

Malki Museum's 16TH ANNUAL AGAVE HARVEST & ROAST

Agave was a staple food item of the Cahuilla and other Southern California Native American tribes. Join us and learn how this tasty staple was gathered and cooked!

HARVEST
APRIL 2, 2011
10 AM

Daniel McCarthy, US Forest Service Archeologist and Tribal Liaison, and Malki Museum Board Member will give a discussion on the historical uses of agave, as well as lead and demonstrate how to harvest the plant.

RESERVATIONS RECOMMENDED: Please call (951) 849-7289

COST: \$10 donation appreciated

BRING WITH YOU: sturdy walking shoes, water, sunscreen, and leather gloves (if you would like to help harvest the agave)

LOCATION: Cahuilla Tewanet Overlook on the Palms to Pines Highway (Hwy. 74)



ROAST
and traditional
food tasting
APRIL 9, 2011
11 AM

The harvested agave will be cooked in a roasting pit and served with other delicious native foods at noon. Those who arrive early can see the agave being removed from the roasting pit. There will also be a variety of demonstrations, including native plant usage, Cahuilla basket weaving, pottery making, flint knapping and more!

RESERVATIONS RECOMMENDED: Please call (951) 849-7289

COST: Free admission, \$10 donation per plate of food

LOCATION: Malki Museum, 11-795 Fields Road, Morongo Reservation, Banning



Malki Museum, Inc.

California's First Museum Founded and Operated by Native Americans

www.malkimuseum.org

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