



Mendota Mdewakanton Dakota Tribal Community News

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1351 Sibley Memorial Hwy, Mendota, MN 55150

55150 MMDC is a Tribal 501C3 Organization

Message from Sharon:

Hello everyone. My cancer has come back, however I'm just too busy to worry about it right now. God willing I'll be fine, thank you all for your concern and well wishes.

Federal Recognition is very close. We've been working harder than ever at it and we should have some good news soon!

This last pow wow has been my as coordinator, it's a lot of work and there is a lot of responsibility, however it is very rewarding when you work and see it all come together as a success. if you are interested in helping in future pow wows, please let us know asap.

I need to take time to thank everyone who have helped in so many different ways. Even if your name is not mentioned here, please understand that I, and we as a community, owe you a debt of gratitude and appreciation. Please understand that my memory may not be quite what it used to be, so if I have neglected to put your name here, please forgive me and feel free to let me know so I can mention you on the website.

Thank you so much to everyone who helped put the pow wow up and take it down. The pow wow was a real success and we could not have done it without you.

Thank you Mike H. for helping to get so many donations and to Pat P. for gifting us so generously and to all our guests, drummers, dancers, Flag carriers and Eagle Staff carriers and John Varone for all of your help over the years on the pow wow and so many other things. Also thank you Amy for painting a beautiful teepee at the Pow wow, Joy for helping the children to make crafts and Rita, Karen, Nicole and so many others for all of the help and work you put into making the pow wow a success! Thank you to my sons, Joe and Sean, for their work on getting grants for our community and to Danielle for working with Joe on getting larger grants for us and to Sarah for helping me with me with my book. Also thank to everyone who has been working so hard to help us achieve our goals towards federal recognition, we are getting closer and closer and Thank you Ryan for paying \$1,200 in back contributions and becoming up-to-date. Thank you Tommy for writing a letter to the white house about getting land back to our community. FYI, Tommy has been a member since 1996 when Bob Brown, Jim Anderson and others adopted him. Tommy is from Standing Rock, so officially he can only be an honorary member, however, once we get federal recognition Tommy can become a Dakota lineal member. Thank you so much to Earl and his daughter Lynse for cleaning and organizing the office. Our office was infested with mold and with my compromised immunity due to cancer, I can not be around mold. In fact, no one should be and they did an excellent job! We do have to remember though, that just because it's been organized and cleaned doesn't mean it's safe. We will keep checking it for mold, so far it seems like a war between us vs. the mold. Thank you Greg for having a camper for us to use for the podium and office at the Wacipi and we need to say a big thank you to the St Peter's Church for their long history of continued support and thank you to Senator Jim Carlson who came to our fundraiser where we made around \$6,400. Initially he was planning on stopping by for a few minutes however he quickly decided to stay the whole time. If you would also like to express your gratitude to him you may contact him here: <https://www.senate.mn/members/email-form/1140>. Thank you to Brad for helping me and making the newsletter, website, logo, graphics and pow wow flyers for all these years.

I want to thank my 3 sons for helping me do this and that, run here and there. Sean Monahan, Dan Monahan, Joe Lennartson, I love you 3 so much.

And of course, thank you to our creator for making this all happen.

We are still in meeting with the MNHS about using the DuPuis House. Speaking of meetings; if you have never been, or have not recently been to one of our meetings, you should consider it. It's a great way to be involved and keep up to date on what's happening in our community. During our recent meeting, among other things, we discussed 21. Explore The Seven Council Fires (Oceti Šakowin), Dakota family history and research guides, Exploring Ojibwe material culture, Books on Native American studies, The U.S.-Dakota War of 1862, Native American Artist-in-Residence program, Ojibwe family history research, tribal recognition, Dakota language newspaper and much more. Please come to one soon. - Sharon.

PS. We're trying to grow our social media channels, If you haven't already, please follow us on Twitter! @MendotaDakota

IMPORTANT INFORMATION

FYI: Mdewakanton (pronounced Mid-ah-wah-kah-ton) means “dwellers of the spirit lake.”

