

## Howlak Tichum

### Myrtle Annie Frank

Myrtle Annie Frank of Warm Springs passed away on April 4. She was 5 years old. Cause of death was an extended illness.

Myrtle was born December 29, 1998, to parents Byron Frank and Denise LeClaire.

Surviving brothers are Watkins Johnson of Wapato, and Gerald Frank of Warm

Springs. Surviving sister is Margaret Salvia. Funeral services were on April 6, and burial was the Tenino Cemetery on April 7.

### Janice Norwest Knight

March 21, 1946 -  
April 27, 2003

The Broken Chain

We little knew that morning that God was going to call your name.

In life we loved you dearly, in death we do the same.

It broke our hearts to lose you, you did not go alone;

for part of us went with you, the day God called you home.

You left us peaceful memo-

ries, your love is still our guide; and though we cannot see you, you are always at our side.

Our family chain is broken, and nothing seems the same; but as God calls us one by one, the chain will link again.

In loving memory, a Memorial Dinner and Giveaway will be held in her honor. Saturday, May 8, at 2 p.m. at the Grand Ronde Tribal Community Center. Son, Gary Jackson of Warm Springs; brothers, Marce

Norwest of Grand Ronde, Oscar Norwest of Salem, Gregory Norwest of Klamath Falls; sisters, Marilee Norwest-Davis of Grand Ronde, Marcella Selwyn of Sheridan, Vernita Harris of Washington; nephews, great nephews, nieces, great nieces, grandchildren and cousins. She joined those that passed, Leo Norwest (dad), Mary Duvall (mom), sisters Jeanette and Juanita and brothers Richard and Frankie.

## Marker dedication

There will be a marker dedication for Joe Carrillo at the Wolfepoint Cemetary in

May.

The dedication will begin at 9 a.m. on May 15. There will

also be a dinner and namegiving for Margie Heath at the Shaker Church.

## Sea lions again dining on salmon at dam

CASCADE LOCKS (AP) — For the third year, biologists are watching dozens of sea lions feasting on salmon at the base of Bonneville Dam, and fishermen are not pleased.

The sea lions usually show up from mid-March through May, said Robert Stansell, a U.S. Army Corps of Engineers biologist. This year they showed up Feb. 26, before large numbers of fish arrived, despite popular thinking that they were chasing fish runs up the river.

"They knew that in the past they could find fish here," Stansell said, adding that some of the visitors are repeaters.

"They're teaching each other. That's a possibility. I don't have any proof of that, but that's certainly my opinion."

In 2002, the first year of the Bonneville survey, biologists counted 30 sea lions and one harbor seal. Last year, they counted 107 sea lions. So far this year they've counted 50 different animals.

More are expected, Stansell said.

Some anglers say sea lions are becoming so aggressive that some try to get into fishing boats.

Dennis Hull, who owns Salem-based Bite Me Guide Service, says he didn't see any sea lions Thursday but that something should be done.

"On some days you can watch one sea lion bite the belly out of 20 or 30 salmon," he said. "I think they need to thin them out. They've got too many of them."

Once hunted to fewer than 1,500 on the West coast, sea lions are now protected, and harassing or harming them is a federal crime.

Now they number more than 200,000, although there are signs that the population may be leveling off, said Bryan Wright, a statistician with the Oregon Department of Fish & Wildlife marine mammal program.

The agency is studying the recent changes in the sea lions' feeding pattern to try to understand what is happening. Wright said the easy answer is that it's natural for sea lions to chase

abundant food.

He said Meriwether Lewis and William Clark made note of large groups of seals and sea lions farther upriver than where Bonneville Dam is today.

"Salmon are bunched up at the dam, and they're easy targets," Wright said. "One mechanism we don't understand is why they're going there in greater numbers."

He said the department is branding sea lions and has attached satellite transmitters to two animals to study their feeding patterns. One with a transmitter has been at Bonneville for two weeks.

Officials have used rubber bullets, noise and water bombs to scare sea lions but to no avail.

In the mid-1990s, officials considered killing some "problem" sea lions at Ballard Locks in Seattle that were eating an estimated 65 percent of the winter steelhead but backed off after Sea World agreed to take three of the worst offenders.

There are no such plans currently.

## Root diggers: continuing the long tradition

(Continued from page 1)

Preparation. Aside from making dresses and moccasins, there's the shopping.

