



# Sin-Wit-Ki

*(All life on earth)*

June 2001  
Volume 6, Issue 5

## Tribes & groups urge BPA 'cease power emergency'

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**P**ortland, Ore.--Columbia River treaty tribes and seven environmental groups signed off on a five-page letter to the Bonneville Power Administration's (BPA) acting administrator urging him to cease the current "power emergency."

In addition federal agencies are violating the Northwest Power Act that requires federal agencies to give fish and wildlife equal treatment to other operational goals of the Federal Columbia River Power System (FCRPS).

The coalition would also like BPA's Steven Wright to adhere to spill and flow requirements as spelled out in the salmon recovery plan included in FCRPS Biological Opinion (Bi-op).

Current operations have significantly impacted salmon throughout the Columbia River Basin according to the Fish Passage Center.

"Both listed and non-listed salmon are experiencing serious ramifications from the federal agencies recent actions," the letter said.

Power market forecasts have indicated prices for electricity are stabilizing and falling with huge amounts of energy available in the west coast region. "Bonneville must begin a serious spill and flow program as required under the 2000 FCRPS Biological Opinion."

The June 18 letter was signed by the Yakama, Nez Perce, Warm Springs and Umatilla nations;

*(BPA--Continued on page 10)*

### Special points of interest

- Forest Products story continues in this issue
- Drying salmon the traditional way

## Bear study continues

*Through the five-year study biologists learn bears are very smart animals*

**T**he small bear seemed a little frantic as tribal biologists circled the tree where it had been snared.

The bear clawed its way as far as it could go up the tree which was not very high off the ground. "It looks like a yearling," said Dave Blodgett, wildlife biologist. "He was probably just cut loose from his mother this spring," he said.

Blodgett along with Scott McCorquodale, wildlife biologist retreat to get a syringe to anesthetize the

*(Bear--Continued on page 2)*



**H**ello Dolly!--Carol Sue Speedis, fisheries secretary stuffed her bra then strapped on two colorful cardboard Dolly Varden fish snagging a tie for second place in the 12 & under employees category during the Treaty Days parade June 8. More parade photos page 4. Photo by Carol Craig.

*(Bear--Continued from page 1)*

little bear. "He's too little to put a radio collar on him," McCorquodale said. "We'll give him a pair of ear tags and inoculate him instead."

For the last five years the wildlife program has been tracking and studying the black bear that inhabits much of the closed area on Yakama lands.

"We decided to study the black bear to see where and



*Looking to see what is making noise as biologists approach, the little bear reacts with apprehension as they near.*

how far it travels, and where they den," said McCorquodale.

Twice a year during early spring and again in the fall the two trap adult and sometimes smaller bears. Each morning both wildlife biologists scout areas where snares

have been set. This was their second stop with four more snares to check in the Old Maid Canyon near Soda Springs on the closed area of the reservation.

Blodgett approached the bear who squirmed more as he got closer. He shot the needle into the bear's bottom side and after a few minutes the little bear slowly slumped down.

Quickly the two began their procedure. "He's about 25 to 30 pounds," Blodgett said. "The males grow really fast. Next year he'll be about 80 pounds and in two years he could be as big as 200 pounds," he said.



*McCorquodale inserts ear tags on the little bear while he sleeps. The tags will keep track of where he will go. Photos by Carol Craig.*

Once the ear tags were in place McCorquodale carefully situated the bear in a comfortable position and they left to check on the other snares. "He'll be okay for now," said McCorquodale. "The ear tags will let us know we've seen him before and where he came from. We don't do this in the summer. It would be too hot for the bears to be in one place for any length of time."

An adult bear they trapped and radio-collared previously indicated the bear traveled past Goat Rock in the Cascade Mountains on the west side of the reservation then came back to the same area according to McCorquodale. "They travel long distances," he said.

The rest of the snares were empty and two were minus the enticing but smelly bait that sits in a five-gallon bucket. "One thing we found out is that bears are very smart," McCorquodale said. "They some how figure out how to get the bait before they get snared. They have quick reflexes." The bear study has also shown what kind of dens they utilize in the winter, what they are eating and how big of an area they use in general.

Den visits are done during late winter from mid-January to mid-

*(Bear--Continued on page 3)*

*Sin-Wit-Ki translated from the Yakama tribal language means "All life on earth." It is a monthly publication written, edited and photographed by Carol Craig, public information manager for the Fish and Wildlife Program.*  
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*Blodgett resets trap that was sprung. The spring-loaded bait starts looking all too familiar to some bears and they know how to snatch the bear milkshake concoction.*



(Bear--Continued from page 2)

March. "We locate the dens after the bears leave in the spring to look at the habitat they are in. We locate them from an airplane then walk in to the area," McCorquodale said.

The largest bear they snared weighed around 450 pounds. Males tend to grow larger than the females. Black bears like lots of vegetation, grassy green stuff and leafy plants along with ants, bees, mushrooms, berries in late summer and lots of acorns in the fall. "They like meat and eat it when they find it. They are opportunists."

