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Your special journey

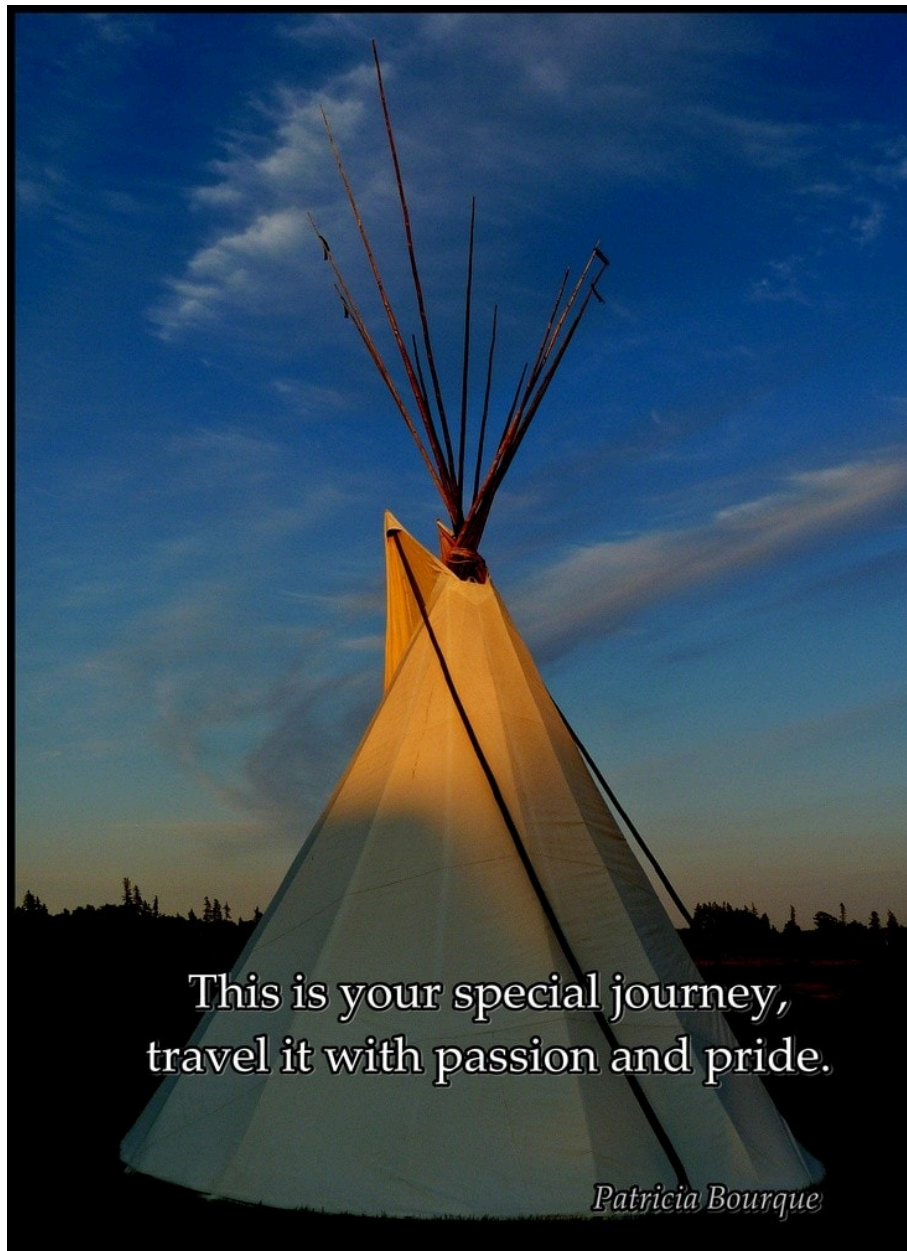
Owyhee: Reclaiming Land, Language, and Community

From Native Organizers Alliance Action Fund

Kansas to search grounds of former Native American school

NPS: African American Civil Rights (AACR) Funding Opportunity

Bessie Coleman



**This is your special journey,
travel it with passion and pride.**

Patricia Bourque

Contributed by AlbertJones

Please join us this Wednesday, October 26, at 6:30 pm PDT / 7:30 pm MDT for the next event in our [A More Perfect Union](#) series:

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[Owyhee: Reclaiming Land, Language, and Community](#)

Wednesday, October 26, 2022

6:30 pm PDT / 7:30 pm MDT | Online

An online conversation about community, self-determination, and sovereignty with members of the Shoshone-Paiute Tribes of the Duck Valley Indian Reservation.

