



Boozhoo/Aaniin!

As we make our way into the latter half of February Namebini-Giizis (Suckerfish Moon), late Winter activities and Spring garden planning are on the forefront of our minds.

The gitigaan crew especially looks forward to Biboon Gabeshiwin (Winter Camp) held at Buffalo Bay Campground February 22-25. All students in the district will get the opportunity to participate in the wide array of Winter skills and activities which you can learn more about on Red Cliff's website or Facebook page. Community members are welcome to join in too!

Pictured to the right is Ari DePerry using a band saw to make her own snowsnake along with the rest of her 7th grade classmates. They will get to throw them on the track at Biboon Gabeshiwin.

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LESSON HIGHLIGHTS



This Winter we've been taking the outdoors in! In one lesson with the Middle School Alt Ed students we taught an introduction to medicine plants and made our own customized tea blends. Some of the herbs were grown right in the gitigaan like mint, oregano, sage, and anise hyssop. The class has their own mugs and electric kettle so they can enjoy the tea at anytime throughout the school day.

Ms. Peyton, Bayfield School Farm-to-School Specialist and Ms. Marisa with FoodWise UW-Extension visited the littles at Family Forum. We are celebrating beets as the harvest of the month! Students created their valentines cards and adorned them with beet dyed stamps! What creative ways do you use food scraps?



Looking Ahead!



WISCONSIN CHILI LUNCH

On February 28 Bayfield School District is celebrating Wisconsin Chili Lunch Day! The food service team will be dishing up chili utilizing local ingredients including beef from Heritage Meats in Butternut. In the cafeteria we will have fun photo ops and chili themed prizes for students to enjoy.



As temps warm up, many of us are beginning to think about Spring. The gitigaan crew has started mapping the garden space, looking at seed varieties, planning crop rotation, and building up excitement for the growing season. We are looking forward to student involvement in seed starting and transplanting as well as Spring lessons in the gitigaan.

Are you thinking about starting a garden?

Try it out! You can put on your training wheels this season by helping out and volunteering at the Bayfield School & Community Gitigaan!

If interested please reach out to:

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Celebrating Maple + Beets!

We welcome all to join us for the Sugar Bush Feast on the evening of **February 22**. Our intention is to start the sugaring season in a good way by hosting storytellers and local sugar bush experts to share their knowledge as well as and provide a delicious dinner prepared by Chris Basina. This will also be an opportunity to visit your students' classrooms and see what fun sugar bush projects they've been working on. Check out the school's Facebook Page for more information, we hope to see you there!



We made beet dip with a few of the elementary groups over the past week.

For many students it was their first time tasting this root veggie! Try it yourself with the recipe on this page.



Recipe of the Month BEET DIP

SERVINGS - 6

INGREDIENTS

- 2 1/3 cup pepitas
- 1 teaspoon ground cumin
- 1 teaspoon hot smoked paprika
- 1 clove garlic, peeled
- 1 15-ounce canned beets, drained
- 2 teaspoons grated lemon zest
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon fine sea salt (more to taste, as desired)

INSTRUCTIONS

1. Place the pepitas a small, heavy skillet set over medium-high heat. Stir the pepitas for 1 to 2 minutes until the pepitas are golden brown in spots, and make a popping sound. Cool slightly and then transfer to a food processor.
2. Add the cumin and paprika to the same skillet. Cook and stir over medium heat for 1 to 2 minutes until the spices smell fragrant and toasty. Transfer to the food processor, along with the garlic.
3. Process the pepitas and spices until the pepitas are finely chopped. Continue processing, using on/off pulses and stopping occasionally to scrape bowl, until the mixture resembles fine, damp sand.
4. Add the beets, lemon zest, lemon juice and salt to processor. Process, stopping to scrape the bowl, until completely blended and smooth. Adjust salt to taste.
5. Transfer dip to a small bowl, cover and refrigerate until cold. If desired, garnish with herbs and lemon zest.