The spring-loaded bait is fluid salmon parts. "We just put the fish in the bucket and it eventually turns into a liquid," said Blodgett. "They seem to like the bear milkshake."

After checking and resetting the traps which took about an hour, both went back to see how the bear was doing.

"He should be awake now," Blodgett said. They arrived at the site and the bear was just trying to get on his feet and looking groggy. His attempts to get up on his hind legs showed how wobbly he still was. Finally he wandered off.

McCorquodale tracked him for awhile before finally leaving the area. "We like to make sure they are okay before we go, especially the smaller ones," he said.

Both have covered much ground during the five-year study that has taken them to the Toppenish and Dry Creek area, to Camas patch country, Old Maid Canyon, Panther Creek, the pine grass range area, the upper Satus area and Soda Springs.

During their last week of trapping, June 11-15 Blodgett drove up to the same area and there sat the little bear caught in a another snare. "He apparently hasn't learned yet," Blodgett said. As soon as he loosened the snare the yearling ran off. "We may see him again."

## Forecast for sockeye--Looks like it may be underestimated

**T**his year's pre-season forecast for sockeye is 78,100 but early counts at Bonneville Dam are strong and indicate the forecast may be underestimated. "The run usually peaks at Bonneville during the last week of June," said Mike Matylewich, Columbia River Inter-Tribal Fish Commission's (CRITFC) fish manager. "The low flow conditions in 2001 are generally associated with an early timed run," he said.

The allowable harvest for tribes under the current management agreement is at seven percent of the run which equals about 5,479 fish. The platform fishery usually takes three to five percent of the sockeye run. The remaining two to four percent--between 1,560 to 3,120--can be taken in the subsistence fishery and commercial fisheries if approved.

In 2000, the platform fishery was opened for sales on July 1.

Tribal staff will continue to monitor the sockeye counts and then decide on a course of action by the end of June according to Matylewich.

## Eel collection to begin at falls

**G**et the burlap bags ready to collect eels. The Oregon Fish and Wildlife Commission adopted regulations for collection of lamprey or eels this year at Willamette Falls near Oregon City, Ore.

The subsistence collection at the falls will take place on Saturday through Tuesday and commercial gathering will begin on Mondays and Tuesdays. Tribal testimony recommended subsistence fishing on Thursdays through Sundays and commercial fishing on Mondays through Wednesdays. Tribal regulations have not been set and there is no formal mechanism to change the Oregon Commission's action.

According to CRITFC biologists if the tribes want to press the issue it will be handled through the CRITFC Executive Director, Don Sampson who can contact the chair of the Oregon Commission. That procedure could serve as an opportunity for the two Commissions to talk about meeting and discuss co-management issues.

Commercial take this year will be limited to 14,400 pounds. The eel season is from June 16 through July 31 which is quite different from previous years. The falls will be open from Saturday through Tuesday of each week for non-commercial harvesters and open Monday and Tuesday each week for commercial purposes. Wednesdays and Fridays are closed to everyone.

Permits, free of charge, are needed and can be obtained from the ODFW's Clackamas Office. Permits are allowed for either commercial or non-commercial harvest and not both. The fishery will be closed upon reaching the quota of 14,400 pounds.

Non-commercial catches must be reported to ODFW at the end of the fishery which is available on a form included with the permit.

A commercial bait fishing license is needed if anyone is commercially harvesting for bait or scientific and educational purposes. Harvest must be sold to a licensed wholesale fish bait dealer.

Commercial fishing license is required if commercially harvesting for food. Harvest must be sold to a licensed wholesale fish dealer or licensed wholesale fish bait dealer.

Eel harvest will take place from sunrise to sunset and using hand tools only. The open area is located on the east side of Willamette Falls. For more information contact Craig Foster or Kevleen Melcher at 503-657-2000.



# Fish wrap



Bits & pieces  
of information

## CRITFE officer tops at NAFWS

**D**uring the annual Native American Fish and Wildlife Society conference Officer Michael Mendoza from the Columbia River Inter-Tribal Fisheries Enforcement (CRITFE) was selected as this year's recipient for 'Conservation Officer of the Year.'

NAFWS held their 19th annual conference on May 20-24 in Lincoln City, Ore. The presentation took place during the awards luncheon May 24 with CRITFE's Ted Lamebull serving as emcee. Lamebull read a portion of the recommendation letter that focused the judges eye towards Mendoza.

Mendoza has been with CRITFE since 1994 and has earned the respect not only from his peers but tribal fishers. He has rescued tribal fishers and wind surfers while on the river. He holds commissions from the Yakama, Umatilla and Warm Springs nations, the Bureau of Indian Affairs and the Dept. of Interior Fish and Wildlife Service. He also serves as public relations officer and attends local schools along the river as well as civic organizations and other events to talk about tribal treaty fishing rights. He has written and exercised Action Plans to reduce the unlawful take of chinook salmon and steelhead during the subsistence fishery throughout Zone 6 providing it for other state and federal enforcement agencies. "That was the best thing CRITFE has done, was hire him, because he works with everyone," said CRITFE Chief, John Johnson.