Get the Zoom link by registering [here](#).

This online conversation will be moderated by Antoinette Cavanaugh, who is chair of the Nevada Humanities Board of Trustees and an enrolled member of the Shoshone-Paiute Tribes of the Duck Valley Indian Reservation. [Owyhee: Reclaiming Land, Language, and Community](#) will feature Reginald Premo, Tribal Extension Outreach Specialist at the University of Nevada, Reno, and Laurie Caskey and Yolanda Manning, who each teach Shoshone and Paiute in Duck Valley schools, respectively, as well as native youth.

"This conversation will provide a unique insight into the foundational work centered on cultural and language preservation and the important role food sovereignty and self-sufficiency play in overall community resilience within the Shoshone and Paiute tribal community located in one of Nevada's most rural areas." —Antoinette Cavanaugh

[A More Perfect Union](#) is a series of discussions highlighting untold stories in our communities as we work to understand the founding of the United States in all its complexities. Learn more and catch up on past events [here](#).

The chat will be open, so come with your own stories about Owyhee. We hope to see you online!

Warmly,

The Nevada Humanities Team

UNR, battery company highlighted by Biden. President Joe Biden announced last week the American Battery Materials Initiative and American Battery Technology Company (ABTC) is one of the 20 manufacturing and processing companies receiving grant awards to support the continued development of production, processing, recycling and manufacturing of battery materials in the U.S. The University of Nevada, Reno hosts ABTC's research operations. UNR President Brian Sandoval said: "American Battery Technology Company is demonstrating tremendous leadership in the development of technologies and a new energy economy on the campus of the University of Nevada, Reno. Through the creation of jobs and internships, they are giving new experiences to our students and contributing to the preparedness and diversity of our future scientists and the nation."

The Sioux Chef uses only native ingredients, but isn't 'cooking like it's 1491'



Sean Sherman is the co-founder of the Minneapolis restaurant, Owamni.

Heidi Ehalt/The Sioux Chef

At the James Beard Award-winning restaurant [Owamni](#) in Minneapolis, diners order off a menu that's been "decolonized." All dishes are prepared in ways that reflect Native American food cultures, using ingredients indigenous to North America prior to colonization.

"We look at showcasing the amazing diversity and flavor profiles of all the different tribes across North America, all the different regions, and really celebrating that and cutting away colonial ingredients," Owamni co-founder Sean Sherman says. "We don't have things on our menu that have dairy, wheat flour, cane sugar, ... beef, pork or chicken."

Known as the "Sioux Chef," Sherman grew up on the Pine Ridge Reservation in South Dakota as a member of the Oglala Lakota tribe. Right after high school, he worked for the U.S. Forest Service in the northern Black Hills of South Dakota, where one of his responsibilities was learning the names and properties of different local plants. Looking back now, he credits that job with sparking his interest in Indigenous foods.

"That connection with plants was probably one of the best ways for me to start ... to see the world differently through this Indigenous perspective of realizing that all these plants around us

have some kind of purpose — whether it's food, it's medicine or crafting — and really trying to create and understand what that relationship is to me personally," he says.

Sherman and his restaurant co-owner Dana Thompson have been working for years to bring awareness to Indigenous foods and food cultures through their nonprofit, [NĀTIFS](#). Sherman won the James Beard Award for Best American Cookbook in 2018 for *The Sioux Chef's Indigenous Kitchen*. In June, Owamni was awarded the James Beard Award for Best New Restaurant. Sherman says the food at the restaurant is meant to paint a picture of where each dish comes from.

"We might have something with, say, wild rice or rabbit or rose hips or blueberries," Sherman says. "These are all ingredients you can see just standing in the forest and glancing around."

