

Stations

1 - Bannock Making

Watch while an Elder prepares bannock, then enjoy it with butter and jam.

2 - Fish Preparation

Learn about the anatomy of fish, learn how to fillet, and taste a piece of prepared fish.

3 - Deer Preparation

Participants will learn the ins and outs of preparing and butchering a deer.

4 - Geese and Ducks

Learn about the importance of the goose and duck to the Anishinaabeg while plucking feathers.

5 - Bear Grease

Learn how fat from a bear can be used as medicine.

6 - Medicine Teachings

Participants will learn about a variety of traditional medicines.

7 - Anishinaabemowin Teepee

Participants will learn Anishinaabemowin words and phrases through games.

8 - Wild Rice Parching

Watch and try your hand at roasting wild rice over a fire.

9 - Wild Rice Dancing

Boys and men dance on wild rice to break the husks from the rice.

10 - Wild Rice Winnowing/Finishing

Practice the technique of winnowing, the process of separating the broken husks from the rice. Then, clean the remaining husks from the rice.

11 - Grandfather Drum

Participants learn about SGEI's drum, Saagajiwe, from a group of local drummers.

12 - Honouring our Children

Participants will hear a local residential school survivor speak about their experience growing up in a residential school.

13 - Treaty Knowledge

Participants engage in meaningful dialogue about Treaty 3, learn what it means to people in the territory, and gain a deeper understanding.



2026

FALL HARVEST

DAGWAAGANI-
MAWINDOOSIJGEWIN





4

Geese and Ducks

5

Bear Grease

6

Medicine Teachings

7

Anishinaabemowin Teepee

10

Wild Rice Winnowing
and Finishing

3

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Wild Rice Parching

Washrooms

2

Fish Preparation

1

Bannock Making

Student Tent

12

Honouring our Children - Library

13

Treaty Knowledge - Circle Room