



Pakēwēneh-Kēsoq

He Drops His Horns Moon

December

Vobabulary!

Wīnāēmaehkwan

Large squash

Sahkākonakat

The snow is crusting

Atāēhtaewan

wīnāēmaehkwan

The squash are ripe



Wīnāēmaehkuahsah

Squash

Original art created by Dan Grignon

Photo by Jennifer K. Gauthier

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BAKED HUBBARD SQUASH

INGREDIENTS

- Squash (Winter or Hubbard, raw)
- 1 tablespoon maple syrup
- 1 tablespoon butter

Recipe from Menominee
Indian Cookery!

- Scrub squash thoroughly
- Cut 1/2 of squash into 6 or 7 pieces
- Place pieces down on a well-oiled cookie sheet
- Bake in a 350 degree oven for 30 minutes
- Turn squash over and put 1 tablespoon of granulated maple sugar, or maple syrup, melted butter, salt and pepper on each piece
- Return to oven and bake until done