Ozaagi'aan Bakwezhigaansag Waasesesigaabo

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Waasesigaabo Loves Cookies

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Acknowledgements

For Waasesesigaabo. Gizhawenimin niningwaanis.

I would like to say miigwech to my family and friends who continually support me in my language learning, in my education, and in my career. Miigwech to Kiitaabines for helping me translate this book.

Thank you to the Ontario Ministry of Education for funding this project. Thank you to the Rainy River District School Board, SayITFirst, and Seven Generations Education Institute for the opportunity to collaborate with the Waking Up Ojibwe – Anishinaabemodaa initiative to create these resources. We hope that these resources will help us to foster the resurgence of Anishinaabemowin in our families, communities, and nation. Chi-miigwech.
These resources will help to wake up Anishinaabemowin within ourselves.

Three Ways to Use This Book

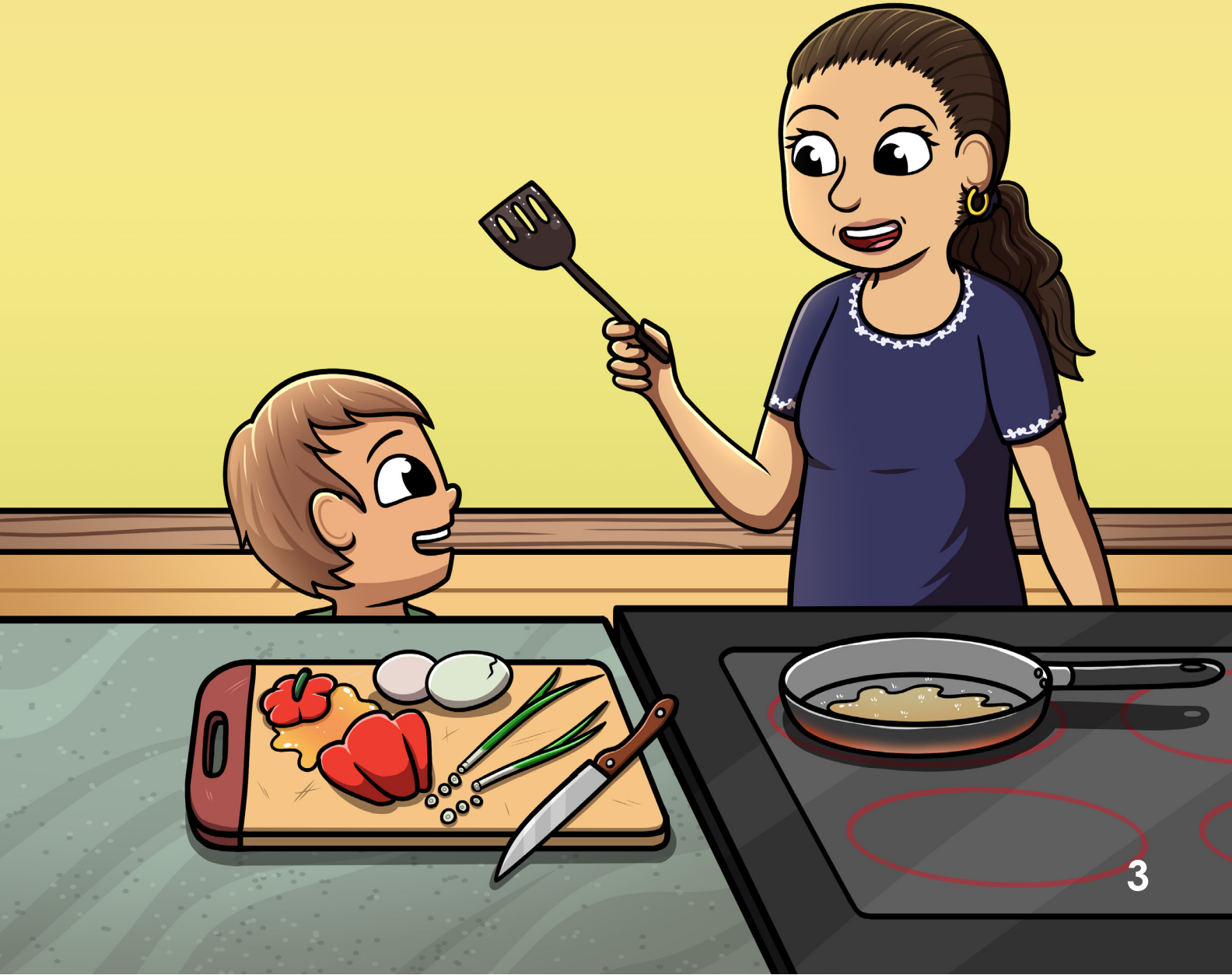
1. Read in Anishinaabemowin
2. Read in English
3. Listen to the Anishinaabemowin story read by a fluent speaker at www.anishinaabemodaa.ca

Waking Up Ojibwe
Anishinaabemodaa

Waasesesigaabo awe.

Ozaagi’aan bakwezhigaansag.

