CULTURE TEAM

MONTHLY NEWSLETTER

NAABDIN GIIZIS - SNOW CRUST MOON



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Monthly Teaching

Ninaatig Ziisbaaktoowaaboo Maple Water:

March welcomes Ziisbaakwad Giizis, the Sugar Moon, a time of renewal and gratitude. As the maple trees share their gift of sap, communities come together to harvest and give thanks. This sacred process teaches patience, respect, and the importance of balance in life.

The flowing sap reminds us of our deep connection to the land and the cycles that sustain us. It is a time to reflect, share stories, and prepare for the season ahead. As winter fades, the Sugar Moon guides us forward with gratitude and respect for the gifts of creation





MAPLE WATER BENEFITS

Maple water is used to eliminate toxins from the body, that have accumulated from having limited physical activity during the winter months.

it is full of electrolytes, vitamins and minerals. (specifically high manganese, iron and calcium) It helps balance our blood and heals us.

Meet the Culture Team



PerryManager of Cultural
Services



PaigeSupervisor of Cultural
Services



Gail Team Assistant



Brooklyn Cultural Services Helper



JacobCultural Services
Helper



EchoCultural Worker for
Children in Care



Joyce Wasauksing FN



Elders

Tony Wahnapitae FN



VeronicaDokis FN



Irvin Henvey Inlet FN



Leslie Magnetawan FN



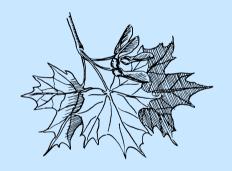
Audrey Wasauksing FN



Patricia Shawanaga FN

Language Words: Anishinaabemowin

Ziigwan - Spring
Ninaatig - Maple Tree
Ziisbaaktowaaboo - Sap
Ziisbaaktokaan - Sugar Bush
Ziisbaakwad Giizis - Sugar Moon
Aabwaa - Mild
Ziisbaaktoke - To make maple syrup

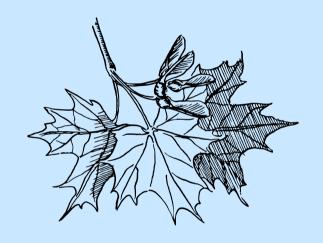


Pronounciation

Ziigwan - Zee - gwun
Ninaatig - Neh - Nah- Tig
Ziisbaaktowaaboo - Zees - buk - tuh- wuh - bow
Ziisbaaktokaan - Zees - buk - tuh - gone
Ziisbaakwad Giizis - Zees - buk - wud Gee - zis
Aabwaa - Ah - bwuh
Ziisbaaktoke - Zees - buk - tuh - kay

Language Words: ililÎmowin

Sîkwan - Early Spring Miloskamin - Late Spring Mêstan - Sap Nipiy - Water Kîsôwâw - It is warm



Pronounciation

Sîkwan - Sea-kwun Miloskamin - Mil-ah-skuh-min Mêstan - Mesh-tun Nipiy - Ni-Pay Kîsôwâw - Kee-soo-wow



Sugar Moon Word Search

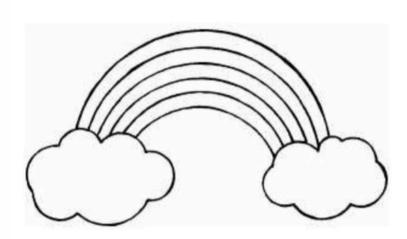
Ε	N	W	N	I	W	Υ	Р	L	N	Α	M	G	M
W	I	I	R	M	I	Р	W	Α	L	S	0	Ι	G
G	Α	Α	N	Υ	Α	I	M	Z	Т	W	I	G	W
I	Р	0	Α	Α	Т	M	Α	Р	L	Ε	Α	S	R
S	В	Α	S	Ι	Α	Α	U	L	Α	S	В	P	Α
S	Υ	R	U	Р	Α	Т	Р	Р	Α	Р	G	R	G
L	U	M	Α	W	S	U	I	G	R	I	В	Ι	U
N	Z	S	В	S	Α	S	N	G	G	0	0	N	S
Т	0	Α	G	M	Р	Α	Α	N	I	G	Α	G	I
В	Α	Р	G	0	N	Α	I	L	S	N	N	U	Α
N	Υ	M	0	G	M	0	0	N	G	I	Υ	I	S
Т	G	S	G	P	P	Α	S	Α	N	Ε	L	P	W
G	I	I	Z	Ι	S	T	Α	Z	P	Ι	N	Α	G
W	N	Z	Ι	Ι	G	W	Α	N	N	Y	S	S	Ι