## Fish and wildlife garner top awards again during parade

**T**wo rain cloudbursts did not deter parade goers during the annual Treaty Days Parade June 8 where both the fish and wildlife programs placed first and second for the fifth year in a row in the 12 and over employees division. (How many it took to construct float).

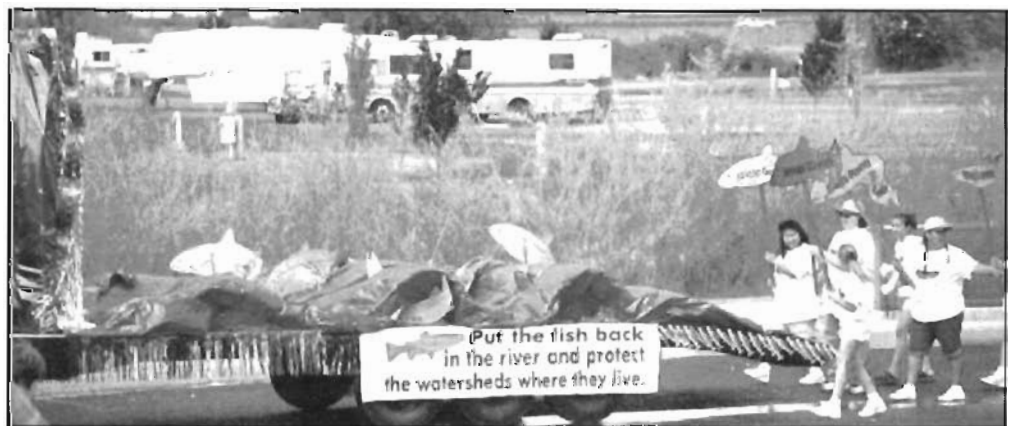
Wildlife stayed with a trees and shrubbery motif and won first for the fourth year. This year wildlife included pelts and skins of animals on the front of the huge truck. Fisheries constructed a float with fish swimming up a blue stream. The float included a silver streamed waterfall and rainbow. Several marchers followed the float holding fish-sticks with each fish banner donning an acclimation site name. It seemed to be the crowd favorite with several people



*Wildlife has used trees and shrubbery to win first place for the fourth year.*

clapping and cheering. Dan Barrett from the Cle Elum Supplementation and Research Center followed in his Model T Ford. Credit Enterprise took top honors for the "Best Overall Float" with their rendition of Gilligan's Island complete with all the castaways plus two voodoo women and others dressed in Hawaiian regalia.

Other winners included third place--Transportation in the 12 and over division; Land Enterprise first in the 12 and under employees; Tribal fisheries secretary Carol Sue Speedis and Forestry tied for second and Forestry Development took third.



# Young Yakamas featured in ads

**P**ick up any tribal publication, magazine or newspaper, and you will see a full-page ad campaign on tribal communication to avert young people from using drugs.

Sponsored by the Office of National



*Not the original photo used in the ad but one of several poses. Left--Theda Ike and Sara Sohappy. Photos courtesy Michael Jones.*

Drug Control Policy, the ads have been running since the beginning of this year.

It was a year ago when Carol Craig was contacted by Michael Jones, Portland, Ore. professional photographer who was interested in shooting pictures of Yakama people to be used in the ad. Craig provided several names and faces for Jones and two Yakama families were selected.

Jones used Yakama lands as background. In one of the ads there are two young tribal girls hugging one another. The caption reads: In five minutes they will be on a school bus. Somebody on the bus may ask them if they want to try drugs. Then the words: Now would be a good time to talk to them--are just below their faces in the photo. The younger one is 11-year old Theda Ike who just completed the fifth grade at Harrah Elementary. Next year she will be at White Swan Middle School. The older sister is Sara Sohappy,

a 2000 White Swan graduate and will attend the University of Montana this fall majoring in forestry and fire science according to mother Ida Ike who works for fisheries. The shoot location was at the Yakama Tribal School on the merry go-round. Payment for the shoot was put in savings for the girls education said proud mother Ike.

The other photo ad features father George Lee, Sr. who is a Yakama biologist for the fisheries program and son, George Lee, Jr.

In the ad they are walking along a portion of the Fort Simcoe National Park in White Swan, Wash. The caption at top reads: A "Warrior" is sworn to protect the safety of all children in the village and give up his life freely. In middle of the photo a caption reads: Teacher, Father, Grandfather, Warrior.

Below both photos are words on ideal



*One of the shots taken at Fort Simcoe with George Lee, Sr. and Jr.*

times to communicate with tribal children and warn them about drug abuse.

Lee, Jr. recently got married and earlier last month the Toppenish Longhouse gave Lee, Jr. a going away gathering.

Lee, Jr. joined the Air Force and was on his way overseas. He is currently stationed Lackenheath Air Force Base in England. "This is about one hour from Lond," said Lee, Sr.

Lee, Jr. will be stationed there for the next three years.

