Information courtesy of the Bureau of Indian Affairs, U.S. Department of the Interior

What started at the turn of the century as an effort to gain a day of recognition for the significant contributions the first Americans made to the establishment and growth of the U.S., has resulted in a whole month being designated for that purpose.

One of the very proponents of an American Indian Day was Dr. Arthur C. Parker, a Seneca Indian, who was the director of the Museum of Arts and Science in Rochester, N.Y. He persuaded the Boy Scouts of America to set aside a day for the "First Americans" and for three years they adopted such a day. In 1915, the annual Congress of the American Indian Association meeting in Lawrence, Kans., formally approved a plan concerning American Indian Day. It directed its president, Rev. Sherman Coolidge, an Arapahoe, to call upon the country to observe such a day. Coolidge issued a proclamation on Sept. 28, 1915, which declared the second Saturday of each May as an American Indian Day and contained the first formal appeal for recognition of Indians as citizens.

The year before this proclamation was issued, Red Fox James, a Blackfoot Indian, rode horseback from state to state seeking approval for a day to honor Indians. On December 14, 1915, he presented the endorsements of 24 state governments at the White House. There is no record, however, of such a national day being proclaimed.

The first American Indian Day in a state was declared on the second Saturday in May 1916 by the governor of New York. Several states celebrate the fourth Friday in September. In Illinois, for example, legislators enacted such a day in 1919. Presently, several states have designated Columbus Day as Native American Day, but it continues to be a day we observe without any recognition as a national legal holiday.

In 1990 President George H. W. Bush approved a joint resolution designating November "American Indian Heritage Month." Similar proclamations, under variants on the name (including "Native American Heritage Month" and "National American Indian and Alaska Native Heritage Month") have been issued each year since 1994.

About this Site
This Web portal is a collaborative project of the Library of Congress and the National Endowment for the Humanities, National Gallery of Art, National Park Service, Smithsonian Institution, United States Holocaust Memorial Museum and U.S. National Archives and Records Administration.

Work Cited
http://nativeamericanheritagemonth.gov/images-used/index.html

Picture by: Jenn O’Dell
Schedule of Events

- 01 – Making Dream Catchers and talking about LGBTQ identities throughout the Native American Cultures.
- 02 – Having cake to celebrate Heritage Month and talk about why November is Native American Heritage month.
- 05 – Join all the centers in a collaboration to learn about minorities in sports.
- 08 – A discussion about Cultural Centers in Congress and where they are headed in the future.
- 09 – Make fry bread and learn about the differences between tribes.
- 10 – Watch the film and discuss the issues in the film.
- 11 – Learn about the history of Native Americans in the U.S. Armed Forces.
- 12 – Watch the game, see Kenny Dobbs “the Dunk Inventor” and support the N7 support.
- 14 – Learn how to process acorns and make a spread to eat!
- 16 – Eat a feast that exemplifies Native American food.
- 17 – Learn about the relations between runaway slaves and Native American tribes.
- 18 – Not on Calendar—Storytelling with Gordon Bettles: Traditional Klamath Stories.
- 18 – To break the ice, the night will start out with a Round Dance, a friendship dance, and then learn how Hula.
- 19 – In a collaboration with MUPC, the NAL will help show how to make different crafts for Dads weekend.
- 21 – Learn about underrepresented Indigenous Tribes.

Native American Longhouse is a program of Diversity Development and Intercultural Student Services. Any recommendations related to abilities please contact, Diversity Development (541) 737-6341.
Tribes and visitors of all cultures. The Longhouse is a resource for non-Natives interested in the dynamics of cultural exchange and alternative learning styles. For learners from a Native background, the Longhouse provides a hospitable environment and a source of support honoring the cultures of the first people of this land, including Alaskan Natives & Hawaiian Natives.

The Longhouse serves as a place of multicultural and inter-cultural education. This is a place to exchange ideals and promote positive discourse for all groups. Native and non-Native people have access to information on Native cultures, traditions and the rich heritage of the Native peoples.

The Native American Longhouse is used as a teaching area for traditional singing, dancing, storytelling and ceremony.
Activities Coordinator: Matt Williams

Community Outreach Coordinator: Nicole Perez

Office Assistant: Annalisa Sanchez

Activities Coordinator: Cristian Cabera

Office Assistant: Mariah Huhndorf

Graduate Teaching Assistant: Jyl Wheaton-Abraham

External Coordinator: Tyler Hogan

Internal Coordinator: JerRonde Weatherspoon-Sanders

Publications Coordinator: Ana Marquez

Office Assistant: Ramsi Merchand
Frybread is a soft and fluffy style pastry that can also be used as a main dish bread.

