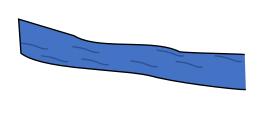
# The Wamajda Man



# akimel

# ban

haivañ







haşan

kaviyo

ki





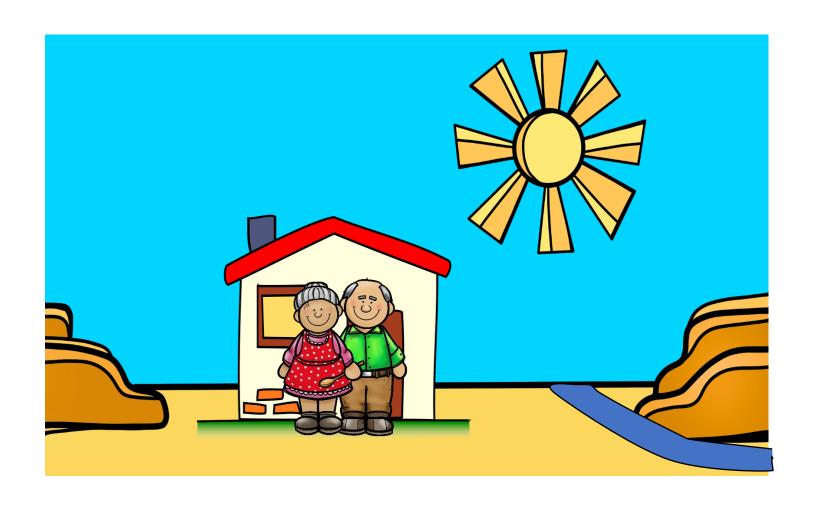


koji

wamajda







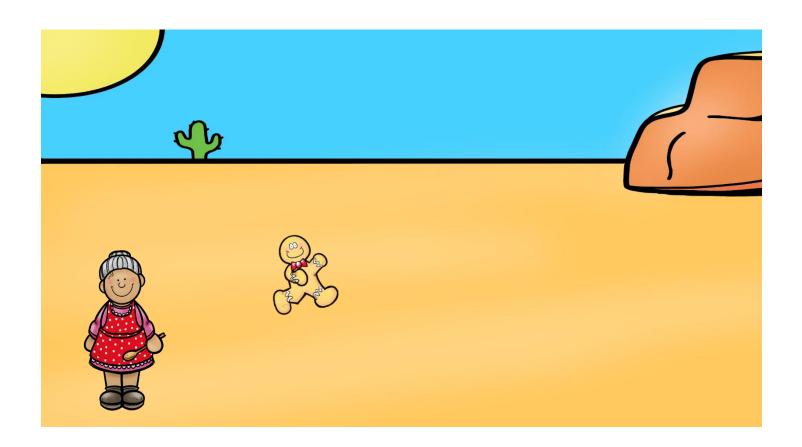
Once upon a time, there was a little old woman and a little old man who lived in a little ki near the akimel. The little old woman and the little old man were hungry, so the little old woman decided to make a wamajda man.



She made a big batch of wamajda dough, then rolled it flat and cut it in the shape of a man. She gave him raisins for eyes, a cinnamon drop for a mouth, and chocolate chips for buttons. Then she put the wamajda man in the oil to fry.

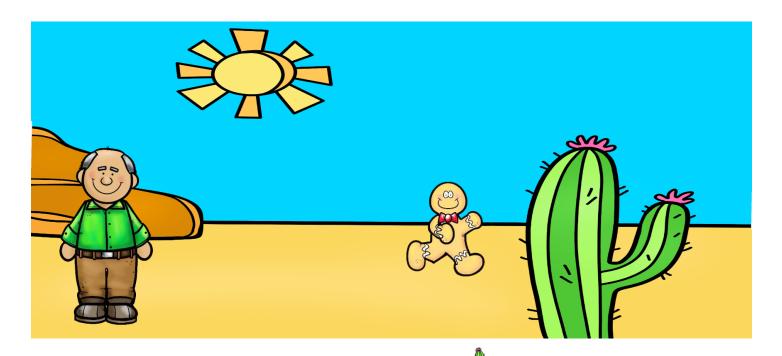


When the wamajda man was done, the little old woman went to take him out of the oil, but before she could take him out, the wamajda man jumped up and ran through the kitchen and out of the kitchen and out o

