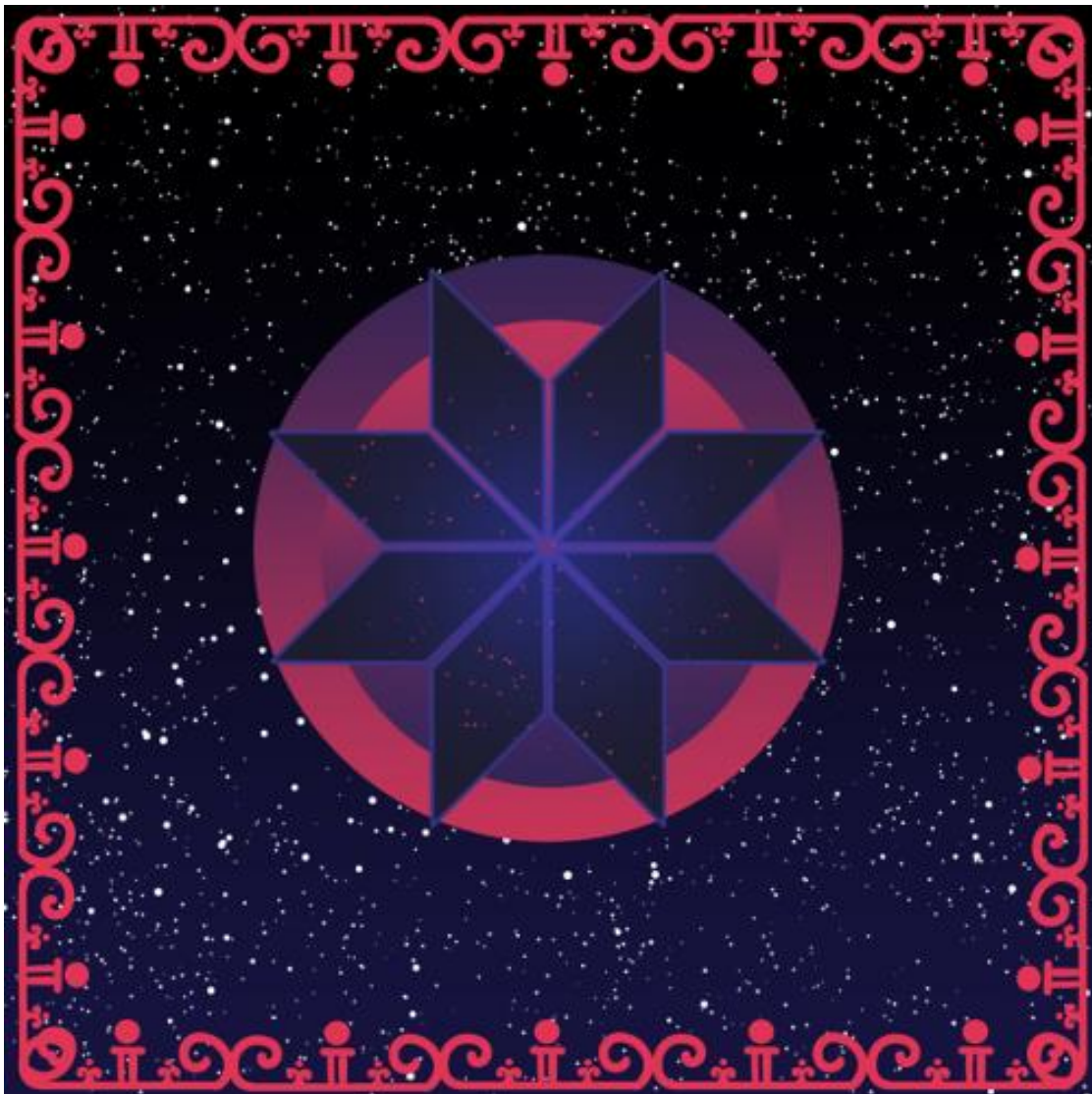




# *pabineau*

FIRST NATION

*March - Newsletter 2019*



(Cover art by Felicia Mae Grant)



MARCH BIRTHDAYS

Happy Birthday to...

Anna Mae Sewell

Lorri Sewell

Stacey Fraser

Jordan Prisk

Winnefred Edwina Burnham

Ethaan Jacques

Lindsay Fraser

Pauline Richardson

Judy Peter Paul

Micheal David Richardson

Dakota Johnson

Jordon Coulter

Kenneth Norris

Jessica Turkenkopf

Margaret Anne Prisk

Leonard Gray

Britanny Fraser

Tracy Lynn Prisk

Kayla M. Richardson

Gracie Marie Aubie

Darrell Gray

Christopher Fraser

Austin Turkenkopf

Mathew Richardson  
Heather Jean Ward  
Dustin Williams  
Romona Calderone  
Roger Sewell  
Ella Grace peter Paul  
Christopher Zack Peter Paul

Submitted by Rose Peter-Paul:

# Horaire des Pow wows au Nouveau-Brunswick 2019

Venez danser au rythme de nos tamours!

