



Native Language Instructors' Program News

Boosho, Aani, Tansi, Greetings

Can you believe it, NLIP 2008 has come and gone. It was an exciting and challenging summer for all of us and WE OVERCAME all things. Hats off to everyone!!!

Kichi Miigwech to all NLIP faculty and staff. Your loyalty to NLIP is SO appreciated. Kichi/Ch-Miigwech! Again.

The dates for Summer 2009 are listed on page four so check it out and we shall see you next summer. I've enjoyed working with and for you this summer.

Feel free to email Diane and myself throughout the year (check our email addresses on Lakehead website). We are available to meet your needs while away from campus.

If you want to contribute any teaching ideas, resources or a lesson plan, your favourite recipe, upcoming conferences send it to us via email. We would like to print at least two newsletters per year and your contributions will be appreciated.

This last paragraph was in our last issue sent to you in February, we would like to keep a list of NLIP students who are looking for employment in the city of Thunder Bay or elsewhere in Ontario or Manitoba. Our office receives telephone calls from school boards looking for Native Language teachers. Leave your name and contact number with Diane @ 807-343-8542 or myself @ 807-343-8003.

May the Guidance of the Creator be with you as you forge on teaching the Native Languages.

Sincerely,

Charlotte Neckoway, Coordinator, NLIP

P.S. All the best from Diane and from Charlotte's angels :)

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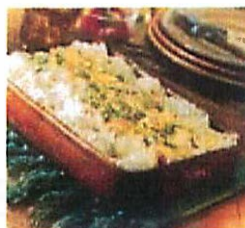
Out and About- Summer 2008





Spinach-rice casserole

Amount	Ingredients
1 Cup	Milk
4	Eggs
1 tbsp	Workhorse Sauce
1/4 c	Yeast
1/4c	Chopped Green Pepper
1 lb	Grated Cheese (Cheddar, Jack, Swiss)
4 c	Cooked Brown Rice
10 oz	Chopped spinach, steamed
1/2 to 1c	Seeds and Nuts



by D. Wolfman

Serves 6

Preparation Method

Blend Liquids. Stir in remaining ingredients except seeds and nuts. Pour into oiled casserole. Top with seeds and nuts. Bake at 375 degrees for 35 minutes.

Blueberry Peach Upside down Cake

Amount	Ingredients
Topping	
1/4 Cup	Butter (Melted)
1/2 Cup	Lightly Packed Brown Sugar
1/2 tsp	each cinnamon and ground ginger
2	Ontario Peaches, peeled, pitted and cut into 1/2 inch wedges
1/2 Cup	Ontario Blueberries
Cake	
1 1/2 Cups	All purpose flour
2 tsp	Baking powder
1/4 tsp	Salt
1/2 cup	Butter at room
2/3 cup	Granulated Sugar
2	Eggs
1 tsp	Vanilla
1/2 cup	Milk



Topping

In small bowl, stir together butter, brown sugar, cinnamon and ginger; spread over base of pan. Top with circles of peach wedges, leaving a little space between peaches. Sprinkle blueberries between peach slices.

Cake

In small bowl, stir together flour, baking powder and salt until well combined. In large bowl and using an electric mixer, beat butter with sugar and lemon rind until light and creamy. Add eggs one at a time, beating well after each addition. Beat in vanilla. Gradually beat in flour mixture with milk until well blended. Spoon batter over fruit, spreading to edges.

Bake in centre of 350°F (180°C) oven 55 to 60 minutes. Cool on rack 15 minutes. Run knife around edge of cake, then carefully invert onto platter. Spoon any juices on platter back onto cake.

Pot Roasted Partridge with Cabbage and Chesnutt's



by Rick Stein
from Food Heroes

Serves 4

Ingredients

1 tbsp olive oil
4 small or 2 large prepared partridges
150g/5oz smoked streaky bacon lardons
25g/1oz butter
16 small shallots, peeled and left whole
2 carrots, cut into batons
2 bay leaves
150ml/5fl oz good quality chicken stock
1 Savoy cabbage, outer leaves removed, then cut through the core into 8 wedges
200g/7oz cooked, peeled chestnuts
salt
freshly ground black pepper
boiled or mashed potatoes to serve

