

## ANCIENT REVIVAL OF GETE-OKOSOMIN

In this bag isn't just an ordinary seed. The preschoolers of Terri's Treehouse have been trying to grow this Ancient Squash to help support the revival of the 800 year old heirloom squash.

We received seeds and a squash from an Ojibwe descent and a member of the Oneida Nation of Wisconsin, Greg Biskakone Johnson.

The squash and the seeds that are going around now have provoked quite a bit of excitement in the native community because it is an indigenous seed.

“The Chicago Tribune and other sources date these squash and origin from an excavation in Wisconsin,, in which a clay vessel was unearthed, and there were seeds in it that were regrown, and allegedly these seeds were dated about 850-900 years ago,”

Please take care of this seed and either plant it next year to revive the ancient squash or give it to someone who would love to be a part of this project.

Consider that this squash needs plenty of space up to 30 ft. to grow and the largest one we've seen didn't even fit in our fridge, we are very fortunate and excited to share this with you.

[Gete-Okosomin Soup](#) [translates in Ojibiwe: “Really Cool Old Squash”](#)

## PREK TRY IT TUESDAY STUDENTS RECIPE

6 cups peeled and cubed Gete-Okosomin Squash (Roasted)

2 (8 ounce) packages cream cheese

1/8 teaspoon ground cayenne pepper

1/4 teaspoon ground black pepper

1/2 teaspoon dried marjoram

1 cup of brown sugar

3 t of garlic

4 cubes chicken bouillon

3 cups water

4 tablespoons butter

6 tablespoons chopped chives



Garnish with Parsley

## Directions

1. In a large saucepan, sauté onions in butter until tender. Roast squash, water, bouillon, marjoram, black pepper and cayenne pepper, garlic, brown sugar, until squash is tender.
2. Puree squash and cream cheese in a blender or food processor in batches until smooth. Return to saucepan, and heat through. Do not allow to boil.

