

Who we serve

Shkagamik-Kwe Health Centre (SKHC) is an Aboriginal Health Access Centre (AHAC) dedicated to providing equal access to quality health care for all Aboriginal, Métis and Inuit people in the City of Greater Sudbury, and individuals and families from our partner First Nations: Wahnapitae, Henvey Inlet and Magnetawan.

We are a culturally based holistic health centre dedicated to balanced and healthy lifestyles. Programs and services support traditional Aboriginal values encompassing the connectedness of emotional, spiritual, physical and mental well-being. In meeting our mandate and honouring the ancestors and the seven generations we have an intake process to access services of SKHC.

Service delivery philosophy

SKHC has a responsibility to promote and maintain health and provide therapeutic services, health promotion, disease prevention, support, community development and treatment programs. We offer an interprofessional team approach to the care of the community members because we believe that health care is best when planned with professionals from many disciplines. We believe that the maintenance of client confidentiality is of utmost importance.

We recognize that a client is a worthwhile person and has the right to be treated with dignity while maintaining his/her identity. We believe that the client should be assured equal access to integrated services that incorporate the unique values, beliefs and traditions as we strive to maintain a balance of understanding by practicing Traditional healing ways and adopting good Western healing practices.

SKHC respects the value and contribution of all employees, and we strive to uphold the highest professional and ethical standards. We recognize that health services must be provided as economically as possible while striving to obtain sufficient resources to meet out service objectives.

We believe in and value the teachings of the Seven Sacred Grandfathers: **WISDOM**, **LOVE**, **RESPECT**, **BRAVERY**, **HONESTY**, **HUMILITY** and **TRUTH**.

We strive to integrate these principles in our work and in our lives.

Seven Grandfather Teachings

WISDOM NIBWAAKAAWIN

To cherish knowledge is to know Wisdom. Wisdom is given by the Creator to be used for the good of the people. In the Anishinaabe language, this word expresses not only "wisdom," but also means "prudence," or "intelligence." In some communities, Gikendaasowin is used; in addition to "wisdom," this word can also mean "intelligence" or "knowledge."

LOVE ZAAGI'IDIWIN

To know **Love** is to know peace. Love must be unconditional. When people are weak they need love the most.

In the Anishinaabe language, this word with the reciprocal theme /idi/ indicates that this form of love is mutual. In some communities, Gizhaawenidiwin is used, which in most context means "jealousy" but in this context is translated as either "love" or "zeal". Again, the reciprocal theme /idi/ indicates that this form of love is mutual.

RESPECTMINAADENDAMOWIN

To honor all creation is to have **Respect**. All of creation should be treated with respect. You must give respect if you wish to be respected. Some communities instead use Ozhibwaadenindiwin or Manazoonidiwin.

BRAVERY AAKODE'EWIN

Bravery is to face the foe with integrity. In the Anishinaabe language, this word literally means "state of having a fearless heart." To do what is right even when the consequences are unpleasant. Some communities instead use either Zoongadikiwin ("state of having a strong casing") or Zoongide'ewin ("state of having a strong heart").

HONESTY GWAYAKWAADIZIWIN

Honesty in facing a situation is to be brave. Always be honest in word and action. Be honest first with yourself, and you will more easily be able to be honest with others. In the Anishinaabe language, this word can also mean "righteousness."

HUMILITYDABAADENDIZIWIN

Humility is to know yourself as a sacred part of Creation. In the Anishinaabe language, this word can also mean "compassion." You are equal to others, but you are not better. Some communities instead express this with Bekaadiziwin, which in addition to "humility" can also be translated as "calmness," "meekness," "gentility" or "patience."

TRUTH DEBWEWIN

Truth is to know all of these things. Speak the truth. Do not deceive yourself or others.