**Ingredients:**
- 1 cup unbleached flour
- 1/4 teaspoon salt
- 1 teaspoon powdered milk
- 1 teaspoon baking powder
- 1/2 cup water
- Vegetable oil for frying
- Extra flour to flour your hands

**Preparation:**

Sift together the flour, salt, powdered milk, and baking powder into a large bowl. Pour the water over the flour mixture all at once and stir the dough with a fork until it starts to form one big clump.

Flour your hands well. Using your hands, begin to mix the dough, trying to get all the flour into the mixture to form a ball. You want to mix this well, but you do NOT want to knead it. Kneading it will make for a heavy Fry Bread when cooked. The inside of the dough ball should still be sticky after it is formed, while the outside will be well floured.

Cut the dough into four (4) pieces. Using your floured hands, shape, stretch, pat, and form a disk of about 5 to 7 inches in diameter. Don’t worry about it being round.

In a deep heavy pot, heat the vegetable oil to about 350 degrees F. You can check if you oil is hot enough by either dropping a small piece of dough in the hot oil and seeing if it begins to fry, or by dipping the end of a wooden spoon in and seeing if that bubbles. Your oil should be about 1-inch deep in a large cast-iron skillet or other large heavy pot.

Take the formed dough and gently place it into the oil, being careful not to splatter the hot oil. Press down on the dough as it fries so the top is submerged into the hot oil. Fry until brown, and then flip to fry the other side. Each side will take approximately 3 to 4 minutes to cook. Place the cooked Fry Bread on a paper towel to absorb excess oil.

Indian Fry Bread can be kept warm in a 200 degree F. oven for up to 1 hour. They refrigerate well and can be reheated in a 350 degree F. oven for 10 to 15 minutes before serving.
Indian Taco Recipe:

Indian fry bread is the foundation of a popular dish called Indian Tacos. Originally known as Navajo Tacos, they have been adopted by other tribes. The Navajo taco was voted the State Dish of Arizona in a 1995 poll conducted by the Arizona Republic newspaper.

Indian tacos are the universal modern powwow food (see below). They are also popular attractions at many fairs, festivals, and outdoor summer shows held in the southwest. People will line up to wait their turn to buy some freshly made tacos. Indian tacos are a combination of beans or ground beef, chopped lettuce, sliced tomato, shredded Cheddar cheese, and optional green chile atop plate-sized rounds of crispy Navajo or Indian fry bread. No plates or silverware are need, as you just fill the fry bread with your desired filling, roll it up, and eat.

Indian Taco Recipe - How To Make Indian Tacos

1 pound lean ground meat (beef, lamb, venison or pork)
1 cup diced onion
4 cooked Navajo Fry Breads (see recipe above)
1 head iceberg lettuce, shredded
3 tomatoes, diced
2 cups shredded sharp Cheddar cheese
1 (3-ounce) can diced green chiles, drained
Sour cream (optional)

In a large frying pan over medium-high heat, brown ground meat and onions until cooked; remove from heat.

Place Fry Bread, cupped side up, on separate plates. Layer ground meat, lettuce, tomatoes, Cheddar cheese, and green chiles onto top of each Fry Brad. top with sour cream, if desired, and either roll up or serve open-faced with a fork.

Makes 4 servings.
If you would like to try some Traditional Native American Food, the NAL has collaborated with University Housing and Dining Services (UHDS) for a Indigenous Feast. November 16 @ McNary Dinning from 5-8pm.

We are also looking for people who would like to show off their artwork, crafts, or poems to be featured in our next winter term newsletter!! Please come by the NAL to meet with our Publication Coordinator for more information.

Native American Longhouse

Hours: Mon-Thurs~ 10am-7pm  Fri~ 10am-5pm
Location: 311 SW 26th St. Corvallis, OR 97331
(On the corner of Jefferson & 26th)
Phone: 541-737-2738

Walk in Beauty

The NAL is a program of Diversity Development and Intercultural Student Services. For any accommodations related to abilities please contact Diversity Development (541) 737-6341.