Jones is planning another shoot later this year and indicated an interest in using more tribal people in the photography shoots. He also used other tribal people from other tribal nations in the different 'fight against drug abuse' photo ads.

In the corner with CC



**I**f you're in the mood for jamming with musicians during a multi-cultural arts, crafts and food event then mark Aug. 4-5 on your calendar.

Last year the first Jammin' for salmon festival took place at Pendleton. This year the Columbia River Inter-Tribal Fish Commission (CRITFC) has moved the event to Portland, Ore. "We want more people to know what the tribes are doing for salmon," said organizer and CRITFC executive director, Don Sampson. The event entitled "Spirit of the Salmon" celebrates the salmon cultures of the four tribes, Yakama, Nez Perce, Warm Springs and Umatilla nations.

Chakakahn, the Robert Cray Band, Indigenous, Buckwheat Sydeco, Hit Explosion, Linda Hornbuckle and Pepe and the Bottle Blondes will play for the two-day festival at The Bowl located at the Tom McCall Waterfront Park. The festival will feature tribal art, a children's area and fry bread and vendor booths.

June 8 was the unveiling of the poster done by artist Andre Miripolsky who said he wanted happy salmon so he put a smile on both of the salmon. (See below).



*Views expressed in this column are solely of the editor of Sin-Wit-Ki and not the Yakama Nation or the Fish and Wildlife Program.*



# Drying salmon using 'old way'

*Tribal women on the river dry spring chinook salmon by the traditional method*

**A**long the breezy Columbia River this time of year makes for exact wind conditions that dries salmon to perfection says Sharon Dick.

"This is the best place to be to process salmon and it has to be 60 degrees or more to start drying the fish," said Dick who is from the Klickitat band.

She prefers to preserve the salmon by the river because that is the way she was raised. Dick grew up along the Columbia watching her mother and grandmother dry salmon. "That's all they did was process fish," she said. Her mother was Inez Slockish Jackson who lived near The Dalles, Ore. Father, Andrew Jackson was from Hood River. "We have more family here so we're an old fishing family from

the Celilo Falls area."

Each year Dick prepares the fish for trade, to provide for tribal family events and takes along on her travels letting others try her tasty tribal delicacy.

What's more is people are willing to travel the extra mile to purchase her dried fish. As tribal people travel through Yakama lands on their way to pick berries, or attend various powwows across the country they always manage to stop and the word is out. "People come from all over. Oregon, Idaho, and even at home on Yakama land. Some will trade to get fish for winter use," Dick said.

An experienced hand, Dick has two drying sheds with one near White Swan and another at Underwood by the river. "I've been showing people how to do this so all of us can continue passing the tradition on," she said.

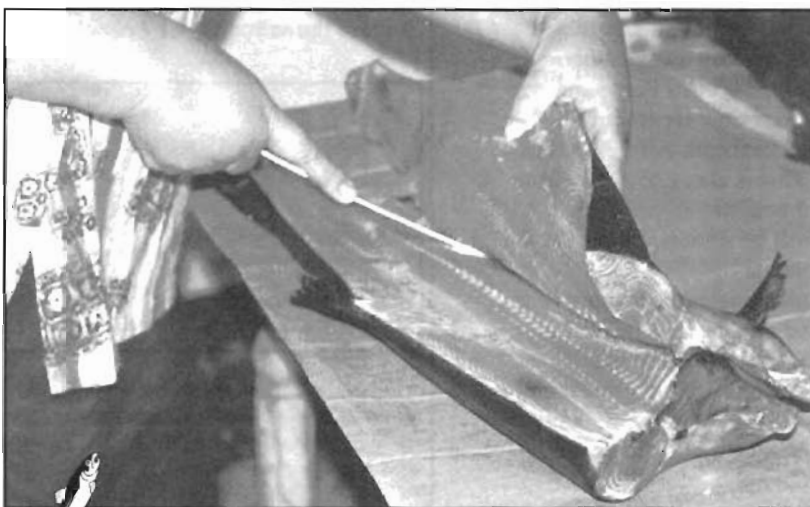
It's mid-afternoon May 24 as a cool breeze comes through the

*"It's a lot harder than I thought it would be but still I'm glad I'm learning this."*

*Scherrie Stotomish*



*After being cleaned the fish is hung to dry for about 12 hours or until it takes on a leathery look. Below left--Dick deftly slices through a backbone filleting it, then it is hung again to dry more. Photos by Carol Craig.*



small drying shed. Although the shed is several hundred yards from the river the preferred location would have been next to the water according to Dick. "I wish I was here when they were building the drying sheds because I would have had them build it right by the water. The breeze keeps the fish clean."

Dick takes a salmon from a hanging rack and points at the leathery skin, "Now is the exact time to fillet it."

Her sharp knife zips along the middle portion taking most of the red meat-looking spring chinook off the bones. "See how it is kind of hard to bend? That makes it easier to fillet."

