

Maadizekwe Wiijii

“s/he starts cooking”

With Chef
Sam Anglin



Monday, Aug. 10, 2026

5:30-7:30 p.m. | Behavioral Health conference room/kitchen

(2800 S. Shepherd Rd., Mt. Pleasant, MI 48858)

Learn how to make traditional corn bread with Indigenous Chef Sam Anglin.

He will also share his knowledge with a presentation on the process of turning corn into flour.

- ▶ **Limited spots available**
- ▶ **Open to first 20 who register**
- ▶ **Light meal will be provided**



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:

Tiana Escobar at TEscobar@sagchip.org



Saginaw Chippewa Indian Tribe of Michigan

“Working Together for Our Future”

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