Summer 2000 Newsletter

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Labriola National American Indian Data Center University Libraries Arizona State University Box 871006 Tempe, Arizona 85287-1006 Patricia.Etter@asu.edu

Patricia A. Etter, Curator

Lonewolf Donates Papers

The Labriola Center is pleased to announce the first installment of the acquisition of a 5th generation American Indian clay artist, Rosemary Apple Blossom Lonewolf. She has been a recipient of an ASU Fellowship and is currently a Chandler resident. Her roots are in New Mexico's Santa Clara Pueblo, where her family includes a number of well-known artists: great grandmother, Sara Fina Tafoya; grandfather, Camilio Sunflower Tafoya; father, Joseph Lonewolf; and an aunt, Grace Medicine Flower.

Ms. Lonewolf, who has exhibited at both the Heard Museum and the Smithsonian Institution, is noted for her finely incised seed pots, which often combine both modern and ancient themes.

Recently, she has been creating mural-sized works of art in clay and her series of tiles depicting American Indians participating in modern day sports are an integral part of the Chandler YMCA.



LAB FILM S97:3 Etter

A basketball player and gymnast are two of these figures, which have been adapted from the lively paintings created by the prehistoric Hohokam.





LAB FILM S97-8. LAB FILM S97-6 Etter

Lonewolf is also working on a series of tiles for the Boyce Thompson Arboretum featuring the hummingbird. "As a pollinator," she says, "it continues the blessing of life." Future works are planned for the Heard Museum and an outdoor pedestrian bike/bridge project in downtown Tucson.

Indian Education Classes for Fall Semester 2000

The Fall Semester begins on August 21 and Indian Education Courses from the College of Education are planned as follows (starred items are cross-listed with the American Indian Studies program).

IED 433/598 Navajo Language and Culture I

(Fulfills ASU foreign language requirement), will be taught by A. Yazzie between 4:40 and 7:30 PM on Thursdays. History and culture are added components to the introduction of language, reading, writing, and speaking. Emphasis is on basic communication and appreciation of history and culture.

IED 433/598 Counseling the Indian Student

Taught by D. T. Bruised Head between 4:40 and 7:30 PM on Mondays. Students will explore techniques and methods used in counseling, with emphasis on understanding Indian cultures and values.

IED 494B/544 Role of Tribal, State & Federal Government in Indian Education

Taught by P. Hibbeler between 4:40 and 7:30 P Thursdays, will examine from a policy perspective, the role and responsibilities of the different entities in Indian education.

IED 460/560 Yaqui History & Culture

Taught by Octaviana Trujillo on Wednesday between 4:40 and 7:30 PM at the Guadalupe Learning Center. The course surveys Yaqui history and culture ranging from pre-contact to the present.

Journal of American Indian Education now on the Web

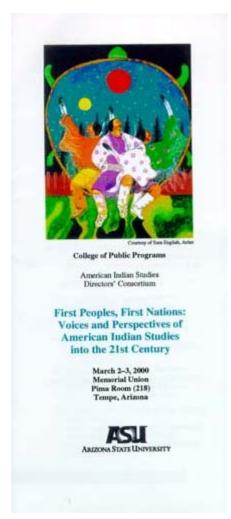
(Adapted from ASUInsight, April 21, 2000) Octaviana Trujillo, Director of the Center of Indian Education at ASU, recently announced that some 1000 articles spanning the first 30 years of its international publication, Journal of American Indian Education, can be accessed full-text, through 1991, on the Web at http://jaie.asu.edu.

The Center for Indian Education at ASU serves as a major research and resource unit in the field of American Indian education and related fields at the local, state, and national levels; and provides various services to Indian communities and the Arizona State University community of students, staff, and faculty.

Octaviana Trujillo told ASUInsight that "the journal constitutes a an invaluable record of the policy and thinking that have governed the development of the educational system for American Indians in the last half of the 20th century. We

are proud that this resource can now be made available to scholars and educators around the world." The Labriola Center has linked to the site from the <u>Labriola Web page</u>. Select Links to Other Native American Sites.

American Indian Studies Directors' Consortium at ASU

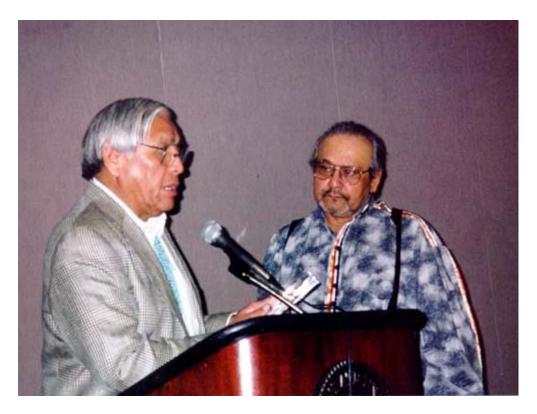


On March 2nd and 3rd, the newly established American Indian Studies Program at Arizona State University hosted the first American Indian Studies Directors' Consortium: FIRST PEOPLE, FIRST NATIONS--VOICES AND PERSPECTIVES OF AMERICAN INDIAN STUDIES IN THE 21ST CENTURY. The purpose of the conference was to stimulate the dialogue on American Indian Studies and its increasing importance on the national and international scenes.

Some of the discussion focused on the definition of American Indian Studies, past and present, and the future direction of American Indian Studies.