I recently came across a site called womensenews.org. They're an award-winning, nonprofit news service covering stories of women and girls from around the world to create a more equitable world that honors, respects and supports the lives of women and girls. They have a very informative website and I think you might like to check them out.

If you have not already, please check out the Minnesota Historical Society website mnhs.org

We've finally received a response from the White House concerning all of the paperwork I've been sending them for over a year. They responded to let us know the paperwork has been successfully delivered to the proper department. Let's hope for success, let's hope we get land back and the recognition we deserve. This has been a long time and many people have helped, some of them are no longer here and will not see the fruits of their labor.

I sent Andy Vig a document on land in a book that shows Albert LeClaire and Abraham Robinette having land on Prior Lake Indian Reservation in the late 20s – 40s. Albert and Abraham were some of the original Mdewakantons to farm at Prior Lake in MN.

I met with Andy Vig a few months ago when I went to Shakopee

to see their display, there we so many of our ancestors in the display.

VERY IMPORTANT: All members need to email us their current, postal mailing address and phone numbers. The BIA will NOT accept Post Office Boxes (PO boxes). Again, you must send us your physical street address and phone number, NOT a PO BOX.

We need this information make sure everything in your file is current and accurate for the Bureau of Indian Affairs and the federal government.

I will be sending out a consent form again soon, for you to sign and notarized for your application to be submitted. Please look for it. I will also put the form on the website.

NOTE: No one is exempt from paying contributions. If you are unable to pay the full \$20 monthly due, we can work with you. Once you prove your income, you will be offered a reduced plan.

We recently gave an updated list of our members in good standing to Dick LAST NAME to be on record for federal recognition. We will also be sending ancestor and individual sheets to Dick for updating. Have you made sure your information is all up to date and accurate?

IMPORTANT CALENDAR DATES

All of our meetings will be on Zoom until further notice. Check the website for dates. Zoom is free to download on mobile or desktop. <https://zoom.us>



STAY CONNECTED:

Make sure to like us at www.facebook.com/MendotaDakota to be the first to hear about upcoming events and news! Your opinion matters, please feel free to leave us a www.facebook.com/MendotaDakota/reviews

REMEMBER YOUR 2022 CONTRIBUTIONS:

All members of the tribe, even honorary members, are required to pay contributions.

We wish to express our gratitude to all the tribal and honorary members who pay their contributions on time or who use the automatic payment system.

These contributions are important for keeping our tribal office running. They pay for things like cultural events, education, powwows, office supplies, programs, gas, inips, community car, etc.

Please get caught up on your dues. For those of you who have not paid for a while please get caught up. You don't want to be removed when we are so close to sending in our narrative. If you have not paid in two years you could be removed.

Would you like to pay your contributions automatically? www.mendotadakota.com/ach

Need to get caught up with back payments or make a one time payment? www.mendotadakota.com/payment

ARE YOU GOOD AT RESEARCH?

We are looking for research volunteers. If you'd like to help, please contact us Greg Strandmark. mendotadakota.com/mn/contact

We are looking for any photographs or new information about Angélique Renville, wife of Hypolite Dupuis.

We'd like to find any evidence of our Mdewakanton ancestors who were born in or lived in the DuPuis House, in Mendota, MN.

“To preserve, protect, and promote the Dakota culture for future generations.”

I've been working on writing my book. I have over about 25 chapters mostly done out of a possible 45 total chapters in the completed book. I am very thankful for the \$5k grant given to me by the Metropolitan Regional Arts Council to help with publishing, cover art, research, etc. towards my book. Once published I plan on using some of the proceeds of my book to help our tribe.

I hope to be publishing soon. If anyone has literary agent, publicist or publisher suggestions, please let me know! Here is an excerpt from the introductory of my book:

"I'm proud to share the blood of both the Dakota and Anishinabe Native Americans. I am related to Cetanwakanmani, Big Thunder, and Little Crow; historical leaders of the Dakota People and the 1862 Sioux uprising. My 3rd grandparents are Angelique Renville who married Hypolite DuPuis, Angelique Wabasha 4th grandmother, and Mazasnawin Iron Woman Rosalie Fernier 3rd grandmother. Lilly Felix LeClaire is my grandmother and Selisha LeClaire is my mother.

