The monies raised help to purchase bikes and helmets for the Kenaitze Headstart reading program and other youth programs on the Kenai Peninsula. If you have anything you would like to donate for the silent auction or would like to get a team together for the tournament, please call the office at 907-283-7864 and let us know.



Salamatof Native Association, Inc.

P.O. Box 2682

Kenai, AK 99611

(907) 283-7864



Happy Spring from your thriving construction company! BMGC is ready to tackle another busy year! Demo work on our existing Kenai Airport contract is set to begin in April! We are working in collaboration with Teya on the FAA contract at the Kenai Municipal Airport. We will also be wrapping things up at the Fun Center and just landed a great contract at the Kenai Golf Course for a new bridge. We will also be working on finishing some road work in Cook Inlet Shores and starting some excavation and site work a new project with Salamatof Residential. Some upcoming bids include another Truck Brokering opportunity and work on a local Sewer Plant.



We are looking forward to the construction season and all the opportunities to follow!

Ingredients

1 Jar canned salmon

¼ cup onion, minced

2 tablespoons finely chopped parsley leaves

2 tablespoons lemon juice

2 tablespoons mayonnaise

1 egg

¾ cup panko crumbs – 4 tablespoons set aside

½ t salt and ¼ t white pepper

Easy Salmon Patties



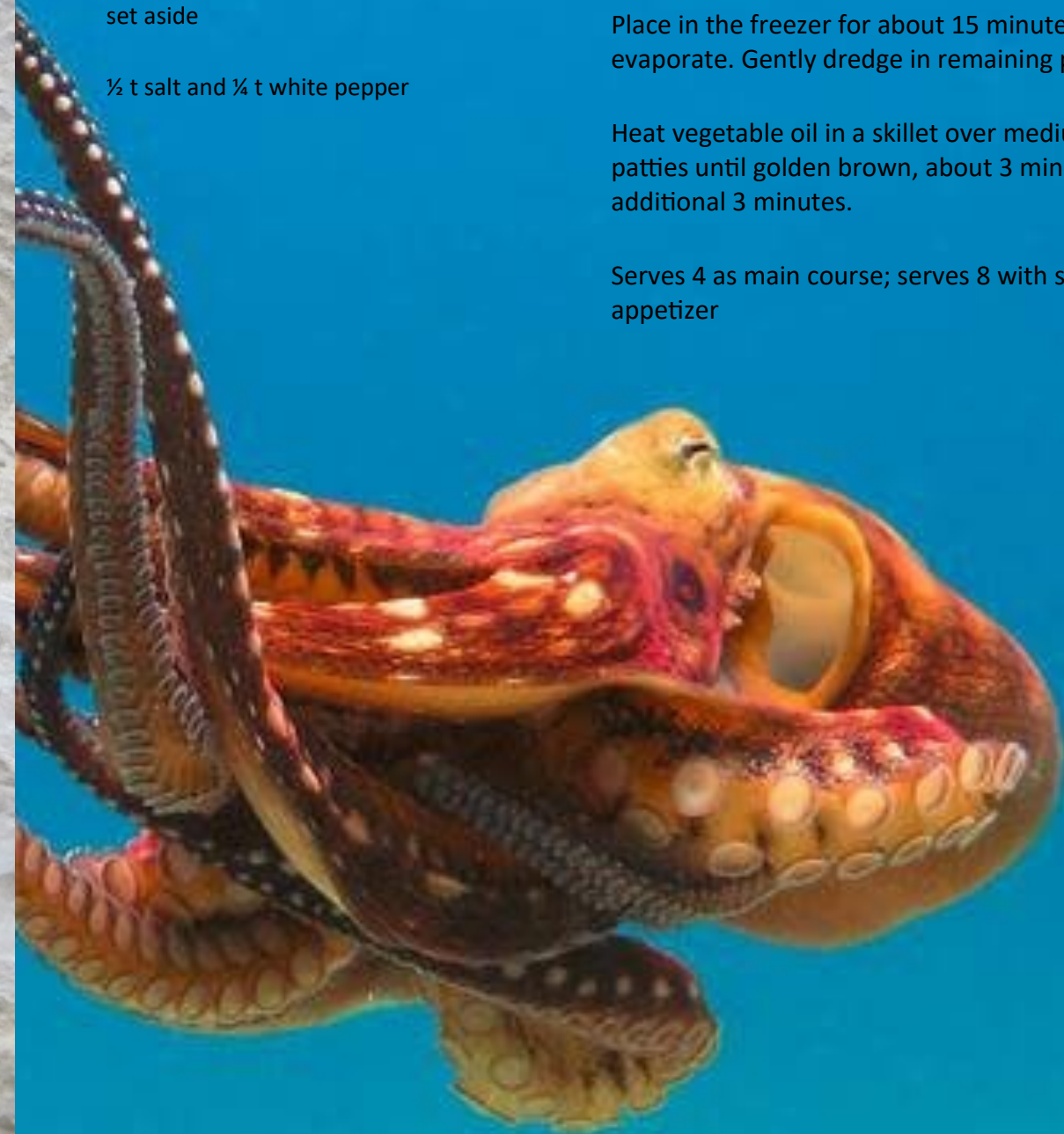
Instructions

Mix Salmon with egg, panko crumbs, mayonnaise, onion, parsley and lemon juice, in a medium bowl. Scoop ¼ cup mixture from bowl and form mixture into 8 patties.

Place in the freezer for about 15 minutes so moisture will evaporate. Gently dredge in remaining panko crumbs.

Heat vegetable oil in a skillet over medium high heat. Cook salmon patties until golden brown, about 3 minutes, flip and continue for additional 3 minutes.

Serves 4 as main course; serves 8 with smaller cakes as an appetizer



Salamatof Native Association, Inc.

P.O. Box 2682
Kenai, AK 99611
Phone 907-283-7864
Fax 907-283-6470

DIRECT DEPOSIT FORM

I hereby authorize Salamatof Native Association, Inc. to initiate automatic deposits to my account at the financial institution named below. I also authorize Salamatof Native Association, Inc. to make withdrawals from this account in the event that a credit is made in error. Further, I agree not to hold Salamatof Native Association, Inc. responsible for any delay or loss of funds due to incorrect or incomplete information supplied by me or by my financial Institution or due to an error on the part of my financial institution to my account.