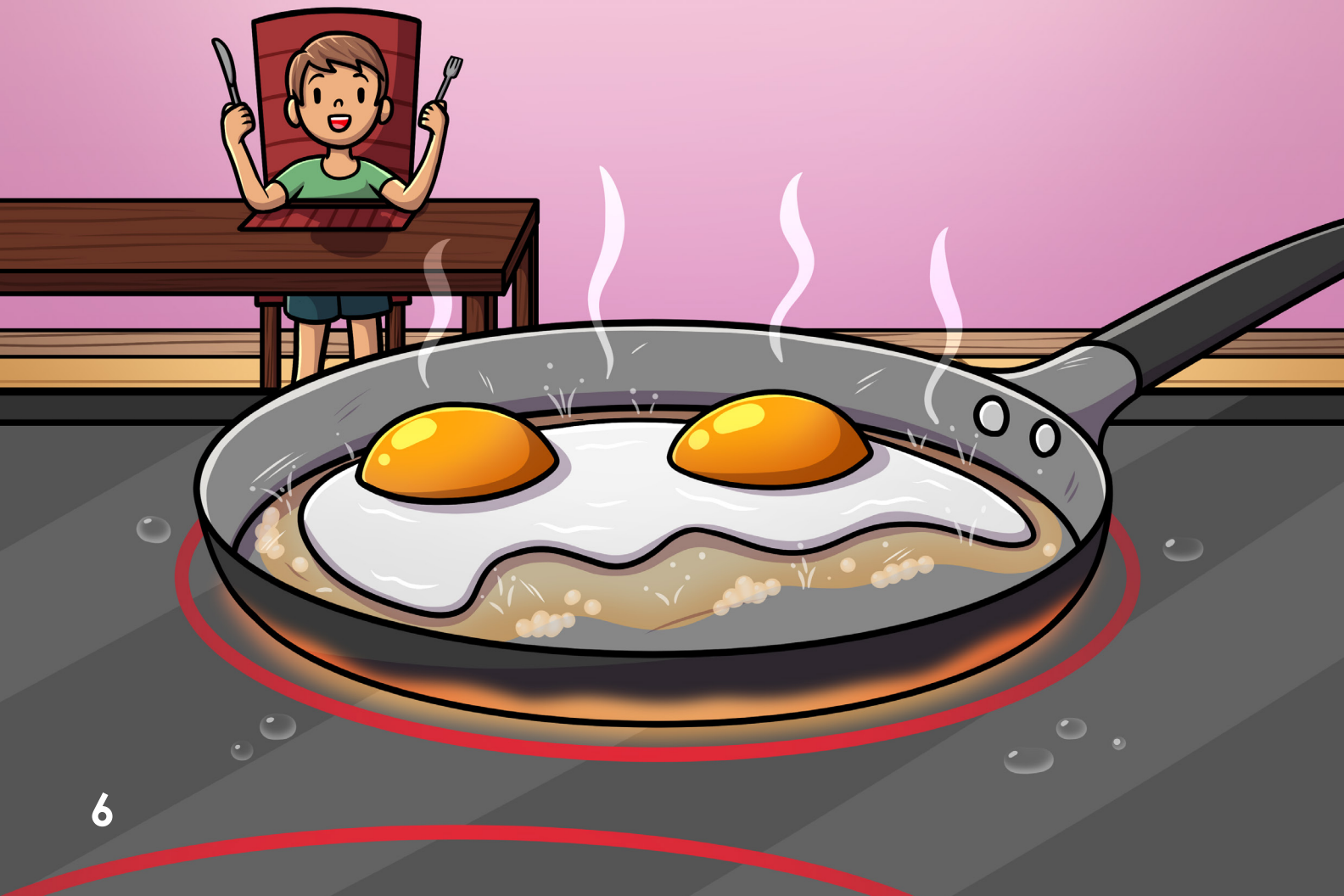
Omaamaayan ogagwejimaan, “Waasesesigaabo, wegonen waa-miijiyin gigizhebaawagak?”



