

PRESERVING *The* RESOURCE

For the Seventh Generation

"Gichii Manidoo-giizis," Big Spirit Moon • Bimonthly Journal of the Chippewa Ottawa Resource Authority • January 2006 • Vol. 9 No. 1

Sulfide mining rulemaking doesn't cut the mustard

By Jennifer Dale

Tribes throughout the Great Lakes region are concerned about Michigan's proposed rules for nonferrous metallic mineral mining, commonly known as sulfide mining. Following the comment period, which ended Dec. 19, 2005, the Michigan Department of Environmental Quality (DEQ) is evaluating all comments received and preparing a report.

According to a Nov. 15, 2005 press release, the "DEQ may make additional changes to the draft rules in response to comments received, as appropriate." Then, the final rules go to the Michigan Joint Committee on Administrative Rules of the Legislature.

The DEQ will hold additional public meetings and hearings to receive comments on specific mining proposals, according to the release.

The Chippewa Ottawa Resource Authority (CORA) and Great Lakes Fish and Wildlife Commission (GLIFWC) have each submitted comments concerning the proposed rules.

Since Keweenaw Bay Indian Community's (KBIC) ceded territories in Michigan's Upper Peninsula include the Yellow Dog Plains, the Community suffers the greatest risk by the proposed mine that started the events leading to a new Michigan law and rulemaking on sulfide mining.

Last June, after the Kennecott Exploration Company applied for a permit to mine copper and nickel in the Marquette County rivers, the Great Lakes Resource Committee (GLRC) under CORA formally opposed the proposed sulfide mine in the Salmon Trout and Yellow Dog River waters. GLRC passed a resolution that stated its unqualified opposition to "any new or proposed mine in the headwaters and watershed of

the Yellow Dog and Salmon Trout Rivers and supports the enactment of the most stringent environmental requirements for any new sulfide ore mining within the state by the Michigan legislature as soon as possible."

According to Mike Ripley, CORA environmental coordinator, the ores for the potential mine contain high levels of sulfide minerals. When mined, these ores can produce acid mine drainage that is lethal to sensitive fish species such as trout. The Salmon Trout River is home to the last native Michigan population of coaster brook trout.

The life of the proposed mine is less than eight years. But, the pollution resulting from such a mine could last hundreds of years. Both rivers have been identified as important fish and wildlife habitat by the Habitat Committee of the Binational Program.

KBIC President Susan J. LaFernier made a statement at

the Michigan Department of Environmental Quality (DEQ) Public Hearing on Sulfide Mining Rules. According to a press release, she said that the KBIC worked with the DEQ to develop the proposed rules in the hopes that "degradation to the environment and risks to human health that is likely to result from sulfide mining would be reduced." However, after review of the final draft of the proposed rules, the KBIC concluded, "its goal would not be accomplished." KBIC was especially concerned about leaching or runoff of mining waste products and wanted both to be prevented.

In a letter to the Michigan DEQ, CORA expressed its concern that the proposed rules could result in negative impacts to Michigan waters and made recommendations to shore up weak or non-existent language to the rules. Further, as the proposed rules stand, there is no pre-application