What does the word Mdewakanton mean? (pronounced Mid-ah-wa-kah-ton) Mdewakanton means "dwellers of the spirit lake." Mendota are the keepers of the eastern gate. The four directions or the four winds: east (yellow), south (red), west (black), and north (white).

I embrace the religious and cultural aspects of my everyday life the best I can. I take part in Native ceremonies and encourage others of our Tribal Community to do the same. I love our culture and look to the Creator whenever things get tough. I look to the creator for guides, love--for everything.

When questions come up, it only takes a few minutes before someone says, "Let's ask Sharon. She'll know the answer." I did not grow up in the traditional Dakota way, so now I focus on learning the language and traditions of my people. I'm involved in many of the historic remembrances of lives lost and promises and treaties broken for the Dakota.

I will always care for the needs of my people. I'm especially concerned for elders and assist them in any way that I can. Now I'm a proud elder myself, having turned 75 on August 28, 2021. I like to say "Be Dakota Every Day!" a saying from my brother, Bob Brown, who is in the spirit world. Bob Brown, Linda Brown, Bob's wife, Jim Anderson "Red Sky," my sister Beverly Scott and her son Michael, my sister Linda Brown, and I are all the original founders / members of the Mendota Community, after being turned down at Shakopee."

INFORMATION FROM THE AGENDAS

Business checking \$48,570.16, Profit and Loss -\$209.00, Balance Sheet \$49,775.00.

The fundraiser was amazing and very successful, it is all about teamwork.

Thank you to Terry Gombold, her husband Clint and daughter Samantha, and her sister Ann. What a delightful family. Terry got 78 things for the auction!

I want to say a special thanks to, Rita Chamberlain, Sarah Sivright, Pat Darling, Karen Lansing, Earl McDonough, Kiara O'Reilly, Josine Peters, Danielle Ross, Daleena Lindquest, Tommy and Riley Tiokasin They all helped and worked so hard.

Dec 3rd from 2pm to 5pm we are having a pot-luck Christmas party at the historic Dupuis House located at 1357 Sibley Memorial Highway, Mendota, Mn. Please bring some food to share. We used to collect toys, however since Covid, gift cards are a much better solution. Please bring your donation of gift cards. They go into a holiday box

and will be used to help local families in need. If you are unable to attend in person, you can still send gift cards to "MMDTC 945 Redwood Dr Apple Valley MN 55124".

We had a beautiful fundraiser at St Peter's Church. We will continue to fundraise until we get \$600,000, or a grant. THINK BIG! Father Kevin attended.

We only had 10 lineal members however there were many honorary members and guests. There was about 100 people at our fundraiser.

Thank you to our local Minnesota Walmart for donating \$1000 to our community!

Josine got us some volunteers for the Pow Wow and she also donated \$500.00 love you!

Thank you, Earl for putting up the sign in front of St Peter's Church for our event.

About 60 to 70 people were there. Some did not pay, and some did not sign in.

We have 7 new honorary members from the event at another \$250.00.

New honorary members are, Jeff Jarvis and Dorothy, Mike Harley, Julianne LaLine, Carol LaLine, Kiara O'Reilly,

Joey Browner from the MN Vikings from was here also. Joey is a good friend to me and to our Mendota community.

Mike Harley from Christi Catholic Community and Environmental Initiative wants to help us too. Thank you Pat Phalhuber for bringing Mike Harley and others to our event. Mike wants to help the Mendota people too. Pat is a nun and has helped Mendota for years, and a very good friend of mine.

Exact numbers for the fundraiser will be in the next agenda once all checks clear, etc. About \$4,500 so far.

Many people who said they would come and make a donation, didn't come.

Jim Carlson, MN State Senator in Dakota County District 51, became an honorary member. He will try to help us

"To preserve, protect, and promote the Dakota culture for future generations."

get the DuPuis House, and to gain more funding that our community so desperately needs. The tribal Council will be meeting with him very soon and I will remain in regular communication with him as well.

There will be a consent form for lineal members in good standing to sign and notarize. When we are ready to send in our narrative in soon, with the narrative applications, birth certificate, any personal information. Whatever the Bureau of Federal Acknowledgment requires.