Sherman emphasizes that using native ingredients doesn't mean that the food is antiquated: "We're not cooking like it's 1491. We're not a museum piece or something like that. We're trying to evolve the food into the future, using as much of the knowledge from our ancestors that we can understand and just applying it to the modern world."

Interview highlights

On guests having emotional reactions when dining at the restaurant

We should have Native restaurants in every single city to showcase the amazing cultures that are all over the place and the resiliency of Indigenous peoples that are still thriving here today everywhere.

I've seen a lot of people who just get really struck by it, especially Indigenous people, because it's not typical to be able to go someplace and see our Indigenous foods on the menu and see the Native names on the menu, see Native people cooking the food and serving the food and listening to Native music coming out of the speakers and just the whole vibe. So it's a whole experience and it's something that's super special and unique. We should have Native restaurants in every single city to showcase the amazing cultures that are all over the place and the resiliency of Indigenous peoples that are still thriving here today everywhere. There's just so much to that. So some people do get very emotional when they come into the restaurant and experience this for the first time.

On purchasing produce and meat from Indigenous producers

We prioritize purchasing from Indigenous producers, local first and then national. So there's a Native nonprofit that I also sit on the board with here in Minnesota called [Dream of Wild Health](#), and they're a nonprofit Native farm. And we're able to purchase a lot of produce from them over the summer months and just be a big supporter. But we have a lot of producers, [like the] Cheyenne River Bison, which is a Lakota tribe in the middle of South Dakota that we get all of our bison from, for example. There's a couple of Indigenous fisheries nearby us, one in [Red Lake Nation](#) and one in [Red Cliff Nation](#). Red Lake is in Minnesota. Red Cliff is in Wisconsin, and we're always on the search for more and more Indigenous producers.

We get wild rice from a few different spaces because the true wild rice that you find in Minnesota is all hand harvested. It's harvested on canoes. And it's not like the black wild rice that people

might find in the grocery stores. And we're able to get it from a few local producers, some coming from tribes and some coming from individual entrepreneurs.

Sherman says cooking with native ingredients does not mean serving antiquated food. "We're trying to evolve the food into the future," he says.

On the lack of access to healthy, regional food for Indigenous communities

When I was growing up on Pine Ridge, we didn't have any restaurants and we had one grocery store to [serve] basically [an area] the size of Connecticut. So there's very little nutritional food access out there. Today there's more gas stations where people can get some food. And, you know, there's only a couple of fast food restaurants on the reservation, and that's pretty much it. So still today, it's really tough to see any kind of nutritional access and we just really want to help turn that tide. ...

I grew up with [Commodity Food Programs](#), so when I was growing up, we just got a lot of staples from the government ... like government powdered milk, and government cereals, and government juices in cans, and fruits in cans, and vegetables in cans, and meats in cans — things like beef with juices and pork with juices and salmon — all canned stuff. And for me, as a chef, looking back, I would say most of it's not very pleasant. ... I just remember a lot of over-sugared fruits and syrups and I remember a lot of over-salted vegetables in cans and meat that was not ideal. I just have a lot of issues, I guess, with growing up with the Commodity Food Program and having to eat a lot of powdered milk with very dry cereal in the morning and literally putting pure corn syrup on everything just to make things taste better. And we need to do so much better.

I think the Commodity Food Program has grown over the years. They are starting to introduce more Indigenous products into their offerings. But there's still a lot of work that needs to be done. They really need to make the food a lot more regional. They need to be purchasing as much as they can from Indigenous producers to help grow that and they need to be returning those products into those regional pieces instead of trying to basically homogenize all Indigenous peoples into one group and send the same foods out to everywhere. We really need a lot more regional diversity.

On correcting the narrative of Thanksgiving

I really feel like we need to drop that narrative completely when it comes to pilgrims and Natives coming together and celebrating, because it really has nothing to do with that at all.

