



INDIGENOUS EXPERIENCES

Mādahòkì (*to share land*) Farm – Group Bookings

[Indigenous Experiences](#)

As of October 2021 - Indigenous Experiences, the producers of the annual Summer Solstice Indigenous Festival and an award-winning cultural attraction at the Canadian Museum of History, along with the National Capital Commission, are proud to announce a new Agri-tourism destination in Ottawa's Greenbelt that builds on the growing interest in agritourism, farm-to-table culinary experiences and authentic cultural experiences from an Indigenous perspective.

Welcome Mādahòkì (*to share land*) Farm.

Mādahòkì Farm (formerly the Lone Star Ranch) is located on the traditional unceded territory of the Algonquin Nation at 4420 West Hunt Club Rd. in Ottawa. Mādahòkì means “to share the land” in the Anishinaabe language and reflects our vision of agricultural, tourism and Indigenous community use as a safe space where Indigenous communities and our welcomed guests from all walks of life can reconnect with the land. It will help to work towards greater understanding and reconciliation with all Canadians through sharing the traditional teachings and gifts of the land from our Indigenous perspective.

This beautiful farm is also the new home for our recently acquired and rare Ojibway Spirit Horses (also called the little horses of the big woods) an endangered horse breed Indigenous to these traditional lands and shared history with our communities since time immemorial.

We are excited to welcome your groups to our new home here at Mādahòkì Farm and invite you and your group to Share our Land! We are now ready to open our doors for any of your group tours. Individuals are welcome to visit the farm (with no programming) Wednesday to Sunday 11am to 6pm or visit one of our four free seasonal festivals! A little bit about our new home and group experiences:

- **Canada's only Indigenous Agri-tourism destination and working farm.**
- Nestled on 164 acres of scenic farmland in Ottawa's greenbelt only 15 minutes from downtown conveniently located directly off Highway 416
- Free onsite parking for approximately 90 to 100 cars (or large bus parking area for multiple buses)
- Currently offer upgraded & heated bathroom trailer with two units (and accessible porta-potty)
- Mamawi (Indoor Lodge) that fits approx. 160 people seated with small stage and fireplace
- Access to onsite Marketplace with authentic Indigenous arts, crafts and culinary for your guests to browse and purchase
- Group picnic areas
- Please note that all group bookings are a minimum of 20 with exception of our catered meals with minimum group of 30. We recommend a maximum of 50 in most of our group bookings and larger groups may need multiple stations/experiences to rotate. Some performances like Feel the Heartbeat and Celebration of Indigenous Spirit can accommodate larger groups.



INDIGENOUS EXPERIENCES

Rare Ojibwe Spirit Horses

Witness the beauty and hear the stories of the Rare and Endangered Ojibwe Spirit Horses.

Indigenous Experiences are proud to welcome our new herd of the rare and endangered Ojibwe Spirit Horses to the Mādahòkì farm. These small horses really share their own story of resilience and sacred connection to the Ontario lands where they roamed free for thousands of years. You will have a chance to see these special little horses and hear their stories through the work of Artist Rhonda Snow with a painted series of stories she collected from the Elders across Turtle Island on their memories of this once wild horse.

Cost is \$32.50 per person + tax. Minimum group of 20. Program – 1 hour.

Traditional Tea and Bannock by the Fire

One of our most popular “Indigenous Experiences” where groups can enjoy traditional Indigenous teas and cooking your own Bannock over a rustic bonfire completes any visit to the Farm. This program will have you rolling up your sleeves to prepare and cook your own Bannock over the open fire. Then relax around the fire and enjoy some of our traditional teas! Your Cultural Ambassador will share songs, stories, and some of our cultural teachings.

Cost \$39 per person + tax -Minimum group of 20. Program 1.5 to 2 hours.

Feel the Heartbeat Workshop

Visitors and guests will explore our strong connection to Mother Earth through her “Heartbeat” while learning a new song and exploring musical connections through this interactive workshop. This music workshop is interactive where the audience participates with rattles and a stomp dance.

Cost is \$27.50 per person – Minimum group of 20. Program 45 mins to 1 hour.

Guided Legacy Trail/ Medicine Walk

Walk our rustic legacy trail with one of our ambassadors – sharing stories of the lands and listen to healing properties that our natural plants hold.

Enjoy land-based experiences and learn about Indigenous culture and heritage; and reconnect to the land and gain traditional knowledge about the seasons and the moons plants and wildlife important to Indigenous people. Also lining the trails, are important messages of Reconciliation on the rocks painted and left by our previous visitors (available as an add on the experience). These are rustic trails and require appropriate outdoor footwear to enjoy.

Cost is \$27.50 per person – minimum group of 20. Program 45 mins to 1 hour.

Reconciliation Rocks

Visit our Reconciliation Rock Station & paint your own reconciliation rock – Write or draw your own message or picture of reconciliation on a personalized orange rock and leave your mark along our Legacy trail! The material costs cover the cost of purchase, cleaning, painting, and varnish of your rocks. We encourage any groups that can, also make a donation to the work being done for reconciliation and survivors to any charitable group, including our partner Legacy of Hope found on the website.

Add on to any other program - \$7.50 per participant.

Bonfire

Add a rustic bonfire to any of your experiences. This cost includes firewood and an ambassador to join your group fireside for up to two hours.

\$15 per person added onto any other program. Minimum group of 20.

Make and Take Creative Workshops

Dreamcatcher /Medicine Wheel

Lead by one of our ambassadors, this workshop will have your guests making their own dreamcatcher and learning about the traditional origin story of dreamcatchers or the teachings of the medicine wheel with 4 sacred colours, directions, and medicines.

Cost is \$27.50 per person including kit. Minimum group of 20.

Corn Husk Dolls

Lead by one of our ambassadors, this workshop uses the husks from corn to create a traditional no face doll. In Indigenous tradition – the dolls have no face, and you will learn the meaning behind that.

Cost is \$27.50 per person including supplies. Minimum group of 20.

CELEBRATION OF INDIGENOUS SPIRIT



A memorable celebration of our culture with our talented group of Pow Wow dancers who have shared their traditions and talent with millions of visitors from around the world. Sure to be a highlight of any visit. You can witness the vibrance, resilience and beauty of our culture through these dances which have been passed on through the generations and continue to inspire our future generations. Each dance style shares important insight to our culture, teachings, and beliefs as told through the recorded narration and a shared round dance when we are able to safely dance together again!

Each Celebration includes an Indigenous meal, served family style, and prepared by one of our Indigenous chefs. The menu will vary throughout the seasons and availability of Indigenous ingredients. An example of this simple and fresh meal could include corn soup, Bannock, main dish (bison stew, maple arctic char or elk sausage) wild rice casserole, roasted seasonal vegetable and dessert.

CHEF PAUL OWL



Anishinaabe Chef Paul Owl from Serpent River, First Nation creates unique and memorable meals inspired by nature around us with wild and foraged ingredients. Most well known locally for his traditionally smoked meats and his popular traditional teas with Tea Tree Brewing, we are excited to welcome Paul to create some memorable farm and forest to table culinary experiences for our guests.

CHEF TRUDY METCALFE-COE



One of southern Canada's few Inuit chefs, Chef Trudy Metcalfe- Coe has impressed groups with her fusion of north and south in her signature dishes. She has prepared impressive meals including curried caribou stew to over 500 on Parliament Hill and Maple Grilled Arctic Char at the Indigenous Gala at Museum of History. Trudy always creates unique menus that blend new Indigenous flavours with some of our favourite dishes.

Cost is \$ 89 per person. Minimum of 30 and maximum of 150. Program is 2.5 hours.