Members who choose to leave the membership or be removed we have forms to sign. If you have not paid your contributions in 2 years you will be removed from membership.

No one will be exempt 100% from contribution anymore. Contributions are only \$20.00 a month.

If you are financially unable to pay your dues, you can prove your income and be exempt from paying the full \$20.00. Instead you may pay reduced dues of only \$10.00 a month. If you can not pay a small contribution to help keep our community's doors open, then ask yourself if you are truly a Dakota member? Are you willing to do your part to help our community grow and survive? We will be sending out another reminder letter to members who have failed to pay dues in over two years.

Danielle Ross is a Professor of History from Utah and she's been working with Joe on grant writing, to get bigger grants. She's been such a big help to me and she's one of the nicest women I've ever met.

Wendy Biorn created a beautiful quilt worth over \$500.00 and she donated it to our community. We appreciate it.

John and Becky Varone donated a beautiful silver and turquoise necklace.

Sharon also donated many things to the auction.

Our Inipi was built on May 21. My first since I got cancer. The darn cancer came back again and I've have to start taking chemo pills again.

Our community has recently been posted in the MN Explorer, Star Tribune, Pioneer Press, Patch, Town Square TV, Indian Country Today, City of Mendota Heights and Mendota websites and more!

We have received over half of the \$20,000 Humanity grant. Will receive the remainder soon.

Steven Renville took lots of picture at the ceremony for the sacred trees on May 14th. You can see pictures on our website. You can also see the Town Square TV video will be on our website and facebook.

John LeClaire donated pipestone and stems. We also brought pipestone.

Check out our website for tribal business news. Also, our Pow Wow flyers and newsletters are posted on our website.

We will be offering many classes, including pipe making, teepee making, and canoe making. You don't want to miss these!

We were recently listed on powwows.com and drumhop.com

We had our audit done last month by Swon Taxes in Bloomington so that's done. They also found nothing wrong with the books. Now we can apply for bigger grants thanks to Joe! Now we are in a good place. Our classes will soon be starting again.

Hope to have our membership meeting soon at the DuPuis House.

We will meet with two people from Prairie Island. Maybe they will help us, Tommy is setting it up.

We may go to Pipestone to get pipestone. We are trying to get a bus to take us. This trip is limited to 15 people. If we cannot get a bus, we will caravan. All you will need is lunch money.

Father Kevin Clinton will be here to celebrate the 20th anniversary of the transplanting of the four sacred oak trees (topa wakan utuhu canpi) May 14 at St Peter's Church. Meet at 1:00 by the trees. Potluck after the Ceremony.

I found some very interesting articles on the Renville County website, renvillecountymn.com. You should check it out.

Mendota is the tribe that time forgot. We are working to change That. We are still here and will always be here.

Please share our fundraiser flyer with everyone you know and ask them to share, post, and donate as well.

We need someone to organize the fundraiser Help!!! If you are good at organizing call Sharon ASAP 952-239-9969.

We will be offering a language class on zoom starting in May and taught by Anita Gates.

I have invited over 1,500 people to the fundraiser.

Our taxes are complete, we made \$80,000 for 2021 mostly from grants.

Bank Statement, \$40,988.23 Balance Sheet \$42,193.62, Profit and Loss - \$1,184.19.

We cleaned out one of our storage pods and now we have only two remaining. This is thanks to Dan my son, Josine, Earl, Tim, Jeff and Sharon, Joe, and Sean my sons behind the scenes.

We are hoping to get a grant for digitizing all our paperwork. We hope to get paid volunteers from students at St Thomas University and/or other schools and groups. If you feel you have enough experience with scanning documents, Please call us soon.

We have requested a meeting with the Shakopee Community, we have not heard anything back yet.

If you have a few minutes, check out <https://www.indianz.com>, it's a great website!

DID YOU KNOW: Native American Day: In 1968, Governor Ronald Reagan signed a resolution calling for a holiday called American Indian Day, to be held the Fourth Friday in September. In 1998, the California Assembly passed AB 1953, which made Native American Day an official state holiday.

DID YOU KNOW; we have almost 100 honorary members from all around the world!