I wrote [a story](#) for *Time* magazine a few years ago that gets shared a lot during Thanksgiving time that just really explores how this curriculum around forcing people to believe and uplift this colonial history of the United States that's just so dismissive of the intense violence that happened against Indigenous peoples, and I really feel like we need to drop that narrative completely when it comes to pilgrims and Natives coming together and celebrating, because it really has nothing to do with that at all. And we should really just focus this time to be together and to be thankful for each other and to celebrate with food, and why not celebrate with Indigenous food to begin with, you know? I really believe that we could do a lot better and we should get far away from a lot of these plays of Indigenous and colonizers coming together and having a wonderful dinner because it just never really happened. It's almost insulting to be so dismissive of the genocide that happens throughout that time period and the amount of death that

happens and the amount of displacement and just racism that happens against us as Indigenous peoples.

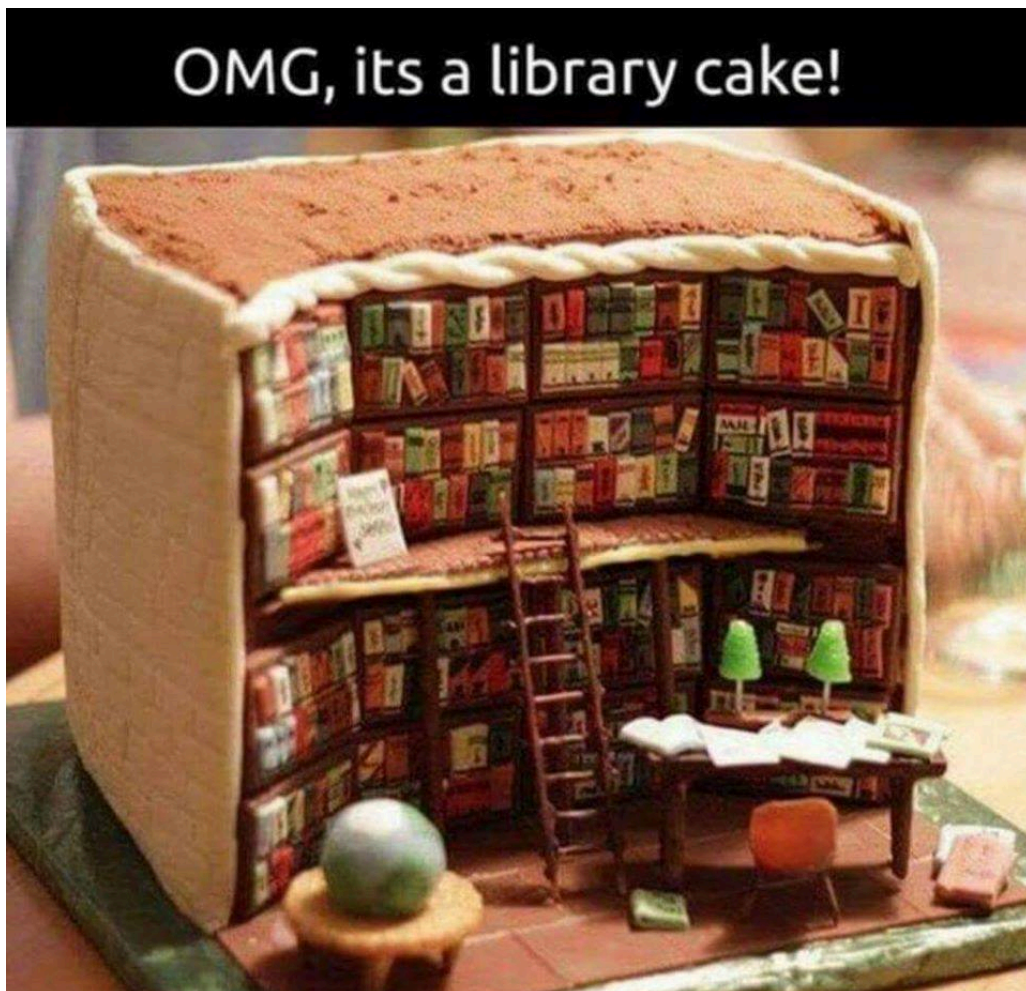
Amy Salit and Susan Nyakundi produced and edited this interview for broadcast. Bridget Bentz, Molly Seavy-Nesper and Beth Novey adapted it for the web.

