



Sūpomāhkwan-kēsoq: Sugar making moon

APRIL

Maple Syrup

Virtual Learning Activity

Sōpomāhtek-sēwākametaēw 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 drank 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-sēwākametaēw stories and to learn more about these, contact the Menominee Language and Culture Commission.

*Share pictures of different structures of a sugar maple tree (roots, trunk, branches, leaves, buds, flowers, seeds) on your screen.

*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.

*Ask students where in the pictures the sap or syrup comes from. Do you know how you get the sap out of the tree? Have students share their experiences collecting sap to make maple syrup.

Sōpomāhtek-Sēwākametaēw is inanimate in Menomini.



Extension
UNIVERSITY OF WISCONSIN-MADISON

This project is supported by CDC's High Obesity Program (HOP 1809) cooperative agreement.

An EEO/AA employer, University of Wisconsin-Madison Division of Extension provides equal opportunities in employment and programming, including Title VI, Title IX, the Americans with Disabilities Act (ADA) and Section 504 of the Rehabilitation Act requirements.