INTERESTING At 94 years old, Brad's grandmother Imelda Dickinson (related to Emily Dickinson) has just published her second book Personolly Yours Too. A book of stories and poetry. **Don't ever think you're too old to accomplish something!** www.imeldadickinson.com

Much of the food consumed in Native American tradition was wild, sourced by hunter-gatherer societies. For example, common sources of protein included bison, birds, deer, elk, salmon, trout, and nuts. Meats were often smoked or dried as jerky. Wild plants included things like sunflower seeds, wild rice, wild berries, and even cacti.

The Three Sisters

In terms of plants, agricultural Native American societies domesticated quite a few. However, three stood out: maize (corn), beans, and squash. This combination was so important, and so ubiquitous, that it acquired a name: The three sisters. Why were the three sisters so valuable? Firstly, these crops delivered all the nutrients they needed. Secondly, they created a perfect agricultural complement. Beans added nitrogen into the soil, fertilizing the corn, while squash filled in the spaces between corn stalks and prevented weeds. A big problem in many agricultural societies was and still is overuse of the soil. The natural properties of these three products prevented that from happening.



Traditional Foods

Contemporary Native people retain a varied culture of traditional foods, along with the addition of some post-contact foods. Recipes, such as frybread, have become customary and even iconic of present-day Native American social gatherings. In addition, foods like cornbread, turkey, cranberry, blueberry, hominy and mush feature in the cuisine of the broader United States population. The most significant and long lasting Native American crops include corn, beans, squash, pumpkins, sunflowers, wild rice, sweet potatoes, tomatoes, peppers, peanuts, avocados, papayas, potatoes and cacao.

Fry Bread

Perhaps the closest there is to an across-the-board Native American cuisine is fry bread, about which modern Native cooks are of distinctly two minds. Fry bread, a barebones dish of dough fried in oil or lard, was invented by desperate mothers in the 19th century in the wake of the Long Walk, a tragic 300-mile trek in which Indians from Arizona were forcibly relocated to New Mexico. There, unable to grow their traditional crops, they subsisted on rations distributed by the U.S. military. These included canned goods, sugar, flour, and lard from which they made calorific fry bread. While some see fry bread as a symbol of native perseverance and survival in the face of adversity for others it is a painful reminder of history they would rather not relive. This interesting article from eatflavorly.com

Frybread Recipe

Prep:10 mins - Cook:6 mins - Total:16 mins - Yield:4 loaves

In a deep, 10-inch cast-iron skillet or heavy saucepan, heat about 1 inch of oil to 350 F.

If you don't have a deep-fry thermometer, dip the handle end of a wooden spoon in the oil. The oil should bubble around it fairly 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 to 360 F.

Meanwhile, combine the flour, baking powder, and salt in a bowl. Mix well to blend. Add the milk and stir until the dough holds together.

Knead 3 or 4 times on a floured surface. Dough being kneaded by hand on a lightly floured work surface Divide the dough into 4 uniform pieces and shape each into a ball. Dough divided into four equal parts on a lightly floured work surface. Using a lightly floured rolling pin, roll each ball of dough into a circle that's about 1/4- to 1/2-inch thick. Make a depression in the center of each round of dough (it will puff up while frying).

Piece of dough being rolled out to a circle on a floured work surface. Carefully slide 1 or 2 pieces of dough into the hot oil. Fry for about 1 to 2 minutes on each side, or until lightly browned. Dough circles slid into hot oil with a wooden spoon and being fried Remove the fried dough to paper towels to drain. Lightly browned fried bread pieces placed on paper towels to degrease.

