

February

Native American Indian Center NEWSLETTER



2022





NAIC Student Enrollment

A 506 Student Enrollment Form in 3 easy steps:

- ❖ Child's Basic Information
- ❖ Tribal Name & Roll Number/CIB
 - ❖ Parent or Guardian Signature

A crucial component to our program is ensuring every pupil completes a Student Enrollment Form. Every student needs to complete a form in order to be enrolled in the program. The program currently is missing more than 80 percent of these forms. This creates a problem, as the number of forms determines the amount of funding we receive. More completed forms means we can offer additional services and bring back traditional tutoring, field trips and much more. The forms are available on our website.

CLICK HERE TO FILL OUT THE FORM

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.

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. 8069

Hours: 8:00 a.m.-2:30 p.m.

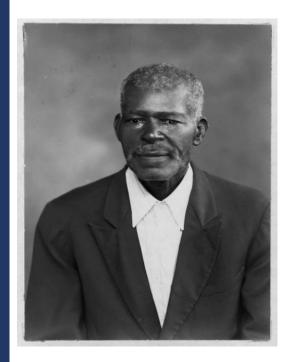
Website: Native American Indian Center

Facebook: @StocktonNativeCenter

Black History Month

A Shared History

The relevance of Native America to Black History can be seen in the shared kinship created from shared lived experiences with slavery and citizenship within sovereign Native American nations.



Portrait of Spence Johnson, taken 1936–38 as part of the WPA Slave Narrative project. Library of Congress

Spence Johnson - It is important to remember that enslaved Africans and enslaved Native Americans remembered their lived experiences and how it impacted their families. Mr. Spence Johnson recalled his experiences of slavery. In 1937, he told the following to Works Progress Association (WPA) field worker Miss Ada Davis:

"... Stealers done stole me and my mammy out'n de Choctaw Nation, up in de Indian Territory, when I was 'bout three years old...Down in Louisiana, us was put on what dey call de block and sol' to de highes' bidder. My mammy and her three chillum brung \$3,000 flat. De step chillum was sol' to somebody else, but us was bought by Marse Riley Surratt...Mammy cooked for 'em. When Marse Riley bought her, she couldn' speak nothin' but de Choctaw words. I was a baby when us lef' de Choctaw country. My sister looked like a full-blooded Choctaw Indian and she could pass for a real full-blooded Indian. Mammy's folks was all Choctaw Indians. Her sister was Polly Hogan and Sookey Hogan, and she had a brudder, Helen Tubby. Dey was all known in de Territory in de ole days...I mus' of been born 1859, up in de Territory...We never go anywhere. Mammy always and 'fraid of bein' stole again (Minges 2004: 159-160)."

Monica Rickert-Bolter is a Chicago-based visual artist, copyeditor, and journalist. She is Potawatomi, African American, and German. Her artwork combines traditional techniques with digital coloring to create expressive characters and tell their diverse stories. Passionate about storytelling through art and writing, she advocates for cultural representation in any project she undertakes. Rickert-Bolter has been writing for online publications related to Native American issues and tribally-owned businesses, under the pen name "Whitepigeon," her family name. Recently, she finished illustrating and designing the children book The *Journey of the Freckled Indian: A Tlingit Culture Story*





Teacher's Corner

Science Saturdays

Free Virtual Talks
With Lawrence Livermore Labs

The 2022 Science on Saturday series on "Energy and the Environment" showcases LLNL's research and technology on environmental issues and climate change. How to attend the free virtual talks.. No application is necessary, just click on the link to "Watch on the Web" and Join.. The presentation will be opened 15 minutes prior to the start of the talk at 10 am.

- Feb. 12 "Small Algae, Big World: The Impact of Microalgae on Global Carbon Cycling and Sustainable Biofuels," presented by LLNL researchers Xavier Mayali and Ty Samo along with Erin McKay, a biology teacher at Tracy High School. This
- presentation will introduce the audience to the fascinating world of microalgae and
- discuss some of the research on this topic that is happening at LLNL. In particular, the presentation will introduce the concept that the algal microbiome (yes, algae have their own microbiome too) has a strong influence on the fate of algal-produced carbon, and
- harnessing the power of microalgae and their microbiomes has the potential to change our world for the better. <u>Click here</u> for more information.
- **Feb. 19** "Bringing Star Power to Earth: Harnessing Nuclear Fusion," presented by LLNL scientists Derek Mariscal and Dave Schlossberg with Granada High School teacher Tom Shefler. The National Ignition Facility is the world's largest and most energetic laser system and was built to create extreme states of matter similar to those found in stellar and planetary interiors. Here scientists, engineers and technicians work on the grand challenge of recreating the engines of stars on Earth by harnessing fusion. This presentation will provide an overview of the fusion science conducted at the National Ignition Facility, including experiments, simulations and the application of machine learning to better understand the physics of these highly complex physical phenomena. Click here for more information.
- Feb. 26 "The Future in Focus: Predicting Climate Change through Observations, Modeling and Artificial Intelligence," presented by LLNL researchers Gemma Anderson, Aaron Donahue and Mark Zelinka along with retired Alamo Elementary School teacher Stan Hitomi. This presentation will describe the science underpinning our understanding of climate change in the context of Earth's geologic history, the role of humans in driving the unprecedented changes currently being observed, what we know about the future trajectory of warming and where the key uncertainties lie. The talk will highlight cutting-edge work in modeling the Earth's climate and work at the frontier of climate science through the use of artificial intelligence. Click here for more information.

