

HOPI CULTURE - CORN

A Five-Lesson Thematic Unit On The Topic Of Corn Within The Hopi Culture.

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Lesson 1: The Emergence Story

Lesson 2: Parts of the Corn

Lesson 3: Directions and Colors of Corn

Lesson 4: Usage of Corn

Lesson 5: Planting Corn

INTRODUCTION

This thematic lesson unit is an introduction to the significance of corn to the Hopi people. Each lesson will discuss how corn is utilized within the Hopi culture. Corn is an important symbol to the Hopis and has significant importance to the Hopi way of life. The Hopi language is a rich and complex language and can only be translated orally to get the true meaning of each concept. When translated in English it often doesn't have the same exact meaning and emotional ties. Since the Hopi Language is not a formally written language, single words in Hopi are used during these lessons and can only be taught by a fluent Hopi speaker who has knowledge of the Hopi culture.

THE EMERGENCE STORY

Hopi traditional knowledge begins with the emergence story. The world we live in now is the fourth way of life that the Hopi have lived. Different Hopi clans and animals emerged from the third into this fourth way of life. Hopis tell how the people of the world were offered ears of corn by Ma 'saw. Many jumped in ahead of the Hopi and picked the biggest ear of corn. The Great Spirit gave each group a name and a language. The humblest one picked the shortest ear of corn, and the name "Hopi" was given to those people; the peaceful little ones. This symbolizes the different but enduring life the Hopi

live in the arid Southwest. Along with each ear of corn, the various peoples of the world inherited homelands, cultures, and responsibilities from the rest of creation. The Hopi fulfill their responsibilities through their daily life and ceremonies. Hopi life revolves around agriculture, in particular, corn. The Hopi way of life is the corn---humility, cooperation, respect, and universal earth stewardship.

TYPES AND USAGE OF COLORED CORN:

White Corn - (*QoojaQa-o*)

Dried corn kernels (*humida*) boiled to make hominy (*baajami*).

Dried whole corn boiled (*hoyani*) and mixed with bean sprouts used during Bean Dance.

Kernels grounded and made into a cornmeal (*bigam ngumni*) to be used to make

Hopi pudding. (*pik-a-mi*)

Kernel grounded to be used as cornmeal (Homa)

Tamale dough (*da-nu-vi-k*)

Blue Corn - (*Sagwab Qa-o*)

The blue corn kernels are grounded (*sagwab ngumni*) to make a corn meal and used for the following food items:

Piki (*biigi*), tamale- like bread (*su-mi-vi-k*)

blue marbles (*bovotl bigi*)

mush (*bigami*)

cookies (*Qwangwa bigavi' hooya*)

mixture with eggs (noowibala) to make a gravy

tortillas (*bi qavigi*) or fry bread (*wiw qavigi*)

Red Corn - (*Bala Qa-o*)

Parch corn (*qu-du-gi*)

Yellow Corn - (*Daguz Qa-o*)

Eaten fresh when matured (*du'ji*)

Corn kernels shaved off the cob and mixed with milk & grease and made into a corn tamale (*sigya danubiqi*)

Sweet Corn - (*Dawag ji*)

Eaten fresh when matured (*du'ji*)

Roasted in a pit and then dried to use in the winter or any other time during the year (*Du-be-vu*)

Parch corn (*qu-du-gi*)

Common corn: (*Qaa-o*)

Eaten fresh when