## NATIVE AMERICAN INDIAN CENTER NEW SLETTER



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 students.


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 Portable 105

Phone:
(209) 933-7425 ext 8083

Hours: 7AM-2:30PM

## 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'ehwggeInen 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

Alex Barba - SkillAcademic Award \& Perfect Attendance

Johnnie Peraza -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

## - Save Mart




READY IN: $2 h r s$
SERVES: 4

YIELD: 4 blg bowls
UNITS: US

## INGREDIENTS <br> Nutrition

cup dried pinto bean, soaked overnight in 4 cups water
acorn squash
tablespoon olive oil
onion, diced
carrot, sliced
garlic cloves, minced
celery rib, sliced
cups vegetable stock
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 375degree 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.

## 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 <br> Pi 



## 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<br>Terri Johnson



## SHE <br> STOCKTON UNIFIED SCHOOL DISTRICT NATIVE AMERICAN INDIAN CENTER

BOARD of EDUCATION<br>Area 1: Cecilia Mendez<br>Area 2: Angel Ann Flores<br>Area 3: Kathy Garcia<br>Area 4 : Lange P. Luntao, Board Clerk<br>Area 5: Maria Mendez<br>Area 6: Scot McBrian<br>Area 7: Candelaria Vargas<br>Superintendent: John Deasy<br>Native American Indian Center<br>Director, Educational Services<br>Dr. Ward Andrus<br>Program Specialist<br>Terri Johnson<br>Cultural Center Assistants<br>Erica Heyne<br>Sabrina Flores<br>DestinyRivas<br>Senior Office Assistant<br>Patience "Raven" Barkley

