

FEBRUARY 2026
EDITION

NATIVE

oklahoma

M A G A Z I N E



NATIVEOKLAHOMA.US





Mahota



FUSWALGI

CONTENTS.



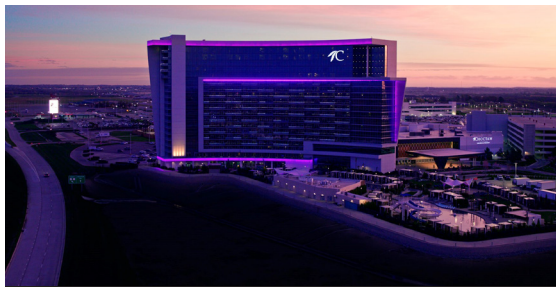
PLAN YOUR PERFECT SPRING BREAK GETAWAY AT CHOCTAW LANDING

Pg. 8



TALKING FOOD WITH CAROL TIGER

Pg. 14



WYNDHAM AND CHOCTAW CASINOS PARTNER

Pg. 24

06 SOLE'RENITY SPA UNVEILS MODERN REFRESH INSPIRED BY SULPHUR'S RESILIENCE

Sulphur's premier spa blends wellness with the healing legacy of its mineral springs.

08 PLAN YOUR PERFECT SPRING BREAK GETAWAY AT CHOCTAW LANDING

Pool parties, live music, and family fun make this the ultimate spring escape.

10 LOCV! LOCV! LOCV! — A BAG OF GOLD OR MY TURTLE SHELLS

A powerful Mvskoke story of survival, culture, and choosing what truly matters.

12 IRON HORSE WINS 2025 HONORING NATIONS AWARD

Citizen Potawatomi Nation earns national recognition for sustainable economic growth.

14 TALKING FOOD WITH CAROL TIGER

A Mvskoke cook shares traditional recipes and the importance of passing them on.

18 FAIRFAX LOOKS TO ITS TOURISM FUTURE AFTER KILLERS OF THE FLOWER MOON

Community members look ahead after the spotlight of Killers of the Flower Moon.

21 NEW YEAR, NEW PASSWORD

Simple tips to create stronger passwords and better protect your accounts.

22 BLAZING HIS OWN TRAIL: THE HEARTFELT SOUND OF LANCE GOUGE

Rising artist Lance Gouge brings heart, faith, and grit to Red Dirt country.

24 WYNDHAM AND CHOCTAW CASINOS PARTNER

A new hotel deal expands travel opportunities and tribal economic growth.

CREDITS

NATIVE OKLAHOMA MAGAZINE | NOVEMBER 2025

P.O. Box 1151 | Jenks, OK 74037 | 918.409.7252 |

adam@nativeoklahoma.us

PUBLISHER: Adam Proctor, Cherokee/Shawnee/Creek

EDITOR: Adam Proctor, Cherokee/Shawnee/Creek

MAGAZINE DESIGN: Madison McCollum

CONTRIBUTING WRITERS: Fus Yvhikv, John Morris

NATIVE OKLAHOMA MAGAZINE: is a monthly publication providing creative content within our Native communities. To be featured in our online store, contact Adam Proctor at editor@nativeoklahoma.us. For magazine and website advertising inquiries, contact Adam Proctor at adam@nativeoklahoma.us.

SUBSCRIBE: Complimentary issues of Native Oklahoma are available at Oklahoma Tribal welcome centers, travel plazas, and hotels throughout Indian Country. Subscribe to our free newsletter at www.nativeoklahoma.us



ADAM PROCTOR

adam@nativeoklahoma.us

918.409.7252

Native Oklahoma Magazine is a publication not only for the visitor to Oklahoma, but also a resource for our Native community and neighbors. Every month, Native Oklahoma's award-winning writers showcase Native artists, chefs, traditional foods, culture, and fashion, as well as current events and powwows. Our issues include event calendars and lists of Native American attractions across Oklahoma. Native Oklahoma also includes a list of gaming venues, places to stay, and the location of tribal headquarters.

DON'T MISS A THING.

SUBSCRIBE TODAY.

NATIVE
oklahoma





SOLE'RENITY SPA UNVEILS MODERN REFRESH INSPIRED BY SULPHUR'S RESILIENCE

An oasis of wellness and tranquility in the heart of Chickasaw Country has been refreshed.

The upgrades at Sole'renity Spa at The Artesian Hotel creates a brighter, modern space that emphasizes water elements designed to enhance the guest experience.

Sole'renity Spa co-owners Melinda Culbertson and Rhonda Pitmon were inspired by the rebuilding and reopening of several historic downtown businesses destroyed by the April 27, 2024, EF3 tornado. The tornado's destructive path was less than a block from the iconic hotel, which sustained only minor damage and quickly reopened. But many downtown businesses were damaged or destroyed, and progress is underway as businesses rebuild and reopen, welcoming visitors back to the main commercial district.

"It's important to us that the town of Sulphur flourishes. Our hope is to serve as a cornerstone in bringing guests back to Sulphur and The Artesian following the devastating tornado of April 2024," Culbertson said.

Living history

Named one of America's Top 100 Spas of 2024 and the No. 1 spa in Oklahoma for the seventh year in a row, Sole'renity Spa has offered a relaxing experience since The Artesian Hotel, Casino and Spa opened in 2013. Owned and operated by the Chickasaw Nation, The Artesian Hotel is a reimagined version of the original Artesian Hotel, which was built in 1906.

The original hotel entertained guests for more than 50 years until it was destroyed by fire and replaced by The Artesian Motor Hotel. The Chickasaw Nation purchased the motor hotel in 1972, renaming it the Chickasaw Motor Inn. The purchase marked the Chickasaw Nation's first business venture. The motor inn also served as tribal headquarters for many years. It was razed in 2006 to begin construction on the new hotel.

The modern Artesian Hotel opened in 2013 marking a new era in tourism for the area and creating a positive economic impact for the community.

Sole'renity Spa employs almost 20 therapists, estheticians and support staff.

Chickasaw citizen Camryn Corbin is one of them. Corbin, an esthetician, and the other talented staff members have helped Sole'renity Spa build a reputation as Oklahoma's premier spa sanctuary, offering rejuvenating spa and wellness treatments that are designed to relax each guest's mind, body and soul.

It's in the Water

The spa owners - a mother-daughter duo - collaborated with the Chickasaw Nation to reimagine and enhance the facility.

"Together, we have implemented innovative new designs and experiences to further elevate each guest's

visit," Culbertson said.

"Within our refresh, we were able to add elements of flowing water throughout the spa to remind each guest what the town of Sulphur was built on, its mineral springs that are believed to have healing properties."

Since Removal to Indian Territory in the late 1830s, Chickasaws have revered the Sulphur area for the refreshing springs and natural beauty. Chickasaws and Choctaws, in order to preserve the area's mineral springs, sold 640 acres of land to the federal government in 1902, with the understanding the U.S. government would permanently preserve and protect the property. This created the Sulphur Springs Reservation, which was expanded and renamed Platt National Park and is now known as Chickasaw National Recreation Area.

The original Artesian Hotel was built at the turn of the century to accommodate the influx of tourists, many of which were seeking the curative elements in Sulphur's water.

The historic significance of the area's water is reflected in the refurbished spa.

In the foyer, two new wall water features are prominently displayed on both sides of the front counter. New flooring, counters, finishes and lighting create a brighter, sleek space, which is enhanced by a backlit Sole'renity sign.

The retail area in the foyer has been enclosed with frosted glass. The guest whirlpool has been renovated to create a one-of-a kind experience. The wall above the whirlpool features a cascading waterfall containing a lotus flower. The lotus flower represents resilience, growth and inspiration. The quote "Like a lotus flower, we too have the ability to rise from the mud, bloom out of the darkness and radiate into the world" inspired the renovation and is used in the spa's logo. Underlit stairs lead you to the refurbished whirlpool, which has been retiled with an elegant pattern.

The men's and women's locker rooms now have new tile backsplashes, sleek glass sinks and backlit mirrors. Massive rainfall showerheads in reimagined spacious shower stalls create a complete wellness experience.

The men's lounge area has been decorated to reflect First American influences.

A collection of arrowheads, reminiscent of the ones Culbertson's grandfather collected along the banks of the Red River, are displayed on the wall. First American-inspired tapestries adorn the brown leather furniture.

