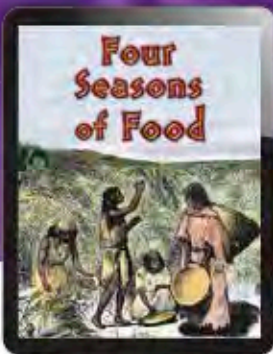


INFORMATIONAL
TEXT

✓ GENRE

Informational text, such as this photo essay, gives facts and examples about a topic.

✓ TEXT FOCUS

Procedural Information A text may include procedural information such as a recipe—a set of directions for preparing something to eat or drink.

Four Seasons of Food

by Joyce Mallery

Think about what your life would be like if you had to grow and find everything that you ate. That is exactly what the Ojibwe people did for centuries.

Between 1817 and 1854, most Ojibwe moved to, or were forced to move to, reservations. Before that, they lived in an area extending from the shores of the Great Lakes to the plains of North Dakota. The Ojibwe who lived along the margins of the Great Lakes gathered wild rice, made maple syrup, and hunted game to eat. However, the seasons of the year dictated what they hunted and gathered.

Spring The Ojibwe gathered roots and ate plants such as leeks and fiddleheads. By late spring, they began tapping maple trees. The sap was boiled to make sugar, syrup, and candy.

Summer The Ojibwe gathered berries and grew vegetables such as squash and beans. The women and girls began storing food for the winter. They reasoned that they would need extra food in the cold months ahead.

Fall The Ojibwe harvested wild rice from nearby lakes. Typically, the men steered a canoe through the upright reeds. Then the women knocked the grains of rice from the plants into the canoe.



An Ojibwe woman collects maple sap from a tapped tree.



An Ojibwe woman uses one long stick to bend the rice plants and the other stick to knock the grains into the canoe.



Making Ojibwe Wild Rice Breakfast

This recipe combines several traditional Ojibwe ingredients. You will be astonished by how good this sweet and nutty breakfast dish tastes.

Ingredients:

Wild rice

Raisins, blueberries, or raspberries

Maple syrup

Milk (optional)

Directions:

Ask an adult to cook the rice.

Add the fruit and maple syrup to the rice.

Add milk if you want.

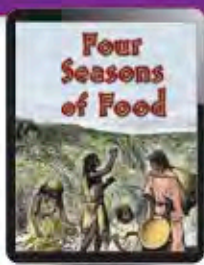
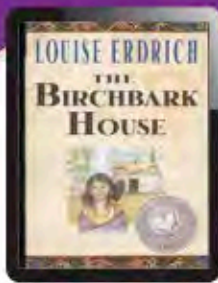
NOTE: If you want to eat the dish cold, cook the rice the night before.

Make enough for everyone. Anyone left out will surely feel envy when they see you eating this delicious treat.

Winter Summer camps were deserted in winter. New hunting spots were sought. Imagine the nerve that men needed to hunt deer and moose with just a bow and arrows. A hunter had to banish fear if a wolf bared its teeth and attacked. His life depended on it.

Almost no part of an animal was spared. The women dried the meat, made clothes from hides, and made tools from bones.

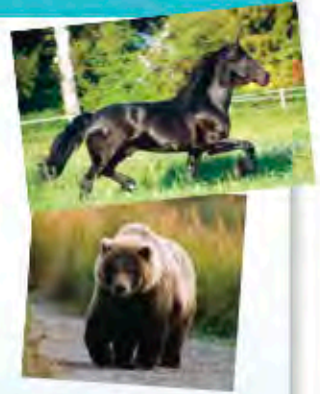
All parts of an animal hunted for food were used. Here, an Ojibwe woman scrapes a hide, preparing it to be made into clothing.



Compare Texts

TEXT TO TEXT

Discuss Similar Topics Both “The Birchbark House” and “The Black Stallion” (Lesson 20) explore ideas related to animal behaviors and instincts. In a small group, compare and contrast Omakayas’s and Alec’s experiences with wild animals. Then compare and contrast the themes of the stories. Use quotations, details, and evidence from both texts to support your ideas. Ask and answer questions to clarify everyone’s thoughts.



TEXT TO SELF

Imagine the Past If you lived in an Ojibwe village in the 1800s, what modern conveniences would you miss most? What aspects of life during that time would appeal to you? Explain your thoughts in a short essay.



TEXT TO WORLD

Translate the Message The photo essay “Four Seasons of Food” gives information about what life was like for the Ojibwe, who grew or gathered their food. Imagine a documentary film on the same topic. Compare and contrast how the photo essay and the documentary film would use words, images, graphics, or sound to present their message. What would you do to translate the text’s message about the Ojibwe culture to film?