Maadizekwe Wiijii

"s/he starts cooking"

With Chef Sam Anglin



Individuals may pick one session to attend

5-8 p.m. | Seventh Generation (7785 E. Remus Rd.)

Join the conversation with our very own Indigenous Chef Sam Anglin and talk about the significance of spirit plates and the importance of these teachings. Chef Sam will also share his knowledge on the spirit foods of our ancestors with a hands on workshop of the traditional Manoomin sweet treat.

- Limited spots available
- Open to first 30 youth who register

Indigenous Chef Sam Anglin

Samuel Anglin is a member of the Saginaw Chippewa Indian Tribe. After culinary school he has put in years of service in the kitchens at the Casino, at Andahwod Continuing Care and Elder Services, The Native Farmers Market, and most currently as a member of the Board of Directors for the Ziibiwing Center. Currently he is the Traditional Food Educator for the Saginaw Chippewa Tribal College. Sam has also worked alongside of Chef Sean Sherman, Chef Brian Yazzie, and Chef Elena Terry at various Great Lakes Intertribal Food Summits across Turtle Island.

He is a trained Recovery Coach and is passionate about bringing awareness to mino-bimaadiziwin (the good way of life) and helping his fellow tribal members by spreading knowledge of traditional food systems and being of service at every opportunity. He believes that we are the answers to our ancestors' prayers and we have a responsibility to pass this knowledge on to the next generation.

To register or for more information, please contact:

Mikayla Steele-Cyphert at MSteeleCyphert@sagchip.org or 989-775-4870









Saginaw Chippewa Indian Tribe of Michigan

"Working Together for Our Future"

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