



Awēmanesow Kēsoq Deer Rutting Moon/November

Vocabulary!



Apāēhsos Mēcēmehsaeh Deer Meat

Original art created by Dan Grignon

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Program (HOP 1809) cooperative agreement*

Hāw, eneq-peh enoh metāēmoh
māwaw new kew-mēcēmāēhkatah
eneh mēcēmēhsaeh 's kew-enes-
sakāhkenah, otāēnawemākanan 's
kew-māmēnācēn apāēhsos
mēcēmēhsaeh

So, then that woman would
preserve all that meat and store it
away, so that she could give deer
meat to her relatives



ROAST VENISON

INGREDIENTS

1. Preheat oven to 450 degrees.
2. Place roast in roaster, pour tomato sauce over it, then sprinkle lemon juice on it.
3. Marinate.
4. Pepper freely over top.
5. Add 1 to 2 cups of water, cover.
6. Roast in oven for 4 1/2 hours, remove cover last 1/2 hour.

This is for a fair-sized roast. Oven temperature 450 degrees for 3 hours, 350 degrees for last 1 1/2 hour.

Recipe from Menominee Indian Cookery!