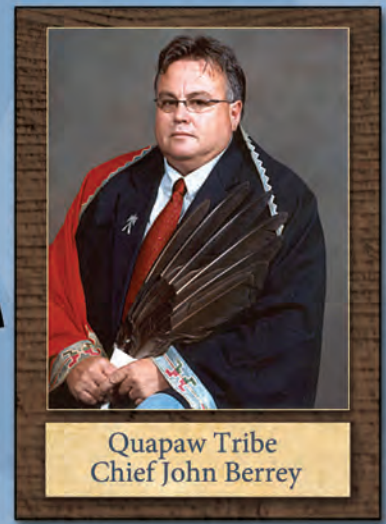


Watts for Dinner *with* THE QUAPAW TRIBE OF OKLAHOMA

The Quapaw Tribe of Oklahoma has a proud heritage born through generations of rich history. Its people have overcome much, striving for distinction while persevering through adversity. Originally from Arkansas, the Quapaw, or “downstream people,” were removed to their current home in northeast Oklahoma in 1834. At one time there were just over 300 known tribal members. Today, there are close to 4,000 enrolled members nationwide with approximately 30 being added each month.



Quapaw Tribe
Chief John Berrey

The Quapaw Tribe is governed by a seven-member tribal business committee. The committee chairman role is similar to the chief in other tribes. “We have had steady growth,” notes Chairman John Berrey. “I think that’s because people want to be part of a good thing that’s happening.”

The tribe owns both the Quapaw Casino and Downstream Casino Resort in Quapaw. Profits from the two casinos fund the numerous programs that directly benefit the Quapaw people. In addition to numerous social service programs, the tribe is the first in the nation to offer no-cost health insurance to individual tribal members. The Quapaw also operate a tribal museum and library. Both facilities are open to tribal members, as well as to the community at large, and are located in the museum complex on Whitebird Street in Quapaw.

Much of Quapaw tribal land is part of the Tar Creek Superfund site, one of the largest such sites in the United States. The Quapaw Tribal Environmental Department has been instrumental in developing plans and acting as a resource to clean up and restore area land to its original state.

Quapaw Tribal Fire/EMS units are divided among three stations that are located strategically throughout the area. These agencies respond to approximately 2,000 calls for assistance each year. Personnel assist neighboring communities when there is a need for additional personnel or equipment.

Recognizing tribal growth and prosperity as an outcome of educating its youth, a department of higher education has been developed by the Quapaw Tribe dedicated to helping tribal member students succeed in their educational ambitions. The Quapaw Tribe of Oklahoma Office of Educational Funds awarded scholarships to 122 students for the fall 2010 semester. Sixty-eight institutions of higher learning (colleges, universities, technical schools) in twenty-five states have Quapaw students enrolled.

In recent years, the Quapaw Tribe has made great strides to enrich its people and ensure future growth. Many projects are in the works, including a new 50,000-foot, state-of-the-art medical complex for the Northeastern Tribal Health System. Due to open in 2012, the facility is being jointly funded by five area tribes. Additionally, an elder housing development is scheduled to be completed later this year.

Due to the phenomenal growth of the tribe, Quapaw tribal members, as well as many other residents of northeast Oklahoma, have benefited directly from tribal programs. In 2010, the tribe paid \$22.9 million in salaries, \$12 million in employee benefits and gave \$560,000 to area charities. The money that the tribe pays out finds its way into the local economy providing jobs and opportunities for everyone. As the tribe grows, so grows the area.

BAKING POWDER BISCUITS

4 cups flour
3 teaspoons baking powder
1 teaspoon salt
1/2 cup olive oil or butter
1/2 cup two percent milk
Pour dry ingredients in a large bowl.



Cut in olive oil or butter with fork. Add milk. Knead batter one minute, then roll out on a floured surface until half-inch thick. Cut batter with a 2 1/2-inch biscuit cutter. Place on ungreased baking sheet. Bake at 450 degrees for 10-12 minutes, or until golden brown.

CHICKEN WILD RICE SALAD

2/3 cup mayonnaise
1/3 cup milk
2 tablespoons lemon juice
1/4 teaspoon dried tarragon
3 cups cooked chicken, cubed
3 cups cooked wild rice
1/3 cup green onion, finely sliced
1 eight-ounce can water chestnuts, drained and sliced
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 pound (approximately 1 cup) seedless green grapes, halved
1 cup salted cashews
Grape clusters for garnish



Blend mayonnaise, milk, lemon juice and tarragon. Set aside. In large bowl, combine chicken, wild rice, green onion, water chestnuts, salt and pepper. Stir in mayonnaise mixture until well blended. Cover and refrigerate 2-3 hours. Just before serving, fold in grapes and cashews. Garnish with grape clusters. Serves eight.