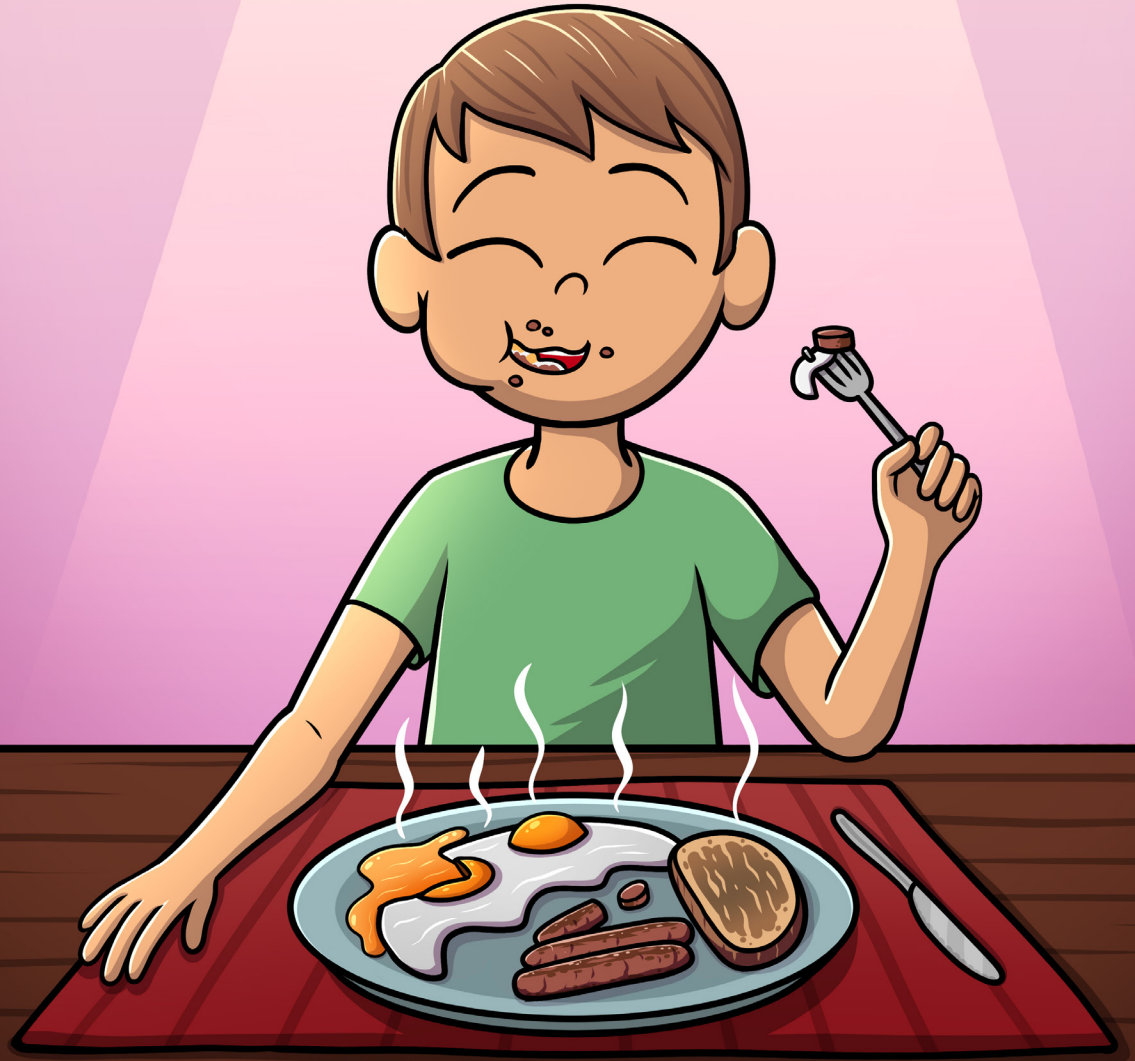

“Niwii-amwaag
bakwezhigaansag!”
Waasesesigaabo ikido.

“Gigizhebaa-wiisiniwin gaawiin gidaa-amwaasiig bakwezhigaansag,” omaamaayan ikido.

“Niwii-miijinan waawanoon!”
Waasesesigaabo ikido.



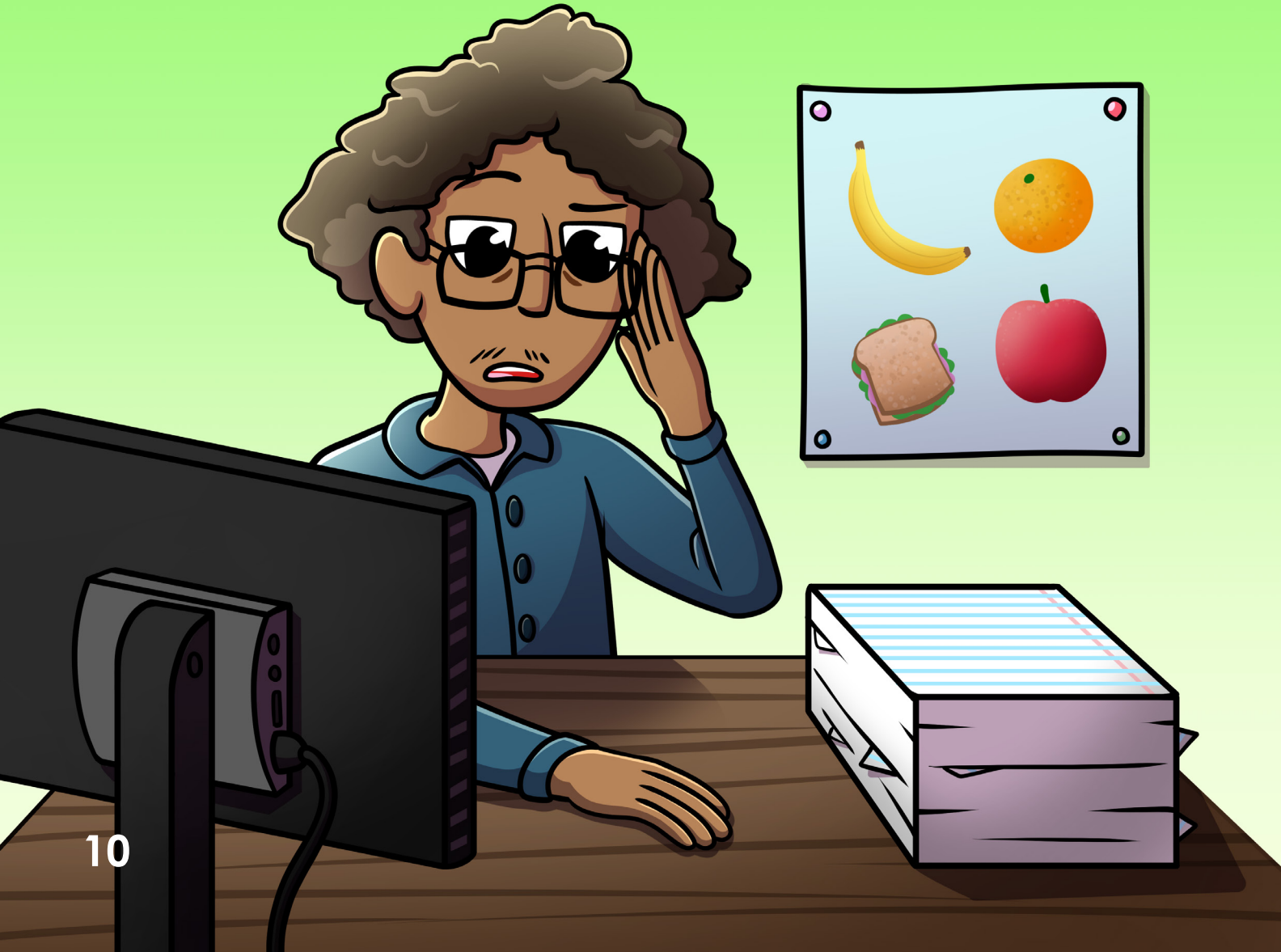
Waasesesigaabo omiijinan waawanoon.
Gizhiziwag.