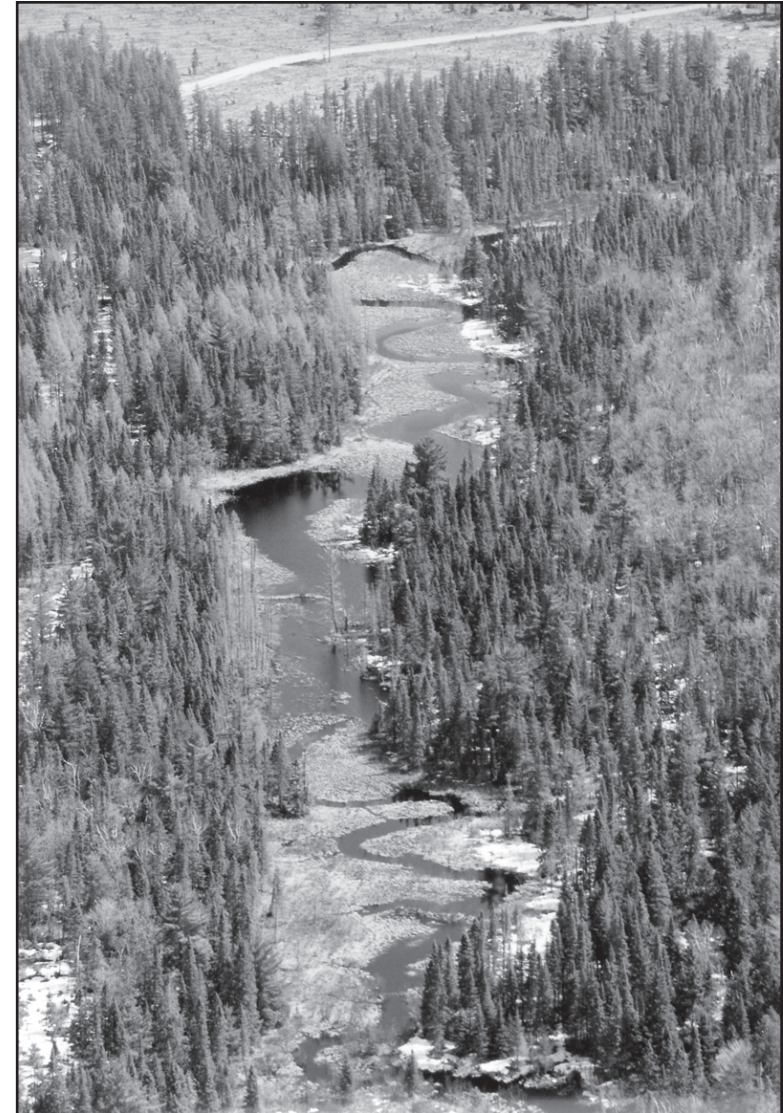


Photo courtesy Chauncey Moran/ www.yellowdogwatershed.org

The Yellow Dog Plains and River, site of a proposed sulfide mine, is pristine wilderness and home to the last native Michigan population of coaster brook trout.

process in place that would provide MDEQ staff with adequate time and resources for
See "Rulemaking," page 3

Great Lakes restoration is everyone's responsibility

By Jennifer Dale

Readers will have seen plenty of commentary in the media about the federal government's failure to fund Great Lakes Regional Collaboration's (GLRC) plan to protect and restore the Great Lakes.

Our Great Lakes encompass 20 percent all the fresh surface water in the world — and 95 percent of this nation's fresh surface water. We all have a responsibility to protect and restore this mighty resource. The GLRC—formed by presidential order and open to all citizens — spent the past year coming up with a tough plan to do just that. Citizens, tribal, state and federal agencies, environmental organizations, and industry all came together to work out an attainable plan. Unfortunately, for reasons of its own the Bush Administration does not seem interested in following through.

At the December Summit II in Chicago, the GLRC strategy plan to save the Great Lakes was unveiled. The plan

called for \$300 million in funding next year to kick-start the clean-up process. Considering that the small industry of commercial fishing pulls in about that much in a single year makes it seem a small investment in the billions of lives great and small that the Great Lakes supports even in its crippled state.

The \$20 billion price tag doesn't seem all that high once put in perspective — this is the total multi-year, multi-source investment we will all make to get the job done. The fact that just the single industry of recreational boating pulls in twice that amount in one year — \$40 billion — makes the Administration seem a little penny-wise and pound-foolish. Perhaps one of the Administration's reasons for backing off on its commitment is the tragedy of New Orleans. The enormous cost in lives, land, culture and economy, not to mention the clean-up costs, may have dried up monies for the next year. However, had Congress bothered to fund restoration of the New Orleans levees, a great deal of the loss

may have been prevented. The investment was a large one, yes, but just a drop in the bucket compared to the loss.

Short-term investment for long-term yield just makes common sense. Let's not allow this to happen to the Great Lakes. The effects of aquatic invaders, mercury pollution from coal-fired power plants, habitat destruction and water quality degradation from non-sustainable land use — all these things and more are already making themselves felt in our lands, our hearts and our pocket-books. We can prevent the inevitable consequences from our past and present actions by making a commitment now.

