



Staff photo by E.J. Harris

In this undated photo by Benjamin Gifford three tribesmen stand on a ledge overlooking Celilo Falls before the construction of The Dalles Dam.

## CELILO: Was one of the largest trading centers in North America

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“She talked about getting smoked fish or dry fish,” he said. “That was a big staple.”

Because of the falls, Celilo was one of the largest trading centers in North America. People traveled by horses, boxcars and later hitchhiked or drove to fish, exchange goods or fellowship with others.

“We didn’t need a newsletter. The elders would tell everyone what was going on,” Hill said. “Everything was storytelling ... there was a lot of visiting.”

Morning Owl has been active in the modern day version of Celilo — now the home of a small Indian village and the Celilo Longhouse. The falls have been replaced by a slack-water lake.

People still fish and gather for ceremonies. Cyr stops there every chance she gets, bringing youths from the reservation to see the area.

“I make them take a rock. I tell them to take a piece of Celilo with you,” she said. “There’s a lot of our history there.”



Staff photo by E.J. Harris

Thomas Mair of Walla Walla looks at an 18-foot-long aerial photograph of the Columbia River overlooking Celilo Falls before the construction of The Dalles Dam.

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## Get ready for busy summer travel season

By DAVID KOENIG  
AP Airlines Writer

DALLAS — If you’re planning a big vacation trip this summer, move over. You’re going to have lots of company.

By air or car, traveler numbers are expected to rise over last year thanks to a decent economy and stable gasoline prices.

U.S. airlines expect to carry 234 million passengers from June 1 through Aug. 31, up from the summer record of 225 million a year ago, according to the trade group Airlines for America.

While fares are edging up overall, they are still relatively affordable by historical standards. And travelers can find deals, especially on routes flown by discount airlines such as Spirit.

Some of the lowest fares on popular routes are coming from United Airlines, which is trying to regain passengers lost to rivals in recent years and to overcome the image, replayed over and over on the news, of a passenger being brutally dragged off a United Express plane.

“I call them the mea culpa fares,” says George Hobbica, founder of [airfare-watchdog.com](http://airfare-watchdog.com).

For example, he said, United recently offered \$79 roundtrip tickets for Chicago-Los Angeles and \$93 for Fort Lauderdale, Florida-Las Vegas.

It helps that Spirit Airlines and Southwest, the original low-fare airline, fly both those routes. Neither flies between San Francisco and Atlanta, which explains why Chris McGinnis, founder of the [TravelSkills](http://TravelSkills.com) website, recently paid \$520 for a ticket.

“That was an indication

to me that the airlines are feeling pretty good about demand,” he says.

There is no evidence yet that a spate of viral videos like the United one have hurt ticket sales. Strong demand is helping airlines push up prices. Analysts predict that the amount passengers pay per mile, a rough approximation of average fares, will rise around 3 percent over last summer.

At a few airports, travelers will face increased security measures including placing each large electronic device — laptop, tablet, camera — in a separate bin to go through the X-ray machines, which could slow the screening process.

Tips if you’re going on a trip this summer:

- Shop around. Many travelers have become accustomed to finding the best prices on the airlines’ websites. Hobbica says that’s no longer always true. He says online travel agencies like Orbitz sometimes charge less.

- If you need a hotel room, a car rental or both, there’s a good chance you’ll save money on package deals. A new site aimed at business travelers, Upside.com, throws in gift cards.

- If you don’t mind a middle seat, and you can cram all your stuff in a bag that fits under the seat, consider one of those “basic economy” fares. Paying a bag fee, however, could quickly offset the lower price.

- Avoid flying on Fridays and Sundays; not only are fares higher, but bigger crowds boost the hassle factor.

- GasBuddy has a trip-cost calculator to find the cheapest gas prices along your route.

## Salmon on the grill gets tasty with miso and lime juice

By MELISSA D’ARABIAN  
Associated Press

Salmon season has arrived, and the markets are brimming with gorgeous wild varieties like King Salmon and Coho, which are perfect for grilling, poaching or even simply cooking in a lightly-oiled pan.

With summer here, fire up the barbecue and master the grilled salmon — it’s an incredibly versatile blank canvas that you can use in everything from light salads to heady curries to spicy tacos. And grilling salmon is quite easy, as long as you follow the rule to pull it off the grill just a minute before you think it’s actually done.

Coat salmon fillets with a little oil, salt and pepper, and cook until the salmon is almost opaque; “cook until flaky” is bad advice that will leave your salmon overcooked and strong-flavored.

One of our summertime favorites is Easy Summer Miso Salmon, which pairs miso with refreshing lime juice to create something between a creamy sauce and a citrus vinaigrette.

Miso, or fermented soy bean paste, adds a ton of savory flavor (“umami”) and depth, while the lime juice keeps the recipe bright and summery. There’s garlic and ginger for flavor, but the shallot keeps the flavor more Californian than Asian, although you could certainly add soy sauce, Mirin (Japanese wine) and chopped cilantro if you wanted to. Serve with brown rice, grilled veggies or a bunch of vegetable “noodles” for a filling and healthy summer supper.

Miso paste comes in various colors, with white and yellow being the mildest varieties, and perhaps the most widely available ones at the local supermarket. Keep a container of miso in the fridge (it lasts for months), and you can try adding a spoonful to soups, stews, dressings and dips, or even just stir it into a cup of boiling water and add a splash of soy sauce and rice vinegar for a warming quick broth.