At Stanley Rock also known as Koberg Park just before Hood River, Ore., Dick along with Scherrie





*Above--Dick gathers the fish from one of the drying racks and carefully slides the salmon onto dowel rods to hang once again for the final drying process. Below--Sotomish hangs the fillets much higher in the shed. That drying stage will last about one week or more depending on weather conditions.*



Sotomish, Nez Perce, were almost invisible as they prepared fresh spring chinook salmon for drying. It's a quiet area next to a public park where visitors stop and rest then move on. The park is separated by a fence with a gate sign describing the area as an in-lieu fishing site. It is one of several recent new additions partially fulfilling the federal government's promise to replace lost tribal usual and accustomed fishing places when dams were built along the Columbia River.

Sotomish is this year's recipient of the Washington State Arts Commission grant that allows her to work alongside Sharon learning how to traditionally dry fish.

"I saw her last year drying fish and thought that would be fun to do," Sotomish said. "It's a lot harder than I thought it would be but I'm still glad I'm learning this," she said as her knife glided through another salmon.

There are several steps to processing the fish. The drying shed at Koberg Park is divided with the front portion used for hanging the cleaned fish the first few hours. The other part is where the women hang the filleted pieces on a rack then the fish is slid onto dowel rods to be hung again but higher in the shed where the wind will wisp through that aides in the final drying process.

The first step is taking the gut-cleaned salmon that has hung on the racks for about 12 hours before the fish is filleted. After the fish is sliced into thin layers it is folded over the rack. This time it is dried from 12 to 24 hours to begin dehydrating the fish.

"Notice there aren't any flies around," she said. At this stage the fish is nowhere near spoilage which doesn't attract insects or flies. "I was showing one of the ladies my drying shed one year and that's what she noticed when she asked why there weren't any flies around." With the ventilation and wind in the drying shed there is no hint or smell of fish.

The apprenticeship grant Sotomish is working under is good for one year. "We were out here earlier this year in April but it was just to cold and damp to do anything," she said. Dick who received her first grant back in 1990 has shared her expertise with many. "A lot of people want to learn how to do this and a lot of people want to sign up for this apprenticeship," said Dick.

Along with her two other drying sheds she has a new location on the Oregon side at Stanley Rock.

The women continue slicing and hanging fish through the late afternoon and sometimes into the evening. Once complete both figured they have dried five to six dozen fish. "We did 13 fish yesterday. We're

*(Fish-Continued on page 12)*



# Special section:

*Sin-Wit-Ki is featuring a series of articles about the tribal enterprise Yakama Nation Forestry Products based outside the small reservation town, White Swan, Wash.*



**T**he steady buzzing sound of machinery surrounds the entire lumber yard at White Swan, Wash.

High-tech sawmill machinery is only a portion of the ongoing success story for Yakama Nation Forest Products (YNFP).

It's also a busy place with plenty of dedicated workers according to Cecil Sanchez, business manager for the enterprise.

In its fifth year of operation Forest Products seems to have gotten off the ground and is doing well enough to expand the business. "New expansion will triple production to utilize the Nation's 143 million board feet annual sustained harvest, in accordance with the tribe's forest management plan. Expansion will

## Yakama Forest Products--From timber poles to refined lumber

add 60 acres to the current site's 25 acres, adding another sawmill, planer mill, dry kilns and a warehouse. In addition another 150 jobs, with preference for tribal members will be available," said Sanchez.

"What is surprising is the dedication of all the workers here," he said. "We have many mainstays."

The business employs 120 people and most are tribal members.

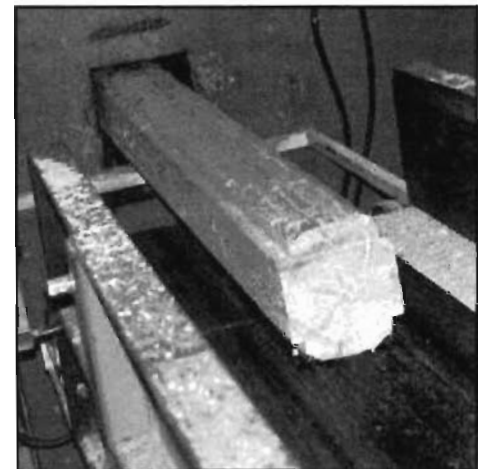
The constant din at the lumber yard comes from the delivery trucks that haul in the logs to the huge equipment that transfers the logs onto a huge conveyor-belt like system on down to the machinery used to cut and treat the lumber.

The raw logs are placed on the conveyor that sorts and sizes it through computerization then cuts it explicitly to a certain length. "This system measures each log as it's going up then brings it to a stop and the saw comes down and cuts it to that specific length," said David Stallcop, sales manager. *(See above photo).*

Stallcop served as guide through the lumber yard and at one point before entering one of the buildings he reaches over and grabs a pair of ear plugs. "It gets pretty noisy and these help," he said. "We have the latest in machine technology used on the logs and it makes for an easier process."

