



# Gai:wanöhge'

Gai:wanöhge' V14i2

Niyo'not'ah Ge:ih 2022

**Onöndowa'ga: Gawë:nö'**  
**Nadö:diyeö:je' koh**  
**Department**  
**12857 Route 438**  
**Irving, NY 14081**

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 Onöndowa'ga: Gawë:nö'  
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Online Seneca Language Resources can be found at:  
[www.SenecaLanguage.com](http://www.SenecaLanguage.com)

**Niyo'not'ah**  
**Dates to remember:**  
**13th - Valentines Skate @ the CCC, 1pm - 3pm**  
**14th: Valentines Day**  
**26th: Native American Winter Games @ Ganondagan, 10am - 4pm**

## Daswöndio:go'

We look forward to resuming in-person classes and events once it is deemed safe to do so. The next Paint Night with Sandy Warrior series is tentatively set for March 10th at 6pm. If you are interested in signing up, call Sam Jacobs at 716-532-8162. The class fee is \$10 and will be paid directly to the in-

structor the night of class.

The Craft and Bead groups that meet at the Sully are still on pause until at least Feb. 20th. Once classes resume, a notice will be sent out via social media.

If you have any questions or comments, please feel free to contact 716-532-8162.

## Gawë:nö' lesson: Egö:gwad-will you go with me

Here a few adult phrases to use around valentines day...

### In Onöndowa'ga:'

1. O'tiyëöste't
2. Da'deniyëösdöh
3. Waiwahsti:s
4. Goiwahstis:s
5. Deyadahnoöhghwa'
6. Deonyas
7. Da'agonyas
8. Odiyö:ta'
9. Hoge'ë'se:'
10. Goge'ë'se:'
11. Dëhgö:gwai:yo'
12. Dasgehgwai:yo'
13. Dasgëönyöh
14. Dasge:nöh
15. Desatgagwe:goh
16. Eëganën
17. Dasno'sa'e:g

- 2.They aren't used to each other
- 3.He's interested/Flirting
- 4.She's interested/flirting
- 5.They obviously love each other
- 6.Playboy/ Bachelor, won't get married
- 7.Playgirl/Bachelorette, won't get married
- 8."Rubber" slang for Condom, literally: it stretches
- 9.He has a new girlfriend, literally he has new hair or wig
10. She has a new boyfriend, literally she has new hair or wig
11. I'm going to kiss you
12. You kiss me!
13. You touch me
14. You hold me
15. Close your eyes
16. You'll lick it
17. You spank me

### In Ganyo'ö:ka'

- 1.They both feel good about being together, gradually became familiar with each other



## Nödayawähse: '

### Open Bead Group

Tentatively restarting Feb. 22nd

6 pm - 8:30pm

Bead room, Stanley Huff  
Heritage Center, 12857 Route  
438, SNI Cattaraugus Territory

Project: Beaded Bows

Limited supplies available.

For more info, call: Sam at 716-532-4900 ext. 5120

### Craft Class

Tentatively restarting Feb. 21st

6pm - 8:30pm

Bead room, Stanley Huff  
Heritage Center, 12857 Route  
438, SNI Cattaraugus Territory

Project: Water project

Limited supplies provided

For more info, call: Sam at 716-532-4900 ext. 5120

### Paint Night

March 10th

6pm - 8:30pm

Bead room, Stanley Huff  
Heritage Center, 12857 Route  
438, SNI Cattaraugus Territory

Instructed by Sandy Warrior,

Class fee: \$10, includes all supplies

To register, call: Sam Jacobs at 716-532-4900 ext. 5120

### Catt. Community Center

#### Snowsnake Tourney

Feb. 26th

Kids start at 9am

Feb 27th

1st class starts at 11am

For more info, call: Uriah John 716-532-8450

### Valentine's Skate Night

Feb. 13th

1pm - 3pm

Catt. Community Center

Come down with your friends, family or a special someone, \$5 per person to skate!

For more info, call: Grant Stevens 716-532-8450

### Native American Winter Games

Feb. 26th

10am - 4pm

Seneca Art & Culture Center at  
Ganondagan State Historic Site  
7000 County Rd 41, Victor, NY

Free and open to the public, storytelling,  
snowsnake, dog sledding & more!

## Gaga: time: Why the woodpecker bores for its' food

The short story is from *Stories the Iroquois Tell Their Children* by Mabel Powers, originally published in 1917. An online version can be found as part of the Project Gutenberg as Ebook #22096.

Long ago the Creator left the Skyworld and came to earth. He took the form of a poor, hungry man. He went from dwelling to dwelling, asking for food.

Sometimes he found People sitting around the fire, telling stories and talking of the Creator. Then the man would pass by unseen.

One day, he came to a longhouse in which a woman was baking cakes.

"I am very hungry," the man said. "Will you please give me a cake?"

The woman looked at the man, and then at the cake. She saw that it was too large to give away.

She said, "I will not give you this cake, but I will bake you one, if you will wait."

The hungry man said, "I will wait."