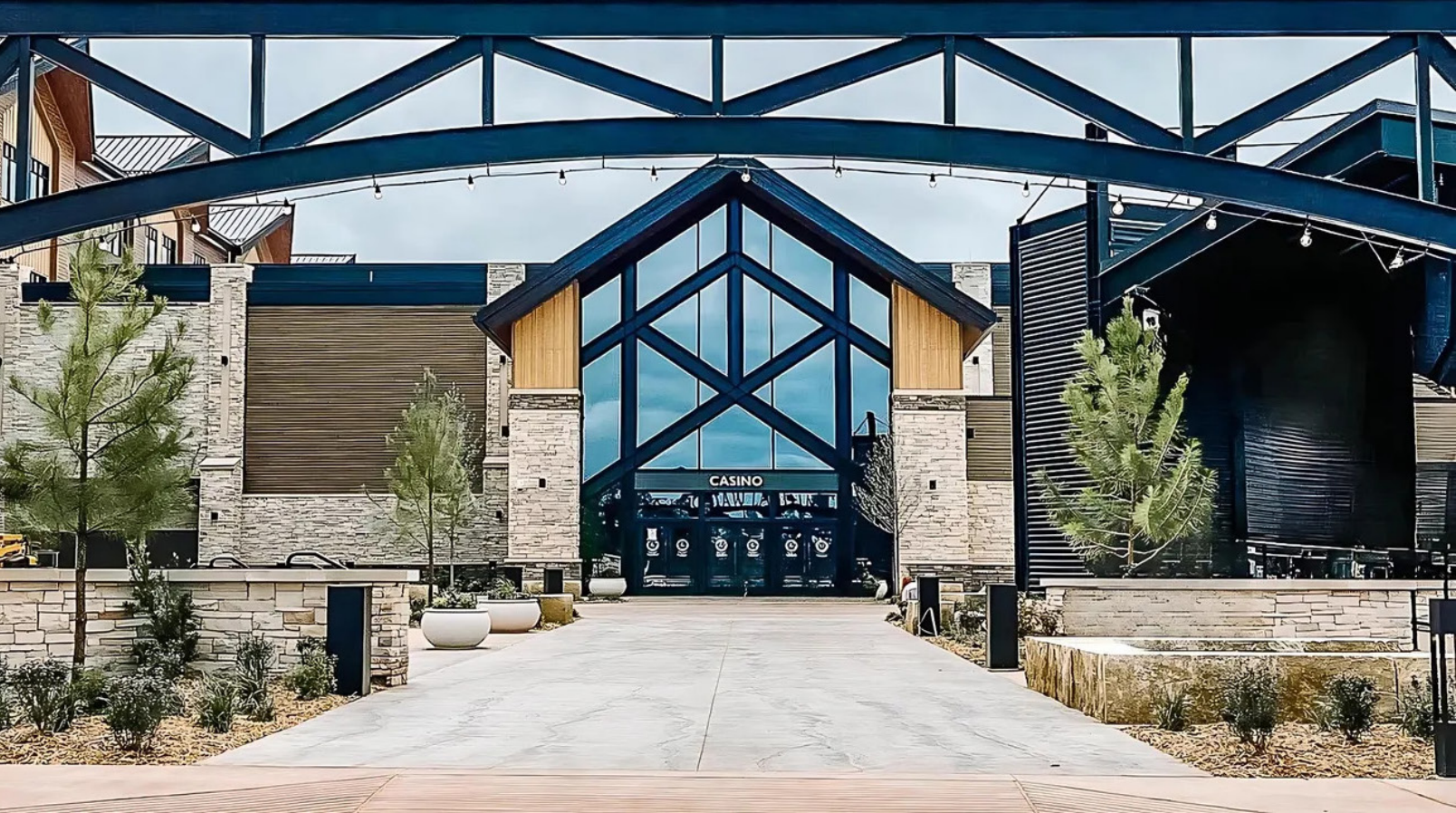
A grand reopening event is coming soon. For more information, visit SolerenitySpa.com or call (580) 622-8128. Sole'renity Spa is located inside The Artesian Hotel, 1001 W. First St., Sulphur, Oklahoma.

*[Left] Sole'renity Spa co-owners Rhonda Pitmon, left, and Melinda Culbertson stand in the refreshed foyer of the spa.
[Below] The guest whirlpool at Sole'renity Spa has been renovated to create a one-of-a kind, relaxing experience.*



**Plan your perfect Spring
Break Getaway at**

CHOCTAW LANDING



Whether you're road tripping with college friends or hitting the road with the whole family, Choctaw Landing is the ideal spring break destination.

Pool Parties

Spend spring break by the pool, no matter the weather. Choctaw Landing has a heated pool, a hot tub and plenty of fire pits for chilly March evenings. Guests can also reserve a poolside cabana perfect for lounging the day away.

Pool parties are open to all hotel guests. Non-guests can purchase wristbands at the hotel check-in desk.

Sunday, March 15 from 1-6 p.m.

Pool party with a DJ (all ages)

Wednesday, March 18 from 11 a.m.-3 p.m.

Kids pool party featuring District Dan and a DJ

Sunday, March 22 from 1-6 p.m.

Pool party with a DJ (all ages)

Wednesday, March 25 from 11 a.m.-3 p.m.

Kids pool party featuring District Dan and a DJ

Live Entertainment

The Amphitheater on Cypress Lawn will have three free acts over spring break, and Jamey Johnson will perform Choctaw Landing's first parking lot concert of 2026, which includes a VIP section at the pool that you won't want to miss.

Friday, March 20 from 7-9 p.m.

The Voice contestant Hailey Wright (FREE), Amphitheater

Saturday, March 21 at 8 p.m.

Jamey Johnson, Oka Sita Lawn

Tickets start at \$75 and can be purchased here. Lawn chairs are permitted.

Friday, March 27 from 6-9 p.m.

Justin Sanders (FREE), Amphitheater

Saturday, March 28 from 6-9 p.m.

Lee Mathis & The Brutally Handsome (FREE), Amphitheater

Special Events

Choctaw Landing will have a range of free, fun events over spring break, including magic shows, sports watch parties, stickball demonstrations and the local petting zoo.

Friday, March 6 from 5-6 p.m.

Hester's Theatre of Magic on Cypress Lawn

Saturday, March 7 at 9 p.m.

UFC 326 at Center Bar

Tuesday, March 17 from 5-7 p.m.

Safari Park on Cypress Lawn

Tuesday, March 24 from 2-4 p.m.

Stickball demonstration on Cypress Lawn

Choctaw Landing is the perfect place to stay and play during your spring break getaway. Make your plans today!

About Choctaw Landing:

Choctaw Landing, located 10 miles north of Broken Bow, reflects the natural beauty of Hochatown and is a 100-room resort with meeting rooms, a restaurant, a pool with 10 cabanas, and a casino with 600 slot machines and 10 table games. The resort also has an outdoor recreation venue with an amphitheater, beer garden, and food offerings. Additionally, a mercantile with gifts, groceries, deli, Starbucks, and a 24-pump fuel island is attached to the resort.

Choctaw Landing

272 OK-259A

Broken Bow, OK 74728



LOCV! LOCV! LOCV!

A Bag of Gold or My Turtle Shells

Fus Yvhikv, Sour Sofkee #70

Locv! Locv! Locv! A bag of gold or my turtle shells? Imagine waking up in the middle of the night to find your whole house is on fire. A burning conflagration that is so intense the heat burns your skin, and you can barely breathe. You only have seconds to get out alive. You rush to the nearest exit, hurriedly grabbing your purse or wallet. As you approach the door you suddenly remember your fondest treasure; a 200-year-old family bible. You throw away your purse or wallet and frantically grab the bible as you escape to safety. In the crucible of such an emergency, when seconds matter, people have a propensity of risking their lives to save the one thing that matters most. It typically is not money or treasure but rather something that carries great personal meaning.

Such is the story of Mary Hutpa during the 1861 Trail of Blood on Ice. The narrative related in this article is largely based upon an interview of Joseph Bruner (Locv Pokv tribal town) by Effie Jackson on February 28, 1938. The interview can be found in the Indian Pioneer Papers on the website of the Oklahoma Historical Society. The Papers are a collection of oral histories conducted in the 1930s as part of the Works Progress Administration. The interviews offer firsthand accounts by elders of their lives in pre-Oklahoma statehood Indian Territory.

The bag of gold or turtle shells story takes place during the December 1861, Mvskoke Trail of Blood on Ice. During this time, several thousand pro-Union and neutral tribes people were fleeing Confederate controlled Indian Territory. They were desperately escaping to Kansas which was staunchly pro-Union. The refugees were led by the Upper Creek Chief Opothleyahola, then in his early



eighties. Along the way, they were being pursued by Confederate troops commanded by Col. Douglass Cooper and Col. D.N. McIntosh.