"I have to shop for all the groceries. I was put in there because my mother did that," says Slockish. "She did the shopping and I was the one chosen. She taught me and I went with her all those years. I didn't know then, but that's what I was there for, just, kind of in training."

When it comes to the roots themselves, some have fallen out of favor on the reservation. They are small and it's become too labor intensive to dig them anymore. Mawmen, for example. Other times the knowledge of how to prepare them has been lost. Wewa explains:

"Susie [Slockish] and I decided one year we would go get camas [roots], just to see if we could remember how to cook it. I had heard how it was cooked, but she used to help her mother."

During the time they tried the experiment, it was a hot summer day with temperatures in the 90s.

"After the roots are gathered it's a lot of work gathering of your rocks, firewood, digging the hole, gathering all the grasses and everything you need to do, says Wewa. "Everything has to be ready, just right. After you get the roots out of the fire pit you need to have all the jars nearby and seal them up while they're hot."

The ground was radiating heat, the fire was hot. Wewa and Slockish were working on the tailgate of a pickup. It was a pretty miserable day.

"We had to crawl in there to get the roots out...but we did it and came to the conclusion that when you dig Camas you don't do less than a gunny sack full, because it's so much work," said Wewa.

Time consuming and hard work. Years ago Natives moved out and camped in the root digging area for a week or two. They dug every day because they knew they needed the roots to survive.

"Our people were really, really patient to dig a lot of the foods they ate a long time ago

and that's what discourages people is the work associated with digging roots," says Wewa.

He goes on, "One of the other foods that has to be taken care of like camas is the black moss. They used to cook those two together. It's a lot of work. You have to pick out all the sticks and foreign material, make sure it's all clean. Then when you have a big gunny sack full and it gets wet it [reduces] down to the size of a cake pan."

To say things have changed in digging roots is a vast understatement. Yet there are people who feel strongly that the value in eating roots is still there.

"Our foods are really sacred and it should be respected in that way because it gives us strength,

it gives us our Indian-ness," says Slockish, "today a lot of our people, they don't eat the natural foods; they just live on hamburger, chips and pop. It takes away that Indian-ness in an Indian." Those folks who volunteer many hours for the people digging roots have some suggestions for today's youngsters. "Be proud of [your] heritage, native traditional values, and learning to do all that when you're young," says Queahpama. "Take pride and be proud. Learn it and carry it on."

But just like root digging, there's more to it than taking a stick to a root and then eating it. There's a lot of preparation. "Young people should prepare themselves, they never know

when someone could come by and pick them to be a root digger, especially if they know about the foods," says Slockish. "If they don't, they need to learn, go to the longhouse, learn about your religion, sing your songs, learn your language, learn the names and values of the foods, how to prepare them, take care of them, dig them."

And, maybe, 50 years from now the traditions will continue.

"Hopefully, there'll be somebody there who knew how it was carried out in these days," says Queahpama. "It's getting different every day, changing, I don't know how it'll be 50 years from now. I hope that it's the same as it is today; the way I'm taking care of it."

## Casino

(Continued from page 1)

Prior to showing the plans, Brunoe outlined the economic "urgency" that was forcing the tribe to push Kulongoski for a decision. He said more than 50 percent of the 4,309 tribal members were unemployed due to a decline in timber harvest and market rates for hydroelectric power — the two main tribal industries.

He said the current financial crisis was negatively affecting the provision of health care, education, housing and other essential services. Brunoe said five years ago the tribal budget was \$38 million and it was now standing at \$25 million, with another \$5 million reduction expected within the next five years. He believed that siting the casino within the city limits of Cascade Locks was the best choice because that community was also ailing economically.

"Elected officials, both here and at Warm Springs, are working on a parallel track to find solutions to the economic problems which confront both communities," said Brunoe. "It is this one vision, shared by two communities, which brings us here today."

He said more than 400 new construction jobs would be created, followed by 1,000 full-time positions that would pay an average yearly salary of \$31,500. Brunoe anticipated that only about 10 percent of the jobs would be filled by tribal members since the proceeds from the casino would be used to create other employment opportunities on the reservation.

