

Gai:wanöhge'

Gai:wanöhge' V14i3

O'not'ah Ge:ih 2022

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

Editor: Samantha Jacobs Articles contributed by Onöndowa'ga:' Gawë:nö' Nadö:diyeö:je' koh staff

Upcoming events

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Online Seneca Language Resources can be found at: www.SenecaLanguage.com

O'not'ah Dates to remember:

10th - Paint Night @ the Sully, 6pm

13th - Daylight savings time begins

19th - Spring
Fling @ the
SINM Onohsogwë:de' Center,
10am - 4pm

Daswöndio:go

The Sully has begun evening programming once again! Craft nights have resumed on Monday evenings from 6-8:30pm in the bead room. Currently the group is working on pieces for an upcoming exhibit about the importance of water. The open Bead Group has resumed on Tuesday evenings from 6-8:30pm. Currently the group is making beaded neckties with Kiera Maracle. Next they will be making beaded bows. The monthly paint night

will resume on March 10th at 6pm. There are spots available for this class, call 716-532-8162 to sign up. Open carving & pottery nights are in the works. Be on the look out for flyers to be posted soon.

The next Sully Show episode is currently filming. Look for it on Facebook & YouTube next week.

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

Gawë:nö' lesson: Ëhnyënödë' - We will tap

This is a seasonal short conversation created by Lee Jimerson, Brandi John, Brittany Cooper and Viola Lay.

In Onöndowa'ga:'

- 1.Ëhnyënödë' ihse:h në:gëh na'dewënodadae'?
- 2.Ë:h dogës! Ogwe:nyöh ëgoya'degeha'. Wë:döh ëhnya:sawë'?
- 3.Gödaje' ëhnyasa:wë' so'jih ehni:gwa' yïhsta'shö'öh.
- 4.Hao'! Ga:weh ëhnyënodë'?
- 5.Ga:weh di'gwah gä:idö' neh wahda'.
- 6.O'ge:gë' gä:idö' neh wahda' onö'gë'gwa:h heo:weh hage'nihgëö' të'jödak, akno'dzae:yë' ga'nöhgwahsdë'.
- 7.Aknohsgwae:yë' neh gëödanëhgwih ëdwojënto' neh ga'nöhgwahsdë'.

8.Ë'tsha:a' ganyo' ëhnino'dze:g.

In Ganyo'ö:ka'

- 1. You want to tap Maple this weekend?
- 2.Yes! I can help you. When are we going to start?
- 3. Early we are starting because we have to go get tools.
- 4.Well! Where are we going to go tap?
- 5. Where ever there is a group of maples.
- 6.I saw a group of maples back behind where my dad used to live. I have a pail / tub.
- 7.I have a horse, it will pull the tub.
- 8. Bring it when we collect pails.

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Nödayawëhse: '

Open Bead Group

Tuesdays

6pm - 8:30pm

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

Project: Beaded Neckties

Limited supplies available.

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

Craft Class

Mondays

6pm - 8:30pm

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

Project: Water project

Supplies provided

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

Paint Night

March 10th 6pm

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

Instructor: Sandy Warrior,

Class fee: \$10, includes all supplies

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

Referee Certification Course

March 20th

Cattaraugus Community Center 12767 Route 438, SNI Cattaraugus Territory

\$85 for new, \$60 renewal

For more info, email Trent Bray at namlaric@gmail.com

Iroquois Genealogy Society Meeting

March 10th

6pm - 8pm

Saylor Community Center 12861 Route 438, SNI Cattaraugus Territory

Please bring a dish a share

Talk about Balance

With Aëdza: 'niyo

March 16th

6pm

ECLC Commons, 2016 Hënödyësta' Drive, SNI Cattaraugus Territory

Masks required, dress for comfort

To rsvp, call: SNI Education dept at 716-532-3341

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Nödayawëhse: '

Free Rabies Clinic

March 17th 5pm - 6:30pm

C.I.R.V.F.D., 12879 Route 438, SNI Cattaraugus Territory

Masks required, bring proof of previous vaccination. Dogs, Cats & Ferrets welcome.

For more info and to pre-register at 716-532-8223 ext. 5296

Spring Fling

March 19th 10am - 4pm

Onöhsagwë:de' Cultural Center, 82 W. Hetzel St, Salamanca, NY

Vendors, Children's' smoke dance contest, Hand drum special at 2pm

For more info, call: 716-945-1760

Gaga: 'time: The Stone Giant's Battle

From: Seneca Myths and folk tales by Arthur C. Parker originally published in 1923. Enjoy.

