Tribes open first commercial fishery of 2021

Summer chinook, sockeye, steelhead will be harvested

The Observer

PORTLAND — Nez Perce, Umatilla, Warm Springs and Yakama tribal fishers are making their way to the Columbia River after the tribes announced that the first commercial gillnet fishery of 2021 opened on Wednesday, June 16, according to a press release from the tribes.

The tribes will harvest summer chinook, sockeye and a small number of steelhead that will be available for purchase by the general public through the summer and fall.

'The tribal fishery on the Columbia River is a long-honored custom that can be traced back to ancient times when the rivers ran wild," said Aja DeCoteau, interim executive director for the Columbia River Inter-Tribal Fish Commission. "Whether people come to the river to enjoy fresh Columbia River-caught fish or engage tribal fishers directly, the commercial fishery allows the public to enjoy a taste of history."

Fisheries managers currently estimate that 115,600 sockeye and 78,000 summer chinook will return to the Columbia River over the next few weeks. The peak runs will occur around the end of June and the abundance may drop

quickly, the release said.

Due to the pandemic, a number of guidelines and recommendations have been made both to the tribal fishers as well as those interested in buying salmon directly in an effort to prevent the spread of the virus. Those planning to visit the river to buy a salmon are encouraged to wear a mask and should expect to see fishers make social distancing accommodations. Many fishers now accept credit cards or mobile payment to avoid handling cash.

As a population that is extremely at-risk for developing complications from COVID-19, the tribes have been particularly cautious and they encourage fish buyers to help in this effort

to protect not only themselves, but the tribal community, as well.

Both treaty and nontreaty fishery catches have been agreed to as part of the U.S. v. Oregon Management Agreement and will be adjusted throughout the season as the run sizes are updated. Besides chinook and sockeye, limited numbers of steelhead are available during the summer period. The tribal fishery is protected under treaties the Yakama, Warm Springs, Umatilla, and Nez Perce tribes signed with the federal government in 1855. These treaties reserved their right to fish for ceremonial, subsistence, and commercial uses at all usual and accustomed fishing places in the Columbia Basin.

MORE INFORMATION

Direct-to-public sales locations can be found at:

Cascade Locks in Marine Park and under Bridge of the Gods
 Calife Park

North Bonneville (one mile east of Bonneville Dam on the Washington side)

• Other locations along the river may be offering salmon sales, so look for road signs

When purchasing fish from tribal fishers:

Wear a face mask and keep a six-foot distance from the seller and other customers.

Use hand sanitizer.

Pack a cooler with ice to keep your purchase fresh.

• Sales generally run from 10 a.m. to dusk every day. The best selection is available early in the day.

Price is set by individual fishers and is determined at the point of sale.
Many fishers accept credit cards or mobile cash payments but be prepared with cash just in case.
Request a receipt.

Ask fishers on topics such as freshness and preparation.

The public should call the salmon marketing program at (888) 289-1855 before traveling to the sales locations to find out where the current day's catch is being sold. More information on purchasing fish can be found on CRITFC's salmon marketing website www.critfc.org/harvest. Regular salmon sales updates are also found on CRITFC's social media platforms such as Facebook (https://www.facebook.com/critfc/) and Twitter (https://twitter.com/CRITFC).

COFFEE

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them," Hayes said. "My nieces are little entrepreneurs. They do all kinds of little businesses. We've got earrings and necklaces hanging there that my oldest niece, Parker, makes. She's already sold three pairs of earrings in the past couple of weeks."

She said her brother-in-law, Jerry Hayes, did the graphics and signboards for the truck.

"It's a family affair all around," she said.

Like many businesses across the country, All-American Coffee was hurt by the coronavirus pandemic. They planned to get it started in early 2020, but then the restrictions of the pandemic hit.

"We thought we'll just table this for a little while and see how things play



Bill Bradshaw/Wallowa County Chieftair

From left, All-American Coffee owner-operators Alicia Hayes and Stefany Magera serve the first drink of the morning Wednesday, June 9, 2021, to their mom and "silent partner" Susan Roberts. The new coffee truck can be found where it's announced on Facebook and other social media.

out," Hayes said. "This past January, we were talking and said it just feels right, so we did. We pooled as much money as we could and Mom pooled

out of her retirement to give us the extra we needed to get the truck." As a result, Roberts is being included in the workforce.

"That's why she's hanging around all the time. Mom's our 'silent partner,' I guess," Hayes said. "I'm slowly training her for our big events."

She already has plans for the "big events."

"When we do events, Mom will be with us," Hayes said. "Our first event we're going to do is the (Mountain High) Broncs and Bulls (June 26). That'll be our big test to see how we handle the big events. It should be exciting."

There are still a couple improvements they want to make to the truck. As Roberts noted, they need a new generator.

"The generator's really loud. They need a new generator — a quiet one," she said. "This'll get all the people out of the motel.

It's why the motel invited them over. Not to wake the people up, but so they'd have something when they do get up."

Where they're located each day is usually announced on social media.

"Facebook and social media have been amazing," Hayes said. "We put there where we're going to be and people come. Or, some see the truck and follow us until we park, so it works out pretty good."

But the sisters aren't worried about business slowing too much.

"It has been fantastic, absolutely fantastic," Hayes said. "Everywhere we've gone, even up to the marina — we have a contract with the marina for the summer — people are, like, 'Oh, there's coffee. Let's get some.' So it's been overwhelmingly wonderful."

