



DIRECTOR KEITH MERRILL begins the try-outs for the stand-in for the lead role in "The Warriors." Director at left, star Kiko Soto in the middle and horse trainer Jim Prine at right. Photo by Cynthia D. Stowell

## ● "Warriors"

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Susan Moses, Ellen Squiemphen, Matilda Mitchell, and Nettie Showoway were cast as village ladies in the film. Selected as "friend of the grandfather" No. 1 (a speaking part) was Avex Miller, and friend No. 2 (a non-speaking part) went to Andrew David.

Byron Patt has been chosen to portray the father of the boy; Bill (Buck Jones) John will be the leather craftsman; Jacob Frank is head wrangler; and the part of the mechanic has gone to Nathan Jim Sr.

Riders include Tony Mitchell (son of Art Mitchell), Manny Jim (son of Wilfred Jim), Daniel Greene (son of Perry Greene), and Max Jim (son of Nathan Jim Sr.). Fantasy Films has indicated that others will be hired as the need arises.

In the wake of preparations for filming, the appearance of Simnasho has changed considerably. Construction crews, under the direction of Cy Katchia, have been working practically day and night to finish up in time for the August 19th starting date.

In the downpour on Huckleberry Feast weekend, crews were doggedly hammering away on new structures, hauling old wrecked cars around, and erecting fences and boardwalks. Amazingly, in one short week, three new houses and a storefront have been set up in the vicinity of the church.

The grandfather's house (the one next to the church) has been furnished and looks as it has been lived in for years. Some of the items in the house, beaded blankets and harnesses, were loaned by local people and are insured and carefully taken care of.

It has been learned that there is a definite possibility that at least one scene will be filmed at Alice's Restaurant. Also, a "wild horse stampede" will be shot around the 10th of September near the northern portion of the reservation.

### Behind The Scenes:

Everybody wants to be a star and in that sense the people who showed up for the try-outs at the Community Center August 5, were no different from you and me. But these

people now have a taste of what is involved in casting and a select few will actually appear in "The Warriors."

Keith Merrill had wonderful rapport with the aspiring extras and did his best to make even the shy ones comfortable. His technique of interviewing giggly sisters was to converse casually with them and then coax them to try a few lines, spoken and shouted, and to express different emotions.

In choosing the stand-in for Kiko, Merrill was more interested in physical attributes than acting potential. He asked each boy to stand side-by-side and back-to-back with Kiko, shirtless. Questions about age, weight and riding ability supplemented Merrill's visual comparison. But a decision was not made until the boys had demonstrated their horsemanship the next day.

Commenting on the selection of extras, Merrill said the difficulty comes not in casting, but in actually working with people who have never acted before. But he said of the Warm Springs hopefuls, "They're all excellent. We'll have to re-write the script to include a mob scene."

## ● Huckleberries

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proceeded to shake the hand of each and every person in the longhouse.

Then began the long ceremony of distributing the food. In their traditional order — Salmon, deer meat, roots and berries — morsels of the food were deposited on each plate, along with a bit of water. With a special prayer these foods were partaken of and the bulk of the meal was brought out.

The salmon and deer meat were each carried by three men; three women carried each kind of root; and the berries were distributed last by three women. Special thanks were again given and the meal began.

The food seemed to taste especially good not only because of the great anticipation but also because time had been given to consider the value and meaning of what earth had provided.

### A variety of activities

The Huckleberry Feast is a gathering of people; and where people gather, fun is to be had.

Dancing was not as popular as in past years. But stick games went on till late at night. And the rodeo was a happy occasion despite the rain both days.

On the more somber side, a memorial service was held the week prior to the feast to honor the late Nathan Heath. As befitting royalty, the Heath family had a generous giveaway and Robert Heath received his Indian name.

### HeHe the site of "happy times"

The site for the Huckleberry Feast has not always been at HeHe. And this was only the second feast in that particular longhouse. The previous building burned in 1975 after being used for 20 or so years. It was rebuilt almost immediately, testifying to the strong desire to maintain the HeHe tradition.

The first huckleberry feasts that people can remember were held at Seekseequa and Badger Creek. They were gala affairs with long encampments and such activities as bone games, ball games, horse races and pow-wows.

The feast was later centralized on privately-owned land in Simnasho which was a center of population at the time. The encampment tradition continued despite the fact that water had to be hauled up from Beaver Creek.

