

Gitigaan News

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AANIIN GAKINA AWIYA!

As the saying goes, Ziigwaan (Spring) is just around the corner! We're in the midst of the season's first big harvest at Migizi Wiikwed Iskigamizigan (Eagle Bay Sugarbush) and have been taking students of all ages out to learn and assist with Red Cliff Farm's maple harvest.

We come back feeling inspired and are nearly ready to sow seeds and start rolling into other Spring activities like spearfishing and foraging for early greens and medicines.



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THE
Gitigaan
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Biboon Gabeshiwin

This year's Biboon Gabeshiwin (Winter Camp) was hosted by Red Cliff Boys and Girls Club. Even though we weren't able to engage in lake activities and had limited snow, the event was successful and enjoyed by many! Chi miigwech to each and every person who made Winter Camp possible.



Some activities that made this year special included fry bread and fire-roasted raccoon, snow snake, atl-atl, Ojibwemowin games, hide tanning, birch bark oil, baaga'adowewin, sled dogs, and so much more.



Iskigamizigan



Sugarbush field trips with PK-12 students are underway! We're grateful for the beautiful days and generous sap flow this season. Students have assisted with tapping and collecting sap and have gotten to learn about the history, science, and processing of it all. We look forward to another full week of visits to Eagle Bay!

Bayfield School Gitigaan & Mino Bimaadiziiwin staff presented about iskigamizigan and other youth food sovereignty collaborations at the Great Lakes Indigenous Farming Conference last weekend!



Harvest of the Month

O P I N / P O T A T O

DID YOU KNOW?!

Potatoes are more closely related to tomatoes than they are to sweet potatoes

There are over 5,000 varieties of potatoes

Potatoes are native to South America

They were the first food to be grown in space!

RECIPE

Sweet Potato Tots



INGREDIENTS

- 2 cups mashed cooked sweet potatoes
- ½ cup breadcrumbs
- ¼ cup shredded cheese
- 1 egg, beaten
- 1 teaspoon seasonings of choice

DIRECTIONS

1. Preheat oven to 400°F
2. Combine all ingredients and shape into tots
3. Roll in breadcrumbs and spray with oil
4. Bake for 25-30 minutes flipping halfway through until tots are golden