BEER

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"We've always felt the connection to Oregon as a brewery being in Wallowa County," Nelson said. "It is just a beautiful area to be. We feel lucky to be in Wallowa County and in Oregon in general. We thought it was a cool project. And a lot of our customers are outdoorsy people who enjoy backpacking, hiking, skiing. That is who our customer base is a lot of times. It felt like we were in a good place to support the project and get the word about the projects that our customers might connect

with and relate to."
TG's typical brewing
rotation largely features
India pale ale, English ales
or German ales.

But COLT asked for a beer inspired by Oregon, according to Nelson, so the TG team looked in its own backyard for inspiration, and selected an addition from a popular Northeastern Oregon pass time — huckleberry picking.

"Since so many of our employees like picking huckleberries," he said. "It made sense to make a beer with huckleberries in it, make it a sour (beer), and not something we always do. It excites our brewers to make new stuff."

Enter the Huckleberry Sour Ale, a beer brewed with wheat and huckleberries, and one that didn't take many attempts to perfect.

"We did one brew in our pilot system — which is basically one barrel,



Grady Nelson/Terminal Gravity

The Huckleberry Sour Ale was created by Terminal Gravity as part of a collaboration with the Coalition of Oregon Land Trusts.

which gives you about two kegs," Nelson said. "We do it on a small scale first. We did just one brew on the pilot system, liked it, but tweaked it."

After adding just a bit more huckleberry, "we felt like we had a recipe that made the beer we wanted."

He added it's a lighter beer, one that could result in people trying a sour ale who may not otherwise.

"It's just a really light and refreshing sour — I think a sour lover would love it," he said.

Nelson said it not only gave TG an opportunity to help COLT, but also to promote efforts made by the Wallowa Land Trust.

"We want to highlight Wallowa Land Trust and the work they do. It felt like an opp to highlight the work they do around here with the moraine project," he said. "We really love what they do. It's cool we have a local land trust like them."

Terminal Gravity, in fact, is donating 10% of the beer's package sales at the pub to the East Moraine Stewardship Fund.

Beamer said the collaboration was seen as a way to draw in a younger group, too.

"The audience we want to engage more is younger people. The majority of land trust members are over the age of 60," she said. "This would be a great engagement point. ... It was about reaching a younger audience, and probably reaching an audience that hadn't heard about what a land trust was. We (can) connect them to our maps, connect them to our places (and) inspire them to visit."

A virtual happy hour will be held on June 25, with each of the eight breweries sharing the story behind their individual brews and work with their local land trusts.

As for the Huckleberry
Sour Ale itself, it will be
available in Northeastern
Oregon only at TG pub,
which produced enough
for only 100 cases and a
handful of kegs for the tap.

"We're always open to re-brewing things," Nelson said. "That's to be determined, but for now that is a one-off."

Federal funds available for drought-stricken states

By GEORGE PLAVEN

By GEORGI Capital Press

PORTLAND — As drought conditions deepen across the West, farmers and ranchers in four states can apply for \$41.8 million in federal aid to preserve the health of their working lands.

Funding is available in Oregon, California, Colorado and Arizona through the USDA Environmental Quality Incentives Program, or EQIP, which helps producers pay for conservation projects to protect natural resources and improve drought resilience.

Applications are due July 12.

EQIP is the agency's flagship conservation program, administered by the Natural Resources Conservation Service. Projects may include air and water quality, soil

GOING ONLINE

For more information about EQIP, or to apply for funding through Conservation Incentive Contracts, visit www.nrcs. usda.org.

health, protecting wildlife habitat and wildfire prevention and recovery.

The \$41.8 million in targeted funding will be offered through Conservation Incentive Contracts, a new EQIP option created in the 2018 Farm Bill to address high-priority conservation and natural resources concerns — including drought.

Contracts run from 5 to 10 years, with producers sharing the cost to implement conservation practices, such as forest stand improvement, brush management, prescribed grazing, pasture

and hay planting, livestock watering systems and cover crops.

NRCS announced it is setting aside \$11.8 million directly for drought mitigation.

"As ongoing drought conditions in Oregon continue to worsen, we knew we needed to increase our support to farmers and ranchers dealing with drought and prepare for the challenges of tomorrow," said Ron Alvarado, NRCS state

conservationist in Oregon.
Alvarado said the
Conservation Incentive
Contracts will strengthen
producers' existing
efforts to protect their
land during times of

extreme drought.

While the contracts are only available now in a few select states, NRCS says it will roll out the program nationwide in fiscal year 2022.

FIRE

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The study's results will be used to craft future prescribed fire policies and incentives.

"We totally support the concept of more prescribed fire on the landscape," said Kyle Williams, director of forest protection at the Oregon Forest and Indus-

tries Council. "So, we did voice support for (House Bill) 2571 to start those conversations. To ask those questions about liability is important."

important."

But Williams has some concerns about changing the liability standard because it's important to him that burners should also get voluntary "rock-

solid" burn training.
A separate Oregon

bill still moving through the Legislature, House Bill 2572, deals with this concern. That bill, if passed,

would create a program to train private citizens to become burn bosses. If Oregon changes to

If Oregon changes to gross negligence standard, experts say the lower standard would likely only be offered to people trained as certified burn managers.



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