

School Opens for Parents

The Warm Springs Grade School opened its doors Tuesday night May 25 and a flood of parents and kids rushed in to talk with teachers and see the displayed results of students' year-long work.

Classrooms looked especially cheery due to the artistic efforts of students and teachers. Of special interest were the crafted items created by kids during the "mini-classes" taught by teachers, aides and administration this spring. Featured were pottery, string art, models, paper tole, and many other forms of art. Miss Curtis' room bemoaned the fact that their spaghetti would not keep till the open house.

Photographic displays in the hallways highlighted the teacher aide program, a fourth

grade field trip to the coast, and the work done by a sixth grade photography and writing project.

The climax of the evening was the carefully prepared talent show which presented the prize winners from a show held for the students earlier in the day. Such performances as singing, piano playing, skits, instrumental combos and the Lord's Prayer in Indian sign language entertained the large audience in the gym.

The excitement that usually accompanies end-of-the-year activities was in the air. This was enhanced by the feelings of satisfaction and pride that were evident as students, parents and teachers gathered to view some of the tangible results of another year of school.



HAPPY COACH and team members watch Warm Springs beat Buff in the last game of the tournament. Shown above are, left to right, Coach Dawn Jiminez and players Robin Smith, Raydine Spino, and Sandra Scott. Photo by Cynthia Stowell

Employee Picnic Planned

A picnic committee was selected for the annual picnic which is planned to be held Friday afternoon July 2, 1976.

This picnic is planned as a means to acquaint the entire employment with the Confederated Tribes. There are many employees here at Warm Springs but the acquaintances lie within the immediate department. It is the desire of the employee incentive group that the tribal employees need to have a sense of belonging and a morale boost.

To achieve these goals, the group is presently planning a variety of social functions to draw the employees together.

The group should get together before the 28th and select a chairman for the picnic Committee because at that time the finance Committee would like to meet with the group at 12:00 noon to 1:00 p.m. at the Community Center (no host sack lunch meeting) to go over plans with chairpersons of other Committees for the employee picnic.

Any questions should be referred to Mr. Lloyd G. Smith Sr., Personnel Manager, Chairman of the Finance Committee, at Ext. 75 or 76.

List of Committees for the Employee Picnic and members: Entertainment, Eight-

ball; Elton Greeley, Master of Ceremonies; Finance Committee, Lloyd G. Smith Chairman; Robert Finch, Rosella Mosely, Orthelia Miller, Norma Orange, Norma Smith, Jean Greene; Games, Satch Miller; Parking - Jeff Sanders; Food Committee (most important; Pat Berry, Merle Kalama, Marcia Soliz, Coty Soules, Caroline Tohet, Leota Scott, Sal Sahme, Madeline Craig, Gene Greene, Jeff Sanders and the Publicity Committee Sid Miller and also the swinger and spokesman for the publicity Juanita Bourland...

EDA Approves Grant

Approval of a \$360,000 grant to help retain livestock operations and save jobs on the Crow Creek Indian Reservation in South Dakota.

The Crow Creek Sioux Tribe, with headquarters at Fort Thompson, applied for the grant from the Economic Development Administration, U.S. Department of Commerce.

The tribe will use the funds to install a water system to provide water for the cattle of Indian ranchers. Tribal officials report the ranchers, who employ 222 persons, are at the

point of bankruptcy because of prolonged drought conditions.

The system will include four artesian wells and water lines to serve range units selected on the basis of feasibility and degree of drought impact.

The tribe is undertaking the project in connection with its overall economic development program aimed at creating and maintaining jobs on the reservation.

Approval of a \$488,000 grant to help stimulate long-range community development on the St. Regis Mohawk Indian Reservation in New York.

The St. Regis Mohawk Tribe, with headquarters at Hogsburg, applied for the grant from the Economic Development Administration, U.S. Department of Commerce.

The grant will be used to carry out the first phase of the construction of a water system for the reservation. The tribe is undertaking the project in connection with long-range plans for community and economic development on the reservation.

Tribal officials are conducting a comprehensive program to improve economic and social conditions for residents of the reservation, located in the northwest corner of Franklin County.

The EDA grant will meet the total cost of the project, which will consist of a filtration plant, a storage tank and water lines. Tribal officials said this phase of the water system will serve McGee Road and St. Regis Road from the Town of Bombay to the Canadian border.

Sixth Graders Undefeated Champions

The communities of Warm Springs, Madras and Metolius cooperated again this spring in a sports program for their fifth and sixth grade girls. This year the customary softball was replaced by basketball, in an effort to prepare girls for a changing emphasis at the junior high. Coaches Dawn Jimenez (Warm Springs), Bob Kunders (Metolius), Margy Woods and Gary Sundberg (Buff Elementary), and the principals from these schools organized the program with the simple goal of playing for fun.