JANUARY *2015*

MANIDOO GIIZIS

FEBRUARY 2015
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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				New Year's Day 1 Offices closed	Offices closed 2	3
4	Full Moon Ceremony Foot Care Clinic	Meditation 4 p.m. to 4:30 p.m.	7	Men's Group 8	Craft/Art drop-in 1 p.m. to 3:30 p.m. Foot Care Clinic	10
11	Parent Support Circle 12 Foot Care Clinic	Children's Drum Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	Community Kitchen 14 Good Food Box order deadline	Men's Group 15 Soup Lunch drop-in	Bowling 1 p.m. to 3 p.m. Craft/Art drop-in 1 p.m. to 3:30 p.m. Foot Care Clinic	17
18	Foot Care Clinic 19	Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 21 Good Food Box pick-up	Men's Group 22 Soup Lunch drop-in	Craft/Art drop-in 1 p.m. to 3:30 p.m. Foot Care Clinic	24
25	Parent Support Circle 26 Foot Care Clinic	Children's Drum 27 Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 28	Men's Group 29 Soup Lunch drop-in	Nutrition Bingo 10 a.m. to 1 p.m. Craft/Art drop-in 1 p.m. to 3:30 p.m. Foot Care Clinic	31





 JANUARY 2015

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FEBRUARY 2015

MAWA GIIZIS

MARCH 2015
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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	Foot Care Clinic 2	Meditation 4 p.m. to 4:30 p.m.	Full Moon Ceremony Community Kitchen	5	Craft/Art drop-in 1 p.m. to 3:30 p.m. Foot Care Clinic	7
8	Foot Care Clinic 9	Children's Drum Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	Community Kitchen 11 Good Food Box order deadline	Soup Lunch drop-in Parent Support Circle	Bowling 1 p.m. to 3 p.m. Craft/Art drop-in 1 p.m. to 3:30 p.m. Foot Care Clinic	Valentine's Day 14
15	Family Day Offices closed	Meditation 4 p.m. to 4:30 p.m.	Community Kitchen Good Food Box pick-up	Soup Lunch drop-in 19	Craft/Art drop-in 1 p.m. to 3:30 p.m. Foot Care Clinic	21
22	Parent Support Circle 23 Foot Care Clinic	Children's Drum Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 25	26	Nutrition Bingo 10 a.m. to 1 p.m. Craft/Art drop-in 1 p.m. to 3:30 p.m. Foot Care Clinic	28





FEBRUARY 2015 S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28

MARCH 2015

NAABIDIN GIIZIS / BOPOGAAME GIIZIS

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	Foot Care Clinic 2	Meditation 4 p.m. to 4:30 p.m. Mindful Way Evening 6 p.m. to 8 p.m.	Community Kitchen 4	Full Moon Ceremony 5 Men's Group	Bowling 1 p.m. to 3 p.m. Foot Care Clinic	7
8	Parent Support Circle 9 Foot Care Clinic	Children's Drum Meditation 4 p.m. to 4:30 p.m. Mindful Way Evening 6 p.m. to 8 p.m. Well Women Clinic	Community Kitchen 11 Good Food Box order deadline	Men's Group 12	Foot Care Clinic 13	14
15	Foot Care Clinic 16	Meditation 17 4 p.m. to 4:30 p.m. Mindful Way Evening 6 p.m. to 8 p.m.	Community Kitchen 18 Good Food Box pick-up	Men's Group 19	First Day of Spring Mnookimi Foot Care Clinic	21
22	Parent Support Circle 23 Foot Care Clinic	Children's Drum Meditation 4 p.m. to 4:30 p.m. Mindful Way Evening 6 p.m. to 8 p.m.	Community Kitchen 25	Men's Group 26	Nutrition Bingo 10 a.m. to 1 p.m. Foot Care Clinic	28
29	Foot Care Clinic 30	31				





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APRIL 2015

BOPOGAAME GIIZIS / ZIISIBAAKADAKE GIIZIS

NAY 2015 S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

SUNDAY		MONDAY		TUESDAY		WEDNESDAY	/	THURSDAY		FRIDAY		SATURDAY
							1	Full Moon Ceremony	2	Good Friday Offices closed	3	4
Easter	5	Easter Monday Offices closed	6	YMCA 10 a.m. to 11:30 a.m. Children's Drum Meditation 4 p.m. to 4:30 p.m. Mindful Way Evening 6 p.m. to 8 p.m.	7	Community Kitchen Good Food Box order deadline	8	YMCA 3 p.m. to 4:30 p.m.	9	Foot Care Clinic	10	11
	12	Parent Support Circle Foot Care Clinic	13	Meditation 4 p.m. to 4:30 p.m. Mindful Way Evening 6 p.m. to 8 p.m. Well Women Clinic	14	Medicine Walk Community Kitchen Good Food Box pick-up	15	1	6	Foot Care Clinic	17	18
	19	Foot Care Clinic	20	Children's Drum Meditation 4 p.m. to 4:30 p.m. Mindful Way Evening 6 p.m. to 8 p.m.	21	Community Kitchen	22	2	23	Nutrition Bingo 10 a.m. to 1 p.m. Foot Care Clinic	24	25
	26	Parent Support Circle Foot Care Clinic	27	Meditation 4 p.m. to 4:30 p.m.	28	Community Kitchen	29	3	80			





