

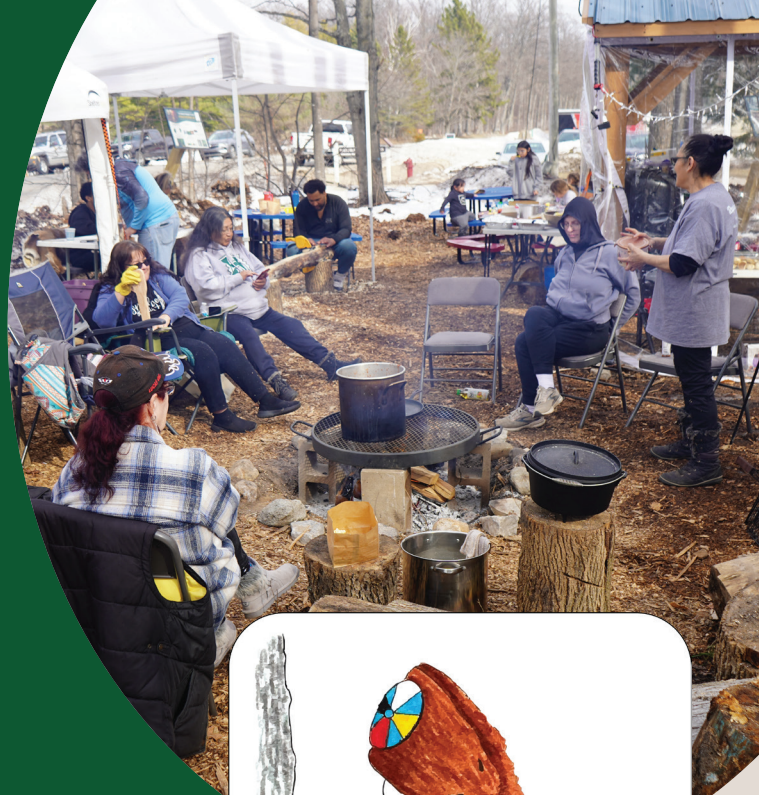
2025 Iskigamizigan Wiikoonge

“MAPLE SUGAR FEAST”

Join Us for the 2025 Iskigamiziga Feast!

Come together to celebrate the season with community, food, and tradition!

Let's gather in gratitude, share delicious food, and welcome the season of renewal.



INFORMATION

● **Location:** The Strongheart Center -
2700 Strongheart Way, Peshawbestown

📅 **Date:** Friday, April 25, 2025

⏴ **Time:** 10:00 AM – 1:30 PM

WHAT TO BRING

- ✔ Your feast bundle (plate, bowl, utensils, cup)
– Receive an extra door prize ticket!
- ✔ A favorite dish to share featuring maple syrup – Earn another extra door prize ticket!

**OPEN TO PUBLIC
MIIGWECH &
SEE YOU THERE!**

CONTACT US

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ABOUT ISHIGAMIZIGAN

The ancestors of Grand Traverse Band citizens processed maple sugar using traditional techniques. This included use of birch bark baskets to collect the sap, sumac stems to use as “taps” or spiles. Sugar was derived by removing ice from the baskets, and boiling sap in animal skin containers using heated rocks.

Maple sugar is easier to transport, and more shelf stable than maple syrup. Sugar was used as a sweetener, and also to preserve meats. Maple sugar, in moderation, has medicinal uses as well. It is a miraculous natural product that makes evident the sophisticated and productive life ways that sustained this community.