NINAATIG ZIIGWAN SAP MAPLE AABWAA BOIL SUGAR SYRUP SPRING TAP MOON GIIZIS

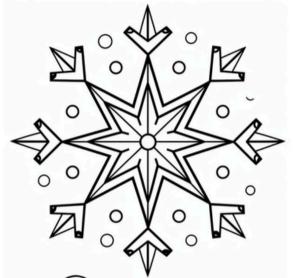




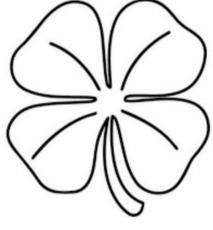
Naabdin-giizis (Snowcrust (Moon)



Ngwaagan (Rainbow)



GOONENS (Snow flake)



-deiidiin-niwiiN Nagedooeen Xagedooeen (Tevolo feel qwoT)

Wiisinaadaa! Let's Eat! Chewy Maple Cookies

This recipe connects to Ziisbaakwad Giizis (the Sugar Moon) through its use of pure maple syrup, one of the most sacred gifts of this season.

Making chewy maple cookies is a modern way to honor this tradition, incorporating the rich, natural sweetness of maple syrup into something that can be shared with family and community.

Ingredients

2 1/2 cups all-purpose flour

1 tsp baking soda

1/2 tsp salt

1 cup unsalted butter, softened

1 cup brown sugar, packed

1/2 cup pure maple syrup

1 large egg

1 tsp vanilla extract

INSTRUCTIONS:

Heat oven to 350°F (175°C). Line a baking sheet with parchment paper.

In a bowl, whisk together the flour, baking soda, and salt. Set aside.

In another bowl, beat the butter and brown sugar until light and fluffy.

Mix in the maple syrup, egg, and vanilla extract until smooth.

Gradually add the dry ingredients to the wet mixture, stirring until just combined.

Chill dough for 30 minutes for best texture.

Scoop tablespoon-sized dough balls onto the baking sheet, spacing them apart. Bake for 10-

12 minutes or until edges are lightly golden.

Let cookies cool on the baking sheet for a few minutes, then transfer to a wire rack.

CULTURAL EVENTS MARCH 2025







Information booths to be present





Dinner and Beverages provided

February 25, 2025 & March 25, 2025 5:00 - 8:00 PM

North Bay Indigenous Friendship Centre 980 Cassells Street, North Bay, ON

Presented by: Niijaansinaanik Child and Family Services, North Bay Indigenous Friendship Centre and Canadore College.



Storytelling & Teachings

SEW MUCH FUN: March Break Camp

Meals & Drinks Provided



SPOTS REGISTER NOW!

CHOOSE ONE PROJECT TO CREATE! Split Toe Moccasins - Brooklyn- 3 spots Shaker or Hand Drum - Jacob - 6 spots Ribbon Skirt or Vest - Echo - 4 spots Storytelling & Teachings - Pilar

MARCH 11TH 9:00 - 4:00 10 MILLER ST, PARRY SOUND MARCH 12TH 10:00 - 4:00 12 SERENITY LANE W, NORTH BAY







After School Drop-in 4:00-6:00 pm with a snack

Ages 7-12

upcoming themes:

Session 1: Nature explorers January 29, 2025

Sesion 2: Cultural games & stories February 26, 2025

Session 3: Outdoor adventures March 26, 2024

Location: Wasauksing Arbor

PLEASE REGISTER FOR EACH SESSION AT REGISTRATION@NIIJCFS.COM



CULTURAL EVENTS MARCH 2025





For more information on events or to get posters please contact the culture team at:

cultureteam@niijcfs.com