

Journal #3665 from sdc 6.27.16

Institute of American Indian Arts

PLPT Summer Camp

xiuhtezcatl tonatiuh - This Teenager Is Fighting Climate Change by Suing the Government

SBA Emerging Leaders Initiative Expands to Help Entrepreneurs Grow and Succeed

Diablo Shutdown Marks End of Atomic Era

When the desert smells like rain, it's time to plant the seeds for our future.

2016 Reno/Tahoe Senior Summer Games Farm love - New agriculture project launched

Indoor oasis - Aquaponics facility turns out local produce

Republicans in Congress passed a law giving EPA more power

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June 25 Memorials



Institute of American Indian Arts

Are you a museum, gallery, or other art-related professional looking to move up to the next level in your career? IAIA is one of the few schools that offer an on-line certificate in museum studies. Also available are certificates in Native American art history and business and entrepreneurship.

Don't just make art, make a living with art. For more information on IAIA classes, please contact the IAIA Office of Admissions and Recruitment by phone at 800.804.6422, or via e-mail at admissions@iaia.edu.

Offering undergraduate degrees in Studio Arts, Cinematic Arts and Technology, Creative Writing, Museum Studies, and Indigenous Liberal Studies, and graduate degrees in Creative Writing, IAIA has graduated more than 3,800 students, and welcomes students from the 567 federally-recognized tribes and non-Native Americans looking to obtain a world-class arts education. In

any given year, as many as 112 tribes are represented on campus, with about 20 percent of its student body non-Native American, adding to the vibrant cultural mix of IAIA's diverse and welcoming students, faculty and staff.

For over 50 years, the Institute of American Indian Arts has played a key role in the direction and shape of Native expression. With an internationally acclaimed college, museum, and tribal support resource through the IAIA Land Grant Programs, IAIA is dedicated to the study and advancement of Native arts and cultures and is committed to student achievement and the preservation and progress of their communities. IAIA is accredited by both the Higher Learning Commission and the National Association of Schools of Art & Design. Learn more about IAIA and our mission at: www.iaia.edu.

Pyramid Lake Paiute Tribe receives \$20,000 grant to fund cultural summer day camp

NIXON — The Pyramid Lake Paiute Tribe is pleased to announce the award of a...
elkodaily.com

[Image result](#)
[for](#)
[xiuhtezcatl](#)
[tonatiuh](#)
*(Hope you got
to see him on
Bill Mahr
Friday night
6.24)*



[This](#)
[Teenager Is](#)
[Fighting](#)
[Climate](#)
[Change by](#)
[Suing the](#)
[Government ...](#)

<https://www.vice.com/video/e20-climate-changer-xiuhtezcatl-tonatiuh>

Vice

May 9, 2016 - *Xiuhtezcatl Tonatiuh* is a 15-year-old who is one of the young activists who argue that the nationwide lack of action on climate change is ...

[Earth Guardians - Facebook](#)
www.facebook.com > [Places](#) > [Boulder, Colorado](#) > [Arts & Entertainment](#)

Sign *Xiuhtezcatl's* petition and demand a climate action plan from the 2016 *Xiuhtezcatl* will be speaking in the Grand Assembly Hall in the *UN* around 4:30ish ...

SBA'S EMERGING LEADERS INITIATIVE EXPANDS TO HELP ENTREPRENEURS GROW AND SUCCEED - Now available in 51 Cities and Communities Across the United States

WASHINGTON – The U.S. Small Business Administration's Emerging Leaders executive-level training series is launching in 51 cities and communities across the country this year.

The Emerging Leaders training focuses on small, poised-for-growth companies with potential for job creation. The seven-month intensive, executive entrepreneurship education series includes approximately 100 hours of classroom time per participant and provides the opportunity for small business owners to work with experienced mentors, attend workshops and develop connections with their peers, city leaders and financial communities.

"The SBA's expansion of Emerging Leaders last year to over 20 new locations made this invaluable training accessible to more entrepreneurs than ever before," said SBA Administrator Maria Contreras-Sweet. "The training, mentorship and resources that these small business owners receive help them take their enterprises to the next level, spurring business growth, job creation and stronger communities."

"The initiative has trained more than 3,000 promising small business owners in underserved communities since its inception in 2008, and its impact continues to expand, Contreras-Sweet continued."