Three well known battles were fought during the Trail of Blood on Ice. Those were The Battle of Round Mountain, November 19, 1861; the Battle of Chusto Talasah, December 9, 1861; and the Battle of Chustenahlah, December 26, 1861. It was at this second engagement, also known as the Battle of Bird Creek, where our story occurs. Here is the narrative as told by Joseph Bruner on February 28, 1938:

“After the Battle of Bird Creek, the mad flight north began. The women on horseback taking all the earthly possessions they could. I have heard my mother tell of that flight. To comprehend it you must bear in mind that Opothleyahola was taking all of his followers with him. Women, children, and even the aged and sick. It was almost another ‘Trail of Tears.’

“Kansas was to be their destination. In fact, Leroy, Kansas became their camp and home until after the war. Opothleyahola gave the Federal Government a thousand able-bodied men. Among them was my mother’s first husband, who was killed in battle.

“Mary Hutpa, a Kasihta [sic] an aunt of the present Mrs. Lizzie Sapulpa (widow of Jim Sapulpa) had been entrusted with a bag of gold belonging to Spocogee, leader of the Kashitas [sic]. Knowing that Mary was in the advance flight while he had to stay to fight, old Spocogee thought she would be able to save his bag of gold.

“The flight was sudden. In their fright the women threw away everything but their most prized possessions; their haste could not be encumbered with anything that seemed unnecessary. So Mary threw away the bag of gold and kept her precious turtle shells, for these were her main adornment in their tribal dances.

“When Spocogee found he had lost his gold they said he tried to swear in white man’s words, his anger was so great. As for Mary she made her turtle shell bands help her.”

This story always moves me because it manifests signature Mvskoke values and lifeways. Mary threw away the bag of gold and kept her precious turtle shells! The women shake shells at the ceremonial grounds not only to provide rhythm for the songs but also, fundamentally, to commune with Ohfvnkv, The One Above, or Creator. What could be more precious than that?

In our Western Society, we are taught to pursue riches, money, and gold. It is stories like Mary’s that connect us to our traditional Native ways and values. It is stories like Mary’s that remind us that our connection to Ohfvnkv and to Turtle Island are paramount. A bag of gold or my turtle shells? In a situation like Mary’s, may we all choose the turtle shells. Locv! Locv!

-Okis ci, Fus



Iron Horse wins 2025 Honoring Nations Award

By Rachel Maker

Citizen Potawatomi Nation Public Information Department

Iron Horse Industrial Park received a 2025 Honoring Nations Award on Nov. 20, 2025, for expanding its capacity for economic development while prioritizing sustainable resource management.

Honoring Nations is a prestigious awards program of the Harvard Project on Indigenous Governance and Development based at Harvard Kennedy School of Government's Ash Center for Democratic Governance and Innovation. The program recognizes Native American tribes for impactful efforts to strengthen tribal governance. Iron Horse was one of six tribal organizations recognized nationwide.

Iron Horse is a 700-acre eco-industrial park located on Native American trust land in central Oklahoma. The park received its designation as a Foreign Trade Zone in 2015, allowing businesses located there to benefit from international trade advantages. Its layout provides tenants with direct access to both rail lines and the U.S. highway system.

"Iron Horse was created to diversify the revenue stream for the Tribe and to secure and protect sovereignty, self-governance and our people," said Vedrana Milakovic, director of economic development.

The park was designed to recruit manufacturing companies interested in operating within a shared ecosystem. Companies are encouraged to work together by sharing resources, reducing waste, using shared warehouse space and transloading services, allowing goods to move efficiently between rail and truck transportation.

Portions of Iron Horse are also designated for renewable energy development, reinforcing the park's focus on environmental sustainability.

"With today's economic environment, uncertainty and excessive tariffs, it's important to have reliable funding streams," Milakovic said. "The impact of tariffs, rising food prices and increasing construction costs has caused many to look at how tribes, communities and companies can operate more sustainably. Tribes have always held that goal; therefore, we are recruiting domestic and international companies with which we can achieve synergy and share values related to sustainability."

Milakovic described Iron Horse as a business-friendly environment that offers incentives difficult to find elsewhere.

"We want companies that contribute to our infrastructure and invest in developing our Tribe and surrounding community," she said.

Milakovic shared that Iron Horse being selected as a 2025 Honoring Nations Award winner was meaningful to her and her team.

"Receiving the Honoring Nations Award tells us that what we are doing is different and right when it comes to diversifying our revenue streams for the Tribe," she told the Hownikan. "The beauty of this recognition is that tribes can learn from one another and share knowledge, leading to a greater economic impact."

Milakovic previously served as assistant director of economic development before recently stepping into the director role. She was born in Bosnia and raised in Sweden and began working for CPN in 2019.

"I was a student-athlete playing basketball at Oklahoma Baptist University (OBU) during my undergraduate studies, and that played a role in bringing me to Shawnee," Milakovic said.

After completing her undergraduate





degree, she gained international trade and business operations experience at Retail Innovation HTT AB in Sweden. Milakovic returned to the United States to further her education, completing her master's degree in international business at OBU.

Receiving the Honoring Nations Award tells us that what we are doing is different and right when it comes to diversifying our revenue streams for the Tribe

Milakovic shared her vision for Iron Horse and the Nation's economic development efforts with the Hownikan.

"Today, with AI, we are fostering innovation while improving quality of life for our Tribe and community members," she said. "CPN continues to invest in initiatives, such as the education department and child development centers, which will carry the torch for future generations."

Find Iron Horse Industrial Park online at ironhorsecpn.com.



ONE-STOP SHOP FOR ALL THINGS GAMING!

**LONG-TERM BUSINESS RELATIONSHIPS
GAME ANALYSIS MARKETING SUPPORT
TECH SUPPORT EQUIPMENT FINANCING
CAPITAL FOR CASINOS AND HOTELS**

WWW.GAMINGCAPITALGROUP.COM



TALKING FOOD WITH CAROL TIGER

The Mvskoke cook shares how she got started and what she enjoys about teaching.

By Shayln Proctor, Mvskoke Media

From her home in Okemah, Eugenia “Carol” Tiger (Mvskoke) runs Hompok Ci! Mvskoke Cooking & Catering, which offers traditional and home-style food and instruction. Since her retirement after 34 years from the glass plant in Henryetta, Tiger embraced the kitchen.

With tutorials on her YouTube channel that feature the Mvskoke Meal Series, Tiger walks viewers through recipes like ‘safke and taklik-kvmokse. Her calm demeanor instructs students step by step and offers advice and encouragement.

Before her mother passed, Tiger watched her in the kitchen. After her passing, she went to her community and learned to cook different foods from elderly ladies.

“I had to learn that way. I went and talked to a lot of elderly women when my mother passed away because there was nobody left to show me, and I just remembered how she cooked,” Tiger said.

She enjoys cooking older dishes that nobody cooks anymore. The dishes she’s usually asked to cook are sofke, chicken and dumplings, or blue bread, if she has the ingredients.

One of the Mvskoke traditional foods she first tried was hominy with meat; she used pork. Now, she mostly makes sofke, and hominy with meat.

One ingredient that she always needs on hand is flour and oil. Tiger mentions that people would always ask her to make fry bread, too.

What sparked interest in the videos was that, wherever she went, her daughter, Cassandra Thompson (Mvskoke), would ask her, “Can we do this?” or “Can we set up somewhere?”

“One person that approached me was the Tulsa library,

that’s how the videos got put out there, they were asking me if I would show them how,” Tiger said. The recipe videos were made for the Tulsa City-County Library American Indian Resource Center.

She sees the younger cooks wanting to take the time to learn how to cook these traditional foods. Tiger spoke about how she shows them and tells them what ingredients to get to prepare these meals.

“It’s stuff that they normally don’t cook, but would like to learn. Some of them are grape dumplings, sour cornbread, hominy and meat, chicken and dumplings, fry bread,” Tiger said.

Tiger does enjoy cooking, but that’s just one of the things she enjoys about doing this. Recently, she taught a class on making fry bread, and Tiger noticed how much the participants enjoyed it.

Some recipes take time, some take practice, and some take both.

For Tiger, it doesn’t take long to make certain dishes, but she needs to know ahead of time what to cook, because some dishes can take all night, like sofke. Tiger stressed to the students that making those dishes takes time and a ton of practice.

