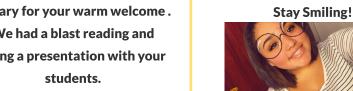
### **NATIVE AMERICAN** INDIAN CENTER **NEW SLETTER**

American Indian Conto Section Unified School Dist

Title VII: Native American Indian Education Program

#### **ANNOUNCEMENTS**

**Thank You Weston Ranch** Library for your warm welcome. We had a blast reading and doing a presentation with your









Happy 16th Birthday Viviana!

SEND US YOUR BIRTHDAYS AND ANY ANNOUNCEMENTS YOU WOULD LIKE US TO INCLUDE IN OUR NEWSLETTER. IF YOU HAVE ANY ARTWORK, PHOTOGRAPHY OR POETRY THAT YOU WOULD LIKE TO HAVE PUBLISHED IN OUR NEWSLETTER PLEASE EMAIL IT TO DRIVAS@STOCKTONUSD.NET OR CALL (209)933-7425 X 8083

#### NATIVE AMERICAN INDIAN CENTER

Located: Edison High School 100 W. Dr. Martin Luther King

Jr. BLVD, Stockton, CA, 95206

Phone:

(209) 933-7425 ext 8083

Hours: 7AM-2:30PM

Portable 105

#### **CALENDAR**

#### **Break**

Dec 24th - Jan 4th

#### **Cultural Class Moved to Tuesday Nights in 2019!**

#### **Cultural Class**

Jan 8th 6-8pm

#### **PSAC**

Jan 9th 6pm

#### **Cultural Class**

Jan 15th 6-8pm

#### **Cultural Class**

Jan 22nd 6-8pm

#### **Cultural Class**

Jan 29th 6-8pm





#### **HOW TO SAY MERRY CHRISTMAS**

ALEUT: Kamgan Ukudigaa

APALACHICOLA CREEK Nettv-Cako-Rakko

**ALUTIIQ ALASKA Spraasnikam! [Happy Holidays]** 

WESTERN APACHE: Gozhqq Keshmish

AYMARA Sooma Nawira-ra

**BLACKFOOT** I'Taamomohkatoyiiksistsikomi

CENTRAL AHTNA C'ehwggelnen Dzaen

CHEROKEE: Danistayohihv & Aliheli'sdi Itse Udetiyvasadisv

**CHEYENNE**: Hoesenestotse & Aa'eEmona'e

**CHOCTAW**: Yukpa, Nitak Hollo Chito

CREE: Mitho Makosi Kesikansi CREEK: Afvcke Nettvcakorakko

DINE/NAVAJO: Ya'at'eeh Keshmish

GITKSAN Hisgusgitxwsim Ha'niisgats Christ ganhl Ama Sii

K'uuhl!

GUARANÍ ÑANDEVA Avyaitete Ahï Ko Tupa Ray Árape Qyraï Yy

Kapyryin Rira

GUARAYU Imboeteipri tasecoi Tupa i vave!

GWICH'IN: Drin tsal zhit shoh ohlii & Drin Choo zhit zhoh ohli

HAWAIIAN: Mele Kalikimaka & Hauoli Makahiki Hou

INUPIAQ: annaurri Aniruq & Paglaun Ukiutchiaq

INUPIATUN: Quvianaq Agaayuniqpak

**INUPIK** Jutdlime pivdluarit ukiortame pivdluaritlo!

IROQUOIS: Ojenyunyat Sungwiyadeson Homungradon

Nagwutut & Ojenyunyat Osrasay

KAQCHIKEL Dios Tik'ujie' Avik'in

KOYUKON Denaahuto' Hoolaahn Dedzaahn Sodeelts'eeyh

**KUTCHIN** Drin Tsal Neenjit Goozu'

LAKOTA: Wanikiya Tonpi Wowiyuskin & Omaka Teca Oiyokipi

MAYA/YUCATECO: Utzul Mank'inal

**METIS/MICHIF Gayayr Nwel** 

OJIBWE (CHIPPEWA) - Niibaa' Anami'egiizhigad & Aabita Biboo

ONEIDA - Wanto'wan Amp; Hoyan

SENECA: A:o'-E:sad Yos-Ha:-Se:'

TLINGIT - Xristos Khuwdziti Kax Sh Kaxtoolxetl

YUPIK ESKIMO, ALASKA - Angliq Alussistuaq!