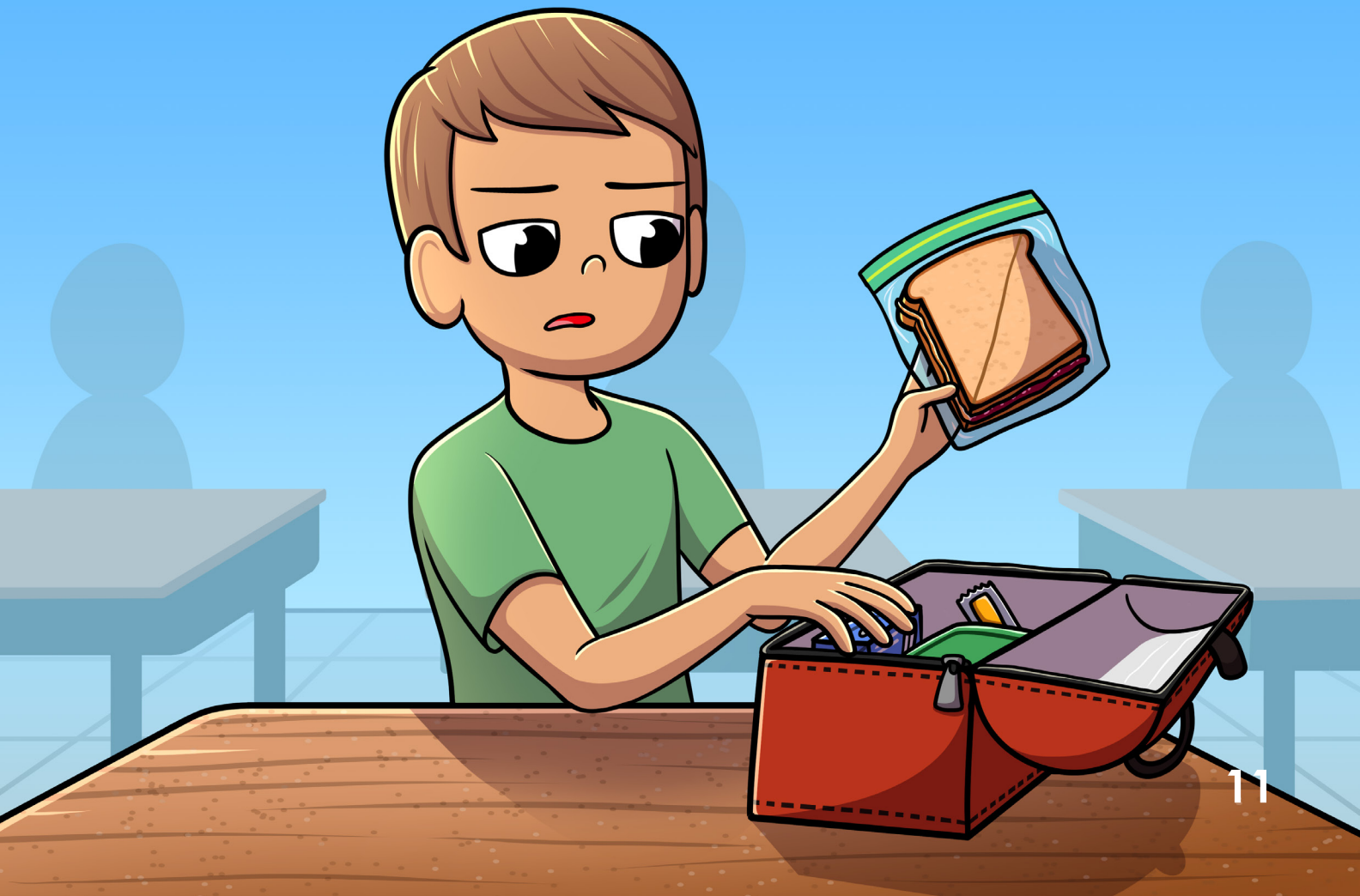
Naawakwe-wiisiniwag gikinoo'amaadiiwigamigong.
Gikinoo'amaagewinini ogagwejimaan,
"Waasesesigaabo, wegonen
waa-miijiyin naawakwe-wiisiniwin?"

“Niwii-amwaag bakwezhigaansag!”
Waasesesigaabo ikido.

