

WHAT DO WE HARVEST?

- Manoomin (Wild RIce)
- Heirloom + Wild Vegetables
- Wild + Cultivated Mushrooms
- Culinary + Medicinal Herbs
- Seasonal Fruit
- Aquaponics Fish + Greens
- Maple Sap
- Walleye Spearing
- Venison Processing

Sustainability

The gitigaan prides itself on being a sustainable entity of the the School District of Bayfield. Our community collaborations with AmeriCorps Farm to School, Red Cliff Nation's Environmental and Tribal Historic Preservation Departments, Mino Bimaadiziiwin Farm, Big Lake Organics, UW Extension, Green and Healthy Schools Wisconsin, and community elders make this program possible. We continue to flourish now and for many years to come. Chi miigwech!

Get In Touch



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Website

https://www.facebook.com/BayfieldSchoolGarden





EDUCATION

plants, food, nutrition & sustainability

The Gitigaan

The Bayfield School and Community Garden is a 2 acre space on the west hill of the Bayfield school overlooking beautiful Lake Superior. The garden is home to several raised beds, a large high tunnel that extends our northern growing season, a shed with a built-in greenhouse, pollinator gardens, a tri-bin composting system, three outdoor classrooms, and an earth oven that bakes delicious woodfired pizzas! As a district rooted in local culture, we grow various indigenous foods and medicines that are endemic to place.





Integrating Culture

A majority of the students at Bayfield School are a part of or have connections to the Red Cliff Band of Lake Superior Chippewa. The School District of Bayfield emphasizes traditions and language of the Anishinaabe, and as a department we have a strong focus on this as well. We facilitate and collaborate with the Red Cliff Nation to teach traditional methods of harvest and processing of wild game, fish, manoomin, maple sap, and medicinal plants and mushrooms.