MAY 2015 NMEBINE GIIZIS

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					Foot Care Clinic 1	2
3	Full Moon Ceremony Foot Care Clinic	Children's Drum Mindful Way Afternoon 1:30 p.m. to 3:30 p.m. Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 6	7	Bowling 1 p.m. to 3 p.m. Foot Care Clinic	9
Mother's Day 10	Parent Support Circle 1 Foot Care Clinic	Mindful Way Afternoon 1:30 p.m. to 3:30 p.m. Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	Medicine Walk Community Kitchen	14	Foot Care Clinic 15	16
17	Victoria Day 1	Children's Drum Mindful Way Afternoon 1:30 p.m. to 3:30 p.m. Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 20	21	Foot Care Clinic 22	23
24	Parent Support Circle Foot Care Clinic	Mindful Way Afternoon 1:30 p.m. to 3:30 p.m. Meditation 4 p.m. to 4:30 p.m.	27	28	Nutrition Bingo 10 a.m. to 1 p.m. Foot Care Clinic	30
31						





JUNE 2015 WAABGONII GIIZIS

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SUNDAY		MONDAY		TUESDAY		WEDNESD <i>A</i>	Υ	THURSDAY	FRIDAY		SATURDAY
		Foot Care Clinic	1	Full Moon Ceremony Children's Drum Mindful Way Afternoon 1:30 p.m. to 3:30 p.m. Meditation 4 p.m. to 4:30 p.m.	2	Community Kitchen	3	4	Bowling 1 p.m. to 3 p.m. Foot Care Clinic	5	6
	7	Parent Support Circle Foot Care Clinic	8	Mindful Way Afternoon 1:30 p.m. to 3:30 p.m. Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	9	Medicine Walk Community Kitchen	10	11	Foot Care Clinic	12	13
Father's Day	14	Foot Care Clinic	15	Children's Drum Mindful Way Afternoon 1:30 p.m. to 3:30 p.m. Meditation 4 p.m. to 4:30 p.m.	16	Community Kitchen	17	18	Foot Care Clinic	19	20
Summer Solstice Aboriginal Solidarity Day	21	Parent Support Circle Foot Care Clinic	22	Mindful Way Afternoon 1:30 p.m. to 3:30 p.m. Meditation 4 p.m. to 4:30 p.m.	23	Community Kitchen	24	25	Nutrition Bingo 10 a.m. to 1 p.m. Foot Care Clinic	26	27
	28	Foot Care Clinic	29	Children's Drum	30						





JULY 2015 MIIN GIIZIS

AUGUST 2015 S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			Canada Day Offices closed	Full Moon Ceremony 2	Foot Care Clinic 3	4
5	Foot Care Clinic 6	Strawberry Picking Meditation 4 p.m. to 4:30 p.m.	7 8	9	Foot Care Clinic 10	11
12	Foot Care Clinic 13	Nutrition Workshop Preserving Berries Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	4 Medicine Picking 15	16	Foot Care Clinic 17	18
19	Parent Support Circle 20 Foot Care Clinic	Bread Making Workshop Meditation 4 p.m. to 4:30 p.m.	1 22	23	Foot Care Clinic 24	25
26	Foot Care Clinic 27	Meditation 2	8 29	30	Foot Care Clinic 31	





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AUGUST 2015 MNOOMNI GIIZIS

SEPTEMBER 2015
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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	Civic Holiday Offices closed	Meditation 4 p.m. to 4:30 p.m.	Nutrition Workshop Traditional Food Prep. 5	6	Foot Care Clinic 7	8
9	Foot Care Clinic 10	Meditation 11 4 p.m. to 4:30 p.m. Well Women Clinic	Medicine Walk 12 Cooking for Kids	13	Foot Care Clinic 14	15
16	Foot Care Clinic 17	Meditation 18 4 p.m. to 4:30 p.m.	19	Quill Workshop 20	Foot Care Clinic 21	22
23	Foot Care Clinic 24	Meditation 25 4 p.m. to 4:30 p.m.	26	27	Full Moon Ceremony Foot Care Clinic	29
30	Foot Care Clinic 31					





