

# Watts for Dinner *with*

## THE PEORIA TRIBE OF INDIANS OF OKLAHOMA

The Peoria Tribe of Indians of Oklahoma is one of nine federally-recognized tribes with tribal headquarters located in Ottawa County, Oklahoma.

The Peoria Tribe is a confederation of Kaskaskia, Peoria, Piankesaw and Wea Indians united into a single tribe in 1854. The Confederated Peorias, as they were then called, originated in the lands bordering the Great Lakes and drained by the mighty Mississippi River. They are Illinois or Illini Indians, descendants of those who created the great mound civilizations in the central United States a few thousand years ago.

Forced from their ancestral lands in Illinois, Michigan, Ohio and Missouri, the Peorias were relocated first in Missouri, then in Kansas and, finally, in northeast Oklahoma.

The Peoria Tribe is a federally recognized sovereign Indian tribe, organized under the Oklahoma Indian Welfare Act of June 26, 1936, and functioning under the constitution and bylaws approved by the Secretary of the U.S. Department of the Interior on August 13, 1997. The Peoria Tribe is now approximately 2,900 members strong.



Chief John P. Froman



The Peoria Tribal Business Committee, consisting of seven elected officials, is the legislative body of the Tribe and has the authority to act on all matters and subjects relative to the tribe and its governmental operations. Tribal Administration oversees a budget of approximately \$3 million per year, providing its members and members of other tribes residing in its jurisdiction services in housing, health care, education and child welfare, as well as addressing environmental issues. The tribe owns nearly 2,400 acres of land with the majority being used for agricultural purposes.

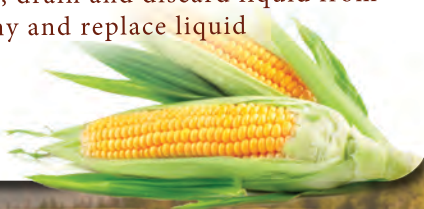
The Peoria Tribe has invested in three business enterprises: Peoria Ridge Golf Course, Buffalo Run Casino and Buffalo Run Hotel. These businesses employ 338 individuals and have an economic impact to Miami and the surrounding area of approximately \$50 million. Additional impact is enjoyed by surrounding area during special events such as concerts and the annual Bike Run at Buffalo Run Casino and the NGA Hooters professional golf tournament at Peoria Ridge Golf Course.

Culture and traditions of the Peoria are shared during the annual stomp dance (held the first Saturday in March each year) and the Peoria Pow-wow which is scheduled each year in June.

### HOMINY SOUP

- 1 pound ground bison (or ground beef)
- 1 large onion, chopped
- 3 stalks celery, chopped
- 2 cups cooked kidney beans with liquid (optional)
- 2 cans white hominy with liquid

In a large pot, cook ground bison. When half done, add onions and celery and finish cooking. Add beans (optional) and hominy and season to taste. Heat until warm. Add water and simmer if too thick. For a variation to lower sodium content, drain and discard liquid from canned beans and hominy and replace liquid with equal amount of water (about one cup).



### YAM CORN BREAD

- 2 cups all-purpose flour
- 2 cups yellow cornmeal
- 2 ½ tablespoons baking powder
- 2 teaspoons salt
- 2 ⅔ cups mashed cooked, or canned yams (sweet potatoes)
- ½ cup granulated sugar
- 4 eggs
- ¾ cup milk
- ⅓ cup vegetable oil

Sift dry ingredients together and set aside. Combine eggs, milk and oil in a large bowl and beat until smooth. Add yams and beat until well blended. Add dry ingredients, stirring only until moistened. Spoon batter into two greased 8-inch square baking pans. Bake at 425 degrees F for 40 minutes or until done. Cut into squares and serve warm with butter.



### FRIED HOMINY

- Several strips of bacon
- One or two cans of white hominy
- Onion, if desired
- Black pepper to taste



Fry bacon crisp. Remove from pan. Drain most of grease. Drain water off hominy. Fry hominy in bacon grease. Crumble bacon and mix into hominy.