Then the woman took a small piece of dough and made it into a cake and baked it. But when she took this cake from the coals, it was larger than the first.

Again the woman looked at her cake. Again she saw it was too

large to give away. Again she said, "I will not give you this one, but I will bake you one, if you will wait."

Again the man said, "I will wait."

This time the woman took a very, very, tiny bit of dough, and made it into a cake.

"Surely, this will be small enough to give away," she thought, yet when baked it was larger than both the others.

The woman stood and looked at the three cakes. Each was too large to give away.

"I will not give you any of the cakes," she said to the man. "Go to the woods, and find your food in the bark of trees."

Then the man stood up and threw off his ragged blanket and worn moccasins. His face shone like the sun, and he was very beautiful. The woman shrank into the shadow of the longhouse. She could not look upon his face, for the light.

"I am the Creator," said he, "and you are a selfish woman. Women should be kind, and

generous, and unselfish. You shall no longer be a woman and live in a longhouse, with plenty of cakes to bake. *You* shall go to the forest and hunt *your* food in the bark of trees. Summer and winter, you shall eat worms of the same size as the cake you would have made for me."

The woman began to grow smaller and smaller. Feathers grew upon her body, and wings sprang from it. The Creator touched her head, and it became red.

"Always shall you wear this red hood," he said, "as a mark of your shame. Always shall you hide from man. Always shall you hunt for little worms, the size of the cake you made for me."



**Ogwä:'**

**Red headed woodpecker**

At this a sharp cry was heard, and a bird flew out the smoke hole of the longhouse. As it passed out of the hole, the soot left those long streaks of black which we see now on the woodpecker's back.

Ever since then, this woodpecker has had a red head, and has been hiding from man on the farther side of the tree trunk, and boring in the bark for *little* worms.





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Gai:wanöhge' Editor

Gawë:nö',  
Ësajä'dak gi:  
Ëyögwahdö!'

## Hadiksa' shö'öh Neyonögka' - Kids Area

### SNOW PAINT

#### Recipe:

- 2 tbs. cornstarch
- 2 cups water
- Empty spray bottles
- Food coloring
- Bowl and spoon
- Funnel (optional)



#### Directions:

- 1) Mix the cornstarch and water together until it looks like milk. It will feel thick at the bottom until all the cornstarch is mixed in.
- 2) Add the food coloring in and stir. Carefully pour the mixture into the spray bottle. Repeat for different colors.

The actual snow painting works best when the bottles are sprayed close to the snow and you use an adjustable spray bottle. If the cornstarch settles on the bottom of the bottles, shake to mix again.

Paint recipe & directions from: <https://alittlepinchofperfect.com/how-to-make-snow-paint-winter-kids-activity/>

## Gakö:ni:h Ganö'ja' - Chocolate Maple Bars

#### Ingredients:

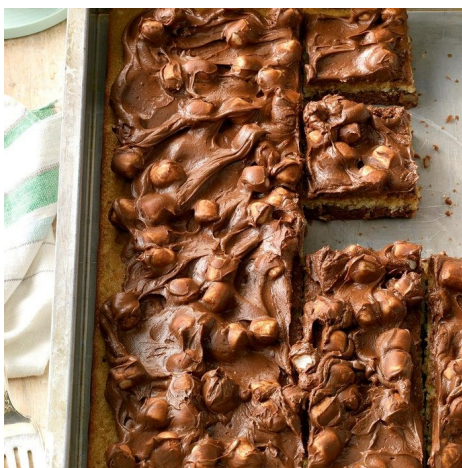
- 1/2 cup shortening
- 3/4 cup maple syrup
- 1/2 cup sugar
- 3 large eggs, room temp.
- 3 tbsp. 2% milk
- 1 tsp. vanilla extract
- 1 1/4 cup all purpose flour
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 1 1/2 ounce unsweetened chocolate, melted
- 1/2 cup chopped pecans
- 1/2 cup sweetened shredded coconut

#### Frosting:

- 1/4 cup butter, softened
- 1 cup confectioners' sugar
- 1/2 cup baking cocoa
- 1/2 cup maple syrup
- 1 cup miniature marshmallows

#### Directions:

1. Preheat oven to 350°. In a large bowl, cream the shortening, syrup and sugar until light and fluffy, 5-7 minutes. Beat in the eggs, milk and vanilla. Com-



bine the flour, baking powder and salt; add to creamed mix-

- ture and mix well. Remove half the batter to another bowl.
2. Combine melted chocolate and pecans; stir into 1 bowl of batter. Spread into a greased 13x9" baking pan. Add coconut to remaining batter. Spread carefully over chocolate batter.
3. Bake until a toothpick inserted in the center comes out clean, about 25 minutes. Cool completely on a wire rack.
4. For frosting, in a small bowl, beat butter until smooth. Gradually add the confectioners' sugar and cocoa. Gradually add syrup, beating until smooth. Fold in marshmallows. Frost bars.

Recipe and photo from: <https://www.tasteofhome.com/recipes/chocolate-maple-bars/>