



# FIRST NATIONS PROGRAM

DECEMBER 2023 NEWSLETTER



## LAND ACKNOWLEDGEMENT

We, the members of the Green Bay Area Public School District, recognize and honor the original inhabitants of Northeast Wisconsin. Our district lives, works and learns upon the ancestral lands of the Menominee and Ho-Chunk Nations, and the current homeland of the Oneida Nation. We acknowledge the 12 diverse and vibrant Wisconsin First Nations, who have preserved here since before record time, and continue to be integral parts of our community. We uphold our responsibility to repair relationships, initiate partnerships, and stand with all First Nations communities.

## MISSION STATEMENT

We strive to support First Nations students culturally and academically by acknowledging the past and present trauma, offering healing and consistent relationships, and helping students develop their gifts.



## FIRST NATIONS SUMMIT

We will be holding our First Nations Summit in April 2024. We are looking for First Nations Community Members that would be willing to share their stories and careers with our 8th grade students. Anyone interested should contact our program manager, Angie LaCombe.

## IN THIS ISSUE

- Native American Heritage Month
- Rock Your Mocs
- Recipes
- Native Authors

## IMPORTANT DATES

December 24th  
Christmas Eve

December 25th  
Christmas Day

December 25th-29th  
Winter Break

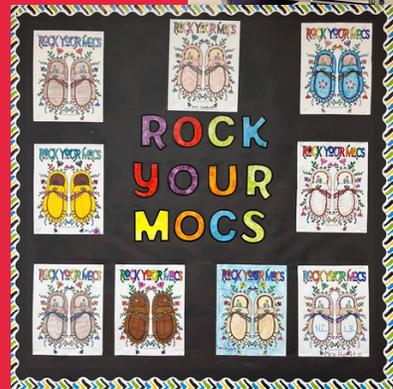


# NATIVE AMERICAN HERITAGE MONTH





# ROCK YOUR MOCS





# RECIPES



## Wild Rice Hot Dish

1 lb ground beef  
1-2 cups of wild rice  
1/2 cup onion, diced  
1 tbsp minced garlic  
1 cup mushrooms  
1-2 can cream of mushroom soup  
Celery/carrots optional

Rinse rice and boil until done. Add the ground beef, onion, garlic, mushrooms and desired seasonings until beef is browned. Mix all other ingredients together until warm. Serve and enjoy!



## Native Cornmeal Cookies

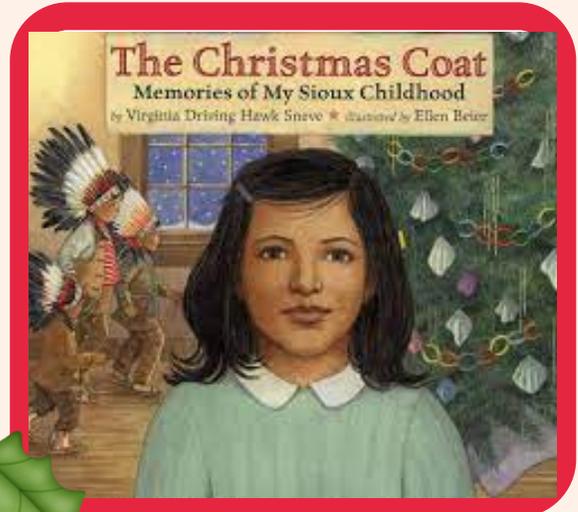
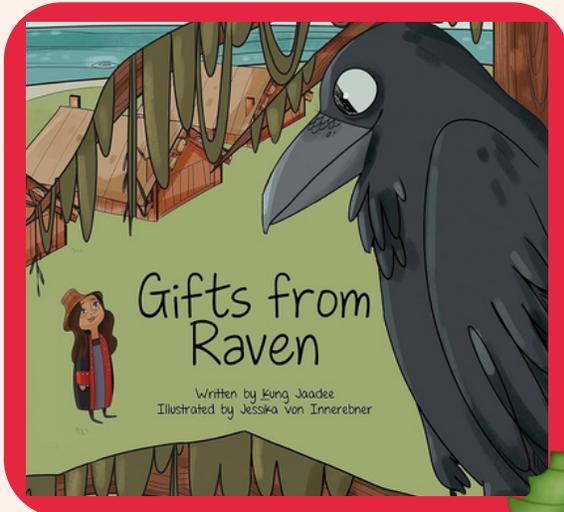
1/3 salt  
3/4 cup sugar  
3/4 margarine  
1/2 cup honey or maple syrup  
2 tsp vanilla extract  
2 eggs (beaten)  
1/2 cup cornmeal  
1 3/4 cups flour  
2 tsp baking powder  
Chocolate chips/raisins optional

Preheat oven to 350 degrees. Cream together salt, sugar and margarine. Add vanilla, egg and honey or syrup, beat until well blended. In a separate bowl: mix together well the flour, cornmeal, and baking powder. Gradually add this dry mixture to the creamy mixture. Bake for about 12-15 minutes or until light golden brown. Cool and enjoy!





# NATIVE AUTHORS

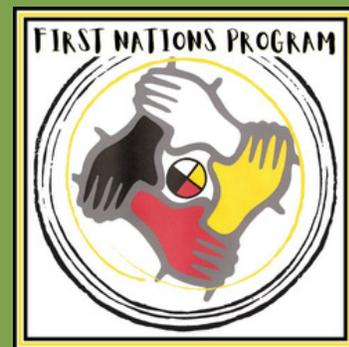


In this book, the author shares with us that The Raven has given each person a special gift to share with the world. That gift is their own unique talent or passion.

Virginia and her brothers are never allowed to pick first from the donation boxes at church because their father is the priest, and she is heartbroken when another girl gets the beautiful coat that she covets. Based on the author's memories of life on the Rosebud Reservation.



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GBAPS Title VI First Nations Program



GET  
INVOLVED!

PARENT  
ADVISORY  
COMMITTEE

Join us for our parent advisory committee meetings!  
Meet other First Nations parents, talk with our  
specialists and have your voices heard. Check Facebook  
for dates and times.

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