AUGUST 2015 S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

SEPTEMBER 2015

WAABAGAA GIIZIS

OCTOBER 2015
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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		Meditation 1 4 p.m. to 4:30 p.m.	Community Kitchen 2	3	Foot Care Clinic 4	5
6	Labour Day 7 Offices closed	Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	Medicine Walk 9 Community Kitchen	10	Bowling 1 p.m. to 3 p.m. Foot Care Clinic	12
13	Parent Support Circle 14 Foot Care Clinic	Meditation 15 4 p.m. to 4:30 p.m.	Community Kitchen 16	17	Foot Care Clinic 18	19
20	Foot Care Clinic 21	Children's Drum Meditation 4 p.m. to 4:30 p.m.	First Day of Fall Dgwaagi Community Kitchen	24	Nutrition Bingo 10 a.m. to 1 p.m. Foot Care Clinic	26
27	Full Moon Ceremony Parent Support Circle Foot Care Clinic	Meditation 4 p.m. to 4:30 p.m. 29	Community Kitchen 30			





SEPTEMBER 2015 S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

OCTOBER *2015*

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NOVEMBER 2015
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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Foot Care Clinic			1	Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	3
4	Foot Care Clinic 5	Children's Drum 6 Mindful Way Morning 10 a.m. to 12 p.m. Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 7	8	Bowling 1 p.m. to 3 p.m. Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	10
11	Thanksgiving 12 Offices closed	Mindful Way Morning 10 a.m. to 12 p.m. Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	Community Kitchen 14	15	Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	Pumpkin Patch Trip 17
18	Foot Care Clinic 19	Children's Drum Mindful Way Morning 10 a.m. to 12 p.m. Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 21	22	Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	24
25	Parent Support Circle 26 Foot Care Clinic	Full Moon Ceremony Mindful Way Morning 10 a.m. to 12 p.m. Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 28	29	Nutrition Bingo 10 a.m. to 1 p.m. Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	Halloween 31





NOVEMBER 2015

BAASHKAAKODIN GIIZIS

DECEMBER 2015
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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
All Souls Day 1	Foot Care Clinic 2	Children's Drum Mindful Way Morning 10 a.m. to 12 p.m. Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 4	5	Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	7
8	Parent Support Circle 9 Foot Care Clinic	Mindful Way Morning 10 a.m. to 12 p.m. Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	Remembrance Day 11	Soup Lunch drop-in 12	Bowling 1 p.m. to 3 p.m. Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	14
15	Foot Care Clinic 16	Children's Drum Mindful Way Morning 10 a.m. to 12 p.m. Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 18	Soup Lunch drop-in 19	Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	21
22	Parent Support Circle 23 Foot Care Clinic	Mindful Way Morning 10 a.m. to 12 p.m. Meditation 4 p.m. to 4:30 p.m.	Full Moon Ceremony Community Kitchen	26	Nutrition Bingo 10 a.m. to 1 p.m. Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	28
29	Foot Care Clinic 30					





DECEMBER 2015

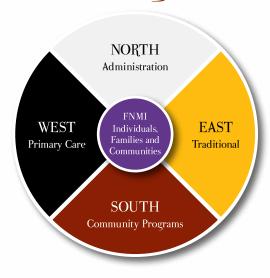
MANIDOO GIIZISOONHS

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		Children's Drum Meditation 4 p.m. to 4:30 p.m.	Community Kitchen 2	3	Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	5
6	Parent Support Circle 7 Foot Care Clinic	Meditation 4 p.m. to 4:30 p.m. Well Women Clinic	Community Kitchen 9	Soup Lunch drop-in 10	Bowling 1 p.m. to 3 p.m. Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	12
13	Foot Care Clinic 14	Meditation 4 p.m. to 4:30 p.m.	16	Soup Lunch drop-in 17	Craft/Art drop-in 1:30 p.m. to 4 p.m. Foot Care Clinic	19
20	Foot Care Clinic 21	Meditation 4 p.m. to 4:30 p.m.	23	24	Christmas Offices closed	Boxing Day 26
27	Offices closed 28	Meditation 4 p.m. to 4:30 p.m.	30	31		



