

Conservation News *(Continued from Page 4)*

We need your help in pushing back against this continuous effort to reduce owl habitat. For more background information for writing your comments, check National Audubon's website, www.audubon.org.

* Energy Northwest's Proposed Coal-fueled Power Plant in Kalama

WHAS members attended the hearing on June 6 in Kalama on the Draft Environmental Impact Statement for the Pacific Mountain Energy Center. Confused by an earlier statement by Energy Northwest that the consortium was reconsidering the proposed plant, only thirty people attended and three people testified. WHAS sent in comments, written by Darrel Whipple. New in that DEIS was official information that the proposed plant *by itself* will increase CO2 emissions in the state of Washington by 7%! WHAS's position is that this plant should not be built until there is scientific proof that sequestration of the CO2 will be a good long-term solution. However, it appears now that this proposal is going forward. Sometime at the end of June or beginning of July Energy Northwest will file a report on its plans for sequestering the CO2 emissions. Stay tuned to the WHAS website www.willapahillsaudubon.org so you can write comments on that report...

*Proposed Mine at Mt. St. Helens

In early May WHAS sent comments to the BLM on its preliminary decision to grant a lease to Idaho General Mines, Inc., for land on the northeast flank of Mt. St. Helens to allow a permit for mineral exploration. WHAS was the catalyst for a 12-state Audubon alert sent by NAS. As a result of these efforts and those of many other organizations, the BLM received thousands of comments in opposition to the mine, including those of Senators Cantwell and Murray. **Thanks to all of you who sent postcards, letters, and emails.** We will need to send a new round of comments in late August or early September on IGMI's permit request, so be alert for news on this....

Salad Recipes from the Annual Meeting

By Margaret Green

Rice Salad Vinaigrette

From Anna Thomas' *Vegetarian Epicure Book Two*.
Serves 4 to 6.

Cook in a minimum of salted water until they are barely tender and drain immediately:

1/3 cup finely diced carrots
_ cup green beans, cut in _ inch bits

Combine the above and the following in a large bowl and toss together:

_ cup diced celery
_ cup diced green bell pepper
_ cup chopped sharp red onion
3 tablespoons minced fresh parsley
2 _ cups cooked rice, warm or cold

Combine the following and whisk until smooth:

4 tablespoons grated Parmesan cheese
4 tablespoons olive oil
3 tablespoons white wine vinegar

Pour the dressing over the salad, toss until everything is thoroughly combined, and put in the refrigerator to chill for several hours.

Note: I "dress up" the salad by using half grated Romano cheese, placing it on a bed of lettuce, and by garnishing with marinated artichoke hearts, olives, tomatoes, red pepper slices, parsley, etc. Warm rice will make a smoother salad and cold rice one with more texture of rice grains.

"WHAS Banquet Potato Salad"

Alias "Provencal Salad" from Austin De Croze of Les Plats Regionaux de France!

Serves 4

6 small tomatoes quartered and seeded, or a couple handfuls of grape or small cherry tomatoes halved.
6 small new potatoes, boiled, peeled (I don't peel) and thinly sliced
2-3 (or to taste) small sweet onions thinly sliced
_ garlic clove, minced
1 sprig fennel, finely chopped (free plants available from M Green 360-575-9238)
_ cup ripe Mediterranean(kalamata) olives (pitted are best)

Put all of the above into a large bowl, then toss with caper sauce and chill. This gets better the longer it sits.

Caper Sauce:

2 Tbsp. capers, rinsed, drained, and crushed
3 or 4 anchovies, soaked in water, drained and crushed (optional)
3-4 Tbsp. Fresh lemon juice
_ cup good olive oil
Whisk all together, adding the olive oil last.