This agreement will remain in effect until Salamatof Native Association, Inc. receives a written notice of cancellation from me or my financial institution, or until I submit a new direct deposit form to the Accounting Department.

Must include a Voided Check Here or a Direct Deposit Slip with the correct Account Numbers

Checking Account

OR Savings Account

Name of Financial Institution:

Routing Number:

Accounting Number:

Authorized Name:

Authorized Signature:

Date:



Salamatof Residential is on Facebook! Like us and share our website with friends and family! Help promote your new Linwood Custom Homes dealership. For pricing and questions, please contact Heather Daniels at (907) 283-7864 or hdaniels@salamatof.com.



Thank you KCHS Students

Students at Kenai Central High School finished a new business sign for our 110 N. Willow St. building. Salamatof provided materials while students applied learned woodshop and Cad/Cam (computer aided manufacturing) skills.

Salamatof stands by its community as good stewards of the land.

The Nikiski property belonging to the Sacaloff Family was recently purchased. After acquiring the property, all debris was removed and the property was cleared of all unattended vehicles, trailers and garbage. The property is now the future site of Sacaloff Park, a place to sit and watch the inlet and enjoy the beauties of Alaska.



www.linwoodhomes.com



Greetings Shareholders,

Snow is still on the ground in Salamatof, but spring has sprung, and summer is right around the corner. We are anticipating another prosperous year for our companies. Our Teya companies have received multiple long-term contracts that will provide us solid work for the 2019 year and beyond. BMGC has been awarded several local projects and continues to bid local work for 2019. Salamatof Residential will begin a new project this year in our Cook Inlet Shores neighborhood and will be at the Kenai Peninsula Home Show in April, go see them and send people our way!

Our Salamatof Tribal Council has been hosting language and cultural classes at the Cannery Lodge. Jon Ross, as the STC's Chief Tribal Officer, has been driving the effort to educate and raise awareness of our Tribes history and traditions. I encourage our shareholders to attend. To get on an informational list, contact Jon via his email at jross@salamatoftribe.org.

Due to trespassing, theft and vandalism, Spirit Lake will no longer have public access open at all times to the lake. Shareholders will always have access, but as far as the public, the amount of time the gate will be open for public access will be determined by the Salamatof Board of Directors.