Our Programs



TRADITIONAL

- Men's Group, every Thursday from January to June and September to December, once a month in July and August
- Community Workshops, once a month
- Beading workshop, Tuesdays from 1 p.m. to 3 p.m., ending in June
- Medicine Walk, every second Wednesday from April to September
- Youth Summer Program, July and August
- Wild Food Bank
- Boys Big Drum
- Two Spirited Circle
- Traditional Doctors Program
- Cultural/Medicine Workshops
- Cross Cultural Training
- Hospice Visits
- Long Term Care Visits
- Full Moon Ceremony
- Ceremony By Request
- Traditional Cooking

CLINICAL

Support groups

- Transgender support group
- Pre-natal group
- Menopause group

Specialized Clinics

- Pediatrics/Dermatology, Dr.Pluta
- Pain Specialist, Dr. Dupuis
- OB/GYN Specialist, Dr.Jocko
- Phlebotomy
- Well Woman
- Breastfeeding support
- Foot care (diabetic)
- Annual Pre-School clinic
- Annual World Diabetes Day
- Flu Vaccine clinic
- Diabetes Care

Clinical Support (client centered)

- Ontario Telemedicine Network equipped
- Child Life Specialist
- Primary Care Navigator
- Summer Youth Programs
- NOSM Laurentian University Partnerships for learners
- Co-Op placements for high school
- Diabetes Education
- Dietitian

COMMUNITY AND PROGRAMS

Health Promotion

- Quit Smoking Café & Finding Balance
- Yoga
- Bowling

- Nutrition Bingo
- YMCA Fitness Health
- Urban Pole Walking
- Woman's Wellness Series
- Wellness Day Lunch & Learn
- Hydro Therapy
- Life Style Coaching Drop-ins
- Smoking Cessation
- Strawberry Picking
- Cranberry Marsh
- Youth Programs
- Pain Management
- Seated Massage
- Exercise RX
- · Diabetes Education

MENTAL WELLNESS

- Meditation
- Craft/Art Drop-in
- Mindful Way Morning/Afternoon/Evening Workshop
- Soup Drop In

HEALTHY CHOICES PROGRAM

- Parent Support Circle, biweekly Monday evenings from 5 p.m. to 7:30 p.m.
- Family Drop-In in partnership with the Aboriginal Hub, weekly on Tuesdays from 10 a.m. to 2 p.m.
- Children's Drum Circle, biweekly
- Community Kitchen, September to June on Wednesday from 10 a.m. to 1:30 p.m.
- Nutrition Workshops, bimonthly

- Sharing and Caring FASD Family Support Group, every third Wednesday of the month from 5 p.m. to 7 p.m.
- Cultural Workshops
- Family Activities
- Bounce Back and Thrive Resiliency Classes, 10-week class offered in the spring
- Triple P Parenting individual sessions, four scheduled sessions
- Prenatal Classes, 5-week class
- Resource Library
- Home visits and office visits

CHOICES PROGRAM

• Ten week Life Choices Program (ages: 12 - 17)

All programs are at various dates and times, must call to register/access. Most services listed are accessible to SKHC clinical patients only.



Recipes & Dishes

To reduce your risk of diabetes, heart disease and cancer, it is recommended that Aboriginal people make healthy choices that blend traditional food and nutritious market food from the community store.

http://www.eatrightontario.ca/en/Articles/ Aboriginal-Health/Traditional-Food-for-Aboriginal-People.aspx - .VG5G6_nF98E

WHAT IS TRADITIONAL FOOD?

While the traditional food eaten by First Nations, Métis or Inuit may vary, some common foods include:

Vegetables, fruit, beans and nuts					
Blueberries	Strawberries	Blackberries			
Raspberries	Beans	Corn			
Squash	Potatoes	Hickory nuts			
Grains					
Barley	Bannock	Oatmeal			
Wild rice					
Meat and Fish					
Caribou	Deer	Moose			
Goose	Duck	Ptarmigan			
Quail	Wild turkey	Pheasant			
Beaver	Muskrat	Black bear			
Trout	Salmon	Pickerel			
Perch	Bass	Smelt			

WHAT ARE THE HEALTH BENEFITS OF TRADITIONAL FOOD?