There are three new locations joining the initiative for the first time – Sacramento, Calif., Montpelier, Vt., and Concord, N.H. The expansion means the successful training initiative will now be available to entrepreneurs in a total of 51 cities across the United States.

The Emerging Leaders initiative has been a catalyst for expanding opportunities for underserved communities. Graduates have reported that nearly 70 percent achieved revenue growth and over 80 percent created new jobs or retained all existing jobs. Graduates have secured federal, state, local and tribal contract awards over \$700 million.

Local recruitment for the 2016 training cycle is underway at selected SBA district offices, and classes are scheduled to begin in April. Information on how interested small business owners can apply and eligibility criteria can be found at www.sba.gov/emergingleaders.

The hosting locations for the 2016 Emerging Leaders initiative classes are as follows:

Albuquerque, N.M.	Miami, Fla.
Atlanta, Ga.	Milwaukee, Wis.
Austin/San Antonio, Texas	Minneapolis, Minn.
Bakersfield, Calif.	Nashville, Tenn.
Baltimore, Md.	Concord, N.H.*
Birmingham, Ala.	Newark, N.J.

Boise, Idaho	New Orleans, La.
Boston, Mass.	New York, N.Y.
Charlotte, N.C.	Oklahoma City, Okla.
Chicago, Ill.	Philadelphia, Pa.
Columbus, Ohio	Phoenix, Ariz.
Dallas, Texas	Pittsburgh, Pa.
Denver, Colo.	Portland, Ore.
Detroit, Mich.	Providence, R.I.
El Paso, Texas	Sacramento, Calif.*
Fargo, N.D.	Salt Lake City, Utah
Honolulu, Hawaii	San Juan, Puerto Rico
Houston, Texas	Seattle, Wash.
Indianapolis, Ind.	Spokane, Wash.
Jackson, Miss.	St. Louis, Mo.
Las Vegas, Nev.	Syracuse, N.Y.
Little Rock, Ark.	Tampa, Fla.
Los Angeles, Calif.	Montpelier, Vt.*
Louisville, Ky.	Washington, D.C.
Memphis, Tenn.	Wichita, Kan.
Youngstown, Ohio	*New locations for 2016.

For more information about Emerging Leaders, or to contact the respective local SBA District Office in that area, please visit www.sba.gov/emergingleaders.

Diablo Shutdown Marks End of Atomic Era

[Read the Article at BuzzFlash](#)

[When the desert smells like rain, it's time to plant the seeds for our future.](#)

"Above all, these seeds are tiny manifestations of hope for a changing landscape."

Debbie Weingarten, Edible Baja Arizona

Did you know that in addition to water, air, and soil, **crop diversity is one of the most important resources for human life on earth?** Historically, humans used more than 7,000 plant

species to meet their food needs. Today, less than a dozen plant species provide more than 75% of the world's food.

At the same time, 2015 marked the warmest year in recorded history. *"With rapid global climate change upon us, we need a greater diversity of seeds, breeds, fruits, and roots out in our fields, adapting to the dynamic conditions there more than ever before. Food diversity is no longer a luxury; its careful use and stewardship are once again a necessity if we are to feed future generations so that they cannot survive, but thrive."* - Gary Paul Nabhan, Native Seeds/SEARCH Co-founder

Native Seeds/SEARCH is a non-profit organization working to conserve and promote arid-adapted crop diversity to nourish a changing world. By supporting Native Seeds/SEARCH you are proactively preserving this biodiversity; rich with flavor, beauty, history, and hope for the years ahead.

2016 Reno/Tahoe Senior Summer Games - August 9, 2016 to August 27, 2016

Attachments: [2016SeniorSummerGames RegistrationPacket 8.5x11 \(1\).pdf](#)

Registration for the 2016 Senior Summer Games is now open. Use the link online to register for the games at www.reno.gov/seniorgames or you can download an entry form to mail in or drop off. An entry form is also attached to this email and entry forms will be available at Evelyn Mount Northeast Community Center, Neil Road Recreation Center and Teglia's Paradise Park Activity Center.

Registration is open through Monday, August 1, 2016. Registration is \$25 which includes a t-shirt, sport bag and ticket for the participant to the closing ceremony lunch/dance. Sport fees range from \$10 - \$30. Additional luncheon/dance tickets can be purchased for \$15 - \$25.