If each and every one of us can make that commitment, by example and by advocacy, the task can be accomplished. As Little Traverse Bay Bands of Odawa Indians Tribal Chairman Frank Ettawageshik remarked at the Summit II ceremony, our work on the strategy to restore and protect the Great Lakes has barely begun — *an act of will is required.*

New species of Superior's slime discovered

ST. PAUL, Minn. — Scientists have recently discovered a new species of algae native to Lake Superior. Science Museum of Minnesota researcher Dr. Mark Edlund and his colleagues, Dr. Rebecca Bixby of the University of Georgia and Dr. Gene Stoermer of the University of Michigan, unveiled their discovery in the November issue of *Diatom Research*.

Growing in shallow water on the rocks is a brownish slime called, "periphyton." In this community of mostly microscopic organisms is a new species of diatom, *Hannaea superioensis*.

Diatoms are a group of microscopic algae that live as single cells or in small colonies. They are found in nearly every body of water — oceans, lakes, rivers, bogs, even moist

soil.

Diatoms are widely used in research. Since each species responds differently to changing environmental conditions and pollution, they are widely used as indicators of water quality.

Because of their glass cell walls, diatoms are easily preserved in the fossil record. Studies of sediment from the bottom of lakes allows scientists to reconstruct the history of a lake — how the lake has changed over time, how it has responded to land use, pollution, development, climate change, or restoration efforts.

Fossil deposits of diatoms, called diatomaceous earth, are used in many industrial, filtering, and pesticide applications. Mined from large deposits in California and Nevada, diatomaceous earth is used in filters for beer, swimming pools,

even french fry oil — the tiny holes in the diatom shells capture impurities. A gray powder of fossil diatoms is sold as an organic pesticide for gardeners; the diatoms are tiny glass fragments, which are ingested or inhaled by garden pests.

Edlund, an associate scientist at the Science Museum of Minnesota's St. Croix Watershed Research Station in Marine on St. Croix, first collected this new species of diatom in 1992 from the Coast Guard breakwall by Artist Point in Grand Marais, Minn.

He noticed that a long boomerang-shaped diatom that grows in pincushion-like colonies was common in the collection. Bixby, Edlund, and Stoermer studied the collection using light and electron microscopes and compared the structure of the Lake Superior form to all other species of

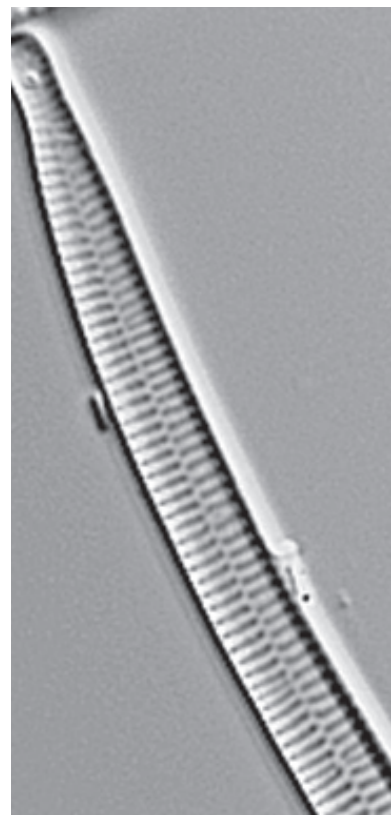
Hannaea. They determined that it was a new species when it didn't match with any other species known to science. That Artist Point collection now serves as the "type" for *Hannaea superioensis* — any future studies that report this diatom will always be compared to the type collection.

Hannaea superioensis is particularly noteworthy because it is endemic to Lake Superior; that is, it is not an exotic or invasive species. Edlund reports that healthy populations of *Hannaea superioensis* have been present around Lake Superior since collections began in the 1960s, but also warns that endemic species are often the most vulnerable to pollution, climate change, and human impact.

"We long ago learned our lesson in the Great Lakes of how vulnerable endemic species are," Edlund said.

The blue pike in Lake Erie, the deepwater and shortnose ciscoes in Lakes Michigan and Huron, and even a diatom, *Cyclotella americana*, have gone extinct in the Great Lakes from overfishing, introduction of exotic species, and pollution."