#### **CONGRATULATIONS**

Nehemiah Mixon - Washington- Perfect Attendance

Theresa Miller - Washington- Perfect Attendance

Kristopher Miller - Washington- Perfect Attendance

Luka Ramirez - Hoover- Perfect Attendance



**David Ramirez** - Hoover -Perfect Attendance



Haley Hill - Skills Academic Award & Perfect Attendance





**Hoover-Perfect Attendance** 

**Javier Martinez** - Hazelton - Perfect Attendance

Mayanna Martinez - Hazelton - Perfect Attendance





Adreanna Rodriguez - Jean Rouch Award for her film "Document the Impact"



**Indigenous Peoples Adjustment Program** received their non profit status

**Scot McBrian** Parent of Native American Student won election to SUSD Board Area 6



## Winter Gathering 2018



# Wawaenon Thank You

Stronghold Singers
Clyde Hodge & Anngean Schell
Northern Dreams
Native American Scholarship Fund

Wilson's Den Jan Van Balen Rebecca Lopez Mike Higashi



























READY IN: 2hrs

SERVES: 4

YIELD: 4 big bowls

UNITS: US

#### INGREDIENTS

Nutrition

- cup dried pinto bean, soaked overnight in 4 cups water
- 1 acorn squash
- 1-2 tablespoon olive oil
  - onion, diced
  - 1 carrot, sliced
- 4 garlic cloves, minced
- 1 celery rib, sliced
- 4 cups vegetable stock
- 1 cup corn
- teaspoon dried thyme (or 2T fresh)

salt and pepper

#### DIRECTIONS

Drain and rinse soaked beans. Put them in a pot and cover with water by an inch. Bring to a boil and simmer for about 45 minutes or until tender but not mushy. Add more water if necessary.

While beans are cooking, cut squash in half and scoop out seeds. Bake squash halves, cut side up, in a 375-degree oven for about 45 minutes or until tender.

Heat oil in a large saucepan. Add onions and a pinch of salt and saute over medium heat, stirring often until golden, about 10 minutes.

Add carrot, garlic and celery and saute for 5-10 minutes.

Scoop cooked squash out of shell. Add to onion mixture and mix well, smoothing out any large lumps.

Add stock and bring to a boil.

Turn down heat and add beans, corn and thyme. Simmer, covered, for 5 minutes, stirring occasionally.

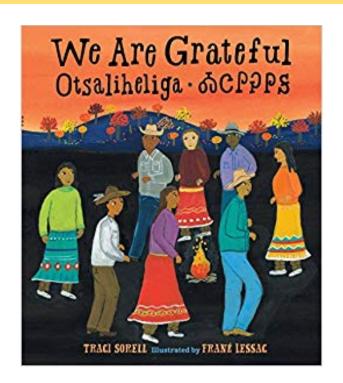
Salt and pepper to taste.

Serve hot with crusty bread.

#### **A Three Sisters Story**

The Three Sisters There once was a family of a mother, father and three sisters. The parents worked hard at providing for the family, but constantly had to beg the daughters for help. They also had to continually stop them form arguing and fighting. The three sisters were different from each others and also unique in their own way. The eldest was tall and slender with long, silky, shiny hair, the youngest was small but muscular and attractive, and the middle sister was average in height and looks but was beautiful in her giving nature. For whatever reason, although they loved one another as sisters, they would disagree on any little thing and be distracted from doing any work because of these quarrels. The parents tried and tried to get the sisters to help in the garden and help with the chores. When working together they would always fight; when apart they would complain about the others. The work wasn't getting done and the parents were worried that if this kept up they wouldn't make it through another winter. It was planting time and the work had to be done, but as usual the sisters were too busy fighting. The parents needed help, and it was given to them, but not as they imagined. As the sisters argued in the field they were transformed into three plants. The first a long, tall plant with silk tassel-like hair, the second a broad-leafed plant low to the ground, and the third a medium-height plant with gentle vines. The plants, of course, were corn, squash, and beans, the three sisters.

# Staff Picks



COME VISIT OUR LENDING LIBRARY!

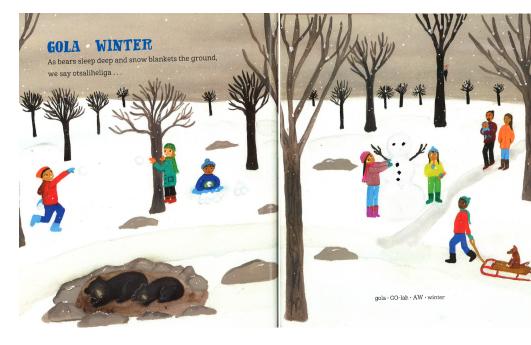
## WE ARE GRATEFUL BY TRACISORELL

This story explores a year in the lives of a Cherokee family as they celebrate the seasons and family traditions. The book includes

Cherokee words presented phonetically and has the Cherokee syllabary as well as beautiful illustrations throughout. This book was graciously donated to the NAIC by Mr. Dosier (Cherokee) a teacher at Walton.

Review by Terri Johnson







## STOCKTON UNIFIED SCHOOL DISTRICT NATIVE AMERICAN INDIAN CENTER

#### **BOARD of EDUCATION**

Area 1: Cecilia Mendez

Area 2: Angel Ann Flores

Area 3: Kathy Garcia

Area 4: Lange P. Luntao, Board Clerk

Area 5: Maria Mendez

Area 6: Scot McBrian

Area 7: Candelaria Vargas

Superintendent: John Deasy

#### **Native American Indian Center**

Director, Educational Services

Dr. Ward Andrus

Program Specialist

Terri Johnson

Cultural Center Assistants

Erica Heyne

Sabrina Flores

Destiny Rivas

Senior Office Assistant

Patience "Raven" Barkley