It might have been just for fun, but the Warm Springs girls displayed some evidence of hard work. The two local teams each played three games and came away with victories in all cases.

The beginning of the month-long tournament found the girls practicing four nights a week. Coach Jimenez remarked, "I didn't have to teach that many skills. They came with good skills already." The coach and teams practiced dribbling, shooting and passing, and as the season progressed, the practice time

was cut down to two nights a week.

Good sportsmanship and top-notch talent characterized the tournament, which was enjoyed by all.

Congratulations go to the Warm Springs girls who participated: Rowena Begay, Ellen Colwash, Leslie Charley, Lucille Gilbert, Jolene Johnson, Alfreda Mitchell, Rosalie Polk, Selena Sahme, Nadine Scott, Sandra Scott, Lisa Smith, Robin Smith, Raydine Spino, Margaret Still, Lorraine Suppah, Sheilah Wahneta, Rosa Wallulatum, and Anna Wewa.

W.S. Nat'l Fish Hatchery (Continued from Page 1)

employees, including a manager, an assistant manager, a maintenance man, four bio-technicians, and a clerk-stenographer. Projected annual operating cost will be \$250,000.

At this time, only two tribal members have nailed down positions at the hatchery - both as bio-technicians. Vincent Wallulatum and Kenny Calica qualified for their appointments by way of a regimen that included attending seminars on marine biology, on-the-job training at other hatcheries, and extensive field work. Another candidate is Tony Suppah, who has yet to complete some required schooling on the subject.

Funding:

The completion of the hatchery will end a long process that began in 1966, with the acquisition of the site, two miles upstream from Kah-Nee-Ta. A 50 year lease was signed for the use of the property, at a cost of \$30,000. In 1967, with an allocation of \$100,000, the access road was constructed. No further action took place until 1971, when the hatchery master-plan was completed. Cost: \$60,000.

30 rearing ponds, costing \$460,000, were completed in 1972. The ponds are equipped with heat control, as warmer water accelerates fish growth.

\$17,000 was earmarked for a barrier dam site investigation in 1973. The dam itself was constructed the same year at a cost of \$580,000. Its primary purpose is to direct fish to the ladder for counting or egg harvest.

In 1974, paperwork was

begun on the hatchery building - engineering and design work costing \$118,000. The building, with construction under-way, will be completed at a projected cost of \$1,767,000. Current funding of \$500,000 will be used to do finish work on the fish ladder, install a water supply and drain system for 10 holding ponds, construct a standby power supply, a pollution abatement facility, and water treatment for the hatchery building.

The original cost estimate for the hatchery was \$4.98 million. When all phases of construction are completed, that figure will have inflated to \$7 million. \$1.7 million is still needed for completion of a facility, according to Greene.

Benefits to Confederated Tribes:

In 1967, Bruce B. Cannady of the Bureau of Sports Fisheries and Wild-Life did a cost-benefit analysis for the Warm Springs National Fish Hatchery. The analysis predicted increased income and benefits, through 1978, in the following areas: Tribal fishing permit sales - \$60,000 in '78; Tribal Fish and Recreation Department employment - \$70,000 in '78; gross income to Indian enterprises from sale of food, lodging, gas, etc. - \$300,000 in '77; and input into local economy due to fishery - \$2.5 million in '77.

Under the heading of "other values" was the passage: "...Aside from the economic values previously mentioned, there are very important intangible values of a fish hatchery to the Warm Springs Reservation..."

Extension Notes

Warm weather can bring unwanted guests, in food says Susan Gangler, Warm Springs Extension Agent. She relates this story of the Jones family:

On Memorial Day the Smith family took a picnic lunch to the nearby State Park. Their picnic basket was piled high with fried chicken, potato salad, rolls, huckleberry pie, and lemonade. After a long hike they ate their meal. The next day the family was suffering from symptoms of the flu.

Bacteria were most likely the villains, says Ms. Gangler. Warm weather increases the risk of foodborne illness because bacteria grow more readily at these warmer temperatures. Precautions must be taken, therefore, to keep food safe to eat.

Always consider how long you will be traveling to the picnic site and how long it will be before you will eat, she cautions. During that period keep hot foods hot and cold foods cold to slow the growth of bacteria.

An insulated bag or ice chest is need for foods susceptible to bacterial growth such as the fried chicken and the potato salad. Other meats, eggs, cream-filled foods and milk products should also be kept in the insulated bag or the ice chest.

Store leftovers in the ice chest or the insulated bag immediately after the meal, Ms. Gangler emphasizes.

"Get off to a good start this summer picnic season by keeping food safe to eat," Ms. Gangler advises.