"Many have traveled to the North Shore to relax and enjoy



Slide courtesy Science Museum of Minnesota

NEW SPECIES: *Hannaea superioensis* — In an environment in which aquatic invaders and extinction of native species are a main concern, the discovery of a new species is refreshing.

the beauty of Lake Superior, but now there's something even more special about Grand Marais," Edlund said. "The harbor is the type locality of its own species of diatom!"

CORA UPDATES GLRC amends fishing regulations

SAULT STE. MARIE, Mich. — On Dec. 1, 2005, the Chippewa Ottawa Resource Authority (CORA) Great Lakes Resources Committee (GLRC) took action to amend the "CORA Commercial, Subsistence, and Recreational Fishing Regulations for the 1836 Treaty Ceded Waters of Lakes Superior, Huron and Michigan."

The required 30-day notice was given and there were no contests.

An updated set of regulations can be viewed

and downloaded from www.1836cora.org.

Those with any questions can contact Beverly Aikens or Jane TenEyck at 906-632-0043.

THE NEW LANGUAGE—

The amendments, in Section III, IX and XXVIII of the regulations, are as follows:

Section III. Definitions, a new subsection (cc) will be added and will read:

(cc) Active fishing boat" means a boat which is used for fishing at least once in any 14-day period (weather permitting) and which is observed at an access site either unloading fish or leaving the site to engage in fishing.

Section IX. Gear Restrictions, changes in subsection (c)(4) and will read (changes in italics):

(4) All trap nets used for fishing from *September 1* through December 31 within ten (10) feet of the surface of the water shall have a staff buoy on the pot and at the terminating end of the lead, with at least four (4) feet exposed above the surface of the water with a red or orange flag no less than twelve (12) inches by twelve (12) inches bearing the license number of the fisher affixed to the top of the staff. Each net shall have placed at the king anchor and at the end of the wings a red or orange float not less than one (1) gallon in size, or a red or orange PVC float that is at least six (6) inches by fourteen

(14) inches in size. Each trap net lead shall have attached along the top edge of the net fluorescent orange floats at least six (6) inches by fourteen (14) inches in size, which are evenly spaced along the length of the lead every 300 feet or less; *provided, trap net fishers may request from their Tribe an exemption from this requirement for nets located in areas of strong current.*

Section IX. Gear Restrictions, additional sentence added to subsection (1) to read (addition in italics):

(1) *No tribal fisher shall have unattended nets in 1836 Treaty waters.*

Unattended and abandoned nets may be seized by an enforcement officer and forfeited; provided, that if the nets have been reported to the appropriate Tribe as vandalized or lost prior to seizure, the fisher shall be provided a reasonable opportunity to retrieve the nets.

Section XXVIII. Use of Access Sites, two new subsections added (b)(9) and (b)(10) to read:

(9) Only active fishing boats may be moored at an access site from April 1 to December 31 of each year; provided that such requirement shall not apply during the closed season for whitefish.

(10) Unless specified otherwise in the access site permit, no boat shall be left on the beach of the access site.

Aikens gets promotion



CORA File Photo

Congratulations to 12-year CORA veteran Beverly Aikens, who was recently promoted to CORA Assistant Executive Director.

Office Dates

CORA 2006 Holidays — In 2006, the Chippewa Ottawa Resource Authority (CORA) office will be closed on the following days:

April 14	September 22	December 25
May 29	November 10	December 26
July 4	November 23	January 1, '07
September 4	November 24	January 2, '07

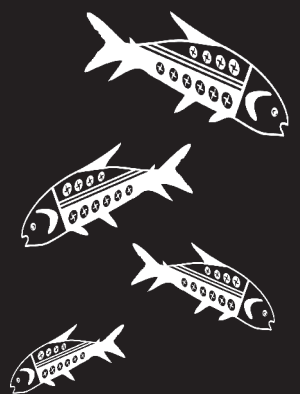
BIA 2006 Holidays —The Bureau of Indian Affairs (BIA) offices will be closed during 2006 on the following dates:

January 16	July 4	November 10
February 20	September 4	November 23
May 29	October 9	December 25

PLEASE MARK YOUR CALENDARS ACCORDINGLY. To place important dates in this FAQ box, please contact Jennifer Dale at 906-632-0043 or jmdale@chippewaottawa.org.

