



Spilyay Tymo

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February - A'A'mi-Ushatch - Winter - Anm

At Lincoln's



The Simnasho community hosted the Thirty-Fourth Annual Lincoln's Birthday Powwow, Feb. 10-12. Guests arrived from throughout Indian Country, some this year traveled from Manitoba, Canada. (More on the powwow on pages 2 and 4.)

Yvonne Iverson/Spilyay



Resort to purchase salmon from members

By Duran Bobb
Spilyay Tymo

Kah-Nee-Ta general manager Carlos Smith has announced that, beginning with the next season, the resort will purchase salmon from tribal members.

"This will be based on the commercial season set by the Columbia River Inter-Tribal Fish Commission," Smith said.

The resort will only purchase salmon from Warm Springs tribal members who have completed health and safety training from CRITFC and are using the approved system.

"This training is provided free of charge, and tribal members will be given preference," said Smith.

Kah-Nee-Ta would like to purchase salmon one-thousand pounds at a time. The fish will be frozen and used for salmon bakes throughout the summer.

"We'll also include them on the menu as 'tribal caught salmon,'" Smith said.

Tribal member fishermen who are interested in selling their catch to Kah-Nee-Ta should contact the resort. "The sooner the better," Smith said. "We need to set them up in our system as a Kah-Nee-Ta vendor. Also, we need to set times and the amount of salmon we will purchase from each tribal member. We'd also like to know how much fishermen were paid per pound last year."

In the past, Smith has purchased salmon from tribal members while employed with Double Tree Hotel and Restaurant. "That was a huge success," he says. "Guests who order salmon love to hear that it was caught locally, by tribal members."

Ideally, the resort would like to purchase five- to six-thousand pounds of salmon.

The price per pound will be determined once the market value is set. Typically, the salmon season begins in May. Smith said if the spring salmon run is small this year, that would increase the price per pound. If the salmon run is large, the market value would decrease.

Contact Smith at 541-553-1112, or toll-free at 1-800-4SUN (4786).

Indian Head Casino

Grand Opening this weekend

The new Indian Head Casino will hold its official Grand Opening this Friday through Sunday, Feb. 24-26.

Three Polaris ATVs will be given away, one each night on February 24 and 25 at midnight, and one on Sunday, Feb. 26 at 8 p.m.

In addition to the Polaris ATV Giveaways, cash prize drawings will be held each evening.

An outside laser display show will start at 9 p.m. on Friday and Saturday night. The laser light show from *Nth Creative*—founders of OMSI's Laser Fantasy shows—will shoot beams and span the nearby sky.

The beams will be on display from 7-11 p.m. with five-minute effects at half-past each hour beginning at 7:30 p.m. (More on *Nth Creative* can be found

at www.nthdegreecreative.com.)

Live music will also be featured in the casino lobby from the dynamic duo, Cowboy Blues. Cowboy Blues play tunes ranging from Western Swing to Ragtime to Boogie Woogie, Blues, Rock N Roll, Country, Jazz and more.

The new Indian Head Casino opened earlier this month with a dedication ceremony, Feb. 4.

The casino is open 24 hours and to ages 21 and over. Guests under 21 are permitted in the restaurant and can use the east entrance to enter the facility.

For more information on the casino, go to: indianheadgaming.com Or call 541-460-7777.

MHS heads for post season

By Will Robbins
for the Spilyay Tymo

It was one for the ages inside the Buffalo dome last Friday, as the home town Madras White Buffalo varsity boys basketball team was preparing to take on their cross-mountain rivals, the LaSalle Falcons.

The two teams came into the game tied for first place in the Tri Valley League standings, but only one would leave with no less than a clinched share of the league title.

The crowd was abuzz with the same excitement and anticipation as the Super Bowl. Pulling in to the MHS parking a full 30 minutes before the scheduled tip-off, fans were already having some difficulty finding a parking spot. That observation in itself showed this night would exceed many others in intensity.

Upon entering the Buffalo Dome there was already a roar in the gymnasium where the junior varsity team was in the final stages of polishing

off their win over La Salle.

The crowd inside the dome was already in a frenzy. The pep band never sounded better, cheerleaders never sounded louder and the student section would have a few new chants before the end of the night.

From corner to corner there was hardly an empty seat in the house. Even the visiting team had a covey of supporters who also brought there best and loudest.

Because it was Senior Night, the pregame ceremonies took a little Longer than usual. Spectators stood and honored the Native American players and faculty with a recorded Honor Song, sung by Eagle Thunder. Then came the recognition and the introduction of the senior players and their parents.

After Player introductions and the pep bands' rendition of the Star Spangled Banner, it was finally time for the tip-off at 7:30 p.m.

See MHS BASKETBALL on page 6

Fry Bread Queen's recipe helps KNT resort restaurant

By Duran Bobb
Spilyay Tymo

For the past several decades Kah-Nee-Ta Resort's recipe for fry bread has been unchanged. That is until recently, when resort general manager Carlos Smith heard that the Fry Bread World Champion is a Warm Springs tribal member.

"If you see our esteemed leader, JP [Patt], you can thank him," Smith said with a grin. "He urged me to change the recipe. Honestly, I have no idea where the old recipe came from... It was being used back when I worked here before."

Enter Jasmine Caldera, the Queen of Fry Bread. "The recipe that I use has been passed down from my grandmother, Ella Rose Aguilar," Jasmine said.

As a young girl, Jasmine remembers watching her grandmother cook. "She'd let me in the kitchen and encourage me to play with the dough," she says. "That's how children learn and I remember how much fun it was to help."

Wins competitions

Compliments from her family and friends inspired Jasmine to enter a contest at the old Spectrum.

"I won first place, which was unexpected. From there, I got online and looked up other competitions that I might be able to enter."

Jasmine contacted the Tulsa Indian Club in Oklahoma, which hosts the World Champion Fry Bread contest.

"I got accepted," she says, "and there was a lot of work to be done. There were fundraisers to help with the trip."



Jasmine Caldera

At the competition, Jasmine won first place in both Best Overall Fry Bread and the Largest Fry Bread categories.

"So with a champion holding the title on our own reservation, we knew we

had to contract her to help us out," Smith said.

"When they called me to ask me to help them, I was overwhelmed," Jasmine said. "I feel very honored and humbled that visitors from all over will have the chance to experience something that truly belongs to the reservation."

Jasmine met with Smith and Kah-Nee-Ta's Head Chef, Steve Head, and helped them to fine-tune the resort's recipe.

While Jasmine's own recipe is a secret formula of ingredients and care, she was able to offer her input.

"I noticed they were putting sugar into their mixture," she said. "They were kneading their dough too much and the oil wasn't hot enough. Little things like that."

Last week, for the first time, a special menu was announced for Valentine's

Day which featured Warm Springs Fry Bread.

Special orders available

Today, Jasmine's stand by the Warm Springs Market is open on occasion.

"I'm doing a lot better these days," she said. "I'm still weak from a recent illness. After I go through my last surgery, the stand will reopen on a regular basis."

Jasmine's encouragement and advice to young people is an inspiration. "Keep on trying. There's a lot of factors to perfecting your own recipe. It's how you treat the dough and the care that you put into your work."

For now, Jasmine is able to do special orders upon request. She can be reached at 541-508-9158. Her email address is:

jasmine.caldera@hotmail.com