	Première Nation	Lieu	Dates	No. de Téléphone
1.	Première Nation de Ste. Marie (Sitansisk)	La vieille réserve Rue Union Fredericton	le 14-16 juin	506.458.9511
2.	Première Nation de Tobique (Negootook)	Tobique Parc Mudwass	le 22-23 juin	506.999.5026
3.	Première Nation d' Oromocto (Welamoktuk)	Bord de rivière Hawaitha Ave.	Le 5-7 juillet	506.457.8847
4.	Première Nation de Pabineau (Oinpegtjoig L'Noeigati)	Les terrains pow wow de Pabineau	le 12-14 juillet	506.548.9211
5.	Première Nation d'Eel Ground (Natoaganeg)	Les terrains pow wow d'Eel Ground	le 18-21 juillet	506.627.4600
6.	Première Nation de Metepenagiag	Parc historique de Metepenagiag	le 26-28 juillet	506.836.6118
7.	Toute la Nations	Parc de Fundy Bluff	Le 3-4 août	506.461.6806
8.	Première Nation d'Esenoôpetitj	Les terrains pow wow de Pointe Diggle	le 16-18 août	506.776.1200
9.	Première Nation d'Eel River Bar (Ugpi'ganjig)	Jardin du patrimoine autochtone	le 24-25 août	506.684.6277
10.	Première Nation d'Elisipogtog	Près de l'école D'Elisipogtog	le 30 août- 1 septembre	506.523.8345
11.	Première Nation de Kingsclear	716 rue de l'église	Le 13-15 septembre	506.363-3028
<b>Les festivals et les événements autochtones</b>				
1.	4 <sup>ème</sup> Année U de N.-B. Mawio'ni/Sigonawssultipon (un jour)	Richard J. Currie Centre U de N.-B.	Le 4 avril (10 :30h- 3 :00h)	506.447.7111
2.	6 <sup>ème</sup> Année NSER Conscience Culturelle	Nord et Sud Esk l'Ecole Regionale 40 Rue Nord Ouest	25 avril 9 :30h	506.836.7000
3.	Metepenagiag Le derby des truites	Parc Historique de Metepenagiag	le 17-21 mai	506.836.6118
4.	Traintent les Wolastoqey Jour	Madawaska de Maliseet	1 juin	506.735.1757
5.	Kingsclear Festival de Ste-Anne	P.N. de Kingsclear Terrain de l'église	le 21 juillet	506.363.3028
6.	40 <sup>e</sup> L'assemblée des Premières Nations Annuelle	Palais des Congrès de Fredericton	Le 23-26 juillet	506.460.2770
6.	Esenoôpetitj Ste-Anne Pique-nique	P.N. d'Esenoôpetitj Terrain de la vieille église	le 27-28 juillet	506.776.1200
7.	Les jeux inter bandes autochtones du Nouveau-Brunswick	À déterminer	À déterminer	
8.	Tobique, le festival de la fête de travail	terrain de base-ball	Le 29 août – 2 septembre	506.273.5424

Les Premières Nations de Mi'kmaq et Wolastokiyik du Nouveau-Brunswick vous invitent à visiter nos communautés pour nous joindre à célébrer nôtres cultures au moyen de la danse, de chants et des festins. Nos Pow wows annuelles continuent d'accueillir à bras ouverts les familles, les amis, et leurs invités. Il y aura plusieurs vendeurs sur place pour vous offrir de la nourriture et une gamme de produits authentiques tels qu'objets d'arts et d'artisanats, vêtements traditionnels, etc. **TOUS SONT BIENVENUS!** Venez danser au rythme de nos tambours! Le pow-wow commence normalement le jeudi et vendredi, et cérémonies du lever du soleil à 6h, avec éclairage du feu sacré et fourmeuse; Grande Entrée est organisé le samedi et le dimanche à 1 h.

Bienvenue Tout Le Monde!

# New Brunswick Pow Wow Trail 2019

*Come and Dance to the Beat of Our Drum*

	First Nation	Location	Dates	Contact
1.	St. Mary's (Sitansisk)	Old Reserve Union Street, Fredericton	June 14-16	506.458.9511
2.	Tobique (Negootgook)	Tobique Mudwass Park	June 22-23	506.999.5026
3.	Oromocto (Welamoktuk)	OFN Riverbank Hiawatha Avenue	July 5-7	506.457.8847
4.	Pabineau (Oinpegitjoig)	Pabineau Pow Wow Ground	July 12-14	506.548.9211
5.	Eel Ground (Natoaganeg)	Eel Ground Pow Wow Ground	July 18-21	506.627.4600
6.	Metepenagiag Mi'kmaq Nation	Metepenagiag Heritage Park	July 26-28	506.836.6118
7.	All Nations Pow Wow	Fundy National Park Bluff	August 3-4	506.461.6806
8.	Esgenoôpetitj (Burnt Church)	Esgenoôpetitj Pow Wow Ground	August 16-18	506.776.1200
9.	Eel River Bar (Ugpi'ganjig)	Aboriginal Heritage Garden	August 24-25	506.684.6277
10.	Elsipogtog	Elsipogtog Pow Wow Ground (behind school)	August 30- Sept. 1	506.523.5479
11.	Kingsclear (Pilick)	716 Church Street Pow Wow Ground	September 13-15	506.363-3028
<b>Indigenous Festivals &amp; Events</b>				
1.	UNB Mawio'mi / Siqonawsultipon Pow Wow	Richard J. Currie Center University of New Brunswick	April 4 (10:30 am -3:00pm)	506.458.7111
2.	NSER Cultural Awareness Pow Wow	North and South Esk Regional High School 40 North West Road	April 25 (9:30 am)	506.836.7000
3.	Metepenagiag Trout Derby	Metepenagiag Heritage Park	May 17-21	506.836.6118
4.	Wolastoqey Treaty Day	Madawaska Maliseet	June 1	506.735.1757
5.	Kingsclear St. Anne's Festival	Kingsclear First Nation Church Ground	July 21	506.363.3028
6.	40 <sup>th</sup> Assembly of First Nations Annual General Assembly	Fredericton Convention Centre	July 26-29	506.460.2770
6.	Esgenoôpetitj St. Anne's Festival	Esgenoôpetitj Church Grounds	July 27-28	506.776.1200
7.	NB Indian Summer Games	TBD	TBD	
8.	Tobique Labour Day Festival	Tobique Ball Field	August 29 - Sept. 2	506.273.5424