As he enters one of the buildings Stallcop points to a contraption where

*(Forest--Continued on page 9)*



*Once the log goes through the debarking process it is sent through the Hew Saw that cuts perfect corner edges like above. Photos by Carol Craig.*





## Forest products doing good and expanding lumber yard

*(Continued from page 8)*

the log is sent through a de-barking machine. When it comes out the other side it is smooth looking and then goes into another machine that cuts perfect corner edges. The Hew Saw produces a high quality product with low operating costs according to Stallcop. "These are two of the main reasons we went with the Hew Saw system. What used to take multiple operation centers now can be done within one machine that is less than 12 feet in length."

Workers at the yard are constantly busy. From the sorting to the stacking and labeling, the employees like to keep occupied according to Stallcop. "We had one guy who hurt his foot while working. When I came out here I asked why he was limping and he said he hurt his foot. Come to find out it was pretty severe and he wanted to keep on working. I sent him to the doctor and had to reassure him it was okay," Stallcop said.

The employees are long-time workers as well. "Once most of them get into it they stay with us," he said. "We start them out at sorting the cut portions of the lumber. It's a standing job and if they can do that and want to move on we begin training them at other portions of the lumber mill."

Workers are trained at all of the various stations and if there are a number of absences, which is not often, then others can fill in for that particular stretch of time.

The sliced up lumber becomes almost a piece of art as the wood is treated and dried, stacked and

packaged. "We make sure all of the lumber produced here is tops and this enterprise is becoming world-wide known because of that," he said.

Forest Products has traveled to Japan and Europe introducing potential companies to the excellent grade of lumber produced at White Swan on the reservation.

The mill treats ponderosa pine, Douglas fir and other tree species then makes cuts in various lengths anywhere from two-by-fours to two-by-eights.

The final Douglas Fir wood product is kiln dried while the other tree species are air-dried by space stacking to dry naturally.

"The two-by-eights we produce with the Hew Saw has been acknowledged by many sawmill professionals as well as grading inspectors as one of the best looking two-by-eights in the market. This is mainly due to the fact that it comes out of the center cutting patterns of the log," he said.

The two-by-eights are Grand Fir, light in color and the small, tight knot structure gives it a sheen appearance. "The market response from our two-by-eight has been incredibly positive in every market it has been sold in," he said.

According to Stallcop a typical nine-inch log on the reservation is between 80 and 120 years old.

"The tribe has never clearcut on its timberlands which helps to produce high quality lumber. Small knot structure and fine grain also increases the strength of each piece of lumber we produce."

If the combination of great employees and the latest sawmill technology produces high-quality products, then the Yakama Nation Forest Products has proven itself as a top competitor to watch in the timber business.



*The final stage of cutting, employees sort the different sizes into stacks to be dried and packaged.*

**T**he Yakama Nation is rich in resources. It is the tribe's primary responsibility to foster economic development and community growth while maintaining harmony with nature.

The tribe develops natural resources with strict adherence to cultural values and traditions. While respecting nature through sustainable forest practices, the nation is moving forward with projects that build on its traditional timber-based economy. The tribe manages and harvests 309,000 commercial acres of saw log timber. The annual allowable cut is one hundred forty three million board feet per year.

Yakama Nation Forest Products (YNFP) was approved by General Council resolution in 1994 (GC-3-94) as a way to fully utilize and add value to the allowable timber cut that comes off the Nation's land. Phase One started in January 1995 establishing a log sorting facility in White Swan, Wash. where logs from timber sales purchased by YNFP can be sorted by grade and diameter to target specific log markets. Phase Two, which started in September 1998 is the small log saw mill setup to cut the four inch to 12-inch logs off of the tribe's timber sales.

Phase three which is currently in the planning stage will utilize 13" and up logs. YNFP is planning on starting up the new mill within the next two to three years.

YNFP is the first sawmill operation established by the tribe. It is operated as an enterprise, or separate business entity.

Using sound business practices YNFP is being built from the ground up with the newest in advanced sawmill technology.

The tribe's goal is to produce lumber that will lead the global market in quality and provide number one customer service.

*Reprint with permission from YNFP web page.*



(BPA--Continued from page 1)

American Rivers; Friends of the Earth; National Wildlife Federation; NW Energy Coalition; Pacific Environmental Advocacy Center; Save Our Wild Salmon and the Sierra Club.

The federal agencies declared an emergency despite the fact those same agencies failed to demonstrate current circumstances to satisfy the conditions required in the FCRPS operations.

The coalition also told BPA the agencies declared an emergency with no legal basis. Earlier this year BPA stated they have enough water to meet loads and didn't expect any long-term impact on prices.

According to the Bi-op the emergency declaration really amounts to financial issues for BPA. The FCRPS criteria states clearly that they will be: *...estimated using statistical distributions of estimated future values for streamflows, revenues, power process and similar inputs to cash flows, and will also take into account expected benefits of tools which are reliably available to mitigate cash flow problems.*

The letter further stated "Because BPA has not pursued reliably available market purchase opportunities nor utilized viable alternative sources of funds to mitigate "cash flow problems," this precondition for declaring an emergency has not been satisfied."

