

# The Dream Catcher

March 20, 2006

American Indian Services

Winter/Spring Newsletter

## Picture Perfect Golf



**1st Place: Mike Burbridge, Steve Howcroft, Ron Harvey, Kinon Sandlin, and Elder Robert Wells**

It was a gorgeous day in St. George for the 9<sup>th</sup> Annual Native American Celebrity Pro-Am Golf Tournament. We started off the day with a clinic by Johnny Miller and a few of his sons- Scott, Andy and Todd. Johnny expressed his gratitude for all who were willing to contribute their

time and money to help the American Indians pursue higher education. Coach Lavell Edwards thanked Johnny for his willingness to fly straight from announcing in Florida to St. George. Before teeing off, Tina Calamity of SUU,

awarded seven Native American Indian students for their academic achievements. Chairperson Glenn Rogers, of the Shivwits Band of Paiutes, gave a beautiful prayer blessing the land, creatures, seasons, and all the participants in the tournament.

Entrada golf course was in pristine condition for the tournament. The fairways were lush and the greens were smooth and fast. The team of Steve Howcroft, Mike Bur-

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**2nd Place: John Bertoldo, Chad Dymon, Kyle Kimoto, Eric Lyman, and Roger Russell**

## President's Message: 2005 In Review

As we get started with 2006, American Indian Services wants to express a big **THANK YOU!** to all the board members, donors, volunteers and supporters who helped make 2005 a successful year. With your help we were able to reach our goal of awarding 2,500 scholarships. Last year, AIS together with Golf Pro's Johnny Miller and Keith Clearwater hosted six tournaments across the West

Coast. In June, we honored Johnny Miller's 20 years of service with AIS at our Celebrity Banquet. Funds raised from various special events are a tremendous boost to the scholarship program. Most importantly we would like to acknowledge the private donors, foundations and corporations that support AIS and secure funding for these young students. The efforts from all of your in-

volvement have contributed tremendously to the scholarship program and the funding of Native American students seeking higher education.

This year we hope to match last year's goal of 2500 scholarships and increase that amount if the funds are secured.

**V. Jay Wadman**  
AIS President

## Upcoming Events

- **May 24th-**  
Albuquerque Golf
- **June 27th-**  
Celebrity Banquet
- **June 28th-**  
Shootout
- **Aug 21st-**  
Idaho Falls Golf



## Golf (cont'd)



**3rd Place: Scott Burt, Steve Christensen, Gordon Dames, and Gary Tom**

idge, and Kinon Sandlin lead by professional golfer Ron Harvey put on a fine performance shooting 17 under par and winning the tournament by two strokes.



**Fry bread provided by Native American Student Association**

The Native American Student Association has continually provided a delicious lunch with beef stew and fry bread at the turn. Director of Golf, Dave Hall did a fantastic job helping organize the tournament results.

This years golf tournament was spear-headed by President Robert Wells, and Chairperson Lena Judee. Together with an awesome committee the St. George board hosted an enjoyable day of golf and helped AIS provide scholarships.



**Dale Tingey, Ruby & Paul Ream, with Native American performers**

Special thanks to the Brent and Bonnie Jean Beesley Foundation as well as Mountain America Credit Union for their continuous support at the tournament.



**St. George Native American Celebrity Pro-Am Golf Tournament Opening Ceremony**



**SUU & Dixie State students recognized for their academic achievements**



## SWINGING FOR SCHOLARSHIPS

## Donor Highlight

Neil LeBaron, together with his wife Ruth Ann, have been great supporters of American Indian Services for many years. Neil is currently serving as the Vice President on our National Executive Board. His leadership and insight has benefited our scholarship program tremendously. We are grateful for his time, service and contribution. Outside of AIS, Neil and Ruth Ann own and operate LeBaron & Associates, Inc. a

full-service advertising agency in Salt Lake City producing award-winning creative work. The agency does advertising, marketing, public relations and visual communications for about seventy national, regional and local clients. It is ranked in the top 25 advertising agencies in Utah with capitalized billings of 2.7 million. It is also Salt Lake City's second oldest advertising agency under original ownership.

