

# The Dipnetter

News of the River from the  
Columbia River Inter-Tribal  
Fish Commission



July 2014

## FISHING ACCESS SITES TO GET WATER SYSTEM UPGRADES

Threats to drinking water can come in many ways. Improperly disposed of chemicals, animal wastes, pesticides, human wastes, naturally-occurring substances or improperly maintained distribution systems may pose a health risk. Eleven of the fishing access sites have water systems that the Environmental Protection Agency (EPA) is currently reviewing for compliance with the Safe Drinking Water Act (SDWA). The Indian Health Service (IHS) works with the EPA to establish and monitor SDWA standards throughout Indian Country.

Over the summer and fall, the EPA will designate 8 of the 11 In-lieu and Treaty Fishing Access Sites with wells to be Public Water Systems. The sites are Cooks, North Bonneville, Stanley Rock, Dallesport, Celilo, Maryhill, Preacher's Eddy, Pasture Point and Roosevelt. Last year, IHS surveyed the water safety status of all the Columbia River In-lieu and Treaty Fishing Access Sites with wells. The surveys, completed earlier this year, identified possible significant deficiencies that must be corrected before these sites can be designated as Public Water Systems. None of the fishing access sites constructed prior to 2001 were designed with SDWA standards in mind. The sites built after 2001 were designed to meet some of the standards, but not all.

In an effort to protect the tribal members who use and rely on these sites, CRITFC and its member tribes are working with IHS and the EPA to ensure they have clean water that meets SDWA standards. To meet the goal of full SDWA compliance, the sites must undergo retrofit construction and repairs, some of them major.

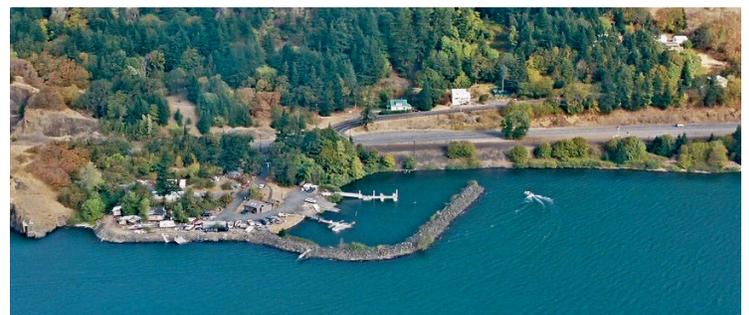
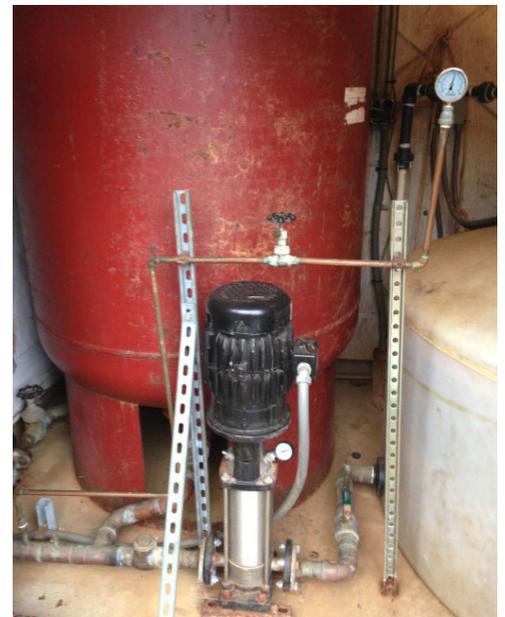
The retrofit construction and repair projects will begin in late June and continue into July. The work may require **shutting off the water on the site for short periods of time**, but notices will be posted prior to any shut off. Water will only be shut off at one site at a time and for as short a time as required to make the necessary retrofits and repairs. North Bonneville and Cooks will be the first two sites to receive upgrades and repairs. These two sites have the oldest wells and pump systems and will require the most

extensive work. This will be followed by work on the Stanley Rock and Celilo systems.

The EPA goal is to ensure safe, clean water is available to those who use these water systems. The CRITFC's goal is to provide tribal fishers with safe water for drinking and processing their fish harvest. Potable water is the cornerstone to any sanitary plan and is required for compliance with HACCP standards and the upcoming Food Safety Modernization Act Regulations. CRITFC's Fishing Site Maintenance Department has worked hard to provide potable water to tribal fishers and their families who use the fishing access sites and will continue to do so. If you have any questions or concerns, please call Michael Broncheau, Manager, FSMD at (503) 866-8375. 🐟

► *The current water system at Cooks is old and not in compliance with Safe Drinking Water Act standards.*

▼ *Cooks In-lieu Site is in the first round of water system upgrades. It currently has one of the oldest water systems among the fishing access sites.*



—*The Mighty Columbia. Continued from back page.*

to be quite large, and they are primarily from the Okanogan River in Canada. The success of this run underscores the importance of restoring upriver passage into Canada. If we can get salmon into Canada and central Idaho, they can take advantage of their former range, some of which is pristine wilderness habitat. Reopening passage, improving degraded habitat, and committing to the actions and recommendations in

the newly updated Wy-Kan-Ush-Mi Wa-Kish-Wit tribal salmon restoration plan will all play a role in bringing back healthy, sustainable fish runs throughout their entire historical range. 🐟

▼ *The National Park Service explains the long process that occurred working with the U.S. Army Corps of Engineers to restore wetlands. This is the site of the levee breach at Fort Clatsop. In cooperation with the Cowlitz Tribe, the wetlands are quickly guided by natural processes of healing where the river meets the land.*



## Unsightly but Harmless Virus Spotted in Some Chinook

BLAINE PARKER, CRITFC FISH BIOLOGIST

Fishers this spring have reported catching salmon that appear to be healthy except for lumpy and deformed jaws and mouths. Ken Lujan, microbiologist with the Lower Columbia River Fish Health Center, revealed the culprit: a virus that causes coldsore-like growths on fish's mouths. (Visit <http://bit.ly/chinook-virus> to see what it looks like.) It is sometimes called "kissing disease" by fish pathologists. The effects of the virus is restricted to the head and jaws of the fish and does not affect the meat quality. The virus has no effect on humans. This particular strain seems to be restricted to spring chinook from the Grande Ronde Basin.