Deadline

The next deadline for the CORA newsletter "Preserving the Resource" (formerly "Tribal Fishing") is Monday, March 3. Call or write Jennifer Dale at the CORA Public Information & Education Program 906-632-0043, or jmdale@chippewaottawa.org.



Rulemaking –

From Page 1, application reviews, as well as a process for public notice.

In its letter, CORA made recommendations for detailed definitions that should be included, along with clear and adequate language for the protection of sensitive habitat; cultural, historical and archeological resources; and groundwater and surface water. On the matter of reactive waste storage, CORA backed up proposed standards called for by GLIFWC. CORA also endorsed GLIFWC's request to modify language for the violation of a mine permit, replacing the current draft with much stronger and more specific language.

Like CORA and GLIFWC, KBIC is concerned about weak language in the proposed rules that do not assure protection of the region's many resources, as expressed in the release.

LaFerner's statement made it plain the KBIC feels that damage to the environment from sulfide mining is inevitable.

"It is a fundamental fact that whensulfide mining occurs in areas where water is abundant, discharge of acid mine drainage into the adjacent water resources is the end result," she said at the public hearing.

"This area is the homeland of the members of the Community and the treaties entered into by our ancestors with the United States of America preserved for our members a homeland with the right to hunt, fish and gather in this area — rights which we are determined to preserve and protect for at least the next seven generations," she said.

On the DEQ website, interested parties can keep abreast of the proposed rules' status by navigating to <http://www.state.mi.us/orr/emi/rules.asp?type=dept&id=EQ> and scrolling down to "2005-001 EQ Part 632, Nonferrous Metallic Mineral Mining." Or, to obtain a copy of the proposed rules, contact Susan Maul of the DEQ at 517-241-1515.

BPAC collects signatures

By Mike Ripley, BPAC Chair, Inter Tribal Fisheries and Assessment Program

Prompted by reports of sewage washing up on Sugar Island and other areas of the river, the Binational Public Advisory Council (BPAC) for the St. Marys River Remedial Action Plan has been circulating a petition to the governments of Canada and Ontario requesting them to make good on promises to address remaining contaminated sediments. Recent investigations indicate that plenty of contaminated sediments still exist on the bottom of the St. Marys River and periodically make their way to the surface to cause problems again.

Pollution problems in the St. Marys River, which is listed as one of 47 Great Lakes Areas of Concern by the International Joint Commission, were first reported in a document published way back in 1992. The second report, which was supposed to list the actions needed to address those pollution problems was not published until 10 years later in 2002 and was then found to be incomplete because it did not address clean up of the remaining contaminated sediments.

Canada and Ontario have the bulk of responsibility to clean up the river under an agreement with the State of Michigan and the U.S. Environmental Protection Agency.

Plans are in the works to dredge contaminated sediments this summer from the Algoma Steel slip which contains layers of pollution released in past years before the steel plant installed pollution control measures. Dredging of this area will help to clean up one pocket of contamination in the upper river, however, these efforts will not address the layers of sewage

below the outfall of the East End Sewage Treatment Plant nor will it address numerous other areas of contamination remaining such as the Belleview Park Marina and the north shore of Lake George.

The full text of the petition reads as follows:

We, the citizens of the St. Marys River Area of Concern, petition the Governments of Canada and Ontario to promptly complete a comprehensive plan to adequately identify and remediate contaminated sediments remaining in the St. Marys River, in cooperation with the Governments of the United States and Michigan, and that the plan be successfully executed in a timely manner. Further, the plan should especially focus on the removal or remediation of contaminated sediments related to the City of Sault Ste. Marie, Ontario's East End Sewage Treatment Plant which continue to threaten the health of residents living downstream of that area.