Good nutrition	Health benefit	
Less calories and saturated fat	Improved weight control and heart health	
Less sodium	Maintains healthy blood pressure	
More iron	Prevents anemia	
More fibre	Promotes heart health	
More zinc	Helps wound healing	
More vitamin A	Supports vision	
More calcium	Helps build strong bones	

TIPS ON HEALTHY EATING

Try more often:

- Whole wheat flour, berries and raisins in bannock
- Whole wheat pastas and brown rice
- Oatmeal ("mush") for breakfast
- Country meats moose, deer, caribou
- Fish meals two or more times a week
- Barley in moose stew, caribou stew or fish head soup
- Fruit in season (can and preserve fruit to use in the winter months or buy canned or plain frozen ones)

- Beans, peas and lentils are inexpensive add to salads and soups
- Whole fruit more often than 100% unsweetened fruit juice because the fruit has more fibre
- Drinking plenty of water
- Herbal teas

WILD RICE

Wild Rice or Manomin in Ojibway, is a traditional native food harvested in the fall. Wild Rice is actually a wild grass which grows in the water. Wild Rice has a wonderful nutty flavour and is rich in nutrients. It is low in fat content, high in protein, fibre, B vitamins and minerals, especially zinc and potassium.

Wild Rice can be used in a variety of ways and is very tasty on its own or combined with other vegetables and meats. See our examples of some very delicious recipes using wild rice.

Basic preparation of Wild Rice

For best results in basic preparation of Wild Rice we recommend using a heavy weight saucepan or skillet.

Method

- In heavy saucepan pour 4 cups boiling water over 1 cup rinsed Wild Rice. Add 1 tsp salt. Bring to brisk boil and boil for 1 minute.
- 2. Cover tightly, reduce heat to retain gentle roll. Boil at gentle roll for 30 minutes. Do not remove cover.

- Turn heat off but leave saucepan on cooling element. Do not remove cover for at least 25 minutes to retain heat and steam. Wild Rice should be fully popped at this point. If Wild Rice is not sufficiently popped cover again and let set until fully popped, or flowered.
- 4. Drain off excess water and keep it for use in recipes if moisture is required or use in homemade soups.
- 5. Fluff lightly with fork. Your Wild Rice is now ready to be used in your favorite recopies.

		1	
Wild Rice	1 cup	2 cups	3 cups
Water	4 cups	9 cups	12 cups
Salt	1 tsp	2 tsp	2 tsp
Brisk boil	1 min	1 min	2 min
Gentle simmer, covered	30 min	30 min	35 min
Setting time, covered, heat off	25 min	30 min	40 min

Note: The setting time will vary according to the texture you desire. The longer the Wild Rice sets, the softer it becomes. During setting time check the degree of the opening of the kernels and the softness. When kernels are the texture you desire drain off excess water. When the kernel is "flowered", (opened) the flavor is enhanced and the texture is chewy.

Recipes & Dishes

GREEN PEPPER STUFFED WITH WILD RICE

Ingredients

3 green pepper

4 cups Wild Rice, cooked

1 lb lean ground beef

2 tbsp slivered almonds

½ cup onion, chopped

½ cup plain yogurt

½ cup chopped celery

1 tbsp melted butter

½ cup shredded carrots

½ cup dry, seasoned bread crumbs

½ tsp salt

Method

Cut green peppers lengthwise, removing seeds and membrane. Parboil pepper halves in salted water for 5 minutes, drain. Stir-fry ground beef, onion, celery and carrots, salt. Cook until vegetables are just tender. Add cooked Wild Rice, almonds and yogurt. Mix lightly together. Stuff pepper halves. Place in cake pan or baking dish. Stir crumbs in melted butter and sprinkle over stuffed peppers. Bake at 325° F in oven for about 30 minutes or until peppers are tender.

WILD RICE WITH ASPARAGUS & CHICKEN

Ingredients

4 cups Wild Rice, cooked 1 (10 ½ oz tin) cream of mushroom soup diluted with ¼ cup water 2 cups chicken broth 30 asparagus spears

1 tin mushrooms, sliced, undrained

1/4 cup melted butter

2 tbsp butter, Paprika, coriander

6 chicken breasts, halved

½ package of onion soup mix

Method

Spread cooked Wild Rice evenly in bottom of baking pan. Pour chicken broth evenly over rice. Add mushrooms with juice and dot with butter. Arrange chicken breasts in center of rice. Sprinkle onion soup mix over chicken and rice. Spread diluted mushroom soup over chicken breasts. Bake uncovered at 350° F in oven for 1 hour. Trim bottom ends of asparagus. Arrange around wild rice and brush with melted butter and sprinkle with paprika or coriander. Cover and return to oven for 30 minutes or until asparagus and chicken are tender.