“Naawakwe-wiisiniwin gaawiin gidamwaasiig bakwezhigaansag,” gikinoo’amaagewinini ikido.

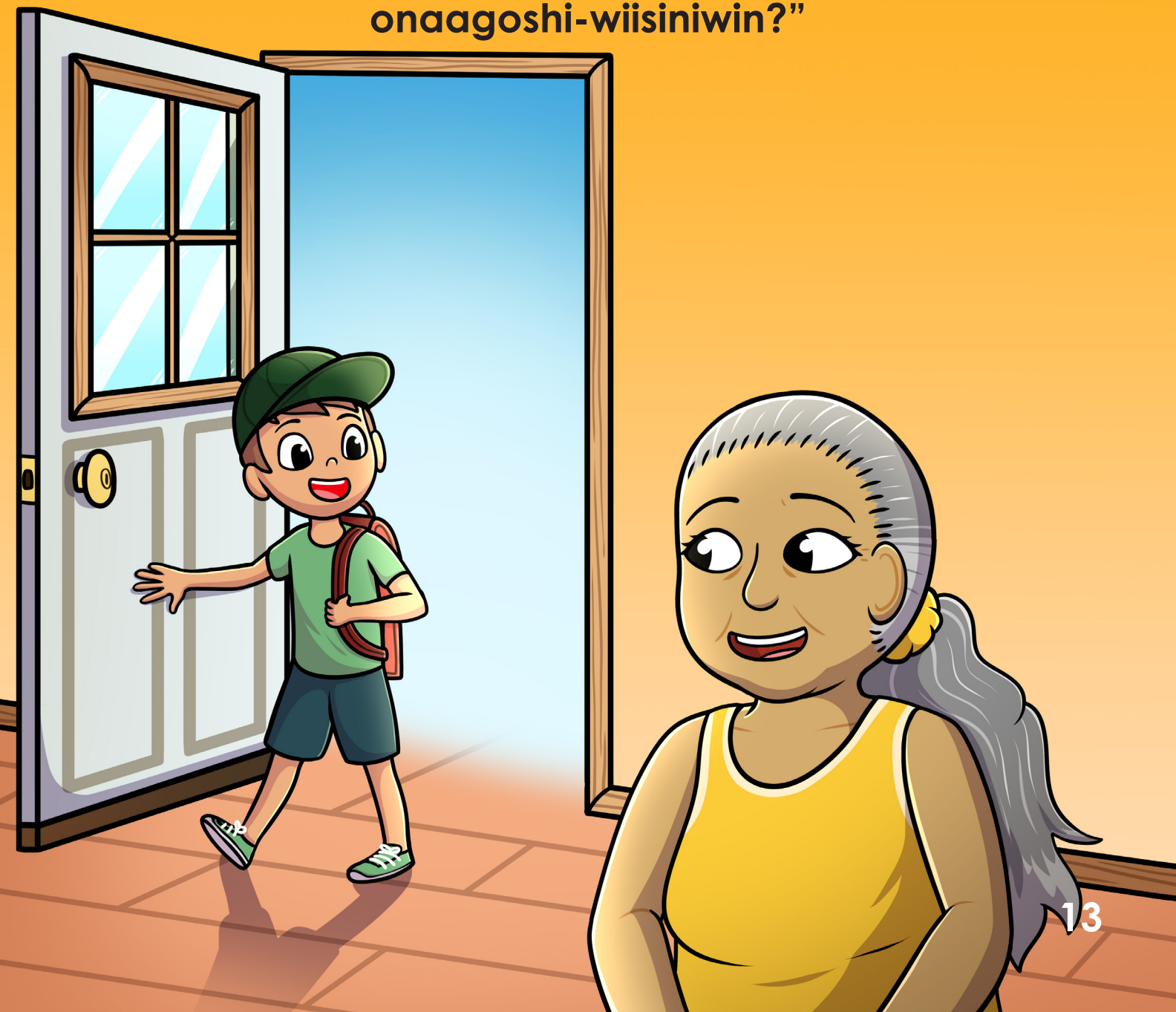


“Niwii-miijin biitoonigan gii-ozhitood nimaamaa,”
Waasesesigaabo ikido.



Waasesesigaabo omiijinan biitoonigan.
Zhiitaaganipogwad.

Gaa-onaagoshig, ookomisan ogagwejimaan,
“Waasesesigaabo, wegonen waa-miijiyin
onaagoshi-wiisiniwin?”

