

EOU NATIVE AMERICAN PROGRAM

Bi-Weekly Email Newsletter curated by our NAP Student Workers
Issue #1 | April 16th | 2020

ABOUT THE NAP



We are Eastern Oregon University's Native American Program! We hold a number of cultural events throughout the school year (Native American Heritage Month and EOU's Indian Arts Festival & Powwow for example). We create strong connections and friendships with people of diverse backgrounds. Our goal is to help Native American and other Indigenous students to find a community here at EOU and better promote Indigenous cultures and identities.

FEATURED TRIBE



Tribe: Confederated Tribes of Warm Springs Reservation

Location: Warm Springs, Oregon

Language: Numu, Ichishkin, and Kiksht.



About: One of the nine federally recognized tribes of Oregon. It is home to the confederation of three tribes: Warm Springs, Wasco, and Paiute. Each tribe has their own language, though no one under the age fifty are fluent speakers. First foods are valued highly and many feasts are held annually as a way to give thanks for what is offered. A few to name would be the Huckleberry Feast, First Catch Feast, and the Celery Feast.

Today, the people of Warm Springs take into the realization of the importance of their past and find ways to utilize it for the future.

Despite the loss of traditional culture that has occurred, the people of Warm Springs have succeeded in holding onto many of their ancient traditions, culture and values.



NW NATIVE AMERICAN CENTER OF EXCELLENCE

AI/AN Medical School Applicant Workshop

In partnership with University of Washington, WSU Elson S. Floyd College of Medicine, & University of California, Davis

This is a one day event designed for American Indian and Alaska Native (AI/AN) pre-medical students who are actively preparing to apply to medical school within the next two years.

Please apply using the link below:

[2020 Medical School Applicant Workshop Application](#)

Attendees will be offered a small stipend to support virtual meeting related costs.

Apply by April 20th, 2020.

Saturday, May 9th, 2020
8:00 a.m. - 5:00 p.m.

Workshop will be hosted on a virtual platform due to COVID-19 physical distancing and restricted travel recommendations.

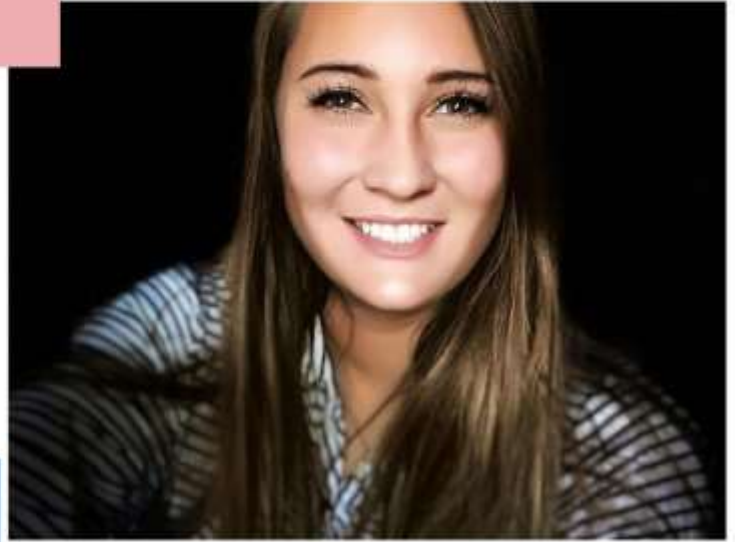
For more information or questions please email Anna Harris at harriann@ohsu.edu

If you have a disability and need an accommodation to attend or participate in this event please contact Anna Harris at 541-310-0238 at least five business days prior to the event.



STUDENT HIGHLIGHT

Name: Taylor Brienne Crafts
Tribe: Confederated Tribes of the Colville Indian Reservations
Hometown: Burns, Oregon
Major: Biology



Favorite Sport: Basketball

Hobbies:

- Camping
- Fishing
- Hiking
- Rodeo
- Sports



FEATURED PET!



Meet Joseph's goat named Supergirl! Her favorite food is milk!

Fun fact: Supergirl has two twin brothers.



REGISTER TODAY

¡CONÉCTATE!

SHARE | LEARN | CONNECT



Join us for our 4th annual, one-day gathering of Latino-serving organizations, partners and community members in Eastern Oregon.

<https://www.eou.edu/mc/conectate/>



RECIPE FOR FRY BREAD

Ingredients

- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 1/2-1/ cup vegetable oil
(enough for 1-inch depth for frying)

1. In deep cast iron skillet or heavy saucepan, heat about 1 inch of oil to 350 F. If you don't have a deep-fry thermometer to attach to the pan, dip the handle end of a wooden spoon in the oil. The oil should bubble around it steadily when it's ready. The popcorn method is another option: Place a kernel of popcorn in the oil, and it will pop when the oil reaches 350 F to 360 F.
2. Meanwhile combine the dry ingredients (flour, baking powder, and salt) in a bowl. Mix well to blend.
3. Add the milk/water and stir until the dough holds together. Knead 3 or 4 times on a floured surface.
4. Divide the dough into four uniform pieces and shape each into a ball
5. Roll each ball of dough into a circle with a lightly floured rolling pin or hands. Make a depression in the center of each round of dough.
6. Carefully slide one or two pieces of dough into the hot oil. Fry for about 1 to 2 minutes on each side, or until lightly browned.
7. Remove the fry bread dough to paper towels to drain.
8. Serve and enjoy!

More Serving Ideas:

- Sprinkle the fry bread with cinnamon and sugar
- Dust fry bread with powdered sugar and drizzle with honey or syrup
- Serve the bread as a base for taco salad or with taco toppings
- Cut hot fry bread into wedges and serve with salsa or dipping sauce of your choice.



Happy Thursday! We are so close to the weekend! Here's a throwback Thursday photo from the #EOULibrary archives!

Fun fact: Did you know EOU once had a lounge area called the Indian Drop-In Center for Native Americans on campus?

Photo is from 1974

FIND US ON SOCIAL MEDIA



Facebook: EOU.NAP



Instagram: eou.nap



Website:

<https://www.eou.edu/nap/>