Ms. Destiny's Kitchen

POYHA

Ingredients

3 eggs

3 tablespoons oil

1/2 teaspoon pepper

Pam cooking spray paprika (optional)

1 large yellow onion, diced

1/2 teaspoon garlic salt (optional)

2 lbs. ground turkey or 2 lbs. ground chicken

2 cups green seedless grapes, chopped fine

1 1/4 cups coarse yellow cornmeal

2 (14 ounce) cans whole kernel corn, drained or 2 cups frozen corn, thawed

3 slices bacon, chopped, if you are not using bacon as the pan dripping, add 1/2 tsp salt (optional) or 3 slices salt substitute (optional)



Directions

In a blender or food chopper, chop the corn until it is very small pieces. (do not overdo) You don't want liquid. Set aside. (I prefer to use the frozen thawed corn).

In large mixing bowl, add chopped corn, chopped grapes, onion, eggs and pepper. Beat until eggs are mixed. Set aside. If you want to add optional paprika and garlic salt, add to mixing bowl.

Brown ground meat in the oil or in the raw chopped bacon pieces. Cook just until brown. Do not overcook. Add drained meat to corn mixture. Wipe out skillet or Dutch oven with a paper towel. Season with a little grease or oil.

Add cornmeal to meat and corn mixture. Mix well. I use my hands. Add more cornmeal, a little at a time i.e. 1 tablespoon at a time, if the mixture is runny. Should be moist. (note: you might have to use a total of 1 1/2 cups cornmeal or a little more if the corn is very moist.

Pack into cast iron Dutch oven. Cover.

Note: I put a heat proof dish that will fit down inside on top of meat, then cover.

Put on grill medium heat for 45 minutes to 1 hour. Over hot coals 45 minutes. Cool at least 15 minutes. Cut slices in the Dutch oven, then lift slices out to serving dish.

Serve with gravy, white sauce, ketchup.

Slice for sandwiches, or add with fried potatoes.

I like to serve with fried potatoes and white gravy or just plain on a slice of bread or hogie roll.

This is a very moist meat loaf and definitely a full meal. You can add salsa or peppers after slicing if you prefer or any meat sauce. You may put the meat on fry bread and top with salsa also.



INTRODUCTION TO

ME-WUK LANGUAGE CLASS







Classes Start Wednesday Feb. 23rd 2022 March 2nd & March 9th 430 pm - 5:45 pm

RSVP Here

Zoom Info

<u>Click Here</u> to Join

Pass Code: 556577

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Hear from representatives at the following Native providers:













bit.do/nativescholarship

FEBRUARY: FINANCIAL AID SUSD WORKSHOPS

Join the American Indian College Fund and several TOP Native providers for the 2022 Native Scholarships Forum on FEB 17 at 12pm MST!

Learn about how to receive money for school HERE: https://bit.ly/34agbFy

Hear from the 4 top Native American scholarship organizations at the Virtual Native Scholarship Forum – Hosted by UNITY Inc. (https://unityinc.org/), the Forum will feature representatives from the American Indian College Fund (www.collegefund.org/scholarships), Cobell Scholarships (https://cobellscholar.org/) American Indian Science and Engineering Society (https://aises.org), and American Indian Graduate Center (https://www.aigcs.org/). Learn about all the opportunities available to Native students from these premiere organizations, and ask a question. Contact g.mendoza@unityinc.org with any questions about the event.





• Wednesday, February 2nd: 6:00 pm-7:00 pm

Zoom Link to Register



 Saturday, February 12th: 12:00 pm-1:00 pm Zoom Link to Register



Wednesday, February 16th: 3

6:00 pm-7:00 pm

Zoom Link to Register



Saturday, February 26th: 4 12:00 pm-1:00 pm Zoom Link to Register