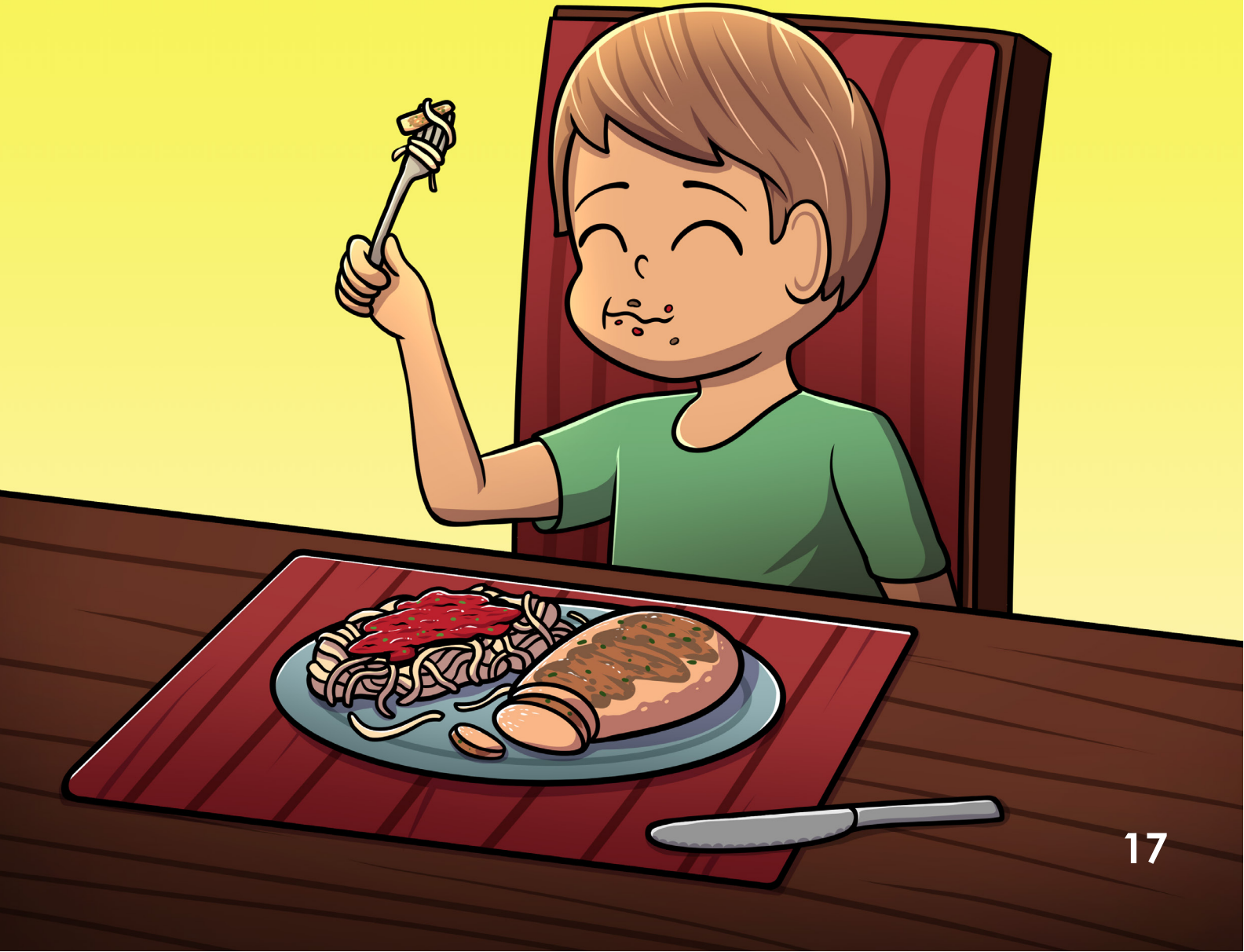



“Niwii-amwaag
bakwezhigaansag!”
Waasesesigaabo ikido.

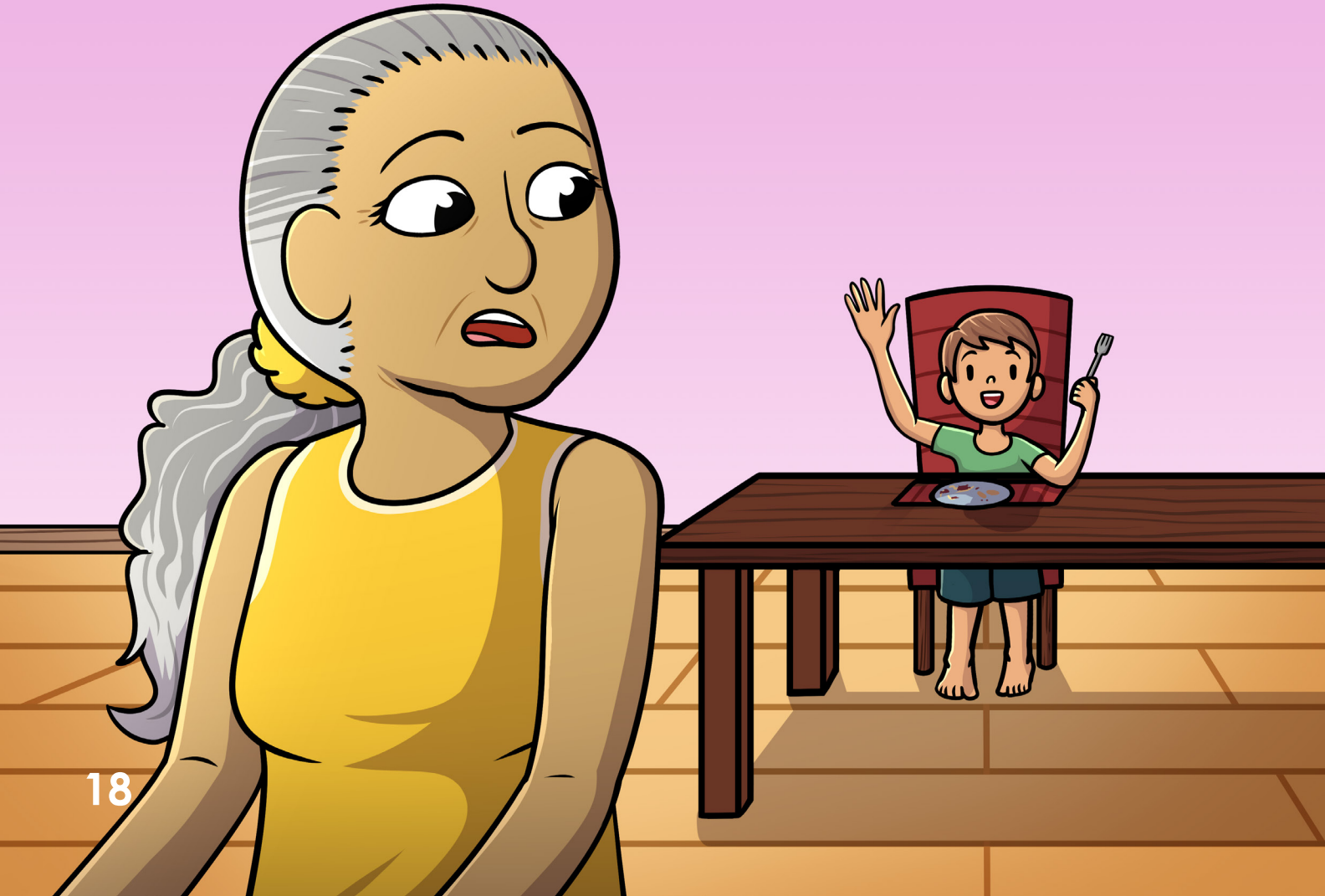
“Onaagoshi-wiisiniwin gaawiin gidaa-amwaasiig bakwezhigaansag,” ookomisan ikido.

