

Sūpomāhkwan Kēsoq

April

**Sūpomāhkwan (sugar making)
Kēsoq (moon) is the time of
year when families collect
and boil maple sap for
maple sugar and syrup.**

**“Nahāw, sayīkwanoweken kēspen
kah-peh ‘s kew-māēqtesit ayom kōn,
naeqnemāw kec-aqnaw.**

**’Nahāw, yōq new ‘s aw-īyan
kah-peh tāēkuakōwek yāh-pīyan’.”**

**“Now, during the spring
when this snow is busy melting,
you should put down some tobacco.
‘All right, I’ll be right here when you
come back when the fall has come,’
(says the one placing the tobacco
while addressing the snow).”**

Predictor 18 - An Anthology of Menominee Sayings - Guile

Wāweyakew

Sīqsekwanakaesew Kēsoq kēs-anīh Wāweyakew

Āhpetaw-Kēsoq āēc-kanah Kēsoq Kēs Nepuaw

Sīqsekwanakaesew Kēsoq āēc-kanah Kēsoq Kēs Nepuaw

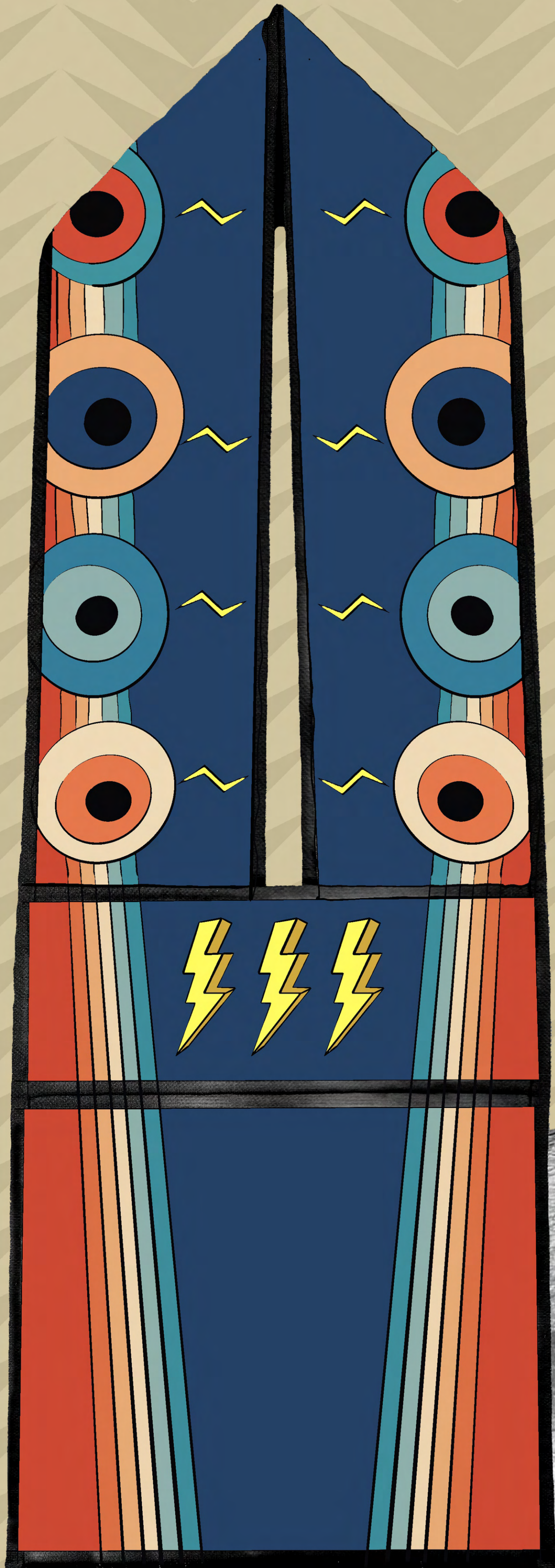
Kēsoq Kēs Nepuaw

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Wāweyakew



 **Kemāmaceqtaq**
Harvest of the Moon

Sōpomāhtek-sēwākametāēw or maple syrup has always been very important to the Menominee. Maple syrup is an important food, adding taste and seasoning to wild rice, venison, and other foods.

It was also drunk on its own and used to make maple candy.

The process itself of maple sugaring has been an important springtime activity for Menominee families for generations.

There are sōpomāhtek-sēwākametāēw stories and to learn more about these, contact the Menominee Language and Culture Commission.

1. Hand out pictures of different structures of a sugar maple tree (roots, trunk, branches, leaves, buds, flowers, seeds). If the students are older, you can have them draw the structures instead.
2. Ask the class to use their pictures to piece together a sugar maple. This is similar to putting a puzzle together.
3. Explain the story of sugar in the tree: production by the leaves through photosynthesis during the summer, storage in the roots as starch over the winter, traveling up the trunk to the buds in the spring as sap to be used to build new leaves, flowers, and seeds in the branches.
4. Ask students where on the picture they would get the sap or syrup from. Do you know how you get the sap out of the tree? Have students share their experiences collecting sap to make maple syrup.



Sūpomāhkwapoh

maple sap

In our Menominee Language, we speak of sūpomāhkwapoh as inanimate object.

Kuapenah
sūpomāhkwapoh
mīp, nāwahkik,
mesek nāēhkah,
kenaw-māēhnow-pemātesem.

Dip
maple sap
morning, noon,
and night,
and you will live well.

Maple Syrup Popcorn Balls

- ½ cup maple syrup
- 1 tablespoon butter
- ¼ teaspoon salt
- 2 qrts popped corn
- Boil butter and maple syrup in a heavy saucepan.
- Cook until the mixture spins a thread or hard ball stage (250° on a candy thermometer). Do not stir.
- Pour over 2 quarts of popcorn, mix well.
- When cool enough to handle, then butter hands and shape in balls.

Recipe from: Menominee Indian Cookery