

Gitigaan News



AANIIN GAKINA AWIYA!

We spent the first two months of school harvesting and reseeding manoomin, gardening and cooking with youth, pressing cider, visiting local orchards, welcoming guest instructors, and enjoying the gifts of the season. Read on to learn more about what Farm to School happenings are going on in the garden, classrooms, and cafeteria this Dagwaagin (Autumn)!



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Manoomin Harvest

We are grateful to have been able to harvest manoomin this season after letting the beds rest last Fall. Five middle and high school groups traveled to Chippewa Lake for a day of learning and harvesting on the water. Miigwech to our community partners who came out to teach and support youth manoominike.

Process

Youth of all ages took part in processing the manoomin. We dried, parched, and thrashed over 15 gallons of rice right at the school. Finished rice will be used in traditional foods taste tests and served in meals in the school cafeteria!

Reseed

Two groups went out on the Raspberry River for our annual reseeding effort in collaboration with Red Cliff's Environmental Department and Tribal Historic Preservation Office. Approximately 200 lbs were seeded into the river during youth trips this year.



In the Gitigaan



Elementary students have been enjoying their time learning, caring for, and harvesting in the gitigaan this Dagwaagin (Autumn). We have been spending time learning about mawinzwaan (berries) and wazhashkwedowensag (mushrooms) that grow in our region, composting and decomposition, making gitigaan harvest pizza, and pressing apple cider!



In the Cafeteria

Harvest of the Month

Have you seen Harvest of the Month bilingual posters at Peterson's Foods, Bayfield Market, or the School Cafeteria? Each month we honor one garden harvest that is served in the cafeteria and celebrated in our school and community. In September we highlighted gichi-oginiig (tomatoes) and okosimaan (squash) during October.

Traditional Foods Taste Tests

Ms. Suelflow's Foods 1 Class has been collaborating with the Gtigan Crew to bring a Traditional Foods Taste to the cafeteria each month served to K-12 students. In September we trialed wiishkobi-manomin (sweet wild rice) with raspberries and maple syrup. For October we made and tasted manomin okosimaan (wild rice and squash crackers).

Great Lakes Great Apple Crunch

Each year the district takes part in a statewide celebration of apples! This year we all "crunched" together in the cafeteria with Cortland apples donated by the Weber Family Orchard.