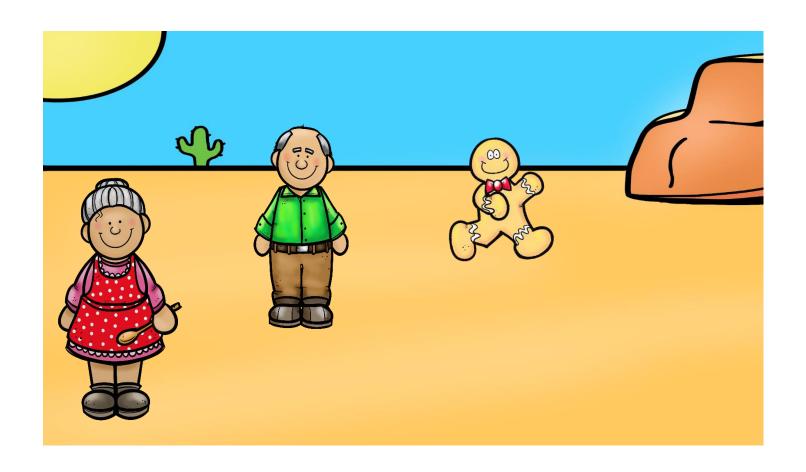


The little old woman ran after the wamajda man. "Stop," she yelled.

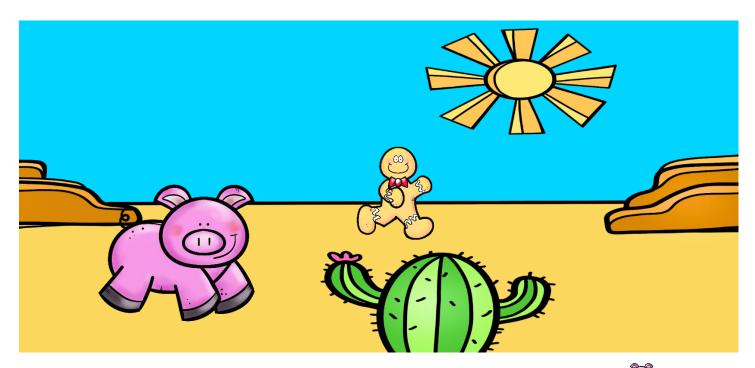
But the wamajda man ran even faster, chanting, "Run, run as fast as you can. You can't catch me, I'm the wamajda man."



The wamajda man ran toward the haṣan and passed the little old man. "Stop," the little old man called out, "I want to eat you." But the wamajda man ran even faster, chanting, "I've run away from a little old woman, and I can run away from you, I can. Run, run as fast as you can. You can't catch me, I'm the wamajda man."



The little old man chased the wamajda man, followed by the little old woman. But the wamajda man ran too fast for them.

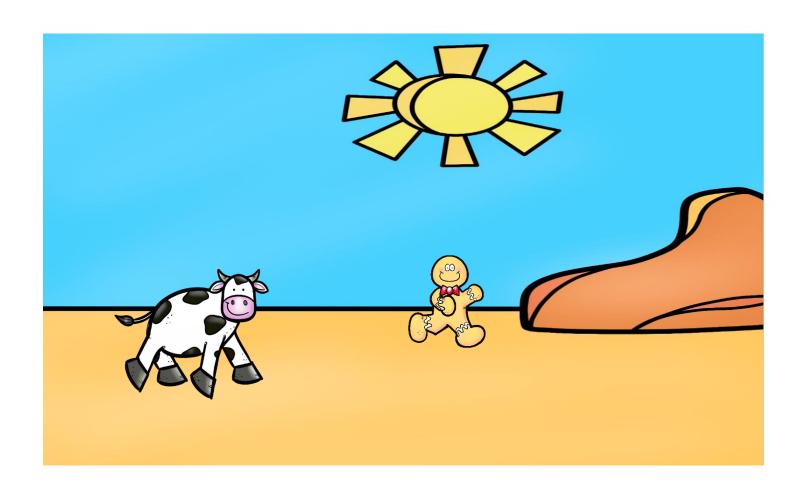


The wamajda eman ran through the desert and passed a koji.