The St. Marys River BPAC is composed of stakeholders from both sides of the river representing local agencies, American Indian tribes, municipalities, universities, industry and citizens concerned about the river ecosystem and health of its residents. BPAC would especially like to thank the Sault Ste. Marie Tribe of Chippewa Indians for collecting signatures and all the people who signed the petitions in our community on both sides of the border. Efforts to collect more signatures will continue with a public information session being planned in Sault, Canada for some time in February.

For more information on BPAC and the St. Marys River AOC see: <http://www.epa.gov/glnpo/aoc/stmarys.html>; <http://www.lssu.edu/bpac/>

Location DOES Matter

By Mike Ripley, Environmental Coordinator, Inter-Tribal Fisheries & Assessment Program

Recent articles by the Chicago Tribune newspaper with titles such as "The Mercury Menace" and "Toxic Risk on your Plate" have highlighted mercury levels in commercial fish sold in Chicago area supermarkets. The articles expose some important flaws and inconsistencies in the way the U.S. Food and Drug Administration (FDA) regulates contaminants in seafood and especially in canned tuna, which was found to be relatively high in mercury concentrations.

The journalists responsible for the investigation obviously spent a lot of time on the articles and even collected fish from markets to have them tested for mercury. Unfortunately, they then resorted to scary headlines and the fear factor to sell the articles.

People want to have confidence in the food they eat – that's the job of the government agencies that regulate the safety of food. People also want to know when the government is failing to protect its citizens – that's the job of journalism. What people don't need is headline after headline about risks to our safety that are blown out of proportion. We also don't need incorrect information.

In particular, the articles fail to communicate that not all fish contain the same levels of mercury

and that some fish, such as whitefish, are much lower in mercury than tuna and many other commercial fish. When questioned about the risk of eating the fish you catch, the journalists answered, "The risk is generally the same because it's the size, diet and age of the fish that determines the amount of mercury contamination, not the source of the fish." In fact, location does matter and so does the type of fish in question.

The Inter-Tribal Fisheries and Assessment Program has been testing tribal commercial fish harvest for mercury in the upper Great Lakes since 1991. Our tests have consistently shown mercury levels in whitefish well below not only the FDA's trigger level of 1 ppm but also below the stricter level set by the State of Michigan of 0.5 ppm.

ITFAP and CORA are also in the process of putting that information into an easy-to-understand brochure that will let people know exactly what kinds of local fish are lower in contaminants than others. In this way, we will communicate to people in our region that not all fish contain risky levels of mercury and we can all have the healthy benefits of eating fish without being afraid.

The Chicago Tribune's mercury investigation fails the public with scary headlines and inaccuracies

CORA: USFWS must list Black Carp injurious species

SAULT STE. MARIE — Chippewa Ottawa Resource Authority (CORA) has urged the US Fish and Wildlife Service to list the black carp as an injurious species under the Lacey Act.

Asian Carp expansion into the Chicago Sanitary and Ship Canal has caused measures to be taken at great public expense to keep the fish from spreading to the Great Lakes. Expanding the Lacey Act list to include these carp would enhance that effort by preventing the interstate shipment of live fish in the Great Lakes watershed.

CORA supports the strongest federal action taken to control the introduction and spread of invasive aquatic species. "Rapid and decisive action should be taken immediately," wrote CORA Executive Director Jane TenEyck in a Dec. 9 letter.

CORA also supports the addition of all Asian carp — bighead, grass carp and silver carp — to the list of injurious species. "There is a need for regulatory action to eliminate interstate shipment of live Asian carp. Although some carp species have expanded their range across much of the Mississippi River Basin, they still do not occur in most of North America and every effort should be made to limit their spread," TenEyck wrote.

The USFWS first proposed the Black Carp as an Injurious Wildlife Species in 2002, as the result of a petition, and public comments were taken until the end of September 2002.

This listing would have the effect of prohibiting the importation of any live fish or viable egg of the black carp into the United States. "As proposed, live black carp or viable eggs could be imported only by permit for scientific, medical, educational, or zoological purposes, or without a permit by Federal agencies solely for their own use; permits would also be required for the interstate transportation of live black carp or viable eggs currently held in the United States for scientific, medical, educational, or zoological purposes. The proposal would prohibit interstate transportation of live black carp or viable eggs, currently held in the United States, for any other purpose."

