

Earning a HALO



Photo by Dean Rhodes

The Polk HALO (Help Achieve Lifelong Objectives) Program hosted a recognition barbecue at the Tribe's Youth Education patio for the young adults ages 17-24 who have been working in the Summer Work Program on Thursday, July 30. The barbecue was catered by Mek Mek Haws restaurant. Restaurant supervisor Steve Holmes serves a hamburger to John Malone, 22, of Monmouth. The Tribe had young adults in the HALO program working in GIS, Youth Education, pre-school, Elder Foster Care and on construction crews.

Men's Group starting

The Behavioral Health Department is starting a Men's Group, which will be open to members of all Tribes.

Topics that will be covered include healthy relationships, communication skills, anger management, spirituality, emotional intelligence and how to live one's life from a place integrity and authenticity.

The Men's Group will meet every Thursday from 10 to 11:30 a.m. at the Behavioral Health Department at Health & Wellness.

A certificate of completion will be awarded to men who have completed the training. Transportation may be available for those in need.

Contact Tom Bender with any questions at 503-879-2067. ■

Native insight writing competition

Thoughts on recession, recovery and opportunity

Share your unique insights on the economy and our prospects for recovery... and you may be one of six Native winners chosen to receive \$10,000 and have their opinions published!

Submit your 500-1,600 word original written work by Sept. 15, 2009, to compete.

Sept. 15, 2009

Submission deadline (11:59 p.m. Alaska time)

Oct. 22, 2009

Winners will be notified by phone/e-mail

Oct. 22-24, 2009

Public announcement of winners

A project of the Alaska Federation of Natives, in partnership with the Council for Native Hawaiian Advancement, National Congress of American Indians and Office of Hawaiian Affairs.

To submit your entry or for more information, go to www.nativeinsight.org. E-mail: info@nativeinsight.org. Phone: 907-274-3611. ■

Pacific lamprey numbers continue to decline

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on a shoot," he said.

Assistants carried the gear and helped with tricky navigations along the way. Executive producer Tim McOsker watched the shots in a viewing glass that showed just what the cameramen were seeing. He looked for light and framing issues, and Corwin's narration for effectiveness, and from time to time, he said, "Let's try to get in closer," or "take that one again."

The show could not come at a better time for the Oregon Department of Fish and Wildlife. The department has embarked on a program of educational outreach to explain the travails of the Pacific lamprey. The department categorizes the lamprey as an "at risk" species.

While the Pacific lamprey "has been reduced by passage barriers such as dams and road culverts," according to the department, Wilson and McCoun reported that PGE-installed ramps have helped the lamprey at Willamette Falls.

That may be small comfort for a species that is returning to the rivers to spawn in the lowest numbers ever recorded. At Willamette Falls, commercial harvests fell from an average 218,000 pounds per year from 1943-52 to 13,000 pounds per year from 1969-2001. Counts at Columbia and Snake River dams in the late 1990s were 6 percent of what they had been in the early 1960s.

The Klamath Siskiyou Wildlands Center reports that the Winchester

Dam on the North Umpqua River has seen the Pacific lamprey run drop from 46,785 in 1966 to less than 50 annually since 1995.

There remains, however, a "significant lack of information on Pacific lamprey," McCoun said, and that gap in knowledge is "a direct obstacle to any meaningful assessment or management of the species."

The reduced lamprey numbers portend more than the potential loss of another species, as unthinkable as that is for the ancient lamprey. For Native Americans throughout the Northwest, these numbers signal the potential end of a long held, traditional, and cultural practice that has sustained the Native peoples from time immemorial — culturally and nutritionally.

Today, only a handful of Tribal members continue the practice of harvesting and preparing lamprey.

Following the day at the falls, Corwin and crew returned to the Tribe's Natural Resources department where those who continue the practice were busy preparing lamprey and other traditional Northwest fare in traditional ways for a traditional dinner.

Summer Youth Crew supervisor Rebecca West and the Natural Resources' Youth Crew set up the site, gathered ferns and vine and maple for cooking. Tribal member Shonn Leno and Jeff Kuust, both Natural Resources staffers, kept the grass watered down at the cooking site, and Greg Robinson directed the

traditional style of cooking lamprey at the side of a wood fire. He also prepared a seafood soup, heated as soups were heated back in the day, with only hot rocks from the fire.

In addition, Robinson also brought in a Chinookan-style wooden bowl that he had carved. Sitting on the table, the bowl held bright red huckleberries and bright blueberries bathed in the evening's waning light. A series of nesting baskets and standalone baskets woven by community Elder Shirley Norwest and Tribal member Josephine Ingraham added to the traditional look of the dinner.

Public Affairs staffers Kristen Ravia and Janele Gutierrez and Planning and Grants staffer Janell Haller, all Tribal members, prepared the fry bread.

The group effort on both sides of the camera and along the sidelines was made possible by Public Affairs Director Siobhan Taylor, who organized, shopped and encouraged everybody involved for days on end. Her son, Joe, a high school student, pitched in on the seafood soup and the shopping, and he kept the little kids on site running around and out of trouble.

Marlene Divina (Chippewa, Cree and Assiniboine) and her husband, Fernando, prepared camas bulbs in a nearly traditional way, for the feast.

The bulbs were "wrapped in maple leaves and ferns," which was the traditional part, but owing to lack of time, they went into the oven overnight to slow cook rather than among heated rocks in the ground

for many days.

The Divinas founded the former FiddleHeads, a restaurant featuring indigenous foods of the Americas for contemporary palates in Portland, and later were part of the menu design team for the Mitsitam Native Foods Café in the Smithsonian's National Museum of the American Indian on the mall in Washington, D.C.

Today, they are back in Lake Oswego with Terrace Kitchen restaurant (www.terracekitchen.com) serving seasonal Northwest contemporary food.

Corwin would approve that they try to keep within a 200-mile radius for all the products they have on their menu.

Tribal member CeCe Kneeland and her daughter, Tribal member Nakoosa Moreland, in traditional dress for an interview with host Corwin, nevertheless pitched in beforehand by gutting the lamprey for cooking. Kneeland also offered a prayer before eating.

Kneeland remembered cleaning lamprey when she was growing up. She remembered how long she used to work at it.

"You would have a lot of lamprey to clean," she said.

While Tribal members still remember when the lamprey provided so much, those days are all but gone. Still, Corwin and his crew, with their visit to Willamette Falls and Grand Ronde, have added big voices and exceptional talents to those remembering tradition, and continuing to honor it.

The program will air Oct. 8. ■