The draft plans call for 3,900

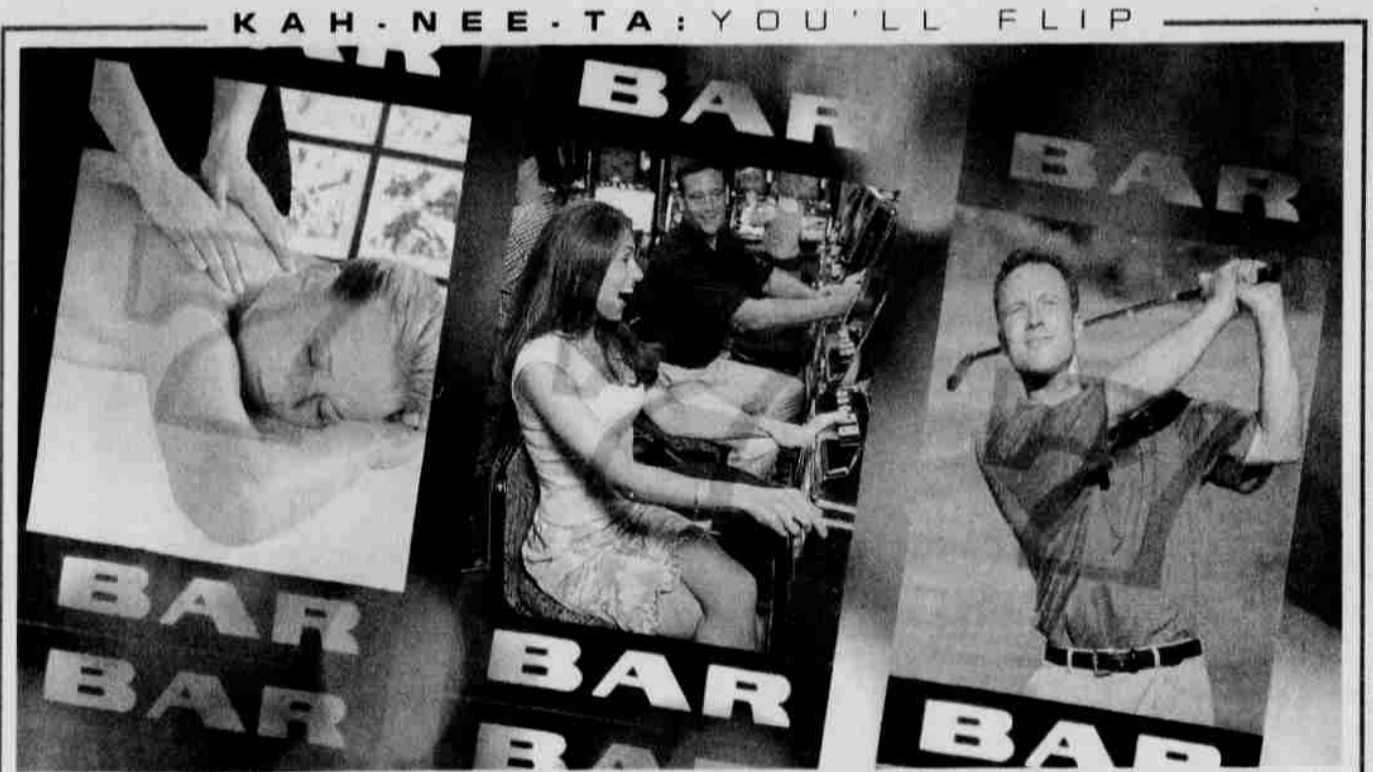
parking spaces spread over 39 acres to accommodate about three million annual visitors. A new interchange from Interstate 84 is planned at the eastern end of Cascade Locks, and would also allow some traffic to feed back into the town.

Two hundred and fifty overnight lodging units are envisioned, along with a 25,000 square foot conference center — although construction may be done in several phases as revenue allows. The casino would have 90,000 square feet of gaming space and also house a brew pub, jazz and blues club, delicatessen, 400-seat buffet, upscale restaurant, coffee shop, arcade, day care, leased retail outlets, and more. Construction could be completed by late 2006 and open by June of 2007 if Kulongoski gives the go-ahead.

"This facility is going to accentuate and embrace the scenic qualities of the Gorge. It is going to be unparalleled and untouched in the gaming industry by anyone's standards," Ford said.

Karnopp said the governor is bound by federal law to negotiate in "good faith" for a casino in the Gorge. He contends there are many legal exceptions that Kulongoski could use to allow siting of the facility in an "underutilized industrial park."

"This compromise is sought after long and sincere consultation with local officials here in Hood River County to find a mutually beneficial solution which reflects the will of Cascade Locks and the Warm Springs communities," said Karnopp.



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