“Niwii-miijin baaka’aakwenh-wiiyaas
miinawaa bakwezhiganaabiinsan,”
Waasesesigaabo ikido.

Waasesesigaabo omiijinan baaka'aakwenh-wiiyaas miinawaa bakwezhiganaabiinsan. Wiisagipogwad.



“Koko, daga niwii-minikwe gegoon!”
Waasesesigaabo biibaagi.

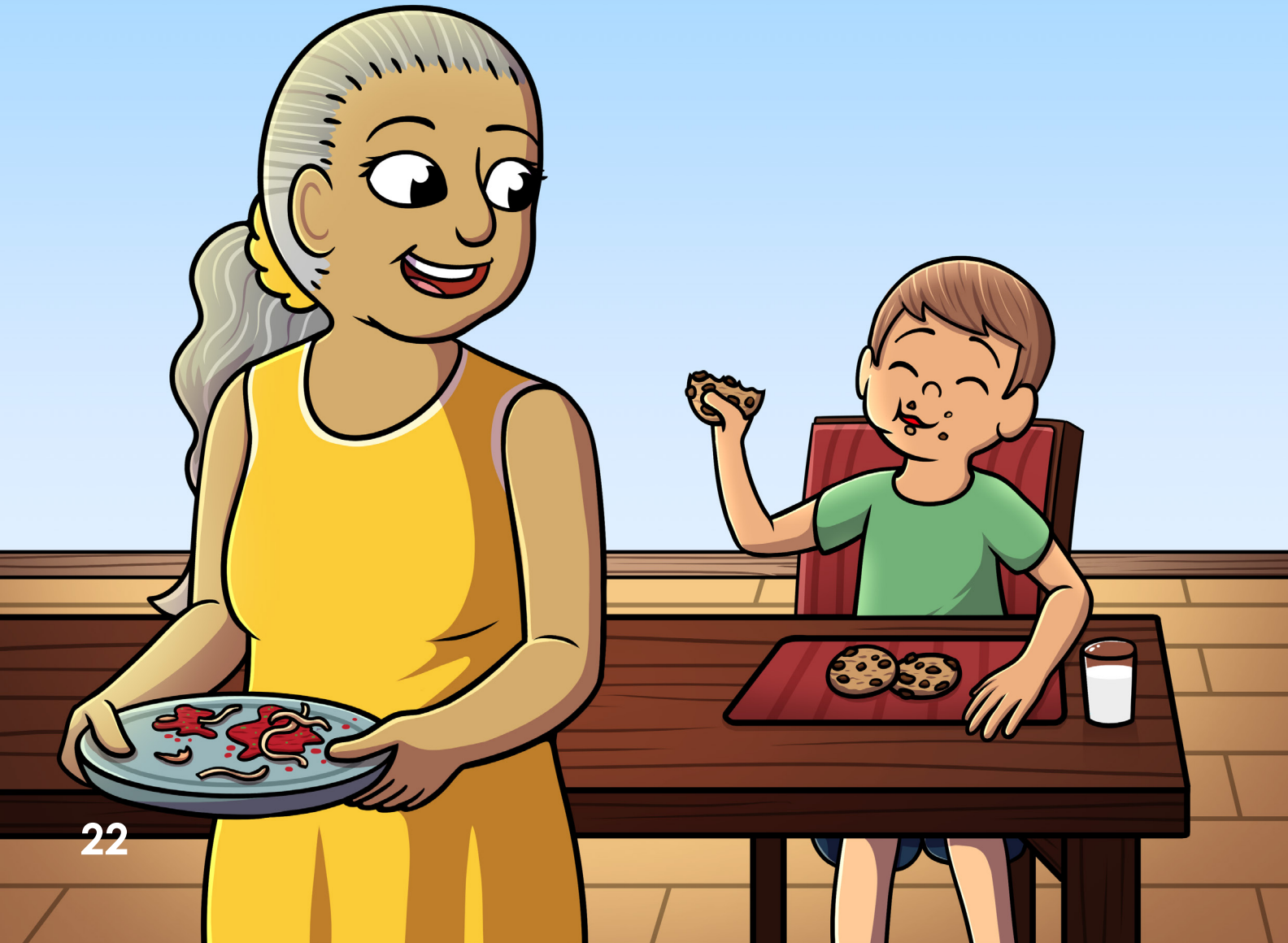


Zhoomingweni ookomisan.
Mii dash omiinigoon doodooshaaboo.