Together they have raised 3 sons, 5 daughters and have 10 grandchildren. Thank you Neil and Ruth Ann for your friendship and continued support!



## Student Spotlight



**Verna Racehorse** is of the Shoshone-Bannock Tribe from Fort Hall Idaho. She is a full time student at Boise State University majoring in nursing. She is a mother of 4 boys and holds two part time jobs as a Certified Nurse Assistant. Verna hopes to eventually work as a registered nurse for her tribe and secure employment with the Indian Health Services.

## Student Success



**Cheryl Luna** received her Bachelors degree in Psychology from Northern Arizona University this past December.

Raised on the Navajo Reservation she attended high school at 16 not being able to speak fluent English. Cheryl admits that early on, she had no role model, goals, or motive to attend college. Six months after graduating from high school she made the decision to attend college and make something for her life, not only for her but her people as well. AIS has supported Cheryl over the years as she worked towards her degree and we are proud of her achievements.

*Congratulations Cheryl!*



## Arrows of Interest

### ➡ Giant In Our City

Our good friend and supporter, Jim Sorenson Sr. was honored as the 2006 Giant in our City. He has made numerous contributions to the world of medicine as CEO of Sorenson Development, Inc. President Joe Shirley Jr. of the Navajo Nation was invited to make a few remarks and open the ceremony with a Navajo prayer. Approximately 2000 people gathered at the banquet to honor Jim and Beverly Sorenson at the Grand America Hotel.



### ➡ A Whole Lot of Hearts



Maxfield's Candy Co. donated two truckloads of Valentine Hearts. This donation allowed us to spread Valentine cheer to several schools, rest homes and tribal offices on various reservations. Maxfield's Candy Co. has been so generous in helping make our programs a little sweeter.

### ➡ Conference

Elder Jeffrey R. Holland of the Quorum of the Twelve Apostles visited our Native American brothers and sisters at a conference in Kayenta and Ganado. With his involvement in the church, Elder Holland has a special place in his heart for Native Americans. We are glad he has been able to reach out to those of the reservation.

### ➡ Spring Planting

American Indian Services promotes garden projects by providing thousands of plant and vegetable seeds. We would like to acknowledge the LDS Humanitarian Services for donating the seeds to sponsor such projects. Any reservation or Native American group who is in need of seeds, please contact our office at (801) 375-1777.

## "The Best Man for the Job is a Woman"

Behind the scenes are 7 hard-working women who get the job done.



**(Back L-R) Dori S., Annie J., Bonnie M., Krystal T., (front L-R) Ireen T., Hazel F. and Sarana A.**



1902 North Canyon Road, Suite 100  
Provo, UT 84604

Phone: 801-375-1777  
Fax: 801-375-1643

E-mail: [ais@americanindianservices.org](mailto:ais@americanindianservices.org)



**Bridging the Gap**

## Address Service Requested



### FRY BREAD

- 4 cups All-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 tablespoon powdered milk (optional)
- 1 1/2 cups warm water
- 2 cups shortening or vegetable oil



1. In a large frying pan, heat about 1 inch of vegetable oil or shortening to 365 degrees F (185 degrees C).
2. In a large mixing bowl, mix flour, baking powder, and salt; mix well with your hands. Slowly add the warm water to the flour mix. The dough cannot be too sticky, hard, or lumpy. When the dough has pulled together, form it into small balls and pat them flat.
- 3. Let sit for 10-15 minutes.**
4. Break off a ball of dough about golf ball size and pat out no thicker than 1/4 inch.
5. Place into the hot oil. Oil is hot enough if a small test piece of dough dropped in the oil begins cooking almost immediately and rises to the top.
6. When the rounds begin to bubble, flip them over and cook until golden brown. Drain on paper towels and serve hot.

**note:** fry bread is eaten with any meal but mostly goes along with stew or used to make Navajo Tacos (Indian Tacos). Some people also like to eat it with honey, powdered sugar, cinnamon, honey butter and/or jam.

*Courtesy of Candi Tulley*