Around 1938 the location was changed to tribally-owned land at HeHe, the traditional site of camus barbeucing. The feast was held in a canvas and wood longhouse until the first fully wooden structure was built around 1950. The huckleberry feast to Labor Day encampment lost popularity several years ago and now people generally stay about a week.

But the festive mood remains, and HeHe, which means laughter or happy times, continues to be a treasured spot for the blessing of the huckleberry.

Moldy, wet or hot hay or straw is caused by bailing the hay to wet. This is not good feed for horses or cattle and it can cause health problems. So don't buy wet, moldy or hot hay.

**Dried Fruit: Delicious, Diverse**  
Home dried fruits can be used in a variety of ways.

Susan Gangler, Extension food and nutrition specialist at Oregon State University, says that many persons like dried fruit as a snack at home, or in a sack lunch. Dried fruits also can be reconstituted and incorporated into favorite recipes.

To reconstitute dried fruit add water just to cover. Add more water later if needed. One to eight hours are required to reconstitute most fruits. The time varies with the kind of fruit, the size of the pieces and the temperature of the water (hot water takes less time). Oversoaking will produce a loss of flavor, she cautions.

One cup of dried fruit reconstitutes to about 1½ cups of fruit. Serve the reconstituted fruit in favorite recipes for breads, gelatin salads, omelets, stuffing, milkshakes, homemade ice cream, and cooked cereals. Any liquid remaining after soaking can be used as part of the liquid needed in the recipe.

For further information, EC 899 "Drying Fruits and Vegetables" is now available at the Warm Springs Extension Office, 2nd floor, old girl's dorm; 553-1161, Ext. 46.

### Labeling Your Child? Don't!

Terrible twos . . . Trusting threes . . . Frustrating fours . . .

### Fascinating fives.

These are terms often used to label behavior of children at certain ages. But anyone who has worked or lived with children knows how misleading these terms can be, says Marcelle Straatman, Extension human development specialist at Oregon State University.

Are they really "terrible" at two? Not when they wash their hands or brush their teeth as you do, or imitate your dancing, your tender handling of a kitten, or stirring in the kitchen. But it's not fun-and-games when Suzie clings or whines or keeps getting out of bed. She is saying, "I need you now because I am afraid, lonely, or wet."

How "trusting" are three-year-olds? Sometimes they have a pack of worries. They worry about dogs, about "other" people hurting them, or why they are made differently than brother or sister. Children's worries are big, Mrs. Straatman says. Three-year-olds are fun. They like favorite stories and nursery rhymes read over and over. They talk to make-believe playmates and animals.

Sometimes at four a youngster can be "frustrating." "No" and "I won't" get a little tiresome as do little lies, alibis, and bossiness. It's part of development as all the Billies and Suzies talk more, listen more, and try to explain themselves more. They are interested in how things work, in being involved. They enjoy imitating people in their family or those they see in the community or on television.

## Extension Notes

Deer meat cutting:	Price per bail	wt. of bail
All interested persons can learn how to cut deer meat for drying on Tuesday, August 24th, 7 p.m. at the Community Center Park.	\$4.00	60
	\$3.00	60
	\$2.00	60
	\$4.00	80
	\$3.00	80
	\$2.00	80
Deer meat cutting will be demonstrated by Iris and Mary Smith. It is sponsored by the Extension Service. For more information, call the Warm Springs Extension Office at 553-1161, Ext. 46.	\$4.00	100
Check the Price Before Buying Hay	\$3.00	100
	\$2.00	100
Good quality alfalfa hay is going for \$55-75 dollars a ton.	\$130.00	
Grass hay \$45-60 dollars a ton and grass straw \$30-40 dollars a ton.	\$100.00	
	\$67.00	
	\$100.00	
	\$75.00	
	\$50.00	
	\$80.00	
	\$60.00	
	\$40.00	
If you buy hay or straw by the bail make sure you know how much your paying. For instance:		
Check that Bail Before You Buy		

We've just come through two weeks of rain when 50-60 percent of the second cutting of alfalfa, grass hay and grass straw was down on the ground. This means that a lot of hay and straw will be lower in quality and may even be hot, wet or moldy.

A good way to check the type of hay you are buying is to stick your hand down into 5 or 6 bails and pull out some from the center of the bail. Good hay and straw is green, leafy, fine stemmed and dry in the center. If the hay or straw is tan, brown or yellow it was left on the ground to long before bailing. Tan, brown or yellow hay has less protein and vitamins than green leafy hay and buyers should pay less for this type of hay or straw.