“I told them, I said, ‘Fry bread takes a lot of practice.’ You have to take your time, and if you want to learn, you just have to keep practicing, whether it turns out good or bad, you still practice how to make your bread. Any of the dishes that I have shown, you have to practice on how to make it, when to make, and how long it takes,” Tiger said.

To watch her videos, she can be found on YouTube at her account Hompok Ci! and on Facebook at HompokCe.

CAROL'S TAKLIK-KVMOKSE RECIPE

INGREDIENTS

- ½ cup white rice
- 8 cups water
- 4 cups flour
- 4 cups white cornmeal
- 4 tablespoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- Additional supplies needed: a bowl with a tight lid and a wooden spoon for mixing
- Oil or cooking spray for cooking



DIRECTIONS

1. In a bowl with a lid, combine the flour and white cornmeal, then set aside.
2. In a pot, cook the rice with 8 cups of water. Bring it to a boil for a few minutes, then cover and let it simmer until soft. Allow it to cool.
3. Once the rice has cooled, gradually incorporate it into the flour and cornmeal mixture. Mix thoroughly until the mixture is completely moist.
4. Tightly cover the bowl with the lid and place it at room temperature. Allow it to sit for about 3 to 5 days, or until the lid pops off.
5. After the fermentation period, add the baking powder, salt, and sugar to the mixture. The batter should have a bubbly appearance and a fermented aroma. It is ready when it slides off the wooden spoon easily.
6. To cook, heat a skillet over medium heat and coat it with oil. Pour about 3 large cups or spoonfuls of the batter into the skillet, spreading it evenly. Cover and cook for 5 to 8 minutes, or until the edges appear cooked, there are fewer bubbles on top, and the edges lift up, similar to cooking a pancake. Before flipping, drizzle a spoonful of oil on top, creating circles to prevent sticking. Flip and cook for an additional 5 to 8 minutes.
7. This recipe yields 3 to 4 rounds of bread.



CHOCTAW SWEET POTATO SQUASH ROLL

INGREDIENTS

Cake Ingredients

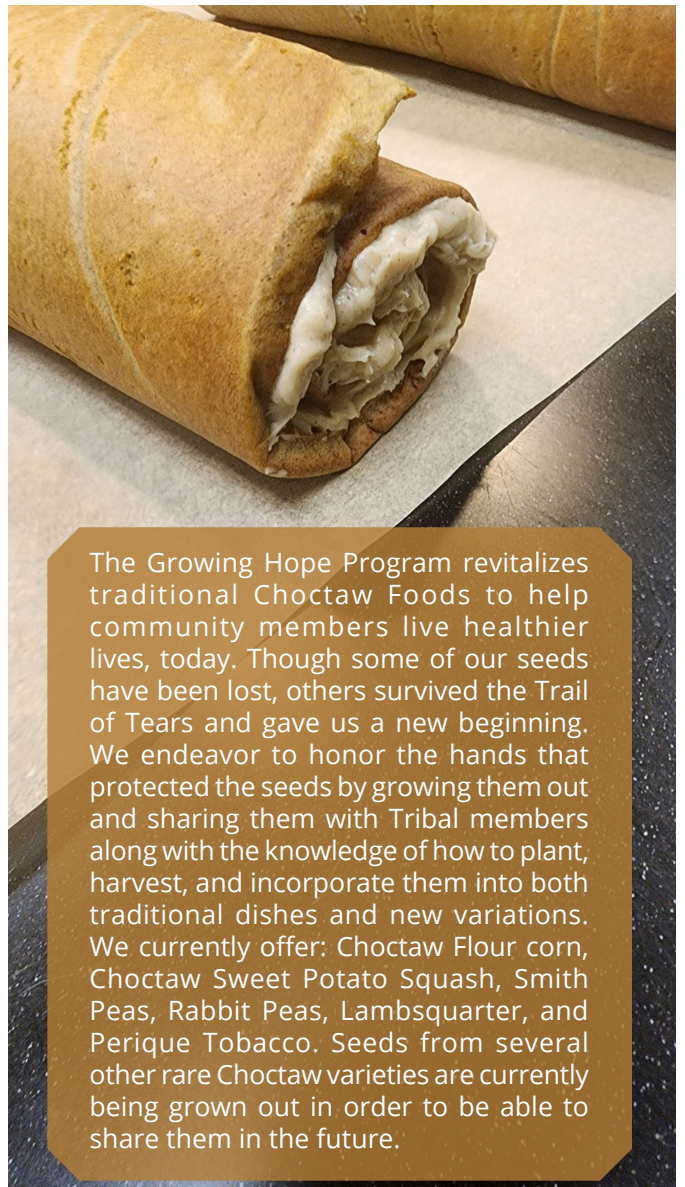
- ¾ cup of all purpose flour
- 1 teaspoon of baking soda
- 2 teaspoon of pumpkin pie spice
- ½ teaspoon of salt
- 3 eggs
- 1 cup of granulated cane sugar
- 2/3 cup of Choctaw sweet Potato Squash puree
- 1 teaspoon of vanilla extract

Cream Cheese Ingredients

- 8 oz of softened cream cheese
- 1 cup of powdered sugar
- 4 tablespoons of Kerrygold cinnamon and sugar butter
- 1 teaspoon of vanilla extract

DIRECTIONS

1. Preheat the oven to 375 F and line a 15 x 10 inch jelly roll pan with parchment paper. Make sure to leave an extra inch or so of parchment paper on the sides so that you can lift it easily after baking. Set aside.
2. In a bowl, mix the flour, baking soda, pumpkin pie spice, and salt together. Set aside.
3. In a separate bowl, mix sugar and eggs together until smooth. When finished, add in the squash puree and vanilla extract and mix until everything is just combined.
4. With a rubber spatula, slowly add the dry mixture into the wet mixture until just combined.
5. Spread the batter into the prepared pan and bake for about 12-15 minutes, or until a toothpick can be inserted and come out clean. Make sure to keep a close eye on your cake because every oven is different!
6. When the cake is fully cooked, take it out of the oven, immediately lift the cake out of the pan by the parchment, and place it onto a flat, heat-safe surface. While the cake is still hot, carefully and gently roll the cake (with the parchment paper still in place) from the short end until it is fully rolled. Let the cake completely cool in its rolled-up shape.
7. While the roll cools, it's time to make your filling! Mix the cream cheese, butter, vanilla, and powdered sugar together with a hand mixer, whisk, or rubber spatula until fluffy and smooth. Once the cake has cooled down completely, unroll the cake gently. Smooth the cream cheese filling in an even layer onto the cake while leaving a 1 inch border at one end of the cake.
8. Roll up the frosted cake without the parchment. Cover the roll with plastic wrap and place into the fridge for at least an hour before cutting and serving. Enjoy!



The Growing Hope Program revitalizes traditional Choctaw Foods to help community members live healthier lives, today. Though some of our seeds have been lost, others survived the Trail of Tears and gave us a new beginning. We endeavor to honor the hands that protected the seeds by growing them out and sharing them with Tribal members along with the knowledge of how to plant, harvest, and incorporate them into both traditional dishes and new variations. We currently offer: Choctaw Flour corn, Choctaw Sweet Potato Squash, Smith Peas, Rabbit Peas, Lambsquarter, and Perique Tobacco. Seeds from several other rare Choctaw varieties are currently being grown out in order to be able to share them in the future.

GARLIC BUTTER & LIME CHICKEN

INGREDIENTS

Chicken Ingredients

- 1 Package of raw chicken breast, or 4 regular-sized breasts
- ½ cup of chicken broth
- 5 tablespoons of Kerrygold garlic and herb butter, or regular butter
- 1 clove of raw garlic, minced
- Half of a white onion, diced
- 2 whole limes
- Pepper, season to taste
- Salt, season to taste
- Cayenne, season to taste, a lot if you want it spicy

- Garlic powder, season to taste
- Onion powder, season to taste
- Turmeric, season to taste
- Paprika, season to taste
- Chili Powder, season to taste

Extra Ingredients

- Half of a Choctaw Sweet Potato Squash, diced
- 1 cup of smith peas
- 1 cup of golden sweet corn
- Half of a white onion, diced
- Half a clove of garlic, minced
- 1 package of Vigo Saffron Yellow Rice, 10 oz

DIRECTIONS

For the chicken!