[TED Radio Hour Comics](#)

[COMIC: One Sioux chef's attempt to reclaim Native American cuisine](#)

[TED Radio Hour](#)

[Sean Sherman: What Can We Learn From Indigenous Culinary Traditions?](#)





We have under three weeks until Election Day, and so much is at stake for our communities: from the climate crisis and healthcare, to free speech and Tribal sovereignty, and more.

Voting is a way to make our voices heard and how we show our grassroots Native political power. If Natives continue to show up and vote in record numbers, our elected officials cannot ignore us. That's the kind of power we need to make transformational change possible.

[Please pledge to vote and bring your relatives to vote in this November's election!](#)

You can find voting information and resources on our [NativesVote page](#), and if you scroll down you'll find a section asking you to take the pledge to vote by **November 8th, 2022**.

PLEDGE TO VOTE

Make a plan to make your voice heard and help others get to the polls.

The 2020 elections were a watershed moment due to an historic Native voter turnout. It was a snapshot of our political grassroots power.

The impact of that turnout and our organizing work has been clear, with President Biden taking more steps to support Indigenous rights and to nominate Natives to serve in many capacities in the administration, including Secretary of the Interior Deb Haaland to his Cabinet.

If Indian Country shows up to the polls like we did in 2020, it will send a clear message: Indian Country is ready to continue to mobilize for urgent action on all levels of government to protect Mother Earth from climate and fossil fuel extraction destruction.

[Please pledge today to vote by November 8th.](#)

Hawwih (*thank you* in Caddo),

Judith Le Blanc (Caddo) , Executive Director



Kansas to search grounds of former Native American school

<https://www.masslive.com/native-american-news/2022/10/kansas-to-search-grounds-of-former-native-american-school.html>



NPS: African American Civil Rights (AACR)

The goal of the African American Civil Rights grant program is to preserve and protect sites associated with the struggle for equality from the transatlantic slave trade forward. Additional funding will also be available to tell the civil rights story of all Americans through a separate notice of funding for fiscal year (FY) 2022.

Who May Apply

- States and Territories
- Indian Tribes that meet the definition in 54 USC 300309 and Native Hawaiian Organizations that meet the definition in 54 USC

300314

- Local Governments, including Certified Local Governments • Non-profit Organizations

What Is Funded

Pre-preservation and Preservation Projects

- Preservation projects must range from \$75,000 to \$750,000 in federal share, of which 20% may go toward pre-preservation costs such as architectural or engineering services. Grant applications that solely involve pre-preservation work must range from \$15,000 to \$75,000.
- Preservation projects fund physical preservation of a historic site to include historic districts, buildings, sites, structures, and objects. Projects must comply with laws, such as Section 106 and NEPA, and execute a preservation covenant/easement.
- Eligible costs: pre-preservation studies, architectural plans and specifications, historic structure reports, and the repair and rehabilitation of historic properties according to the Secretary of the Interior's Standards for Archeology and Historic Preservation.
 - Properties must be **listed in or eligible for** listing in the National Register of Historic Places or designated a National Historic Landmark either individually or as part of a district.
 - **History Projects**
 - History grant projects must range from \$15,000 to \$75,000 in federal share.
 - Eligible costs include survey, planning, and documentation of historic sites/ events, creation of interpretive and educational materials around significant sites (including oral histories), and conservation of significant civil rights collections.
 - Successful applications will emphasize innovative strategies, creative projects with measurable results, and include cross-generational engagement that promote and preserve the community's civil rights resources. Projects should involve public- private partnerships and serve as models to communities nationwide. Your project must fit one of the categories listed below. If a project overlaps more than one category, select the dominant category.
 1. Survey and Planning
 2. Research and Documentation
 3. Interpretation and Education
 4. Collections Conservation



What Is Not Funded

- Construction of new buildings
- Acquisition of collections or historic sites
- Long-term maintenance or curatorial work beyond the grant period
- Reconstructing historic properties (recreating all or a significant portion that no longer exists)
- Moving or work on moved historic properties that are no longer eligible for listing in the NRHP
- Cash reserves, endowments, revolving funds, or fund-raising costs
- Work performed prior to announcement of award
- Lobbying or advocacy activities