In June 2003, the Service reopened the comment period until August. Two years later, in August 2005, the Service announced a comment

period for the draft environmental assessment and draft economic analysis for the proposed rule, and reopened the comment period on the proposed rule through October, later extending the comment period to December 16.

"Because of requests received from the public, we are hereby extending the comment period until December 16, 2005. As stated in the August 30, 2005, Federal Register document, we are particularly interested in data and comments on alternatively listing the diploid (fertile) form only."

TenEyck expressed CORA's concern about the length of time the USFWS is taking to list the black carp. "We feel that this case illustrates the ineffectiveness of the Lacey Act in its current form," TenEyck wrote. "It is obvious that delays in the listing of black carp, in particular, have come from political pressure from certain industries and this is unacceptable, especially when so many other industries, livelihoods and taxpayer dollars are at risk."



THE BLACK CARP is native to China, Eastern Russia, and Vietnam. A freshwater fish, it inhabits lakes and large, fast-moving rivers. Black carp can grow 3 to 6 feet and may weigh up to 150 lbs. They only eat mussels and snails and are potential hosts for a variety of parasites. This carp is one of several species of Asian Carp headed for the Great Lakes via the Mississippi unless stopped now. (Source: Michigan SeaGrant)

CRANBERRIES ~ MASHKIIGIMINAG

Cranberries have been used by the Anishinabe for millenia as a highly nutritious food and effective medicine. Cranberries are fat-free, low in calories and sodium, high in fiber and potassium. They are loaded with Vitamin C and an antioxidant called "proanthocyanidins," which gives the cranberry its rich coloring. The berries can be used to make pemmican, as a dye, and as a wound dressing. Now it is a very popular

food that is also being studied for its anti-bacterial, anti-cancer properties. (See <<http://www.umm.edu/altmed/>>; and Caries Research January 2006.) The following article was written by Jimmy Schmidt for the Detroit News in November 2005 and is used here with permission. Schmidt is chef and owner of the Rattlesnake in Detroit and is his Salmon ever Slammin!

Broiled salmon with Cranberry and Wild Mushroom Sauce



Today's Lesson: Cranberries are a tart, rich Autumn flavor treat. Today we will make them into a savory sauce for salmon or, if you like, your Thanksgiving feast.

Where do cranberries come from?

The American Indians of the Northeast were the first to enjoy the flavorful bounty of cranberries. They made a concoction called "pemmican," which was composed of crushed cranberries, dried meat and melted animal fat. This combination would last indefinitely and was the equiva-

lent of what we would consider today as a typical Army ration.

Because cranberries were able to keep indefinitely and traveled well, they became the very first American fruit to be commercially shipped to England and from there moved onto the European Continent. Their unusual flavor was well received by the Germans but never gained popularity in France.

What exactly are cranberries?

The authentic cranberry is the American cranberry (*Vaccinium macrocarpon*). It is the biggest of cranberries (typically one-half inch in diameter) and is the only variety cultivated in large enough quantity to be shipped commercially. Most of the other varieties that are gathered are considered "wild" cranberries may not be true cranberries.

How do cranberries grow?

Cranberries are a creeping evergreen vine requiring a low, damp, acid peat soil. During the spring and summer months these cranberry patches are commonly called emerald green. In Autumn they turn crimson in color from

the bright red fruit. The farmers flood the patches into bogs to both protect the cranberries from frost prior to harvest as well as to loosen the berries which float to the top where they can be easily "raked" to collect.

Advantages: Cranberries are considered a relatively good source of vitamin C.

Selecting Your Cranberries:

Harvest time for the freshest of the berries is September to December. Look for cranberries that are red, plump, hard and shiny. Avoid berries that are soft, bruised or exposed to excessive moisture which will, over time, produce rotten fruit. Cranberries can be kept refrigerated for up to one week or frozen up to two months.

Try Your Technique:

Try Broiled Wild Salmon with Cranberry & Wild Mushroom Sauce for a meal or save the sauce for your Thanksgiving feast.