ELEGANT WILD RICE SOUP

Ingredients

6 tbsp butter or margarine

½ cup finely grated carrots

1 tbsp minced onion

3 tbsp slivered almonds

½ cup flour

1 cup 10% cream

9 cups chicken broth

2 tbsp dried sherry (optional)

2 cups Wild Rice, cooked snipped parsley or chives

1/3 cup diced ham

Melt butter in sauce pan; sauté onion until tender. Blend in flour; gradually add broth. Cook stirring constantly, until mixture comes to a boil; boil for 1 minute. Stir in Wild Rice, ham, carrots and almonds. Simmer for about 5 minutes. Blend in cream and sherry. Heat to serving temperature. Garnish with snipped parsley or chives. Makes 6 cups.

BANNOCK

Bannock, also known as frybread, muqpauraq, skaan (or scone), or Indian bread, is found throughout North American Native cuisine, including that of the Inuit/Eskimo of Canada and Alaska, other Alaska Natives, the First Nations of the rest of Canada, the Native Americans in the United States, and the Métis.

Ingredients

1 tsp salt

4 tbsp fat (animal lard or shortening)

4 tbsp baking powder

4 cups flour

2 cups water

Method

Preheat oven to 350° F. Grease a 9 x 12 (rectangle) cake pan, Stir flour, baking powder, and salt together thoroughly. Cut in (room temperature) fat to flour mixture until pea sized lumps are formed in flour. Make a "lake" in the flour and pour water in your "lake." Mix gently with fork until a nice and sticky dough is formed. Place in greased pan. Pat down with hands softly. Bake in oven for about an hour and a half or until cooked in middle. A nice golden brown color should be on top.

Important!! Place out of pan on towel, leaned up on its side against a pot to cool.

Gookums instructions

Break pieces off with hands and eat with butter, lard, or margarine.

WIID GAME

The creatures of creation, like the moose or deer, have a very important emotional, mental, physical and spiritual connection to us. Part of their journey is to be here for our wellbeing. They spend much of their lives grazing our earth mother, taking in the plant and root medicines she provides for us. These special animals will then offer them selves to us through the harvest dance we do with them in the fall. We offer our tobacco first to them and in time they will come to us and offer their vessel so we may receive the medicine they carry. Good food is good medicine.

MOOSE KEBABS

Ingredients

¼ cup teriyaki sauce

1 onion cut into 1 inch pieces

1 tbsp peanut butter

1 green pepper cut into 1 inch pieces

1 tsp brown sugar

2 cups small mushrooms

1 tsp garlic powder

½ tsp hot sauce

1lb boneless moose meat, cut into 1 inch cubes

Method

In medium bowl, combine teriyaki sauce, peanut butter, brown sugar, garlic powder and hot sauce. Mix well, then add moose cubes and stir to coat. Cover and refrigerate for 1 hour. Preheat grill to medium. Remove moose meat from marinade (reserving marinade for basting later) and thread onto skewers, alternating with onions peppers pieces and mushrooms. Grill for 10 to 15 minutes turning occasionally and basting with reserved marinate, until meat is cooked.

MOOSE ROAST

Ingredients

Moose round roast
Hunter Blend Spice or Steak Spice
1/3 cup Dijon mustard
½ large white onion (chopped)
1 cup beef broth
6 large white mushrooms (sliced)
1/3 cup red wine
Few drops of liquid smoke
Garlic cloves 3 (crushed)
Salt and pepper

Method

Spread the Dijon mustard over the roast to make a nice even coating. Add chopped onion and sliced mushrooms. Sprinkle them over the roast letting them fall into the bottom of the cooker. Crush garlic over the roast. Add liquid smoke, broth and red wine by pouring it into the pot. Do not pour directly onto the roast. Sprinkle roast with 2-3 tablespoons of the Hunter Blend Spice mix and ground some salt and pepper on top. Cook in crock pot for about 8 hours on medium-low setting.