Method

1. Preheat the oven to 160C/325F/Gas 3.
2. Heat the oil in a flameproof casserole, add the partridges and brown them lightly all over.
3. Lift the partridges onto a plate, add the bacon lardons to the pan and cook until lightly golden.
4. Add the butter, shallots, garlic, carrots and bay leaves and cook over a medium heat until lightly coloured.
5. Return the partridges to the casserole with the stock, one teaspoon of salt and plenty of black pepper. Cover with a well-fitting lid, transfer to the oven and cook for 20-30 minutes, depending on the size of the birds.
6. Meanwhile, drop the wedges of cabbage into a pan of boiling salted water and blanch for 2-3 minutes. Drain, refresh under cold running water and drain again. Set to one side.
7. Remove the casserole from the oven, take out the partridges, cover and leave to rest in a warm place.
8. Add the cabbage and chestnuts to the casserole and turn them over once or twice in the cooking juices. Simmer on the stove for five minutes until the cabbage is cooked.
9. Divide the cabbage, chestnuts and braised vegetables between four warmed plates and place the birds on top.
10. Serve with boiled or mashed potatoes.

Job hunting hmmmmmm? Maybe this can help.....

Various teaching positions may be found online.

Elementary Teacher– Native Language Program
(Ojibway) www.tdsb.on.ca

Or contact

Kathy Ranney@ ranneyk@rainbowschools.ca

Fantastic teaching resources incorporating Native language
can be hard to find. I have come across a couple of really
helpful sites for classroom resources. Try the following
sites:

www.chiefs-of-ontario.org

www.7generations.org or

<http://www.uleth.ca/edu/currlab/handouts/aboriginal.html>

Native Language Institute courses offered for summer term 2009

Institute courses for 2009

NL 3251 Translation

NL 3711 North American Applied Linguistics

Native Language Teacher Certification (NLTC) 2009

July 2 - 24, 2009

Institute/Year 4

July 6 - 24, 2009

Ojibwe

OJI 1013 Part I July 6 - 23, 2009

OJI 1015 Part II July 27 - August 13, 2009

Cree

CR 1010 Part I July 6 - 23, 2009

CR 1012 Part II July 27 - August 13, 2009

Language Resources in stock at the Bookstore

The following is a price list of the language resources that can be found at the Lakehead Bookstore,

Intro to Ojibwe Pt.1

ISBN: 8800000826

Author: Tom Beardy

On Hand: 5 On order: 100

Price: \$69.95

Literature

ISBN: 0887551599

Author: Ellis, Douglas

On hand: 10 on Order: 0

Price: \$75.00

Oral Algonquian Structure pt.1

ISBN: 88800000420

Author: Fiero, C.E

On Hand: 31

Price: \$21.95

Intro to Cree

ISBN: 0919143423

Author: Ahenakwan, Freda

On hand: 5 On Order: 0

Price: \$13.95



Native Languages

ISBN: 88800002124

Author: NLIP

On hand: 0 on Order:0

Please visit the Lakehead Bookstore website for more information at: <http://bookstore.lakeheadu.ca>

Teaching Our Nation Through the Use of Technological Equipment

A Primary Tool During the School Year and Everyday Life



As technology advances, it is incorporated more and more into our learning strategies as a time saving device for accessing the information we need. Professors and students alike make use of electronic mail for saving and sending our work. We need to be familiar with a few of the most commonly used programs and services in order to meet the demands of our professors and strengthen our skills for our future careers. Some programs and services include Microsoft Word, Microsoft Outlook, Microsoft Paint, Hotmail, Internet Explorer, Moxilla Firefox, APA formatting, search engines, and various upload tools/add-ons (Java, Adobe, etc.).

Some beneficial sites include:

<http://www.bcschools.net/staff/MicrosoftOffice.htm>

Microsoft virtual tours

<http://www.google.ca> & <http://www.yahoo.ca> & <http://www.askjeeves.com>

Search engine

<http://www.hotmail.com> & <http://www.yahoo.ca> & <http://www.knet.ca>

Electronic mail

<http://www.microsoft.com/windows/ie/ie7/tour/fre/default.msp>

Internet Explorer tour

<http://www.apastyle.org/> & <http://www.library.mun.ca/guides/howto/apa.php>

APA examples

Some sites to avoid include:

<http://www.wikipedia.org/> This site allows input from any computer user and is an illegitimate source.