Smith: award ceremony was re-energizing

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"It was really helpful to be around other people who believe the same way you do and are doing a lot of the same things," she says.

But the best was vet to come. As she describes the scene after each principal received their engraved bell, her eves moisten slightly:

"We all went back to our seats and toasted. Each principal rang their bell for the kids of America - it was a very touching moment. Everybody who has been working very hard, it was your moment of oming together. ..it was very cool... very cool."

So that's what happened to



Warm Springs Elementary School Principal Dawn Smith receives her Distinguished Principal Award in Washington, D.C.

her award in Washington D. C. Afterwards she made her way back home to the reservation.

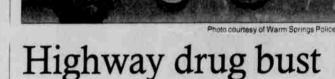
Dawn Smith when she received her. "I think what it did was... we're already on the right path, we know what direction we're heading, but it really re-ener-Her experience has re-energized gized me to come back and

move ahead - not just incrementally move ahead, but to really work with the staff and gather all our resources to work together and push hard to do the kinds of changes that we've been doing... We really don't have a second to waste."

The trip is over and Dawn Smith is settling back into work. That just leaves one question: What is she going to do now with the cocktail dress and ball

"I'm going to wear the dress to the staff Christmas party, and after that, I don't know. It's going to hang in my closet."

There's no word vet what'll happen to her newly acquired



Warm Springs police recently seized 27 mature marijuana plants that were being transported by vehicle across the reservation. The plants were two to three feet tall. A LaPine man, Asa Carl Swindell, was arrested and charged with possession, delivery and manufacture of a controlled substance. He was cited into Tribal Court, and the case is pending review by the Jefferson County District Attorney, and the U.S. Attorney's office in Portland. The arrest and seizure of the plants happened at 3:15 p.m., Friday, Nov. 7, on Highway 26 on the reservation.



Condors: of highest spiritual significance

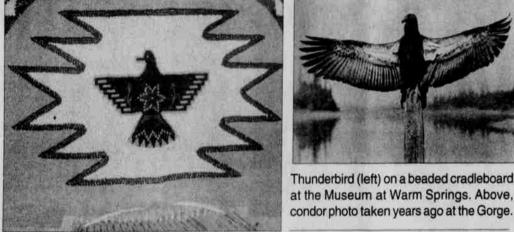
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Eventually, 16 breeding pairs will be housed at the Condor Creek Conservation Facility, according to the Oregon Zoo.

To Native Americans the condor was associated with storms and rain, and the ocean. For these reasons the bird was associated with the Creator.

Thunder and lightning were the condor's way of communicating. Thunder was its voice and the lightning was caused by flint held by the condor. Another explanation is that the lightning happened when the bird opened and closed its eyes.

The condor held a place of highest spiritual importance,



because the condor could act as a means of communication between the people on earth and the Creator.

TheOregon Zoo condor

breeding program has the support of tribal leaders. Two years ago, when the zoo announced its plan to begin breeding condors, on hand for the announcement

were Wasco Chief Nelson Wallulatum; director of tribal Government Affairs Louie Pitt; and Wasco basket-artist Pat Courtney Gold.

Thunderbird (left) on a beaded cradleboard

at the Museum at Warm Springs. Above,

Safe holidays make happy holidays

It is especially important to remember safety in food handling during the family gettogethers of the holiday season.

When preparing your holiday meal, start out with clean hands. Wash them with soap and warm low foods to cool quicker in the water for twenty seconds before and after handling food.

This is especially important when working with raw meat, poultry or seafood products.

Never thaw or marinate any kind of meat on the kitchen counter. Plan ahead and thaw everything in the refrigerator.

Most small items will thaw overnight and larger foods will take longer.

Allow approximately one day for every five pounds of weight. Make sure to cook food right away, if you're thawing in a microwave. During dinner preparation, never leave perishable food at room temperature over two hours.

For sale: 1995, 3 bedroom, 2 bath with washer and dryer hook up. New dishwasher, wood stove with heater and cooling system never been used. Cement carport slab with

The two hour rule includes the preparation time if the food isn't cooked sufficiently to kill bacteria. This is particularly important with dinner leftovers.

Use shallow containers to alrefrigerator.

Cooking stuffing separately from the turkey is the safest way. Never, ever, stuff a turkey the night before cooking.

When cooking meat or poultry, don't use a temperature lower that 325 degrees,

The internal temperature for ground meat should be 160 degrees; ground poultry, 165 degrees; well-done steaks and roasts, 170 degrees; turkey, 180 degrees. All poultry breast meat should be cooked to an internal temperature of 170 degrees. If you have any questions about safe food handling, contact the Oregon State University Extension office at 553-3238.

side walk with handicap access. Front and back porch with storage shed on back porch. Upper Dry Creek Road, 446B on 2 1/2 acres. Contact Larry Dick or Credit, 553-3201

Holiday cheer does come in a package.

NEW YEAR'S PACKAGE

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Includes lodging for December 31, 2003, dinner for two in The Chinook Room, New Year's Eve Party in the Gold

We would have sent your holiday package in the mail, but the staff was a little cramped in gift boxes. Instead, take the short drive over the river and through the woods to Oregon's only resort casino and enjoy our New Year's Eve Package for two. With a hot springs pool and spa, fine dining, gaming action and some of the state's sunniest winter weather, it will make your bobtail ring.







Les Schwab's MINTER CHECKLIST