Megwaa-minikwed ookomisan omiinigoon bakwezhigaansag gaye.


“Howa, miigwech Koko! Ninzaagitoon bakwezhigaansag!” Waasesesigaabo ikido.

“Ingikendaan,” ookomisan zhoomingweni,
“Zhiiwanjigewin eta go gidaa-amwaag
bakwezhigaansag.”



“Nimisawendaan inga-amwaag bakwezhigaansag apane.” Waasesesigaabo ikido.

Baapiwag Waasesesigaabo miinawaa ookomisan. Mii dash geyaabi gaa-gidamwaawaad bakwezhigaansag. Zhiiwipogoziwag iniwe.

Miskwaaboo-bigishkizhi-bakwezhigaansag

Aabita onaaganens doodooshaaboo-bimide
Aabita onaaganens ziinzibaakwad
Ningogaan onaaganens gaa-ozaawaag ziinzibaakwad
Niizh emikwaanensan gaa-akade'aaboo ipogoziwin
Bezhig gichi-waawan
Bezhig onaaganens idash gegaago onaaganens bakwezhigan
Aabita emikwaanens ombisijigan
Aabita emikwaanens zhiiwitaagan
Bezhig onaaganens miskwaaboo-bigishkizhiwag

Mii owe ge izhichigewin.
Gizhaabikizigan iwe gibozigan niswaak-naanimidana.
Imaa biinje'ii gizhaabate-gizhaabikizigan adoon iwe
doodooshaboo-bimide chinigideg niimidana diba'iganens.
Imaa gichi-onaagan, dagonan iwe doodooshaboo-bimide
idash ge ziinzibaakwadan.
Anawe'an iwe gaa-makade'aboo ipogoziwin idash ge gichi-waawan.
Dagonan bakwezhigan, ombisijigan, idash ge zhiiwitaagan.
Anawe'an iwe onadinigan apii gii-dagoseg akina gegoo.
Anawe'an nowe miskwaaboo-bigishkizhisag.
Gwaaba'an omaa bakwezhiganes-giboziganaabik,
iga ayaawag niizhtana-ashi-niiwin bakwezhigaansag.
Giizizo niizhwaaswi-midaaswi daso-diba'igaans gemaa
ge ani-ozaawiziwaad nookiziwaad naawayi'ii.

Gaa-aanikanootamaged: Marilyn Copenace

Aanikanootamaagewinan - Translations

1. This is Waasesesigaabo.
2. He loves cookies.
3. His mom asks, “Waasesesigaabo, what do you want to eat this morning?”
4. “I want to eat cookies!” Waasesesigaabo says.
5. “You can’t eat cookies for breakfast,” his mom says.
6. “I want to eat eggs!” Waasesesigaabo says.
7. Waasesesigaabo eats his eggs. They are hot.
8. Everyone is eating lunch at school. The teacher asks, “Waasesesigaabo, what do you want to eat for lunch?”
9. “I want to eat cookies!” Waasesesigaabo says.
10. “You can’t eat cookies for lunch,” the teacher says.
11. “I will eat the sandwich my mom made,” Waasesesigaabo says.
12. Waasesesigaabo eats his sandwich. It tastes salty.
13. When it is evening, his grandma asks, “Waasesesigaabo what do you want to eat for dinner?”

14. “I want to eat cookies!” Waasesesigaabo says.

15. “You can’t eat cookies for dinner,” his grandma says.

16. “I will eat chicken and pasta,” Waasesesigaabo says.

17. Waasesesigaabo eats chicken and pasta. It tastes spicy.

18. “Grandma, I need to drink something please!” Waasesesigaabo shouts.

19. His grandma smiles and then gives him milk.

20. While he is drinking, his grandma also gives him cookies.

21. “Wow, thank you grandma! I love cookies!” Waasesesigaabo says.

22. “I know,” his grandma smiles, “You should only eat cookies for dessert.”

23. “I wish I could always eat cookies.” Waasesesigaabo says.

24. Waasesesigaabo and his grandma laugh. Then they eat up all the cookies. They taste sweet.

Chocolate Chip Cookies

1/2 cup butter
1/2 cup sugar
1 cup brown sugar
2 teaspoons vanilla extract
1 large egg
1 & 3/4 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chocolate chips

This is how to make them.
Preheat oven to 350 F.
Microwave butter for 40 seconds until melted.
In a large bowl, mix butter with the sugars.
Stir in vanilla and egg.
Add the flour, baking soda, and salt.
Mix dough until just combined.
Stir in chocolate chips.
Scoop onto cookie sheet. Makes 24 cookies.
Bake for 7-10 minutes until lightly browned, soft in the middle.

Translator: Marilyn Copenace