

APRIL 2022

NATIVE AMERICAN INDIAN CENTER NEWSLETTER



Mission

Our NAIC Vision is to create a community of students, educators, families and Native Community leaders that come together to prepare our Native students to lead our urban native communities and beyond while preserving their unique sovereign cultural identities.

Vision

Our NAIC Mission is to promote cultural awareness and acceptance by supporting the continuous use of traditional knowledge and language, to build a community that fosters long lasting relationships, and to prepare students with the knowledge skills and behaviors needed to be successful on their journey to college and career.

SUSD Native American Indian Center NAIC

Edison High School
100 W. Dr. Martin Luther King Jr. Blvd
Portable 105, Stockton, CA 95206
(209) 933-7425, Ext. 8083 .
Website: [Native American Indian Center](#)
Facebook: [@StocktonNativeCenter](#)

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Destiny Rivas
NAIC COORDINATOR

Sabrina Flores
NAIC CULTURAL ASSIST



NATIVE AMERICAN INDIAN CENTER

DRIVE - THRU SPRING GATHERING

April 21, 2022

5:15 pm - 6:15 pm

1421 S. Center St. Parking Lot
Stockton, CA 95206

MUSIC, FOOD, PLANTS. AND GIVEAWAYS

Register at

<https://forms.gle/k4F838ixqJPJvJg49>

If you have any questions please call (209) 933-7425
x8073 or email drivas@stocktonusd.net



NATIVE AMERICAN INDIAN CENTER

NATIVE GRADUATION

JOIN US IN CELEBRATING OUR GRADUATES

MAY 6TH 2022

5:30PM -7PM

CEREMONY STARTS AT 6PM

HOOVER AUDITORIUM

2900 KIRK AVE STOCKTON CA 95204

Parents and Family Members are all encouraged to attend. All Students will receive a certificate and a ceremonial gift. There will be photo opportunities and light refreshments. Please Join Us. If you have trouble registering or if you have questions please call (209)933-7425 ext. 8083



INTRODUCTION TO

ME-WUK LANGUAGE CLASS



1

keng:e'



Mi' we':lu:ɬakmu.
thank you



Classes Start Wednesday
April 13 & 20th & 27th
430 pm - 5:45 pm

[RSVP Here](#)

[Zoom Info](#)

[Click Here](#) to Join

Meeting ID: 848 7274 2404

Pass Code: 556577

Miw'üy:at:ik 'uchu:p.
Our people are living

Native American College Information



American Indian Retention & Recruitment presents:

TRANSITION TO HIGHER EDUCATION

LIVE STREAMING

Please join us as we kick off a discussion about higher education after high school. Native UC Davis students Travis Haskin and Esmerelda Diaz will be discussing the transitional process of higher education from a student perspective.

\$15 GIFT CARD RAFFLES



Travis Haskin
AIRR Student Director
Tribal Affiliation: Karuk



Esmerelda Diaz
AIRR Recruitment Coordinator
Tribal Affiliation: Nahua

MONDAY, APRIL 18, 4:30-5:30PM
ZOOM IN VIA: tinyurl.com/airrucd

NATIVE RECIPE

Food for the Soul

Wild Rice Sauté With Sweet Potato

- Cook the wild rice according to the package directions. This will take about an hour.
- While the rice cooks, heat a small skillet over medium-high heat until hot. Add the garlic cloves and cook until they start to blacken. Toss and lightly blacken on all sides. remove from heat and place into a small bowl to cool. Once the garlic cloves are cooled, finely chop them.
- Heat a medium- to large-sized pan. Add the olive oil and add the onions and sauté, stirring for 4 minutes to prevent burning. Add the blackened garlic and sauté for 2 more minutes, stirring constantly to prevent burning.
- Add the mushrooms and cook, stirring, for 4 to 6 minutes. Add the dried cherries or cranberries and stir. Cook for another few minutes and then add the corn kernels. Stir and cook for an additional 1 to 2 minutes. Add the cooked rice, salt, and pepper. Stir for two minutes more, until completely hot.
- Ed. Note: I used about 1 1/4 teaspoons of salt.
- Remove from heat, garnish with fresh sliced scallions, and serve immediately.
- This wild rice sauté can be served on its own, or over a roasted, halved sweet potatoes that have been drizzled with a mixture of 1 cup maple syrup, juice of 1 lime, and 2 teaspoons mild to medium chili powder.



Ingredients

- 2 tablespoons olive oil
- 1 medium yellow onion, diced
- 8 cloves garlic, peeled
- 2 cups white mushrooms, cleaned and sliced (about 10 ounces)
- 2 cups brown cremini mushrooms, cleaned and sliced
- 1/2 cup dried tart cherries or dried cranberries
- 1/2 cup fresh or frozen corn kernels
- 2 cups cooked wild rice (from about 3/4 cups dried)
- salt and pepper, to taste
- 4 tablespoons fresh green scallions, finely sliced (about 3 to 4 scallions)
- Roasted sweet potatoes, to serve (optional)



Firekeepers Daughter

BY ANGELINE BOULLEY

Eighteen-year-old Daunis Fontaine has never quite fit in, both in her hometown and on the nearby Ojibwe reservation. She dreams of a fresh start at college, but when family tragedy strikes, Daunis puts her future on hold to look after her fragile mother. The only bright spot is meeting Jamie, the charming new recruit on her brother Levi's hockey team.



Yet even as Daunis falls for Jamie, she senses the dashing hockey star is hiding something. Everything comes to light when Daunis witnesses a shocking murder, thrusting her into an FBI investigation of a lethal new drug.

Reluctantly, Daunis agrees to go undercover, drawing on her knowledge of chemistry and Ojibwe traditional medicine to track down the source. But the search for truth is more complicated than Daunis imagined, exposing secrets and old scars. At the same time, she grows concerned with an investigation that seems more focused on punishing the offenders than protecting the victims.

Now, as the deceptions—and deaths—keep growing, Daunis must learn what it means to be a strong Anishinaabe kwe (Ojibwe woman) and how far she'll go for her community, even if it tears apart the only world she's ever known.

“Wisdom is not bestowed. In its raw state, it is the heartbreak of knowing things you wish you didn't.”

For translations along with audio to practice the empowering phrases from the book. You will also find full translations of the two prayers that represent the two sides of Daunis' ancestry.

Included is a list of some of the most important Ojibwe words and phrases Angeline Boulley includes in the book.

<https://ojibwe.net/firekeepers-daughter/>

EARTH DAY

Stockton and San Joaquin County celebrates its

33rd Earth Day Festival Sunday, April 24, 2022

11 a.m. to 4 p.m. Victory Park behind Haggin Museum

For Our Earth

DO THIS

NOT THAT

"March for Science" at 2:00 pm

For more information
visit our website at www.earthdaystockton.com
or email us at stocktonearthday@gmail.com.

FREE!

FAMILY
EVENT

Great
Entertainment
starting at
11 a.m.

café coop

HATCH



CITY OF STOCKTON
PUBLIC WORKS



The Environmental Justice Coalition for Water
Water Justice for All



SAWS
STOCKTON AREA
WATER SUPPLIERS

SUSD
Stockton Unified School District
Since 1852



PEACE & JUSTICE NETWORK
of San Joaquin County



SAN JOAQUIN COUNTY
OFFICE OF EDUCATION

SAN JOAQUIN
URBAN NATIVE COUNCIL

NATIVE AMERICAN GRADUATION

May 6th

5:30 pm-7 pm

Ceremony Starts at 6 pm

Hoover Auditorium

2900 Kirk Ave Stockton CA 95204

More Info :

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