How to Serve Fry Bread

Sprinkle the fry bread with a little cinnamon and sugar. Dust fry bread with powdered sugar and add a drizzle of honey or syrup. Serve the bread as a taco salad base or with taco toppings (popularly called Navajo tacos). Be sure to make the circles of dough very thin for this use. Cut hot fry bread into wedges and serve with salsa or a dipping sauce. Be careful not to knead the dough too much because the bread will be hard and tough. The dough is sticky but easy to work with; keep your hands and work surface well-floured. Adjust the thickness of the dough for your use. For instance, when making tacos, start with a very thin dough (less than 1/4 inch). Press a deep indentation into the center to prevent it from turning into a ball. Use your favorite type of oil for frying. Vegetable oil and shortening are popular options, canola oil is



considered a little healthier, and lard is traditionally used by many Native Americans. The key to using different oils is to ensure whichever you choose has a high smoke point. Some, such as extra-virgin olive oil, will smoke before it reaches the desired temperature, and the bread will taste burnt, and your kitchen will fill with smoke. If using lard to fry the bread, make sure that you use about 2 1/2 cups of lard instead of the 3 cups of vegetable oil. If using shortening instead of vegetable oil, you will need about 2 1/4 cups for frying.

When cooking a larger batch, keep finished fry bread warm in the oven. Set the drained fry bread on a baking sheet fitted with a cooling rack so it doesn't get soggy.

What's the Best Way to Store and Reheat Fry Bread?

Fry bread is best when it's freshly fried. If you need to store leftovers, keep it at room temperature loosely wrapped in plastic or in an unsealed plastic bag for up to 2 days. To reheat it, wrap the bread individually in foil and bake in a 375 F oven for about 10 to 12 minutes.

Can Fry Bread Be Frozen?

Fry bread can be frozen for up to three months. Wipe the oil off with a paper towel once the bread cools and wrap it tightly in plastic, then place it in a freezer bag. For better results, freeze the uncooked dough when it's still in the ball shape using the same type of packaging. Thaw the dough overnight in the refrigerator, unwrap it and let it reach room temperature before shaping and frying as normal.

This delicious recipe came from thespruceeats.com

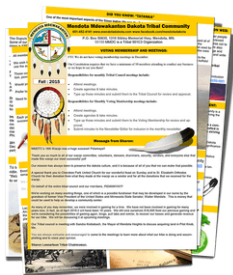
Storage facilities can be an easy investment with a high ROI & less hassles & legal problems over traditional residential rentals. We are Storage Partners LLC. If you want to invest in your own self storage facility, contact: www.StoragePartners.us David Fegley 515-208-9205 or Josephine Hart 561-235-5734

Would you like to contribute to our newsletter?

You can help by submitting stories, history, pictures, news, humor, etc.

You can view our current and many of our archived newsletters at

www.mendotadakota.com/newsletter



Please let us know of any errors you may see in the newsletter. Send all updates and corrections to us and if necessary we will revise the current newsletter or correct the error in the next edition.

Do you have an idea for a story?

Would you like to find or write articles for the MMDC website, facebook page or newsletter?

Are you an artist/cartoonist, storyteller, activist or photographer?

Do you have something you would like to contribute for possible inclusion to our

newsletters? A funny anecdote or joke? Stories, news or history, art, a link to your music, videos or photo gallery?

Have you seen something interesting on the web you think should be included?

Please send us an email.

newsletter@mendotadakota.com



ADVERTISE IN OUR NEWSLETTER & ON WEB:

Just think, if your advertisement was here, other people would be reading it! All submissions will be reviewed before accepting. We reserve the right to choose not to accept your advertisement for inclusion. We are also accepting advertisements for our facebook page and website. We can even create graphics for you and write up the information for a low price!

All proceeds help our tribe. We are a 501C3 organization.

Contact us for pricing and possible inclusion in the next newsletter. newsletter@mendotadakota.com

Learn about new sources of energy & alternative fuel news at www.unspillable.com

ABOUT US AND OUR GOALS

The Mendota Mdewakanton Dakota Tribal community is a non-profit 501C3 organization dedicated to preserving the Dakota heritage.

In 2002, the MMDC membership participated in a comprehensive strategic planning session that resulted in the development of seven (7) long range goals striving to:

We currently have seven (7) goals:

- Obtain federal recognition.
- Maintain a tribal office in Mendota, MN.
- Acquire a land base.
- Develop self-sufficiency through in-house business.
- Promote and support the preservation of the Dakota culture, including protecting sites of cultural significance to the Dakota people.
- Teach community members and others the Dakota language.
- Promote an understanding between the Mendota Community and other Native Communities, and the public.

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