As always, I encourage all of you to visit our Facebook page or our SNAI website to get information and to stay current with the latest at Salamatof.

I'm looking forward to seeing many of you at our annual meeting.

Mark the date: Saturday, May 4th at the Kenaitze Tyotkas Elder Center in Kenai, AK.

Registration starts at 9:00 a.m. and breakfast will be served at 9:30 a.m.

Sincerely,
Chris Monfor





*Shareholder Christmas
Party*
**Kenai Senior Center
December 7th
11:00 am**

**Please make sure you have an updated
will on file. This is the best way to insure
your Salamatof shares go to the person
of your choice.**

**A new will form is available at our office, online at
Salamatof.com or can be mailed to you if requested.
Please call 907-283-7864**

Salamatof Native Association Inc.

Fall Winter Newsletter 2019

P.O. Box 2682 Kenai AK 99611

Phone (907) 283-7864 Fax 283-6470

Address Change Form

Full Name: _____ Date of Request: _____

Old Address: _____

City: _____ State: _____ Zip: _____

New Address: _____

City: _____ State: _____ Zip: _____

Home Phone: _____ Work Phone: _____

Email: _____ Cell Phone: _____

Signature: _____



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This agreement will remain in effect until Salamatof Native Association, Inc. receives a written notice of cancellation from me or my financial institution, or until I submit a new direct deposit form to the Accounting Department.

Must include a Voided Check Here or a Direct Deposit Slip with the correct Account Numbers

Checking Account OR Savings Account

Name of Financial Institution:

Routing Number:

Accounting Number:

Authorized Name:

Authorized Signature: Date:

Johnny Monfor Golf Classic 2019

Once again we held the Johnny Monfor Golf Classic at the Kenai Golf Course on July 26th. We had the best turn out this year, with 24 teams that signed up! We were told by numerous people that our golf tournament is the best held on the peninsula and everyone enjoyed the day at the course. We hold this annual tournament the last Friday in July, so come out next year and enjoy a day at the golf course and help support our community kids.



You are invited!

**Salamatof Native Association would like to invite
all our shareholders and family to the
Annual Christmas party that will be held
Saturday December 7th at the Kenai Senior Center.
Santa will be coming for a visit so be on your best
behavior!**

Lunch will be served at noon.

Doors open at 11:00 see you there!

BMGC NEWS

DRUNKEN MOOSE RECIPE

1 onion, chopped
2 carrots, cut into strips
2 celery stalks, cut into strips
1 tsp garlic powder
1 tsp onion powder
salt and pepper to taste
two bottles Cabernet Sauvignon
moose roast
bacon slices to cover roast when cooking



Put all of the ingredients (except roast) in a large bowl or in a resealable plastic bag.

Add the moose meat and marinate overnight (a must!).

The next day, preheat oven to 350 degrees. Strain the wine marinade and keep for marinating meat when it is cooking in the oven.

Place the moose in a roasting pan with the marinated carrots, onion and celery. Top with bacon slices. Bake for 25 minutes per pound. Baste with marinade every 10 to 15 minutes.

NOTE

Instead of cooking it in the oven, you can grill it too - just make certain it is grilled "low and slow" - for *several* hours. Tender and delicious.

EASY MOOSE STEAK MARINADE

This recipe only takes a few minutes to prepare, saving you time and getting you scores of compliments on the end result in the process....WIN!

Combine the following ingredients in a large Ziploc or dish and marinate for 6 hours, then grill!

- * 1/3 cup soy sauce
- * 1/2 cup olive oil
- * 1/3 cup lemon juice
- * 1/4 cup Worcestershire sauce
- * 1 tablespoon garlic powder
- * 3 tablespoons dried basil
- * 1 tablespoon dried parsley
- * dash of pepper



Cranberries and Moose

Cranberry Catsup

1 pound Cranberries ½ cup mild vinegar ½ cup water 1 cup brown sugar ½ teaspoon cloves ½ teaspoon ginger ½ teaspoon paprika 1 teaspoon cinnamon ¼ teaspoon pepper ½ teaspoon salt 2 tablespoons butter. Boil the berries in the vinegar and water until soft. Put through a sieve. Add the sugar, spices, and salt and cook slowly for 4 or 5 minutes. Add the butter. Pour into sterilized jars, seal and process 5 minutes in a boiling water bath. Serve at room temperature with pork or poultry.