Over 100 attended the two-day event, which culminated with dinner.

Peterson Zah, past Chairman of the Navajo Nation and Special Assistant to ASU President, Lattie Coor, presented a special award to artist, Sam English, who created the spectacular broadside in honor of the conference.



LAB FILM S96:1 Etter

Among the attendees were: Donald Fixico; Elizabeth Cook-Lynn; Duane Champagne; Simon Ortiz; Regis Pecos; Gerald Alfred; Inez Hernandez-Avila; Charlot Heth; and Clara Sue Kidwell.

Indian Foods of the Americas

Currently, the Labriola Center has an exhibit on foods native to the Americas including recipes, books on ethnobotany, native food preparation and more. We are informed that 60 percent of the foods eaten in the world today was first harvested by Native Americans.

Here are some questions to test your food IQ:

| <i>1</i> . | What tuber from the Andes was for a time the novelty food of the rich in Europe and staved off starvation |
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| | in Ireland? And did you know that Andean farmers cultivated over 3000 varieties? |
| 2. | What product indigenous to the Americas transformed spaghetti? |
| <i>3</i> . | What berry did New England Indians teach the settlers to serve with turkey? |
| <i>4</i> . | What fruit was originally cultivated in Latin America that today is mashed with lime and garlic and used |
| | as a dip for chips? |
| <i>5</i> . | What syrup did the Indians of northeast Canada and United States process from the maple tree? |
| 6. | What premier spice choice in Hungary came from peppers native to the Americas? |
| <i>7</i> . | Indian farmers produced "trail mix" from what seeds? |
| 8. | Name at least six ways Native Americans prepared corn? |
| 9. | What plant produced a sweet tasty drink and is used today to create a traditional box of valentine candy? |
| 10. | What popular method of cooking food originated in the Americas? |
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From the Labriola Bookshelf

- Native American Gardening: Stories, Projects and Recipes for Families, by Michael J. Caduto and Joseph Bruchac (Golden, Co: Fulcrum Publishing, 1989).
- Foods the Indians Gave us: How to Plant, Harvest, and Cook the Natural Indian Way, by Wilma and R. Vernon Hays (New York: Ives Washburn, Inc., 1973).

| | Indian Pasings, Thank the Land of Hamest, Place the Work of Our Hands (Novees Press, 1972) |
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| • | Indian Recipes: Thank the Lord of Harvest, Bless the Work of Our Hands (Nowega Press, 1973). |
| • | Chilies to Chocolate: Food the Americas Gave the World, by Nelson Foster & Linda S. Cordel |
| | (Tucson: University of Arizona Press, 1996). |
| • | Spirit of the Harvest: North American Indian Cooking, Beverly Cox and Martin Jacobs (New York. |
| | Stewart, Tabori & Chang, 1991). |
| • | Native American Cooking: Foods of the Southwest Indian Nations, by Lois Ellen Frank, New York. |
| | Wings Books, 1995 |
| • | Early Native American Recipes and Remedies, by Duane R. Lund (Cambridge, MN: Adventure |
| | Publications, 1989). |
| • | American Indian Food and Lore, by Carolyn Niethammer (New York: Macmillan Publishing Company, |
| | 1974). |
| • | Indian Corn, by James B. McNair (Chicago: Field Museum of Natural History, 1930). |
| | Indian Corn in Old America, by Paul Weatherwax (New York, Macmillan Company, 1954). |
| _ | Enduring Seeds: Native American Agriculture and Wild Plant Conservation, by Gary Paul Nabhar |
| • | (San Francisco: North Point Press, 1989). |
| | |
| • | Indian Agriculture in America: Prehistory to the Present, by R. Douglas Hurt (Lawrence: University |
| | Press of Kansas, 1987). |
| • | Indians in Agriculture: An Historical Sketch, by Henry W. Kipp (Bureau of Indian Affairs, 1988). |
| • | Traditional Cherokee Food, by Janey B. Hendrix (Tahlequah, OK: Cherokee Bilingual Education |
| | Center, 1982). |
| • | Native Indian Wild Game, Fish, & Wild Foods Cookbook, by David Hunt (Lancaster, PA: Fox Chapel, |
| | 1992). |
| • | Uses of Native Plants by Nevada Indians, by Flo Reed (Carson City, NV: Department of Education |
| | 1971). |
| • | Ethnobotany of the Hualapai, by Lucille J. Watahomigie (Peach Springs, AZ: Peach Springs School |
| | District, 198?). |
| • | At the Desert's Green Edge: An Ethnobotany of the Gila River Pima, by Amadeo Rea (Tucson, |
| | University of Arizona Press, 1997). |
| • | Native American Ethnobotany, by Daniel E. Moerman (Portland, OR: Timber Press, 1998). |
| • | Fishwheels and How to Build Them, by Kathleen Lynch (Anchorage, AK: Anchorage Community |
| | College, 1979). |
| | A Native American Feast, by Lucille Recht Penner (New York: MacMillan Publishing, 1994). |
| • | Contemporary Ethnobotany Among the Apache of the Clarkdale, Arizona Area, by Marsha V |
| • | Gallagher (Albuquerque, NM: USDA Forest Service, 1977). |
| _ | Indian Uses of Native Plants, by Edith Van Allen Murphey (Fort Bragg, CA: Mendocino County |
| • | Historical Society, 1959) |
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