Melissa d’Arabian via AP

Summer miso salmon.

### SUMMER MISO SALMON

Servings: 6

Start to finish: 20 minutes

Salmon:

- 1 ½ pounds wild Alaskan salmon fillet, such as King or Coho

- 1 teaspoon neutral oil, like olive or grapeseed
- ¼ teaspoon salt
- ¼ teaspoon pepper

Sauce:

- 1 tablespoon olive oil
- 2 shallots, minced
- 2 cloves garlic, chopped
- 1 teaspoon fresh minced ginger
- 3 tablespoons white miso paste
- 1 teaspoon raw honey
- ¼ cup lime juice (or lemon juice)
- 3-4 tablespoons water
- 1 tablespoon Dijon mustard
- ¼ teaspoon freshly ground black pepper

Heat the grill to medium and lightly oil the grates. Rub the salmon all over with the olive oil, and sprinkle with the salt and pepper. Cook the salmon flesh side down first, (skin side up), until almost cooked through, about 7-10 minutes total, flipping halfway through. (Internal temperature will be about 140 F, and it will rise to 145 F as it rests.)

Meanwhile, make the sauce (or can be made in advance): heat the olive oil over medium heat in a small saute pan and cook the shallots until tender, about three minutes. (Sprinkle with a little splash of water if needed to keep shallots from browning.) Add the ginger and garlic and cook another minute. Add the miso paste and mix with a wooden spoon for another minute or two, or until very fragrant and the miso paste begins to deepen a little in color. Remove from heat, cool a minute, and then place in the blender with the honey, lime juice, water, mustard and black pepper and blend until smooth. Add extra water if needed. Spoon the miso sauce onto the hot salmon and serve with brown rice or veggies.

**Chef’s Note:** The sauce can be made into a salad dressing by thinning with more water and lime juice.

*Nutrition information per serving: 220 calories; 94 calories from fat; 10 g fat (2 g saturated); 0 g trans fats; 62 mg cholesterol; 443 mg sodium; 7 g carbohydrate; 0 g fiber; 3 g sugar; 23 g protein.*

## For a refreshing, lemony cocktail try one called French 75

By ELIZABETH KARMEI  
Associated Press

Said to be as strong as a World War I-era field gun, there are two versions of the classic cocktail known as a French 75. Cognac was the original spirit when it was created in the 1920s, but today, many people make it with gin. The first time I tasted a French 75 was in New Orleans and they made it with Cognac and pink champagne. I fell in love on the spot.

For years, I made the refreshing lemony libation for brunch and afternoon get-togethers, unaware that many bartenders these days make French 75s with gin.

So recently I decided to stage a couple of French 75 taste tests. I made both the gin version and the Cognac version and, in both cases, the Cognac ended up winning.

The gin was preferred for the first sip but the Cognac version had lasting power and my tasters preferred sipping the Cognac French 75 over the long haul. If you prefer the gin version, you can substitute gin for the Cognac in my party-friendly pitcher recipe below.

Regardless of the spirit, it is a very elegant and festive champagne cocktail that is easy for everyone to make — even the unexperienced bartender. I like making the base recipe of Cognac, lemon juice and simple syrup and pouring it in a pitcher so it takes all the work out of making the cocktail.

You pour the base liquid into the bottom of a champagne flute, add a lemon curl and top it with your favorite champagne. You can also make the base of the cocktail up to three days in advance and refrigerate it in a lidded jar.

When throwing a party, wine or beer is often the preferred libation because making individual cocktails can be a full-time job,



AP Photo/Richard Drew

French 75 cocktails.

### FRENCH 75 NEW ORLEANS STYLE

Servings: 8

Start to finish: 15 minutes

- 1 cup Hennessy Cognac
- ½ cup simple syrup (see below)
- ½ cup fresh-squeezed lemon juice
- Rose or Brut Champagne
- Lemon twists for garnish

Stir together 1 cup Cognac, ½ cup simple syrup, and ½ cup fresh-squeezed lemon juice in a medium pitcher until well mixed.

Pour about 2 shots or 2 tablespoons of the Cognac base into Champagne flutes or coupe glasses.

Top with chilled Champagne (Prosecco or other sparkling wine works in a pinch).

Garnish with a lemon twist — you can make a lemon twist by carefully peeling the skin off a lemon with a sharp potato peeler.

*Nutrition information per serving: 98 calories; 0 calories from fat; 0 g fat (0 g saturated); 0 g trans fats; 0 mg cholesterol; 1 mg sodium; 6 g carbohydrate; 0 g fiber; 5 g sugar; 0 g protein.*

### Simple Syrup

- 1 cup superfine or granulated white sugar
- 1 cup bottled water

Bring sugar and water to a low boil and stir until dissolved. Cool and use for sweetening drinks. Store simple syrup in a closed jar or squirt bottle.

and then the host/bartender can’t enjoy his or her own party. But a fun cocktail turns a gathering for 2 or 200 into a celebration.

I love pitcher cocktails because you can make them in advance and the “bartender” becomes a “guest” in a matter of minutes. And, in fact, your guests can even pour their own drinks if you give

them a bit of instruction, like one part base to two parts champagne.

*Elizabeth Karmel is a barbecue and Southern foods expert. She is the chef and pit master at online retailer CarolinaCueToGo.com and the author of three books, including “Taming the Flame.”*