If fishers catch fish with unusual features or appear to be diseased, the Lower Columbia River Fish Health Center is very interested in seeing those fish and getting samples. They can even come to the river to collect specimens from suspect fish. Fish Health Center biologist Susan Gutenberger asked fishers with specimens to keep the fish fresh, on ice, and most importantly not to clean them. The Center will keep the fish cold and can return the fish to the fisher after the samples have been collected. Contact the Lower Columbia River Fish Health Center at (509) 538-2400 and ask for Ken or Susan. 🐟

## CRITFC Officers and Commissioners

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*(Last month's photo showed WS Commissioner Jonathan Smith instead of Carlos Smith. We apologize for the error.)*

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# SUMMER FISHERY UPDATE

STUART ELLIS, CRITFC HARVEST BIOLOGIST

The tribal summer season fisheries are in full swing. The summer management period goes from June 16 through July 31. The pre-season forecast for Upper Columbia summer chinook is 67,500 at the river mouth. The sockeye forecast is 347,100 at the Columbia River mouth, but of that we only expect 1,200 to be Snake River sockeye. The actual allowed catch for both of these species depends on the actual run size, not just the forecast run sizes. If the chinook run comes in near the forecast, the tribes should be able to catch about 18,500 chinook. The allowed sockeye harvest rate is 7%. If the

sockeye run comes in near forecast, we can expect an allowed sockeye catch of just over 24,000 fish.

The first two weeks of summer gillnetting were set with two separate three-night fisheries. A seven-inch minimum mesh size is in place to help control the sockeye catch so we can try to make sure fishing can occur throughout the summer season. After these first two gillnet fisheries, we expect the tribes to set additional gillnet fisheries. Platform and hook-and-line fishing is planned to continue through the summer season. 🐟

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## ICING TECHNIQUES

LES BROWN, CRITFC SALMON MARKETING SPECIALIST

Ice preserves fish quality and ensures a safe product for your consumers. A few simple steps can ensure your fresh, high quality salmon stays that way for over a week. The primary steps are to properly ice your fish and use insulated totes and containers that will keep the ice from melting quickly. Using easy-to-clean containers with smooth surfaces and no sharp edges will help prevent damaging your fish.

Use at least one pound of ice for each pound of fish—more is better. Crush or flake ice is better than cubed, as it does not leave dimple marks. If cubed ice is all that's available, use it—it's always better than no ice. Always thoroughly clean your totes between uses. The following are some options that you may choose to get ice (price and availability may change):

- **Arctic Glacier Inc**, 955 N Columbia Blvd, Portland, OR 97217. (503) 285-2800. arcticglacierinc.com. They are open 7 days per week. They are open until 2:30 p.m. from Monday through Friday and until about noon on Saturday and Sunday. They will fill totes for \$44 (approximately 5½¢/lb), but the totes must be completely clean or they cannot bring them into their plant to fill.
- **Gem Ice**, 3003 E 2nd St, The Dalles, OR 97058. (541) 296-5386. Hours: 6:00 a.m. – 3:00 p.m. Monday through Saturday.
- At this time Tribal FishCo is not open for ice sales.

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## MAKING SLUSH ICE

The temperature of fresh water and ice is 32°F. By adding salt, the temperature drops to about 28°F yet stays liquid. Salt, a natural preservative, also slows the rate of bacterial growth. This mixture of water, ice, and salt is called “slush ice.”

**To make slush ice:** Fill a clean, non-leaking tote ¼ full with fresh water. Add 3-5 lbs. salt and stir until completely dissolved. Stirring continuously, add about a third of tote ice (preferably flake) until the mixture is the consistency of a Slurpee.

**Adding fish to slush ice:** Grasp fish by the tail and gently force into the slush solution head first until completely submerged. When the tote is nearly full, add a layer of ice on top of the slush to ensure that all of the fish are properly chilled.

Slush solution should be discarded after each use and the tote cleaned before making the next batch of slush ice using fresh ingredients. 🐟



*Fish that have been properly slush iced can stay fresh for ten or more days.*





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## Message from the Executive Director

### THE MIGHTY COLUMBIA

PAUL LUMLEY, CRITFC EXECUTIVE DIRECTOR

A recent meeting in Astoria on the Columbia River Treaty brought together representatives from 15 Columbia Basin tribes. Our discussions focused on the Columbia River and how to best serve its needs along with our own. During the three-day meeting, we got the opportunity to tour several sites from the estuary to the river mouth. I am always impressed to see the waters of N'Chi Wana return to the ocean from which they came. Some of this water began its journey 1,365 miles upstream in Yellowstone Park. Some of it began 1,240 miles upstream in the Canadian Rockies of British Columbia. The Columbia empties nearly 2 million gallons of water into the Pacific Ocean every second.

Equally amazing to this flood of water flowing into the ocean is the flow of salmon and other fish swimming back up. Many of these fish swim hundreds of miles each way during their lifecycle, with sockeye travelling the furthest. This year's sockeye run is expected

—Continued on page 2.



The mouth of the Columbia at Astoria, Oregon.