1. In a large pan or skillet, add the oil and chicken to the pan with your desired amounts of seasoning. Cook one side of the chicken over medium-high heat for about 5 minutes. Flip the chicken and cook the other side for 5 more minutes or until done. For thicker chicken breasts, cook for about 7 minutes.
2. Take the chicken off the pan and set aside.
3. In the used pan, add in the broth and stir to incorporate the excess seasonings and juice from the chicken. Let the liquid bubble up and steam.
4. When the liquid starts to bubble, add in the butter and let it melt while stirring.
5. After the butter is fully melted and stirred in, add the garlic and onion and cook until fragrant and softened.
6. Turn the heat down to a simmer and add in the chicken. Cover the chicken in sauce.
7. Put the limes on the countertop and roll them with pressure with the palm of your hand. Cut the limes in half and juice them before adding the juice to the pan with the chicken.
8. Move the pan to the backburner and leave it on a simmer while you work on the rest of the dish!

For the rest!

1. In a medium sized pot or rice cooker, add 3 cups of water in with the whole 10 oz bag of rice.
2. Put it on medium heat and cover with a lid on the backburner. Cook until there is no more excess liquid in the pot and until rice is tender.
3. For the smith peas, add in about 2 cups of water for the 1 cup of peas. Put on medium heat and cover with a lid. It's important to know that peas and beans can absorb water more, so make sure to periodically check the liquid level. Cook until peas are tender and soft.
4. On a cutting board, dice up the Choctaw sweet Potato Squash, onion, and garlic.
5. In a big pan, add the garlic and onion and cook until soft and fragrant. Add in the corn and squash next. Make sure not to stir the squash in too much because it can make it become mushy. You can add in extra seasoning at this point if you want it to be extra tasty! Just use the same seasonings that were used for the chicken.
6. When the squash is cooked enough that it's now soft, take off the heat and set aside.
7. Before you start layering the casserole, make sure the peas are properly strained and the chicken is sliced.
8. When all ingredients are finished cooking, get out a big casserole dish. Layer in the ingredients. You can layer it like this from the base to the top, but it doesn't necessarily matter: Rice, Smith peas, Squash and corn mixture, Chicken.



Fairfax looks to its tourism future after ‘Killers of the Flower Moon’

By Allison Herrera

The summer before the Oscar-nominated film *Killers of the Flower Moon* was released in theaters, Principal Chief Geoffrey Standing Bear held a meeting in Fairfax, along with Secretary of Development Casey Johnson. The goal: how to promote the town ahead of the movie release.

Reconstructing the train depot used in one of the film’s iconic opening shots was a possibility to attract visitors wanting to learn more about the story behind the movie.

In October of 2025, it finally happened. The new Fairfax Depot was completed ahead of schedule and under budget. Now, more than 3 months later, the structure sits empty, awaiting those visitors.

After its completion, there were rumors circulating in the community that the structure was set to be an annex to the Osage Nation Museum in Pawhuska.

Marla Redcorn-Miller, the director of the Osage Nation Museum, told *Osage News* the rumors are untrue. *Osage News* was told that Congress has yet to appropriate funds for it to operate. However, that’s not true. According to a member of the Congressional Appropriations Committee, an additional \$30,000 was appropriated in the spring of last year, and another \$107,197 was appropriated in the fall to the Fairfax



The new Visitors Center is complete and ready for tourists. But the building sits empty. Community members are wondering what’s next.

The summer before the Oscar-nominated film Killers of the Flower Moon was released in theaters, Principal Chief Geoffrey Standing Bear held a meeting in Fairfax [...]. The goal: how to promote the town ahead of the movie release.



[Above] The new Fairfax Visitors Center is located in downtown Fairfax on Main Street. ECHO REED/Osage News

Visitors Center – on top of the initial appropriation of \$850,000.

The appropriations committee meets on Feb. 5 to decide how much additional money will be needed for the Visitors Center in Fairfax. To date, Congress has appropriated approximately \$1 million for the project, with Johnson having previously reported in October that the project came in under budget at \$860,000.

“It always seems like Fairfax gets the short end of the stick,” said Danette Daniels, who wants to see more growth in Fairfax. Daniels owns and operates the Water Bird Gallery. She moved her business from Pawhuska to Fairfax hoping that the release of Killers of the Flower Moon would bring more foot traffic and business.

She also heard rumors that the building was set to be an annex to the museum. Daniels attended the groundbreaking for the Visitors Center and remembers people being very excited.

“Growth for Fairfax is always what I am about,” said Daniels, who has a small museum in her Waterbird Gallery space.

Luella Nabors, owner of Treats Coffee Shop, agrees with Daniels. She thinks the town has some hidden gems that could be revitalized to

bring visitors and tourists. On her list is the historic Tall Chief Theater, built in 1928 by Alex Tall Chief to honor his two famous ballerina daughters, Marjorie and Maria Tallchief. The other is the Tallchief Mansion, which sits nearby and is in dire need of repairs.

Fairfax’s population sits at roughly 1,500 people, according to recent American Community Survey Census data. Around 17 percent of people living there live below the poverty line. That’s higher than the overall rate in Oklahoma. More businesses could increase people’s standard of living and give the city more tax dollars.

Fairfax on the Oklahoma Civil Rights Trail

In the summer of 2023, the Oklahoma Senate passed a measure to create the Oklahoma Civil Rights Trail.

The trail starts at Standing Bear Park, Museum and Education Center in Ponca City and continues to Fairfax, where it will highlight the Osage Reign of Terror. The trail will also highlight Oklahoma’s 13 all-Black towns, the site of the Tulsa Race Massacre, and will end in Oklahoma City, where it will honor the life of Clara Luper.

[Continued on next page...]



[Above] The construction of the new Fairfax Visitors Center is finished. The building currently sits empty. ECHO REED/Osage News.

Senate Bill 509 took effect on July 1, 2023.

The late Joe Conner, Osage, lobbied for Fairfax to be on the trail well before the movie was to be released. He and his wife, Carol, opened an exhibit in the lobby of the Tall Chief Theater to educate visitors about the Reign of Terror.

Carol, who owns The Fairfax Chief, isn't sure a Visitors Center will improve economic impact. She thinks a good use of the building would be to showcase items from the White Hair Memorial, which closed last fall.

"There's no plan for this building," Conner said.

Osage News reached out to Casey Johnson to ask what the next steps are for the building, but didn't receive a comment.

"I just don't see any will of the Congress or the leadership to do anything that would be of value to Fairfax," Conner said bluntly. She thinks the Osage Nation needs a dedicated tourism position to get more foot traffic and as a result, more economic development in Fairfax.

[Below] A photo of the Tallchief Mansion in Fairfax on Jan. 7, 2026. ECHO REED/Osage News



NEW YEAR, NEW PASSWORD:

BOKF expert shares tips for strong passwords



As we step into a new year, many of us focus on resolutions that improve health, finances, or productivity—but what about your online security? Weak or reused passwords remain one of the easiest ways for cybercriminals to gain access to sensitive accounts. Modern hacking tools can crack billions of combinations in seconds, meaning that even passwords that look “strong” often fail. This year, make password security part of your resolutions.

“When discussing weak passwords, it’s not just the obvious choices like “123QWERT” or “password123!” that concern me,” said Krista Taylor, BOK Financial. “Passwords that appear strong—long, with numbers and symbols—but follow predictable patterns can be easily cracked. In my role, I show employees examples of passwords that look robust but are quickly cracked by our threat analysts using legitimate tools. If we can break them in seconds, so can cybercriminals.”

Modern password-cracking tools can test trillions of combinations in seconds, drawing from vast dictionaries of common words, song lyrics, sports phrases, and more. A password like “GoRangersGoRangers1!” may seem clever, but to these tools, it’s just a repeated phrase with a predictable ending, Taylor said.

“Relying on simple rules—making passwords longer, adding an exclamation point, or tweaking a character for updates—doesn’t provide real security. Reusing a

base password and making minor changes for different accounts is also risky; once one version is exposed, attackers will try the obvious variations next,” said Taylor.

So what does it take to make a strong password?

A strong password isn’t about a single feature—it’s about combining length, randomness, and uniqueness. “I recommend passphrases of at least 16 characters, avoiding dictionary words and common strings from phrases or quotes,” said Taylor, adding that there are two methods that work well.

- **Passphrase Method:** Start with a personal sentence, then substitute letters with numbers and symbols in a way that’s memorable to you.
- **Mnemonic Method:** Use the first letter of each word in a personal sentence, mixing in numbers and symbols.

For example, the phrase “I learned to swim in a lake before I could walk on land” could become lltsi@lB4lcw(l).

“I also suggest using private personal stories such as pets or vacations but never use actual names or anything easily found online,” said Taylor. “The key is to use offline, personal inspiration so the final password doesn’t resemble real words.