*The Mi'kmaq and Wolastokiyik First Nations in New Brunswick welcome you to visit our communities and join in the celebration of our culture through dance, song, chants, and feasts. The Pow Wows still carry on the tradition of embracing family, friends, and guests each year. There will be an array of vendors with authentic artwork and crafts, traditional clothing and concessions. Powwows normally start on Thursday and Friday with Sunrise Ceremonies at 6 AM, with lighting of the Sacred Fire and vendor set up; Grand Entrance is held on Saturday and Sunday at 1 pm. EVERYONE IS WELCOME!*

# SAVE THE DATE

## FINDING YOUR FIT

### Doing Business with the Government of Canada



Want to know how your business can supply goods & services to the federal government?

This is a free full-day event of presentations, a tradeshow and networking. Meet other Indigenous businesses, as well as representatives from over 20 federal government departments that buy goods & services, & other organizations that support businesses & economic development in Indigenous communities.

**JOIN US TO LEARN HOW YOUR BUSINESS FITS IN!**

**June 18, 2019  
9AM - 3:30PM**

Legends Gaming Centre  
15 Legends Drive  
Millbrook



Kwilm'kw Maw-Akwasq Negotiation Office  
**Mi'kmaq Rights Initiative**

Our Rights. Our Future.

**Canada**

**For more information contact:**

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Ed McLean  
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[ed.mclean@canada.ca](mailto:ed.mclean@canada.ca)

**Registration details coming soon!**

## Recipe!



## Ingredients

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- 1 1/4 cups white sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 1 1/2 teaspoons ground cinnamon, divided
  
- 5 cups frozen mixed berries
- 1 1/2 tablespoons lemon juice
- 1 (15 ounce) package pastry for a 9-inch pie crust
- 2 tablespoons butter, softened, divided
- Add all ingredients to list



## Directions

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- • Prep  
30 m
- Cook  
30 m
- Ready In  
1 h

1. Preheat an oven to 425 degrees F (220 degrees C). Set out four ramekins measuring 4 inches across the tops.
2. Combine the sugar, cornstarch, salt, and 1 1/4 teaspoons cinnamon. Place the mixed berries in a bowl. Sprinkle the mixture over the berries and toss gently to coat. Sprinkle lemon juice over the berries.
3. Cut out pie tops from the prepared crust by turning a ramekin upside down on the crust. Cut out four 4-inch circles of dough using the ramekins as a guide.
4. Pour 1 cup of berry mixture into each ramekin, making sure to scoop up plenty of the sugar and spices with it. Reserve the remaining berry mixture.
5. Dot each filled ramekin with butter, and top with the pie crusts. Cut four slits in each crust. Place the ramekins on a baking sheet.
6. Bake in the preheated oven until the crust is golden brown and the filling is bubbly, about 30 minutes.
7. Mix the remaining 1/4 teaspoon cinnamon into the reserved berry mixture. Microwave for 1 minute to make a berry sauce; stir. Serve the pies with the berry sauce.

## *Get the magazine*

Get recipe ideas all year!

Cook 5-star weekday dinners every time.

Footnotes

- *Cook's Note*
- You can substitute Splenda® for the sugar, if desired. Use any combination of fresh or frozen berries that you like; slice strawberries, if you use them, and don't thaw frozen fruit.

### Nutrition Facts

Per Serving: 991 calories; 38.4 g fat; 157.8 g carbohydrates; 8.6 g protein; 15 mg cholesterol; 698 mg sodium.

## Calendars:

David Peter-Paul: In Pabineau + meetings.

Christopher Turkenkopf: In Pabineau + meetings.

Terry Richardson: Time divided between Trevali and Pabineau + meetings.

Please see reception for more details or to contact Chief and Council.

Phyllis – 548-9211

If you have anything you'd like to contribute to the newsletter, please send to [phyllgrant@gmail.com](mailto:phyllgrant@gmail.com) Thank you!

