

Gitigaan News



AANIIN GAKINA!

The start of a new academic year brings curiosity and excitement for what will unfold in teaching, learning, and growing for all! This Fall we are happy to welcome back three garden educators, Ms. Kat, Ms. Lindsay, and Ms. Mary. We are all looking forward to nutrition and garden education, wild harvest field trips, cooking lessons, and the mystery of what each new season will reveal. This month we have exciting plans to harvest, process and feast on manoomin (wild rice) as well as learn a bit more about composting, mushrooms, and apples with elementary students.

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the gitigaan crew



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In the Gitigaan

WHAT'S IN SEASON?

- apples
- basil
- beets
- broccoli
- cabbage
- carrots
- celery
- dill
- eggplant
- garlic
- green beans
- kale
- melons
- onions
- peppers
- pumpkins
- radishes
- spinach
- summer squash
- winter squash
- swiss chard
- tomatoes



Fall is lush with harvests in the gitigaan and we begin a new cycle of garden lessons with elementary students!

GITIGAAN OPEN HOUSE!

We fired up the pizza oven and welcomed the whole school to come up to the gitigaan to harvest, tour the garden, and grab a slice of pizza. What a great way to spend a sunny Autumn afternoon.



We harvested herbs and veggies from the gitigaan and made some memorable combinations with calendula, onion, tomato, zucchini, bell peppers, kale, sage, carrot greens, and basil pesto!

Manoominike!



During the first two weeks in September, we worked with community partners, to harvest manoomin (wild rice), the good berry with middle and high school students. This year we were fortunate enough to have five trips out to Chippewa Lake compared to last year's two! Miigwech to everyone who came out to support and to the rice itself! We look forward to processing over the coming weeks with grades K-12.

COMMUNITY FEAST!

Join us for the
Community Manoomin Feast
September 27th, 5:30pm - 7:30 pm
at the Bayfield School.

We will enjoy the wild rice
harvested and processed by our
students. See you there!



Harvest of the Month

GITCHI-OGIN / TOMATOES



This month we not only celebrate manoomin, but gitchi-ogin (tomatoes) as well! The left side of the gitigaan's high tunnel is dripping with ripe tomatoes and we look forward to sharing them with the cafeteria for breakfast and lunch programming until the harvest has come to a close.

RECIPE

CHEESEY TOMATO TARTLETS

INGREDIENTS

- 2 cups cherry tomatoes
- 2 cloves of garlic
- 2 T olive oil
- 1 c ricotta or plant-based cheese
- 2 sprigs of thyme
- 2 sheets puff pastry (thawed)

DIRECTIONS

1. Preheat oven to 350F
2. Slice tomatoes in half and lay on baking sheet face up along with chopped garlic, drizzle with olive oil and bake for 30 min.
3. Increase oven temp to 400F
4. Cut pastry into 4 squares and spread ricotta evenly on top. Top with roasted tomatoes, thyme, and any other desired spices.
5. Bake for 20-25 minutes, drizzle with olive oil and enjoy!



Recipe adapted from kidspot.com