The current energy problem has already been contemplated by BPA and the Northwest Power Planning Council (NPPC) since 1991. That year and again in 1996 NPPC determined the Northwest would be deficit by about 3000 megawatts in 2002. NPPC also forecasted the region could rely on energy imports from the Southwest to cover the deficit.

"For BPA to assert that the current circumstances in some way constitute an emergency mocks the information that has been available for at least a decade."

To prioritize the protection of BPA's cash flow by implementing emergency measures and refusing to utilize it's alternative financial resources puts fish conservation measures in second place. "Clearly and most simply, when BPA's power business does not adequately provide for its own reserve needs during drought conditions, and instead must make salmon provide those reserves, the agency has not met the equitable treatment standard," the letter said. "This approach falls far short of managing risks equally across all aspects of the systems as required by the Northwest Power Act."



*The coalition gave BPA alternative sources where funds currently exist. They also told BPA there are other creative financial solutions that must be explored as BPA has been willing to do to keep customer's rates far below market prices.*

*The five sources below for potential additional funding has not been considered or addressed in the declaration of power emergency.*

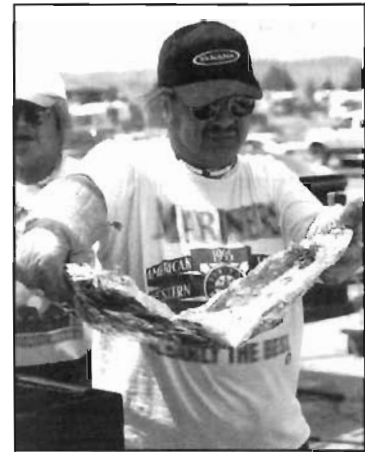
### **Viable alternative sources of funds exist**

- BPA announced June 6 that its latest estimated of FY2001 ending reserves rose to \$560 million from a previous estimate of only \$300 million.
- BPA revealed in its "2002 Draft supplemental Record of Decision for Wholesale Power Rate Proposal," that BPA has access to \$250 million short-term Treasury note, which could provide additional liquidity, if necessary." This resource has not been mentioned previously or mentioned in the Emergency Declaration.
- BPA will have available to it the ability to trigger the "Financial Based Cost Recovery Adjustment Clause." to go into affect on Oct. 1, 2001.
- BPA can make payment and exchange arrangements with power suppliers and Treasury to delay when bills come due until several months into FY02, thus reducing the need for cash in the current fiscal year.
- BPA has the ability to impose a transmission surcharge to its transmission rates in order to help its Power Business Line meet its financial obligations.

## **How many fish does it take to feed a crowd?**

**T**o be exact, it took 100 fresh spring chinook. Each year during the Treaty Days Parade fisheries staff hustles and bustles the day before preparing salmon for the yearly event.

Staff pitched in and filleted spring chinook salmon for the following day. Then early June 8 two large barbecues were pulled over behind the Heritage Restaurant to cook the fish. Top, Ralph Kiona takes one of the half-sides off the barbecue to serve to hundreds of guests who patiently waited in line. *Photos by Carol Craig.*



# Pacific teems with fish food this year

By Hal Berton--Seattle Times staff reporter

**T**he 54-foot boat Elakha is a research vessel that goes out to the ocean waters to check on the vital food for fish and other ocean creatures.

Earlier this spring the vessel headed out of Newport, Ore. and right into a rigid northerly breeze. Days like this are prime for cold water upwellings that produce an explosion of zooplankton at the base of the Pacific food chain according to Bill Peterson, oceanographer. Peterson looks into a plastic bucket which almost seems clear. Upon closer inspection he finds tiny translucent creatures, some as small as grains of rice. Other life resembles slender snakes with dark bulging eyes.

With all of the different things in the bucket Peterson says "This is good."

For the third year in a row scientists have worked out of Newport and seen a fertile Pacific. The trend also began one of the wettest Northwest years on record and continues even as onshore weather patterns this year set the stage for a severe drought.

This trend is great news for salmon who are migrating down rivers to reach the ocean. Their journey is slow through the Columbia River dams but those that survive should find plenty to eat as they arrive at the salt water.

For most scientists, the fertile ocean waters was taken for granted thinking the Pacific would always have ample feed for fish.

With the arrival of the '90s that perception faded as upwellings were reduced that used to bring nutrients of decayed sea life to the surface. Then in 1998 the upwellings came back. By the spring of 1999, the zooplankton populations rose tremendously.

During the past decade scientists say this area is like a roller coaster of an ecosystem that fluctuates with the cyclic changes in the climate.

Nathan Mantua, University of Washington atmospheric scientist said, "What's critically important for the salmon is the coastal upwellings, and the changes have been dramatic."

Some scientists think the steady warming of the Earth's atmosphere will eventually squelch the cold-water upwellings, with disastrous consequences for salmon. But some models indicate that even as land temperatures warm, the cold-water upwelling will persist and possibly even intensify.

Hatchery coho salmon spend most of their life in the near-shore waters and are a good indicator of the big swings in ocean conditions.