Nutrition and Health

Cranberries are an excellent source of antioxidants. Antioxidants are a group of biochemicals shown to be an important part of the human diet partially due to their ability to affect the aging process. Researchers use the oxygen radical absorption capacity test (ORAC) to measure levels of antioxidants in foods. Cranberries scored a 203. Any score above 40 is considered very high. When Cranberries are processed, antioxidant levels change, yet they are still high compared to other fruits. Alaska Cranberries products provide the following ORAC values:

Lowbush Cranberries or Lingonberries

Dried berries 820 Canned Juice 120 Fruit leather 550 Canned Fruit 99 Frozen fruit 160 Jam 36 Frozen juice 130 Syrup 44



Cranberry Jelly

3 cups Cranberry juice 3 cups sugar 3 ounces liquid pectin Sterilize pint or half-pint canning jars for 10 minutes in boiling water. Prepare lids and bands. Open pectin pouch and stand it upright in a cup or glass. Measure juice into a large saucepan. Stir in sugar Place on high heat; stir constantly and bring to a full rolling boil that cannot be stirred down. Add the liquid pectin and heat again to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat and quickly skim off foam. Immediately pour jelly into hot canning jars, leaving ¼ inch head space. Wipe jar rims and add prepared two-piece lids. Process 5 minutes in a boiling water bath. Yield: 3 cups

To sterilize canning jars, boil in water for 5 minutes. To prepare two-piece lids (rings and tops), wash, rinse and keep in hot water until ready to use. If less sugar is desired in recipes calling for pectin, be sure to use no-sugar-needed pectin and follow the instructions on the box.



Heather Daniels
Salamatof Residential Coordinator
230 Main Street, Kenai, AK 99611

Office: (907) 283.7864
Direct: (907) 395.7044
Email: hdaniels@salamatof.com

Did You Know?

Salamatof Residential Builds Affordable Homes

- * Neighborhood lots in four established subdivisions for your new home
- * Offering custom design & technical support
- * Site work, septic & pad estimates available
- * Material pricing & custom quotes



Get Started Today

Bring a pre-qualified letter from any financial agency and start building your affordable dream home with Salamatof Residential.



For Pricing & Information:

Neighborhood Lots For Sale
Home Plans
Construction
Site Work

Salamatof Residential is on Facebook.
We make contacting us easy for you!





Sacaloff Park Improvement

Salamatof bought and cleared the Sacaloff bluff property in Nikiski this summer.

George Wright and the crews were busy making the bluff property into a nice spot to stop and enjoy the fabulous views.



Fish Blessing Ceremony



Salamatof Tribal Council had our first blessing of the net ceremony in July. We hope to make this a yearly event for our shareholders to come enjoy a afternoon at our traditional fish net site



Fall Potlatch

Salamatof Tribal Council held a informal potlatch at Spirt Lake at the end of September to come together and share a meal. We hope to make this a regular event so our shareholders can come together and celebrate our tribe.



Alaska Native Vietnam Era Veterans Land Allotment

Are you an Alaska Native Vietnam era veteran who served between Aug. 5, 1964 and Dec. 31, 1971 or a descendant of one? The John D. Dingell, Jr. Conservation, Management, and Recreation Act (Public Law 116-9) passed on March 12, 2019. This act provided for Alaska Native Vietnam era veterans who served between Aug 5, 1964 and Dec 31, 1971 to receive a land allotment.

Bureau of Land Management has mailed applications forms if you were determined as an Eligible Individual, you can obtain a the form at the BIA website, or contact Ralph Eluska at 907-271-3325.

Bureau of Indian Affairs Enrollment Verification: (907)271-4506 Realty: (907) 271-4104

Veterans Affairs www.ebenefits.va.gov/ebenefits

Shareholders Trust

Salamatof shareholders approved the Shareholders Trust at the special meeting held September 7th 2019.



Salamatof Board of directors

Salamatof will be adding to our website a Shareholders Portal. This will enable our shareholders to access their records, change your address, update your will , and lots more. We hope to have this up and running by the years end.



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Sincerely,
Chris Monfor