- Costs for work already completed or funded through other federal programs
- Administrative costs may not be over 25% of project budget
- Miscellaneous costs, contingencies, reserves, and overhead

Selection Process

NPS personnel and qualified Federal employees will review all complete proposals using the criteria outlined below. Reviewers' evaluations are based solely on the material provided in the application. Additional materials not specifically required by the application, and materials sent separately from the application, will not be considered. A summary of the review panel comments may be provided to the applicant if requested after the grant process is complete. Panel recommendations will be made to the Secretary of the Interior who will select successful applicants and forward to the House and Senate Committees on Appropriations. NPS will conduct risk assessments on all projects prior to funding. Matching funds are not required but may be considered as part of the evaluation process.

Evaluation and Selection Criteria

Project descriptions must address, and applications will be rated on, each of the criteria listed below. NPS will evaluate and consider only complete applications that separately address each of the five criteria. All criteria are rated equally. You are required to provide a detailed narrative of these elements using the project description and budget justification worksheets.

1. **Significance:** Describe the historic resource(s) in the proposed project that played a role in the African American struggle for civil rights. Describe the community and the historic resources affected by this project including its significance and whether they are listed in the National Register of Historic Places and/or designated at the state, tribal, or local level. Discuss how your project will help identify and preserve places seminal to the story of African American civil rights.
2. **Need/Urgency/Threat:** Describe the need, urgency, and threat the project addresses and how the activities are necessary and will mitigate that threat. Discuss how the project is the next logical step toward the resource's preservation.
3. **Feasibility:** Describe all tasks and their results. Discuss your timeline (located below) and budget justification (separate document) to show that costs are necessary, reasonable, and allowable. Demonstrate how you will successfully complete the project within the given time frame (2-3 years) and with the given resources while meeting all federal requirements and guidelines. Briefly describe who will be involved in carrying out the project and their qualifications, attach resumes/CVs as applicable.
4. **Sustainability:** Describe the impacts of the project after completion, including long lasting effects. Describe the public- private partnerships and community engagement involved in the project and how these partnerships will sustain and continue to support the resources after the grant project is complete. For Preservation projects, describe the plan for continued maintenance. If previously funded, please describe the progress made to date.

Process and Deadlines

This program is administered by the National Park Service. Congress has appropriated \$21,750,000 for this grant program in Fiscal Year 2022. Applications are anticipated to open in Summer of 2022 and are due in Fall of 2022. All applications must be made through Grants.gov. No paper applications will be accepted. Registration in Grants.gov, SAM.gov, and other federal systems can take up to four weeks, so please start early. To be notified when the opportunity opens, please go to Grants.gov and subscribe to a saved search for CFDA 15.904.

Additional Information

Visit <http://go.nps.gov/civilrightsgrant> for more information about this grant program.

For more information on our other programs, please visit www.nps.gov/stlpg

For application assistance: National Park Service STLPG@nps.gov 202-354-2020

For Grants.gov assistance: support@grants.gov 1-800-518-4726



[Dead Fred's Genealogy Photo Archive](#)

Bessie Coleman (January 26, 1892 – April 30, 1926) was an early American civil aviator. She was the first woman of African-American descent, and the first of Native-American descent, to hold a pilot license. She achieved her international pilot license in 1921.

Born to a family of sharecroppers in Texas, Coleman went into the cotton fields at a young age while also studying in a small segregated school and went on to attend one term of college at Langston University. She developed an early interest in flying, but African Americans, Native Americans, and women had no flight training opportunities in the United States, so she saved up money and obtained sponsorships to go to France for flight school. She then became a high profile pilot in early but also dangerous air shows in the United States. She became popularly known as Queen Bess and Brave Bessie, and she hoped to start a school for African-American fliers. Coleman died in a plane crash in 1926 while testing a new aircraft. Her pioneering role was an inspiration to early pilots and to the African-American and Native American communities.

https://en.wikipedia.org/wiki/Bessie_Coleman
