

Gitigaan News

AANIIN GAKINA AWIYA!

So many wonderful things are happening in the gitigaan program this time of year! The time between Biboon (Winter) and Ziigwaan (Spring) we get to enjoy the best of both worlds. We started March with ice fishing and sugarbush and are closing April with seed starting and spending more time in the garden. We've also had some wonderful guest instructors teach us how to make pemmican and share sugaring knowledge. In addition, our Gitigaan Crew grew! We welcomed Robin Cadotte who brews tea each morning for the High School Tea Station. Keep reading for more detailed accounts of what we've been up to!

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THE GITIGAAN CREW



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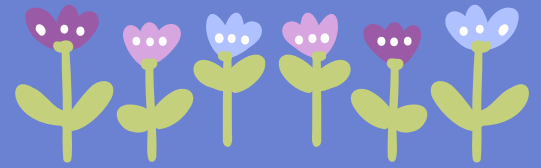


**Rey
Hanson**
Student Garden
Intern



**Robin
Cadotte**
Student Tea
Intern

Lesson Highlights



Ice Fishing

Mr. Kinney's High School Class mentored 2nd and 5th graders on how to ice fish on the big lake! With USDA Farm to School Grant funds, we were able to purchase ice fishing equipment for these events and many to come. Chi miigwech to Mr. Kinney and his class for helping our elementary youth experience this special activity.



Design Your Own Gitigaan

Late in Biboon we begin to dream about warm weather and gardens. Elementary students made collages of their dream gitigaan from old seed catalogs. Many were filled with vegetables, tools, animals, and especially beautiful flowers!

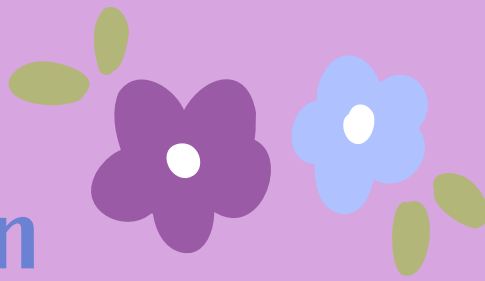
Seed Starting

It's that time of year again! The growing season starts now with tiny seeds in little pots. Elementary, Middle, and High School students all get the opportunity to start seeds in the classroom and will later transplant them into the gitigaan and continue to care for them through the school year or take them home!



Events

Iskigamizigan



Field Trips to Migizi Wiikwed Iskigamizigan (Eagle Bay Sugarbush) began with 6th grade students tapping trees with the help of Mino Bimaadiziwin Farm staff. Youth of all ages then went out to the sugar bush to collect sap and observe the boil. A special miigwech to the Newagos who welcomed High School Alt Ed students to the Newago Sugarbush to learn about their family's sugaring history.

Pemmican

Sarah Gordon visited Ms. Suelflow's Foods 2 classes and shared her knowledge on making pemmican. Youth in both classes had a 2-day hands-on experience dehydrating fruit and bison, making traditional pemmican, and learning about the history of this important journey food. Chi miigwech Sarah!

Wisconsin Chili Lunch Day

Each year, the district celebrates Wisconsin Chili Lunch Day in the cafeteria. Schools across the state prepare and serve chili made with locally sourced ingredients. encouraging use of local produce and fostering connections between schools and local farmers. Check out our awesome food service staff posing at our chili lunch photo booth.



Oreo the Calf!

The Gitigaan Program adopted a calf via the Discovery Dairy online educational resource! Oreo is 6 month old Holstein and lives at Nellie Farms in Eau Claire, WI. We follow along to track her growth, adventures with Farmer Miranda, and learn more about livestock. Check out DiscoverDairy.com to find more information about Oreo and her life on the farm.



USDA Farm to School Grant



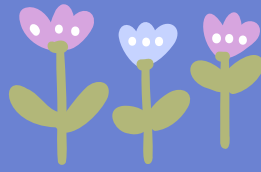
This Winter we have nearly completed our Farm to School Action Plan! This comprehensive document outlines activities made possible with grant funding, our values and vision for the Gitigaan program, and a plan for program sustainability.

In March, a Memorandum of Understanding between the District and Mino Bimaadiziiwin Farm was approved by the school board! This document serves as a mutually beneficial agreement between the farm and district and was designed to sustain and eventually increase the amount of local produce served in the cafeteria.



Are you a farmer, herbalist, chef, or traditional knowledge holder? We would love to invite you to teach a lesson in exchange for an honorarium. Those interested can contact Kat Rakowski at krakowski@bayfield.k12.wi.us

Student Voice



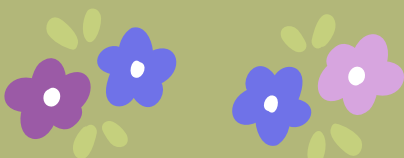
We hosted Gitigaan listening sessions with students 6–8 to hear about their experience, hopes, and wishes for the gitigaan program. Below is a collage of their responses when asked what first comes to mind when they think about Gitigaan:

plants learning summer school
food planting bugs
vegetables flowers picking
apple trees planting seeds composting
yellow watermelon crab apples
vegetables harvest watering
wild cob oven shovels rainbow stairs
raking salad edible flowers high tunnel
outside garden raspberries

Traditional Foods Taste Tests

April's traditional foods taste test for K–12 students featured cornmeal pancakes with maple syrup! Through this ongoing series, we spotlight at least one traditional food each month, offering all students the opportunity to experience it in the cafeteria.

We also recently partnered with Ms. Suelflow's 8th grade foods class to help prepare monthly tastings. This collaboration has been a meaningful way to engage students in hands-on learning, and we're looking forward to continuing the partnership—next up: sunflower butter cookies!



Scan for recipe from
Indigenous Food Lab