If you have questions or need more information, please email seniorservices@reno.gov or call 775-657-4602. We hope to see you at the games this year!

Sincerely, Senior Services Staff, City of Reno | Senior Services Division
1301 Valley Road | Reno | NV | 89521 (775) 657-4602

Farm love New agriculture project launched By [Josie Luciano](#)

This article was published on [06.16.16](#).

It's June and 90 degrees in Reno, which means it's a cool 80 in Bordertown. But the heat doesn't stop a small group of 20- and 30-somethings from gathering to prepare nearly a hundred rows of soil at Rosewater Ranch. Sandwiched between Toiyabe National Forest and the Sallaberry Ranch, Rosewater has become a hub for permaculture farming, communal living and bright ideas.

The newest idea to come out of the property is the reason for this latest workday. It's called Prema Organics, and it's a budding, 35-customer, community supported agriculture project, known as a CSA. It's overseen by a co-op of people who also happen to be Co-op people. Zach

Cannady, Kasey Crispin, Nikki Boyce, Andrew Yokom and David Funk are among the Great Basin Community Food Co-op workers who are trading sweat equity for profits in the fall.

Like in any cooperative structure, there is no hierarchy, but Cannady is considered something of a spokesperson. As the produce buyer for Great Basin and a longtime yoga teacher in Reno, Cannady sees farming as a natural extension of his work.

“For me it’s been something that I was always kind of aspiring to that I didn’t know I was aspiring to,” said Cannady.

“I think that inherently we all seek to be connected to what we do, and there’s nothing quite as meditative as spending time outside really working with the land and getting your hands in the soil,” he said.

Today, getting hands in the soil means testing the irrigation to find out if 20 pounds per square inch is enough pressure to run only two water zones on the property. (It isn’t.) It’s not a bad problem to have, given other common obstacles farmers face like poor soil, germination rates and weather, all issues that Prema is lucky—or smart—enough to have in the bag.

“The soil is really amazing in that particular spot,” said Rosewater Ranch founder Nate Rosenbloom. “There’s not a lot of spots like that anywhere else in the state.”

Set on two acres previously planted in alfalfa, Prema soil is a sandy loam that was nitrogen rich even before adding compost.

As for germination rates, Prema uses a method of seed starting called soil blocking where seeds are planted in two-inch cubes that fit 50 instead of 72 to a tray. Though there are fewer plants, germination and transplant rates are higher because the roots “self-prune” when they hit air, resulting in less root-spinning and stress when the plugs are put in the ground.

Weather-wise, Prema sits 1000 feet higher and 10 degrees cooler than Reno, providing an opportunity to offer cool-season crops like kale and lettuce a bit longer than everyone else. So those who sign up for the 12-week CSA basket can expect lots of greens with warm-season crops like tomatoes and peppers sprinkled in as “ornaments.”

Not a bad start for a new CSA. But in the end, Prema’s biggest advantage might come down to its Sanskrit definition. “Supreme love,” explained Cannady. “What that means is that you’re giving everything every moment of the day to whatever action is at hand, and you’re completely disconnected or detached from the results of it.”

Even if that means having more than two watering zones.

Indoor oasis - Aquaponics facility turns out local produce By [Kelsey Fitzgerald](#)

This article was published on [06.09.16](#).

Mexico’s ancient Aztecs were the first civilization in the Americas to dabble in aquaponics, combining fish farming with vegetable production on artificial islands called *chinampas* in the swamps around their capital city of Tenochtitlan. Thousands of years later, and many miles to the north, father-son team Mark and Jake O’Farrell of Hungry Mother Organics are embarking on a

vastly more modern version of such an endeavor, soon to be growing tilapia and vegetables at a new indoor aquaponics facility in Dayton in Lyon County.

Aquaponics combines aquaculture (fish farming) with hydroponics (the cultivation of plants in water), and uses bacteria to help with water filtration. One benefit of such a system is environmental sustainability.

“We’re able to take the waste streams of both of those industries, and re-integrate them into our operation, creating kind of a zero-waste cycle,” Mark O’Farrell said.

In addition to tanks for fish and plant cultivation, Hungry Mother Organics’ new system will incorporate worms to help break down solid waste from fish, and will reuse water by recirculating it through the greenhouse. Operating indoors will allow them to control temperature, shade and humidity, enhancing water conservation capabilities.