During the '90s only four out of 1,000 of the coho survived to return as adults to Oregon hatcheries. This year, about 48 out of every 1,000 are expected to return a 12-fold increase in ocean survival rates.

The best way to track those changes is through systematic

measurements of the Pacific which Peterson had done the past seven years as researcher for the Northwest Fisheries Science Center. He works alongside Oregon State University researchers at the Hatfield Marine Science Center in Newport.

Taking the ocean's pulse takes a 20-day trip aboard the Elakha each year as it cruises the same five locations ranging from one to 20 miles off the Oregon coast.

At each spot the boat slows, so Peterson can stop and sample. Over the backside of the boat he and Julie Keister toss an instrument overboard that will give a continuous read-out of temperatures in the upper-water column. On that day the water was 51 degrees Fahrenheit, roughly four degrees cooler than in April of 1998 when El Nino created a strong Pacific warming trend that resulted in lots of onshore rain.

The north winds create the chillier water. The exchange of these winds and the Earth's rotation push warmer surface water out to sea, and that triggers the upwelling of deeper, colder and more nutrient-rich water.

When the sun hits this water, tiny plankton start to bloom. Then the zooplankton take off as they feed on the plankton. "It starts to look like an Iowa cornfield in the summertime," he said.

"You can almost see things growing before your eyes. It's a very nutrient-rich soup."

The cloudier the water, the thicker the soup. So at each spot, Peterson tosses overboard a saucer-shaped metal weight known as a Secchi disk. He feeds out measured lengths of line until the weight disappears into the aqua-blue water. On this cruise, the visibility is

about 26 feet, compared to more than 50 feet during the nutrient-poor spring of 1998.

To find out what's in the water, Peterson lowers fine-meshed nets and then pulls them back five minutes later. A fisherman would be disappointed in this catch because the nets appear almost empty. But they hold thin coatings of green and brown slime that when transferred to the plastic bucket reveal the plankton and zooplankton.

Peterson also takes longer ocean voyages that explore other parts of the coast. In recent years, he's been spending a lot of time at the mouth of the Columbia, and there he's studied another part of the puzzle of salmon survival. It's the river plume, a massive outflow of fresh water that can increase turbidity and decrease the salinity of coastal waters.

Recent surveys indicate young salmon like to hang out in the plume as they emerge from the rivers, perhaps because they find it filled with food or perhaps because the cloudy water helps them hide from predators. In big runoff years, the plume is huge. But in this dry year, with dams curtailing spring spills, the plume is expected to be much smaller--perhaps 20 to 30 miles long. So the salmon will either have to crowd together to stay inside the plume, or venture beyond. "That may or may not matter to salmon. We really don't know."

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hanging 17 today and we still have 13 to 15 more to clean and start on," she said.

Sotomish lives nearby at Rufus, Ore. and when on the river Dick stays with her daughter who lives in The Dalles.

Chi-Lai is another favorite she creates the traditional way. "You have to get a big rock and pound the fish but with today's technology you can do it in a blender." The fish is mixed with a little sugar and is a much sought trading item.

During the fall Dick smokes tule salmon. That particular stock she does at Underwood and White Swan. Smoking instead of drying tule salmon flavors and preserves it because all the tule oil is gone. "It tastes better that way."

Back in the '90s was when she first about the grant opportunity from sister, Nettie Jackson "Nettie said she heard WSAC was interested in funding me especially if I was willing to find someone to teach. So I signed up Betty Nason the first year. Since then they [WSAC] contact me to see who will be next. WSAC has done short films and stories on what I'm doing as documentation."

"Everywhere I go tribal people hear about the wind dried red salmon. They're crazy for it all over the country," she says. So far her dried fish has reached most of the Pacific Northwest, along the Canadian border, Nevada and Utah. "I have yet to tap into North and South Dakota. But I did cook fresh fish for them and they loved it," said Dick.

She begins preparing fish in the spring and stays busy through October. For now the two women have been working an average of eight hours a day. "If the ideal weather conditions stay good we'll be working even faster," she said as she continued cutting away at the fish. The word is out about her traditionally dried salmon.

## Correction

*In the March/April edition in the Forestry Products story in the "Grazing" section it read: Grazing replaced horses with two-thirds of the range used by non-tribally owned stock. Peggy Plumlee from the Bureau of Indian Affairs Range department said there have been updates since then and forwarded the information about grazing measures on reservation lands.*

**1**976 was the all time high with 9,656 tribally owned cattle being grazed on tribal lands. Non-tribal numbers of cattle were at 822.

In 1999 there were 4,259 tribally owned cattle while non-tribal cattle numbers went even lower at 530. Cattle numbers stayed consistent through the 70s and 80s. Currently cattle numbers are also down by half from the 70s and 80s.

In 1991 cattle numbers began to drop off when new Range Conservationist, Dave Edington, noticed areas were being overgrazed. Habitat restoration efforts by Edington began to reduce the numbers.

There are 15 Yakama enrolled permittees or leases, four non-tribal permittees, plus the fisheries program currently in the Satus are for rehabilitation work funded through BPA.