Broiled Salmon with Cranberry & Wild Mushroom Sauce

Makes 4 servings of about 12 grams of carbohydrates; 21 grams of protein & 8 grams of fiber each; Prep Time about 30 minutes

— Cook time about 12 minutes

2 cups fresh cranberries (C=26g)(P=0g)(F=26g)*

4 tablespoons Splenda (C=0g)

1 cup big dry Zinfandel red wine (C=8g)

4 tablespoons unsalted butter (C=0g)

2 tablespoons finely minced fresh ginger root, peeled first (C=2g)

1 pound chanterelles or other wild mushrooms (C=10g)(P=2g)(F=4g)

Sea salt (C=0g)

Freshly ground black pepper (C=.4g)

2 tablespoon fresh sage leaves, cut into julienne (C=.4g)

4 fillets of wild salmon, preferably with skin but bones and connective tissue removed, about 6 ounces each (C=0g)(P=120g)

1/4 cup snipped fresh chives (C=.4g)

Preheat the broiler to 425 degrees F.

In a medium to large acid-resistant pot combine the cranberries, Splenda and red wine. Bring to a simmer over medium high heat, cooking until the berries are tender and the liquid is

reduced to coat, about 30 minutes. Remove from the heat.

In a large non-stick skillet heat 2 tablespoons of the butter over medium heat. Add the ginger, cooking until opaque, about 4 minutes. Turn up the heat to medium high and add the mushrooms, cooking until golden, about 10 minutes. Add the cooked cranberries and half of the sage, returning to a brief simmer. Add the remaining butter until just combined. Season generously with salt and pepper. Remove from heat and keep warm.

Meanwhile, place the salmon skin-side down on a oiled non-stick baking sheet pan. Season the salmon generously with the coarse salt and pepper. Place the salmon under the broiler cooking until your desired degree of doneness, about 8 minutes for medium depending on the thickness of your fillets. Remove from the broiler.

To Serve: Position the salmon fillets in the center of warm serving plates. Spoon the cranberry and mushroom sauce over. Sprinkle with the remaining sage and chives. Serve immediately.

* Cooking Note I: (C=0g)(P=0g)(F=0g) indicates the total carbohydrates, total protein & total fiber in grams for the ingredient listed.

© Jimmy Schmidt
- Rattlesnake

THE MOON IN WINTER

Gchi-Manidoo-Giizis

The Anishinabeg traditional calendar has 13 months, or moons. Each month is named for something of significance during that time, so it makes sense that month names are regional.

Around here, January is known as Big Spirit Moon, "Gchi Manidoo Giizis," and might have variations such as Spirit Moon or Big Moon. January is also known as "Start of Winter Moon (Maajii-bibooni-giizis)," and "New Winter Moon (Oshki-bibooni-giizis)." In some further regions, it is called Wolf Moon or Cold Moon. Winter gets serious at this time of year and people were at home together a lot.

It was in winter that legends and stories were passed down for entertainment and teaching. People made and repaired things, and generally depended on ice fishing for fresh food.

When nights are long, people see a lot of the moon. December is often called Little



Big Spirit Moon

Spirit Moon. Some people think that is because December was considered a leap month in the old calendar.

Winter and the north and nighttime are all associated with the color white and with Elders. It is the mental and intellectual part of our health, and sweet-grass is the scared medicine associated with this part of the medicine wheel. It is a time of personal freedom and self-determination, action, anger, morals, decision and wisdom.

BOAT SALES



42-foot Gill Net Tug

FOR SALE — 42-foot Gill Net Tug Niibing Nimnido (formerly the Francis Clark). This steel tug was constructed in the 1950s, but has been well maintained and is very clean. The vessel is powered by a 630 Caterpillar diesel engine and has a 30-inch lifter. It is currently docked at the Arthur Duhamel Marina at Peshawbestown, Mich. Contact Don Chippewa or Rose Weese at 231-883-2943 for more information.

36-foot Steel Trap Net Boat

FOR SALE — 1980 36-foot, Steel Trap Net Boat, 115HP Perkins, 600 Hours on Motor, 4-axle Boat Trailer, Excellent Shape, \$40,000 Firm. Call Tim, 906-248-2150.

39-foot Gill Net Tug



For Sale — Gill Net Tug, 39-feet. \$15,000. For information, call 231-627-6116.