Although most of the O’Farrells’ past farming work has focused on vegetables, they’ve been experimenting with fish cultivation for some time at another Hungry Mother property in Carson City. They started with koi. Then, about three years ago, they obtained permits to raise tilapia, developing designs for their aquaponics system as they went. Initial results were good.

“The commercial proof of concept was the greenhouse in Carson City,” Jake O’Farrell said. “We were able to successfully raise over 3,000 pounds of tilapia fish and 250,000 seedlings that were made available to the retail market.”

With support from investors, the O’Farrells have designed a facility specially suited to the conditions of their Dayton site. Construction on the new facility began last year, and will include underground sump tanks to hold water and above-ground tanks and troughs for raising tilapia and vegetables. It will be heated with biofuels grown on-site. A computer system monitors conditions in the greenhouse remotely and makes changes as needed via smartphone. The Hungry Mother team expects to begin soft production of produce by mid-July and be in full production by fall or early winter.

They plan to sell their crops—including tomatoes, cucumbers, bell peppers, herbs, micro-greens and tilapia—through the Great Basin Food Co-op and Distributors of Regional and Organic Produce & Products (DROPP) program, providing a reliable source of year-round produce to local restaurants and other customers.

“Here in Nevada, the only time there’s local produce available to most people is when the farmers markets are going—like June through first week of September,” Mark O’Farrell said. “One of the things we want to do is have the bulk of our production be on the flip side of the calendar.

Republicans in Congress passed a law giving EPA more power

REBECCA LEBER

Educators want to pair math and music in integrated teaching method

Jazz legend Herbie Hancock joined educators to talk about how music and math...

washingtonpost.com|By [Moriah Balingit](#)

How To Make Pemmican: The Ultimate Survival Food

Have you heard about pemmican? It is called the “ultimate survival food” and rightly deserves its title as a “superfood.” Pemmican is very easy to make yourself without any special ingredients or tools necessary.

blog.primalsurvivor.net

For those tired of the heat, some perspective:

<http://jokeshire.com/the-best-diary-entry-ever-who-said-shoveling-snow-was-easy/>

Houma Nation issue with Shell Oil

<http://desmog.uk/2016/05/24/interview-shell-must-be-held-accountable-future-now-says-indigenous-delegate-gulf-mexico>



Gov. Sandoval lives with a desert tortoise now

By SANDRA CHEREBREVUE-JOURNAL CAPITAL BUREAU

CARSON CITY — A new tenant has taken up residence at the Governor’s Mansion, and this one doesn’t have to worry about term limits or elections.

Gov. Brian Sandoval on Thursday welcomed “Carson,” an 11-year-old desert tortoise adopted through the Tortoise Group, a rescue agency that acquired him from a Southern Nevada owner who had too many to keep.

The crinkly faced reptile scuttled about his new digs in the backyard, a grassy and shady enclosure surrounded by a low brick wall. There is a small pool of water and a man-made burrow, or “man cave,” for him to snuggle in.

Carson came with his own adoption papers and sports a “Governor’s Mansion” tag on his hard shell in case he gets lost.

Unlike Sandoval, whose term is up at the end of 2018, Carson won’t be leaving the mansion. He is now a permanent resident, a “mansion mascot,” as the governor described him, and could be around for a long, long time.

Desert tortoises can live to be 100 years old.

“It’s a chance to have a legacy here at the mansion ... and also a mansion mascot as well,” Sandoval said.

“This is something the children and the people of Nevada can enjoy for generations. Even better, it’s our state reptile.”

Kobbe Shaw, executive director of the Tortoise Group, gave the governor a crash course on how to care for the critter. Volunteers brought some tortoise grub — essentially freeze-dried grass that, when mixed with water, turns into mush.

Rose petals and grape leaves are a delicious treat. “He’ll go crazy for them,” Shaw said.

But lettuce is a no-no, and it’s best to stay away from giving him fruit.

The desert tortoise, listed as a threatened species, lives naturally in the desert Southwest. It does well in Northern Nevada’s climate but needs a little help to survive the cold of winter.

For that, shredded newspaper in a cardboard box makes a cozy abode. In the winter, recommendations call for putting a tortoise in a box and storing it in a closet for the winter while it hibernates. Scratching sounds in the spring will let a caretaker know when the tortoise wakes up.