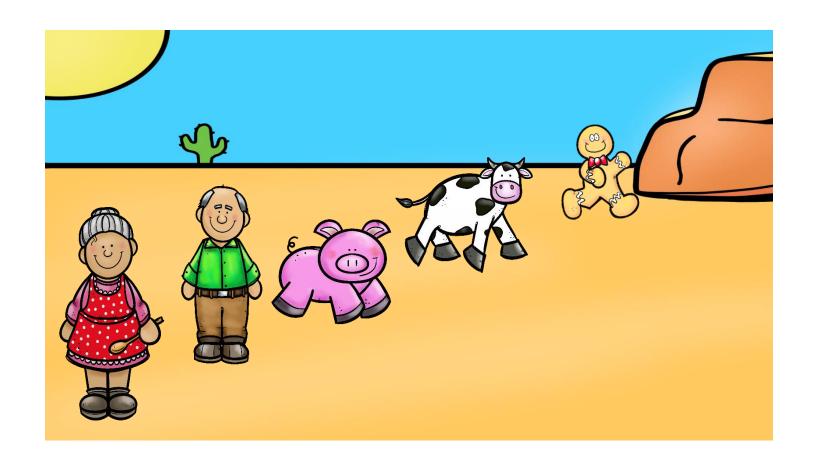
"Stop," the koji snorted, "I want to eat you." But the wamajda man ran even faster, chanting, "I've run from a little old woman and a little old man, and I can run away from you, I can. Run, run as fast as you can. You can't catch me, I'm the wamajda man."



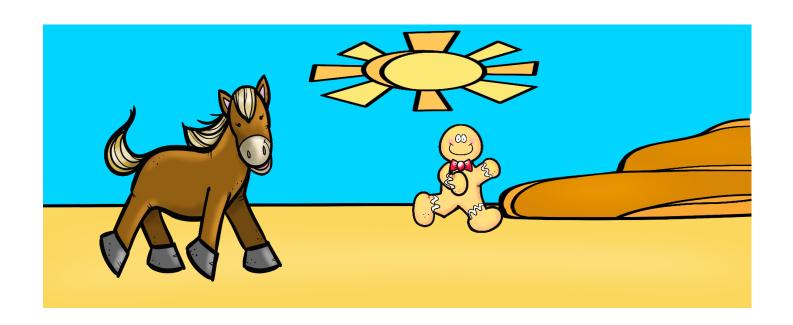
The koji chased the wamajda man, followed by the little old woman and the little old man. But the wamajda man ran too fast for them.



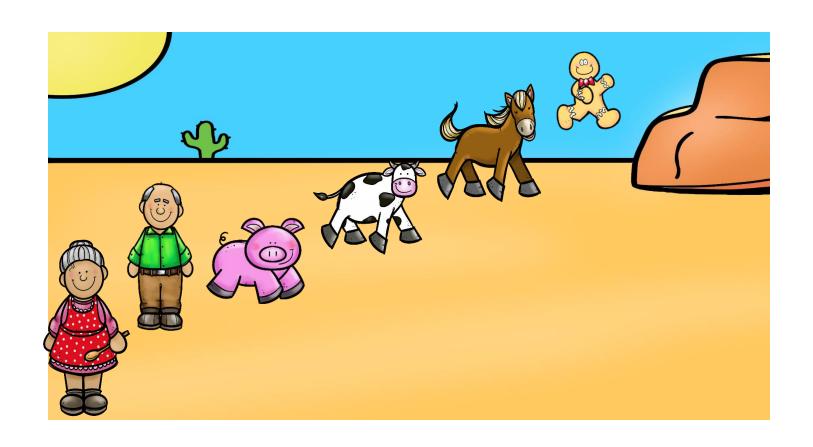
The wamajda man passed a haivañ . "Stop," the haivañ mooed, "I want to eat you." But the wamajda man ran even faster, chanting, "I've run from a little old woman and a little old man and a koji, and I can run away from you, I can. Run, run as fast as you can. You can't catch me, I'm the wamajda man."



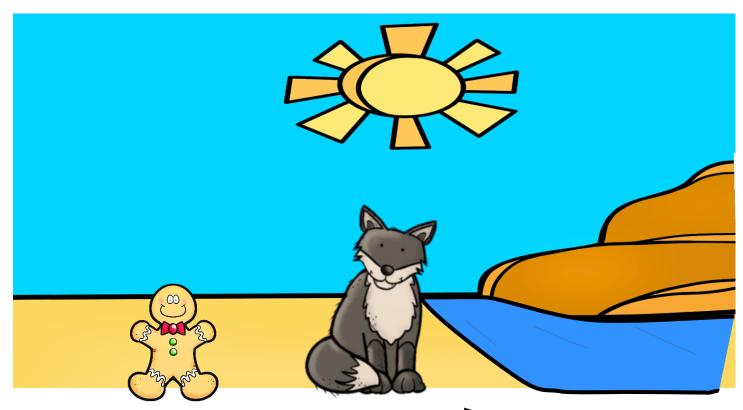
The haivañ chased the wamajda man, followed by the koji and the little old woman and the little old man. But the wamajda man ran too fast for them.