Blazing His Own Trail

The Heartfelt Sound of Lance Gouge

Lance Gouge was created with a song in his heart. Born into a musical family and raised on the soulful sounds of church hymns, Lance's earliest influences were his parents and the spiritual songs that resonated within the sacred walls of God's house. Today, those gospel roots form the foundation of a style that combines heartfelt lyricism with guitar-driven energy. And it's this blend – of the sacred and the personal, the intimate and the anthemic – that makes his music stand out.

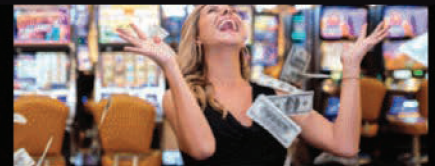
Since beginning his career in 2022, his name has rapidly been gaining recognition throughout the region's vibrant music scene. In a short amount of time, Gouge performs like a seasoned veteran, his music infused with passion, faith and a fire to connect.

Gouge has already shared the stage with major names in the Red Dirt and Texas country scene, and he's played to enthusiastic crowds at premier venues and festivals, including Stillwater's iconic Tumbleweed during Calf

Fry Christmas, the Muscogee Nation Festival, and the legendary Trees venue in downtown Dallas.

Known for his raw, engaging performances, Lance describes his live shows as emotional journeys: "We want to bring people along with us – to lift them up, to make them feel something real." His band's chemistry and stage presence only enhance this experience, offering a fresh, fearless voice in a genre built on grit, grace and authenticity.

His original songs, often centered around themes of love, loss, self-discovery, and faith, showcase his lyrical depth. Gouge doesn't shy away from vulnerability; instead, he embraces it – turning his personal truths into relatable stories sung under open skies. Whether it's an acoustic ballad or an up-tempo foot-stomper, his work reflects a growing talent dedicated to staying true to his roots while blazing a trail forward.



7CLANS
CASINOS

www.sevenclans.com 877-725-2670

7CLANS
CASINO RESORT
FIRST COUNCIL
875 N. HWY. 77 • NEWKIRK, OK
877.725.2670

7CLANS
CASINO
CHILOCCO
12901 N. HWY. 77 • NEWKIRK, OK
580.448.3210

7CLANS
CASINO
BENNING
7500 HWY. 177 • RED ROCK, OK
866.723.4005

7CLANS
CASINO
RED ROCK
8401 HWY. 177 • RED ROCK, OK
580.723.1020

7CLANS
CASINO
PERRY
511 KAW ST. • PERRY, OK
580.336.7260

Wyndham Expands Upscale and Lifestyle Offerings with Choctaw Casinos & Resorts

Welcomes four new entertainment-driven destinations; Flagship Durant property debuts as newest Wyndham Grand with additional resorts joining Trademark Collection by Wyndham



Wyndham Hotels & Resorts, the world's largest hotel franchising company, today unveiled an expansion of its upscale and lifestyle offerings through a new multi-hotel deal with the Choctaw Nation of Oklahoma. The agreement brings four Choctaw Casino & Resorts properties, representing nearly 2,000 rooms, into the Wyndham portfolio. Led by Choctaw's flagship resort, Choctaw Casino & Resort-Durant, now part of the Wyndham Grand portfolio, three additional properties join Wyndham's globally recognized Trademark Collection by Wyndham brand, with the Choctaw Nation retaining ownership and management of all four resorts.

The deal comes as regional gaming destinations continue surging in popularity with travelers nationwide. According to the latest research from the American Gaming Association, more than half of Americans participated in some form of gaming in 2024. That same year, tribal gaming generated a record \$43.9 billion in revenue nationwide, with Oklahoma ranking among one of the fastest-growing markets.

"This aspirational affiliation represents everything

today's travelers are asking for—exciting destinations, distinctive experiences, and more meaningful ways to connect with the places they love. By welcoming Choctaw's remarkable casinos and resorts to Wyndham, we're expanding what our brands and our Wyndham Rewards program can offer, giving more than 120 million enrolled members access to a powerful new collection of entertainment-driven getaways across one of the country's fastest-growing gaming markets."

- Geoff Ballotti, President and CEO, Wyndham Hotels & Resorts

"Our agreement with Wyndham Hotels & Resorts represents a meaningful expansion of what the Choctaw brand delivers to our guests and our people. For our customers, it elevates the hospitality experience by combining Choctaw's signature service, culture, and entertainment with the global recognition, loyalty benefits, and travel network of one of the world's largest and most respected hotel companies. For Choctaw tribal members, it strengthens long-term economic sustainability—creating new career pathways, professional development opportunities, and reinvestment into tribal programs



and communities. It is a strategic step that honors our values while positioning Choctaw for continued growth on a global stage.”

- Chief Gary Batton, Chief of the Choctaw Nation of Oklahoma

An Entertainment Destination, Elevated by Wyndham

Located just 90 minutes north of Dallas, Choctaw Casino & Resort-Durant, a Wyndham Grand, delivers a high-energy escape where world-class entertainment meets laid-back resort living. The expansive property spans more than 1,600 rooms and suites across multiple hotel towers and is anchored by one of the largest gaming floors in the world, featuring more than 7,400 slot machines, 100 table games, and a thriving poker room. Plus, with an award-winning 3,000-seat entertainment venue, over 40 restaurants, bars, and lounges, and a curated collection of six retail shops ensure there’s always something new to discover.

When it’s time to unwind, the resort’s outdoor and wellness offerings take center stage. Guests can retreat to the full-service spa or spend sun-soaked afternoons at a collection of standout pools, from OASIS, an adults-only

sanctuary, to AQUA, a three-acre, palm-tree-shaded playground complete with private cabanas, outdoor bars, waterslides, and a splashpad. Families will also find plenty to explore at The District, home to 20 bowling lanes, classic arcade games, and a six-screen cinema while meeting and event planners will appreciate the resort’s 100,000 sq. ft. of state-of-the art conference and event space.

In addition to the Durant flagship, Choctaw’s three additional resort properties join Trademark Collection by Wyndham, including Choctaw Landing Casino & Resort - Hochatown, Choctaw Casino & Resort-Pocola and Choctaw Casino & Resort-Grant. Together, these hotels strengthen Trademark Collection by Wyndham’s already robust Entertainment Collection, which brings together independent hotels in premier gaming and entertainment destinations—from iconic Las Vegas properties to regional casino-linked destinations in Atlantic City, Reno and Biloxi— expanding Wyndham’s ability to serve travelers seeking immersive, experienced stays through distinctive, locally rooted resorts.

[continued on next page...]

Choctaw Casinos & Resorts maintains a significant presence in the Dallas-Fort Worth metroplex with sponsorships of major league sports, including the Dallas Mavericks, Dallas Stars, Texas Rangers, and as an Official Dallas World Cup 2026 Host City Supporter. The casino brand also has legendary sports icons as ambassadors including football greats Troy Aikman, Emmitt Smith, and Darren Woodson, as well as Texas Rangers and Baseball Hall of Famer Ivan "Pudge" Rodriguez. Choctaw Casino & Resort – Durant is also part of the World Series of Poker tour and hosts multiple million-dollar prize tournaments annually.

Supporting Growth Through the Wyndham Advantage

Wyndham's deal with the Choctaw Nation is supported by the Wyndham Advantage—a combination of world-class marketing, distribution, and resources designed to help owners grow demand, reach new travelers, and operate more efficiently at scale. Backed by more than \$375 million in technology investments since 2018, Choctaw's resorts gain access to best-in-class tools from industry-leading providers, including next-generation property management systems, revenue management platforms, and centralized sales and marketing support.

All four Choctaw resorts will be rolling out across Wyndham's various booking channels over the coming weeks. The properties will also be available to members

of Wyndham Business, a free-to-join travel program designed for businesses of all sizes combining best-in-class travel management tools with guaranteed discounts as well as exclusive perks courtesy of Wyndham Rewards Business, the B2B extension of Wyndham's award-winning guest loyalty program.

To learn more about Wyndham's deal with Choctaw Casinos & Resorts or to book your next stay, visit WyndhamHotels.com.

I will quit tobacco in 2026.

Call 1-800-QUIT NOW
Text READY to 34191
Visit OKhelpline.com

Oklahoma Tobacco Helpline
1 800 QUIT NOW
1-800-784-8689 OKhelpline.com

TSET
TOBACCO SETTLEMENT
ENDOWMENT TRUST
SoonerCare

ONE-STOP SHOP FOR ALL THINGS GAMING!