Shaw said his agency has adopted out 56 tortoises so far this year and is trying to find homes for 180 more.

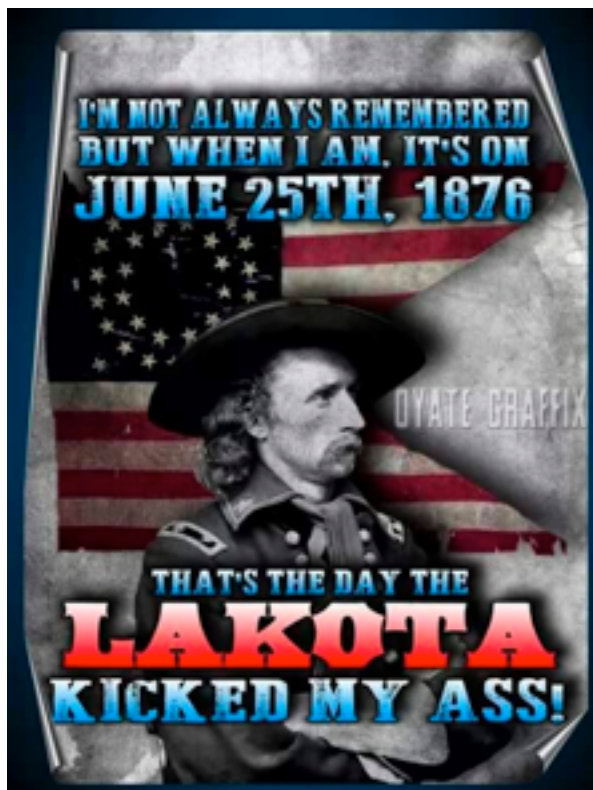
Sandoval said he hopes the newest pet at the governor’s mansion will help that cause.

“There are a lot of other tortoises like him that need good homes,” Sandoval said as he admired the reptile. “What an incredible animal and pet.”

Contact Sandra Chereb at schereb@reviewjournal.com or 775-461-3821. Find [@SandraChereb](https://twitter.com/SandraChereb) on Twitter.

Brings Plenty Band

On this day I can't help but remember what our Grandparents had stood for at Greasy Grass (Little Big Horn). My prayer is that we remember the way of life they given their lives for and get back to it. Wopila Tanka to all those who made the stand on this day....I am honored and thankful that their blood lives on and still flows through our veins today...Hoka!





30th Annual NUMAGA INDIAN DAYS POWWOW

SEPTEMBER 2-4, 2016
HUNGRY VALLEY, NV * LABOR DAY WEEKEND

HEAD STAFF

MC:

Bart Powaukee

HEAD MAN:

Levi BlackWolf

HEAD LADY:

Urseloria Walsey

ARENA DIRECTOR:

Solomon ScabbyRobe

HEAD JUDGE:

Algin ScabbyRobe

SOUND SYSTEM:

Jerry Bear Sound

SPECIALS

MEN'S ROUND BUSTLE

Head Man

JUNIOR GIRLS FANCY

Outgoing Jr. Miss Numaga

GIRL'S ALL AROUND (11-15 years old)

Outgoing Miss Numaga

TINY TOTS

Outgoing Tiny Tot Princess

SPOTLIGHT SPECIAL

Men's Grass/Women's Fancy

WOMEN'S TRADITIONAL

Paiute Special

ACTIVITIES

3NATIONS WELLNESS CENTER

3 MILE RUN & WALK



GRAND ENTRY

Friday - 7PM

Saturday - 12PM & 7PM

Sunday - 12PM

INFORMATION

VENDORS

Toby Stump (775)470-1100

GENERAL INFO

Christina Thomas (775)240-3260

Elliot Ramirez (775)250-7013

NUMAGA PRINCESS CONTEST

Anita Talancon (775)338-3723

HOST HOTEL

Circus Circus (775)329-0711

Group Code: Numaga Pow Wow2016

DRUM CONTEST

1st Place: \$10,000

2nd Place: \$5,000

3rd Place: \$4,000

4th Place: \$3,000

5th Place: \$2,000

DIRECTIONS



RSIC & Committee are NOT responsible for short funded travelers, theft, lost items, pets, accidents, injuries, breakups/divorces etc.