The wamajda man passed a kaviyo ... "Stop," the kaviyo neighed, "I want to eat you." But the wamajda man ran even faster, chanting, "I've run from a little old woman and a little old man and a koji and a haivañ , and I can run away from you, I can. Run, run as fast as you can. You can't catch me, I'm the wamajda man."



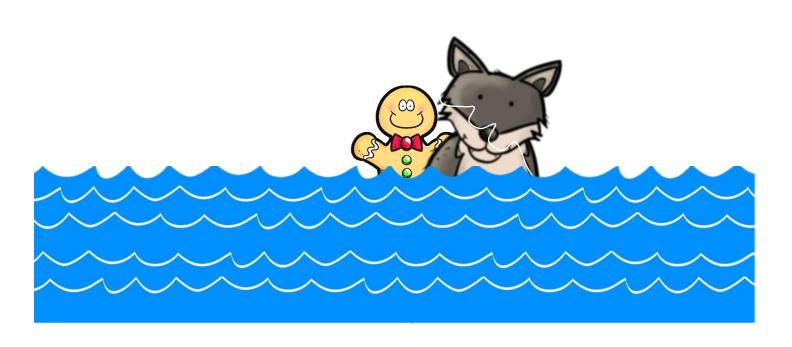
The kaviyo chased the wamajda man, followed by the haivañ man, the koji and the little old woman and the little old man. But the wamajda man ran too fast for them.



Then the wamajda man reached the akimel, but he didn't

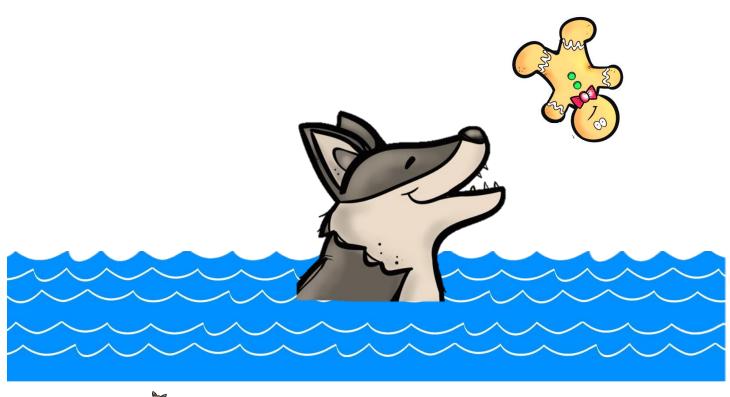
know how to swim. A sly and hungry ban saw the wamajda man and said, "Jump on my tail, and I'll take you across the akimel





The wamajda man thought to himself, "I'll be safe on his tail." So, he jumped on the ban's tail and they started across the akimel.

Halfway across the akimel, the ban barked, "You're too heavy for my tail, jump on my back." So, the wamajda man jumped on the ban's back.



Soon, the ban said, You're too heavy for my back, jump onto my nose."

So, the wamajda man jumped on the ban's nose. But as soon as he reached the tip of his nose, the ban flipped the wamajda man into the air, snapped his mouth shut, and ate the wamajda man.

And that was the end of the wamajda man!

# Wamajda

#### Ingredients

4- Cups all-purpose flour
1-teaspoon salt
1 1/2 Tablespoon baking powder
1 ½ to cups of lukewarm water
Oil drizzle- Vegetable or olive oil or a little lard (choose one)
4 cups shortening for frying
Lg. bowl for mixing
Deep pan for frying less splatter.

- Combine flour, salt, and baking powder and stir to mix the ingredients evenly. Make a well in the middle and add the lukewarm water a little at a time mixing the dry and wet ingredients together to form a soft dough.
- Knead until soft. Drizzle top with oil and mix into the dough so it will be less sticky.
- Shape dough into balls about 3 inches in diameter let sit for about 20 minutes.
- Pat your dough with your hands side to side to form a circle like making tortillas but not thin.
- Heat your oil and fry one at a time in 2 inch of hot shortening, turning to brown on both sides. Drain on paper towels. (Stove heating settings- medium high to high.)

#### Notes for trouble shooting:

- When mixing the dough and it feel way too sticky add a little flour. The drizzle of oil will help with sticky dough also.
- If dough is too dry adding little bit a water.
- If dough is sticking to your hands while patting out, dip dough balls in a little flour.
- If your dough is not browning fast, enough oil may not be hot enough.

# The Wamajda Man



### **Education Native Language Culture Department**



### **Early Childhood Education Center**

#### Story:

https://www.enchantedlearning.com/stories/folktale/gingerbreadman/sto

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# **Graphics:**





**Workshop Teaching** 