MOOSE MARINADE

Ingredients

2 tbsp balsamic vinegar
3 tbsp dry mustard
½ tbsp onion powder
2 tbsp Garlic Plus Spice
1 tbsp lemon juice
½ tbsp Montreal Steak Spice
2 garlic cloves, finely chopped

Or

1 tbsp olive oil

1 clove garlic

1 tbsp worchester

1 tbsp vinegar

1 tsp mustard

1 tbsp soya

Method

Mix ingredients in large bowl. Paint thick paste over steak to ensure coverage. Keep in fridge over night. Cook accordingly to as you like it. For people who don't like the wild taste, marinate in milk and garlic spice or buttermilk.

Please note: For best results mix all ingredients all together and keep in the refrigerator over night.

STRAWBERRIES POACHED IN HONEY SYRUP

Ingredients

2/3 cup water

1 quart fresh strawberries, washed and stemmed ¼ cup honey 2 tbsp sugar

Method

Place honey, sugar, and water in a saucepan, and boil rapidly for 5 minutes. Reduce heat, drop in whole strawberries, and simmer for 5 minutes. Turn off heat and let the berries cool to room temperature in the syrup. May serve warm or cold, ladling syrup over each portion.

RAISIN RICE PUDDING

Ingredients

3 tbsp uncooked white rice

¾ tsp cinnamon

½ cup raisins

1½ tbsp sugar

1 quart milk

2 eggs

½ tsp salt

Method

Rinse rice well. Add all ingredients except the eggs. Separate eggs, beat whites until stiff. Beat egg yolks and fold into rice mixture, then fold in egg whites. Spoon gently into a casserole dish. Bake at 300° F for approximately 2 hours or until done; be sure to stir several times. This dish is best served warm.

BLUEBERRY COBBLER

Ingredients

2 cups blueberries, or more

1/4 cup milk

4 tsp sugar

½ tsp vanilla

1 cup flour

2 tsp butter

1 tsp baking powder ½ cup sugar ½ tsp salt 1 egg, well beaten

Method

Cover a baking dish with blueberries and sprinkle with sugar. Sift remaining dry ingredients in a bowl and add egg, milk, vanilla and melted butter, stirring just enough to combine. Spread batter over blueberries and bake at 350°F (180°C) for approximately 40 minutes. Invert on a plate and serve with cream or lemon sauce.



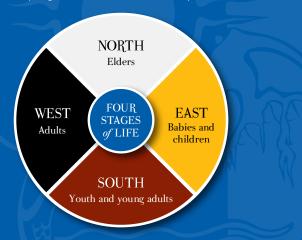
Grandmother Moon

Grandmother Moon is a powerful teaching about Aboriginal women's special connection to our Grandmothers who have passed into the Spirit world. Grandmother Moon provides us direction, strength, knowledge and wisdom in taking our sacred place in our families, communities and beyond. She teaches us about our sacred role as the life-givers and the heart of our nations — for without women our nations cannot go on. We need Grandmother Moon's presence in our lives now more than ever, especially for our young women who live in the dark and struggle to live in the light.

Prayer

Grandmother Moon
You know all women from birth to death
We seek your knowledge
We seek your strength
Some are STARS up there with you
Some are STARS on Mother Earth
Grandmother, lighten our path in the dark
Creator, keep our sisters safe from harm

Shkagamik-Kwe Health Centre honours the **sacred four stages of life** through the delivery of programs and services. They are as follows:



These four stages of life correspond to the four directions of the medicine wheel, the four seasons and the four components of self.

POLICE, AMBULANCE, FIRE: 911

Police, Non-Emergency: 705-675-9171

Poison Control: 705-674-3636

Health Sciences North (Hospital): 705-523-7100

Crises Intervention Program: 705-675-4760

Health Care Connect (if no family physician): 1-800-461-2919

Telehealth Ontario: 1-866-797-0000

Sudbury And District Health Unit: 705-522-9200

Employment Support, Ontario Works: 705-674-4455

Ontario Disability Support Plan (ODSP): 705-564- 4515

Gezhtoojig Employment and Training: 705-692-0766

Suicide/Self Harm Prevention: 1-800-366-8288

N'Swakamok Native Friendship Centre: 705-674-2128

Shkagamik-Kwe Health Centre is a multi-funded agency and would like to acknowledge the ongoing support from our funders.



Ministry of Health and Long-Term Care

Ontario Trillium Foundation

North East **LHIN RLISS** du Nord-Est





Ministry of Children and Youth Services