LONG-TERM BUSINESS RELATIONSHIPS
GAME ANALYSIS MARKETING SUPPORT
TECH SUPPORT EQUIPMENT FINANCING
CAPITAL FOR CASINOS AND HOTELS

WWW.GAMINGCAPITALGROUP.COM



As a renowned interior designer, and furniture designer, Cray Bauxmont-Flynn has built a career rooted in innovation, cultural storytelling, and craftsmanship. From his early work with prestigious global design firms, he gained extensive experience shaping luxury residential, hospitality, and commercial spaces worldwide before launching Amatoya, the first Native American-owned and operated furniture collection and design studio inspired by the diverse heritage of Native American cultures.

With a passion for blending heritage with contemporary design, Cray has been recognized internationally for his ability to create functional art that honors tradition while embracing modernity. His expertise has been sought after in high-profile projects, including collaborations with Kelly Wearstler, David Collins, and Richard Meier, and designs for luxury brands such as Alexander McQueen and Jimmy Choo. His influence extends beyond interiors, shaping master plans, gaming resorts, and cultural developments across the U.S., Europe, the Middle East, and Southeast Asia



Amatoya

Resort Listings

DIRECTORY

Downstream Casino Resort

69300 East Nee Road, Quapaw, OK 74363
1.888.DWNSTRM (396.7876)
918.919.6000
info@downstreamcasino.com
www.downstream.com

Buffalo Run Casino Resort

1366 N. Highway 69A, Miami, OK 74354
918.542.2900 | Fax: 918.542.2908
GPS Address: 8414 S 580 Rd
www.buffalorunhotel.com

Indigo Sky Casino

70220 East HWY 60, Wyandotte, OK 74370
1.888.992.SKY1
www.indigoskycasino.com

Grand Lake Casino & Lodge

24701 S 655 Rd., Grove, OK, 74344
918.786.8528 | RSVP: 918.786.4406
Event Center: 918.786.1974
www.grandlakecasino.com

Cherokee Casino West

412 West Siloam Springs, OK 74338
1.800.754.4111 2416 Highway,
1.800.754.4111 (press 1, then 1) to RSVP
www.cherokeecasino.com

Cherokee Inn

Cherokee Boulevard, Roland, OK 74954
800.256.2338 | EXT: 205

Hard Rock Casino Hotel Resort

777 West Cherokee Street, Catoosa, OK 74015
1.800.760.6700
www.hardrockcasinotulsa.com

Osage Casino Hotels

1.877.246.8777
www.osagecasinos.com/hotels

First Council Casino Hotel

12875 North Highway 77, Newkirk, OK 74647
877.ZCLANS.0 or 877.725.2670
www.firstcouncilcasinohotel.com

Grand Casino Hotel Resort

777 Grand Casino Boulevard, Shawnee, OK 74804
Casino: 405.964.7263
Hotel: 405.964.7777
www.grandresortok.com

Artesian Hotel

1001 W. 1st Street, Sulphur, OK 73086
1.855.455.5255
www.artesianhotel.com

Riverwind Casino Hotel

1544 State Highway 9, Norman, OK 73072
1.405.322.6000
www.riverwind.com

Choctaw Casino Resort - Durant

4216 S. Hwy 69/75, Durant, OK 74701
1.580.920.0160 | Toll Free: 1.888.652.4628
Fax: 1.580.931.2725
hotel.shift@choctawcasinos.com

Choctaw Casino Hotel - Pocola

3400 Choctaw Road, Pocola, OK 74902
918.436.7761

Toll Free: 1.800.590.5825

Fax: 918.436.7723

pocola.hotelmanagers@choctawcasinos.com

Choctaw Casino Resort - Grant

US Hwy 271, Grant, OK 74738
580.317.8500 | Fax: 580.326.5171
nancy.hedrick@choctawcasinos.com

