

Sūpomāhkwan Kēsoq

Sugarmaking Moon/April

Vocabulary!

Kūapenah
supomāhkwapoh
mīp, nāwahkik,
mesek nāēhkah,
kenaw-māēhnow-pemātesem
Dip
maple sap
morning, noon,
and night,
and you will live well



Original art created by Dan Grignon

Photo by Jennifer K. Gauthier

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MAPLE SYRUP POPCORN BALLS

INGREDIENTS

- 1 1/2 cup maple syrup
- 1 tablespoon butter
- 1/4 teaspoon salt
- 2 quarts popcorn

Recipe from Menominee Indian
Cookery!

1. Boil butter and maple syrup, or the white sugar and molasses and salt in a heavy saucepan.
2. Cook until mixture spins a thread or hard ball stage (250 degrees on candy thermometer).
3. Do not stir.
4. Pour over 2 quarts of popcorn, mix well.
5. When cool enough to handle, butter hands and shape into balls.