Winstar World Casino & Resort

777 Casino Ave, Thackerville, OK 73459
1.800.622.6317
www.winstarworldcasino.com

Winstar World Casino Hotel

The Inn at Winstar
21943 Anoatubby Way, Thackerville, OK 73459
1.866.946.7787

Apache Casino Hotel

2315 East Gore Blvd., Lawton, OK 73501
580.248.5905
www.apachecasinohotel.com

Comanche Red River Casino

196747 Hwy 36, Devol, OK
1.877.849.3992
www.comanchenationcasinos.com

River Spirit Casino Resort

8330 Riverside Pkwy, Tulsa, OK 74137
918.299.8518
www.riverspirittulsa.com

Native Artisans

TRADE POST/GIFT SHOP LISTING

Supernaw's Oklahoma Indian Supply

213 E W.C. Rogers Blvd., Skiatook, OK 74070
918.396.1713
www.supernaws.com

Southwest Trading Company

1306 E 11th St., Tulsa, OK 74120
918.760.3237
Facebook: @SouthwestNativeGoods

Oklahoma Native Art & Jewelry

2204 Exchange Ave., Oklahoma City, OK 73108
405.604.9800
www.oknativeart.com

The Art Market

5014 S. Sheridan Rd., Tulsa, OK 74145
918.664.0626
www.indianarttulsa.com

Tribes 131

131 24th Ave NW, Norman, OK 73069
405.329.4442
www.tribes131.com

Cha Tullis Gallery

108 W. Main St., Hominy, OK 74035
918.885.4717
www.chatullis.com

Native American Art

317 S. Main St., Tulsa, OK 74103
918.584.5792

Southern Plains Indian Art

2720 Ave J., Lawton, OK 73505
580.699.2983
www.mitchelllearlboyiddleok.com

Oklahoma Indian Arts & Crafts

214 NW 2nd St., Anadarko, OK 73005
405.247.3486

Facebook: Oklahom Indian Arts & Crafts Co-Operative

American Indian Cultural Center & Museum

900 N Broadway Ave., Oklahoma City, OK 73102
405.239.5500
www.famok.org

S & L Gallery

511 W. Main St., Henryetta, OK 74437
918.652.5387
Facebook: @SAndLGallery

Jacobson House

609 Chautauqua Ave., Norman, OK 73069
405.366.1667
www.jacobsonhouse.org

Red Earth

100 N Broadway Ave., Oklahoma City, OK 73102
405.427.5228
www.redearth.org

Citizen Potawatomi Nation Cultural Heritage Center

1899 Gordon Cooper Drive, Shawnee, OK 74801
405.878.5830
www.potawatomiheritage.com

Seminole Nation Museum

524 S. Wewoka Ave., Wewoka, OK 74884
405.257.5580
www.seminolenationmuseum.org

Five Civilized Tribes Museum

1101 Honor Heights Dr., Muskogee, OK 74401
918.683.1701
www.fivetribes.org

Gilcrease Museum

1400 N. Gilcrease Museum Rd., Tulsa, OK 74127
918.596.2700
www.gilcrease.org

Oklahoma Tribal

DIRECTORY

Absentee-Shawnee Tribe

2025 South Gordon Cooper, Shawnee, OK, 74801
405.275.4030

Alabama-Quassarte

Tribal Town, 101 E. Broadway, Wetumka, OK
405.452.3987

Apache Tribe of Oklahoma

511 East Colorado Drive, Anadarko, OK
405.247.9493

Caddo Nation of Oklahoma

Hwys. 281 & 152 Intersection, Binger, OK
405.656.2344

Cherokee Nation

South of Tahlequah, Hwy. 62, Tahlequah, OK
918.453.5000

Cheyenne-Arapaho Tribes

100 Red Moon Circle, Concho, OK
405.262.0345

Chickasaw Nation

124 East 14th Street, Ada, OK
580.436.2603

Choctaw Nation of Oklahoma

529 N. 16th St., Durant, OK
800.522.6170

Citizen Potawatomi Nation

1601 Gordon Cooper Drive, Shawnee, OK
405.275.3121

Comanche Nation

584 NW Bingo Rd., Lawton, OK
877.492.4988

Delaware (Lenape) Tribe of Indians

5100 East Tuxedo Blvd., Bartlesville, OK
918.337.6550

Delaware Nation

31064 State Highway 281, Anadarko, OK
405.247.2448

Eastern Shawnee Tribe of Oklahoma

127 Oneida St., Seneca, MO
918.666.2435

Fort Sill Apache Tribe

Route 2, Box 12, Apache, OK
580.588.2298

Iowa Tribe of Oklahoma

RR 1, Box 72, Perkins, OK
405.547.2402

Kaw Nation of Oklahoma

698 Grandview Drive, Kaw City, OK
580.269.2552

Kialagee Tribal Town

623 East Hwy. 9, Wetumka, OK
405.452.3262

Kickapoo Tribe of Oklahoma

P.O. Box 70, McLoud, OK
405.964.7053

Kiowa Indian Tribe of Oklahoma

Hwy. 9, West of Carnegie, Carnegie, OK
580.654.2300

Miami Tribe of Oklahoma

202 S. Eight Tribes Trail, Miami, OK
918.542.1445

Modoc Tribe of Oklahoma

418 G Street, Miami, OK
918.542.1190

Muscogee (Creek) Nation

Hwy. 75 and Loop 56, Okmulgee, OK
800.482.1979

Osage Nation

813 Grandview, Pawhuska, OK
918.287.5555

Ottawa Tribe of Oklahoma

13 S. 69 A, Miami, OK
918.540.1536

Otoe-Missouria Tribe

8151 Hwy 177, Red Rock, OK
877.692.6863

Pawnee Nation of Oklahoma

Pawnee, OK
918.762.3621

Peoria Tribe of Indians of Oklahoma

118 S. Eight Tribes Trail, Miami, OK
918.540.2535

Ponca Tribe

20 White Eagle Drive, Ponca City, OK
580.762.8104

Quapaw Tribe of Indians

5681 S. 630 Rd., Quapaw, OK
918.542.1853

Sac and Fox Nation

920883 S. Hwy 99, Stroud, OK
918.968.3526

Seminole Nation of Oklahoma

Junction Hwys. 270 and 56
P. O. Box 1498, Wewoka, OK
405.257.7200

Seneca-Cayuga Nation

23701 S 655 Road, Grove, OK
918.542.6609

Shawnee Tribe

29 S. Hwy. 69A, Miami, OK
918.542.2441

Thlopthlocco Tribal Town

09095 Okemah Street, Okemah, OK
918.560.6198.

Tonkawa Tribe of Indians

1 Rush Buffalo Road, Tonkawa, OK
580.628.2561

United Keetoowah Band of Cherokee Indians

PO Box 746, Tahlequah, OK
918.431.1818

Wichita and Affiliated Tribes

(Wichita, Keechi, Waco, Tawakonie)
Hwy. 281, Anadarko, OK
405.247.2425

Wyandotte Nation

64700 E. Highway 60, Wyandotte, OK
918.678.2297

RV Listings

Winstar Golf Course

1.800.622.6317

777 Casino Ave. Thackerville, OK 73459

RV PADS | 27, AMPS | 72

Accommodations:

Restrooms, 7200, Showers,
Wi-Fi, Picnic Area, Club House,
Meeting Room

Cherokee Hills Golf Course

1.800.760.6700

cherokee.golf@cnet.com,

770 West Cherokee Street

Catoosa, OK 74015

RV PADS | 18, AMPS | 72

Accommodations:

Restrooms, 6635, Showers, Wi-Fi, Picnic
Area, Club House, Meeting Room

Cherokee Springs Golf Course

700 E. Ballentine Road, Tahlequah, OK

RV PADS | 18, AMPS | 70

Accommodations:

Showers, Wi-Fi, Picnic Area

Peoria Ridge Golf

918.542.7676

www.peoriaridge.com

10301 South 600 Road, Miami, OK 74354

RV PADS | 18, AMPS | 72

Accommodations:

Restrooms, 6960, Showers, Wi-Fi,
Picnic Area, Club House, Meeting Room

FireLake Golf Course

405.275.4471

www.firelakegolf.com

1901 S. Gordon Cooper Drive

Shawnee, OK 74801

RV PADS | 18, AMPS | 72

Accommodations:

Restrooms, 6595, Showers

Fountainhead Creek Golf Course

918.689.3209

HC 60-1350 Checotah, OK 74426

RV PADS | 18, AMPS | 72

Accommodations:

Showers, Wi-Fi, Picnic Area, Club House

Will Rogers Downs

918.283.8800

20900 South 4200 Rd., Claremore, OK 74019

RV PADS | 400, AMPS | 50/30

Accommodations:

Restrooms, Laundry, Showers, Wi-Fi,
Picnic Area, Club House, Meeting Room

Golf Clubs

Eagle Creek Golf Club

2742 Ben Pell Dr., Joplin, MO 64804

417.623.5050

www.downstream.com

Golf_eaglecreek

18 holes | Par 71 | 6,785 yards | Dress code | Bar/lounge

FireLake Golf Course

1901 S. Gordon Cooper Drive, Shawnee, OK 74801

405.275.4471

www.firelakegolf.com

18 holes | Par 72 | 6,595 yards

Will Rogers Downs

20900 South 4200 Rd., Claremore, OK 74019

918.283.8800

400 RV pads | 50/30 amp | Full hookups | Restrooms

| Laundry | Shower facilities | 4-hr security |

Over 40,000 sq ft of versatile meeting space |

Wi-Fi | Dog park | Horseshoe pit | Playground | Tent sites |

Barbecue grills & picnic tables | Club House | Chapel

Cherokee Hills Golf Course

770 West Cherokee Street, Catoosa, OK 74015

1.800.760.6700

cherokee.golf@cnet.com

18 Holes | Par 70 | 6635 Yards

Dress code | Bar/Grill | Proshop | Banquet room

Winstar Golf Course

Casino Ave., Thackerville, OK 73459

1.800.622.6317

27 Holes | 7,200 yards | Par 72 | Dress code |

Bar/Grill | Pro-shop

Winstar Golf Academy

Fountainhead Creek Golf Course

HC 60-1350, Checotah, OK 74426

918.689.3209

18 Holes | Par 72 | Dress code | Bar/Grill | Pro-shop

Cherokee Springs Golf Course

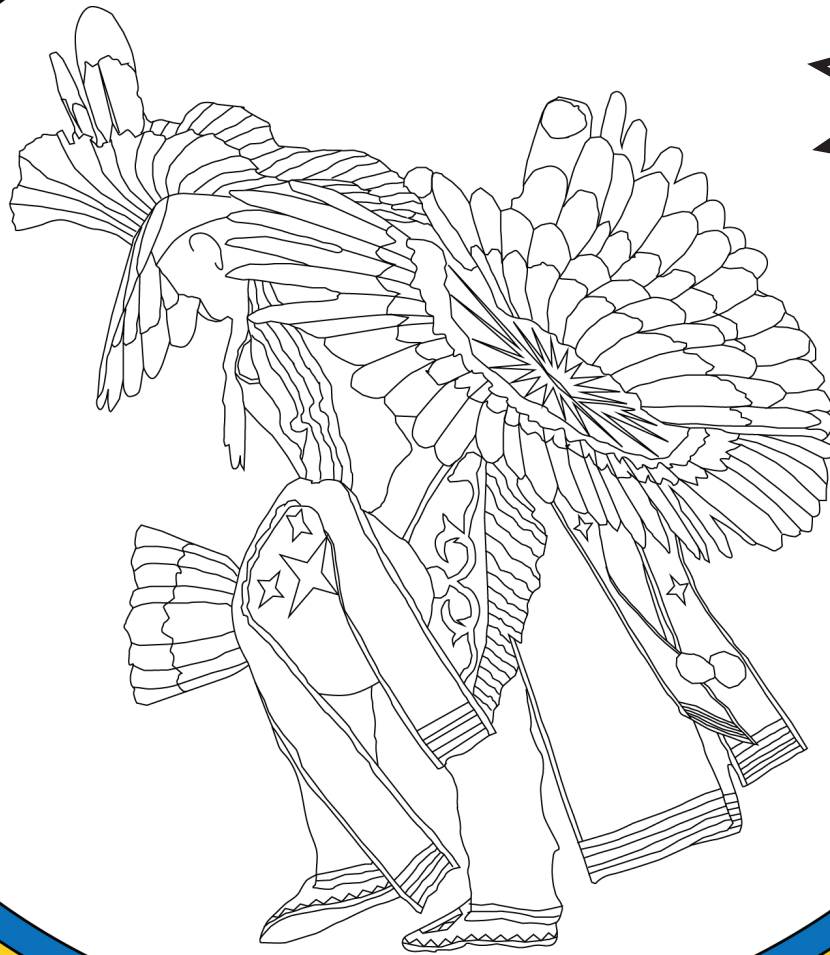
700 E. Ballentine Rd, Tahlequah, OK 74464

918.456.5100

18 Holes | Par 70 | Dress code | Bar/Grill | Pro-shop



OKLAHOMA



\$7

per copy, plus S&H

Get yours today at
NativeOklahoma.us

POW WOW

DANCERS COLORING BOOK