The stone giants had conquered all the Peoples of the north and had grown tired of such easy combats.

So they came toward the south and heard of the fame of the Haudenosaunee and right away desired to fight with them. In order to present a formidable force they sent messengers back to their own north country with orders to bring back a fresh party of warriors. These crossed the north

ocean and coming to the Niagara river made a path of rocks across it and walked over without even wetting the soles of their moccasins.

Now the Haudenosaunee knew all these things because Gwä gwä having seen them flew up to the clouds and told the sun and the sun told Hojënokda'öh, the Creator. Then Hojënokda'öh instructed Gwä gwä to nip off a grass-hopper's big leg and dangle it from the sky over a village while screaming his cry. So Gwä gwä obeyed.

An old man was crossing a clearing. In the air above him he heard what seemed a death cry and look-

ing upward he saw a human leg writhing as it bled from the clouds. The old man dropped his head down and away from the sight and walked on pondering over the wonder, and he never knew that it was only Gwä gwä with a grass-hopper's big leg. The old man lay down to sleep and as he slept he dreamed the interpretation of the sign and knew that the stone giants were coming.

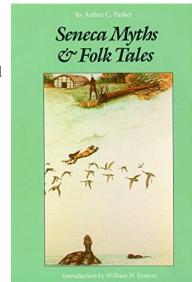
On the following day the old man took two friends and hid on the summit of a high mountain. For two days the men camped there listening to the war songs of the on-marching foe, and at evening on the second day they saw the vast war party of giants march into sight far down the valley and

pitched camp on the shores of a lake. Then a spirit came out of a tree and revealed to the men that the Creator had planned to save them. He instructed them to choose a messenger from among themselves and dispatch him for a few more people to witness the battle with the giants.

Accordingly, a runner was sent to the village and a small party was guided back to the mountain top, where all found shelter beneath a great rock. A terrible storm burst from the sky, Hi'nö', The Thunderer, roared from the heavens and sent down his lightening upon the camp of stone giants. Then the earth trembled and the

mountains on either side of the valley slid down upon the giants below.

It seemed that all were killed.

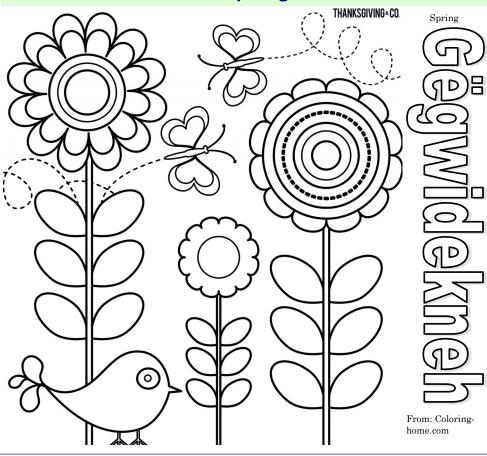


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> Gawë:nö´, Ësajä'dak gi: Ëyögwahdö<u>:</u>'

Hadiksa' shö'öh Neyonögka' - Kids Area



Gakö:ni:h Ganö'ja'- Grapefruit Scones*

Ingredients:

Scones:

1 3/4 cup flour 1/4 cup granulated sugar

2 1/2 tsp baking powder

1/4 tsp kosher salt

Zest from one grapefruit

5 tbsp cold butter cut into small pieces

1/2 cup fresh grapefruit juice 1/4 cup plain yogurt

1 egg

1 tbsp milk

Glaze:

1 to 2 tbsp fresh grapefruit juice 1/2 cup powdered sugar

Directions:

- 1. Preheat the oven to 400°F. Line a baking sheet with parchment paner
- 2. Place flour, sugar, baking powder, salt and zest in a food processor

and pulse a few times. Add the butter and pulse until the butter is in pea size crumbles (about 8 quick pulses). Dump the contents into a large bowl and add juice and yogurt. Mix with a spatula

until just combined. Absolutely no overmixing here otherwise you will have tough scones.

3. Dump dough onto the prepared bak-

ing sheet. Form into a adisc, about 1" thick (it will be anywhere from 6" to 8" in diameter). If dough is really sticky flour your hands a little for better handling. Cut into 8 wedges and separate evenly on the baking sheet.

together. Brush the top of each scone with egg mixture. Place in oven for 10 - 12 minutes or until bottoms begin to brown and tops are just starting to turn golden.

Allow to cool on sheet.

5. While the scones are baking make glaze but combining the powdered sugar and juice...1 tbsp at a time. If glaze seems too thick add more juice. Too thin add more sugar.

6. When scones are completely cooled drizzle glaze over the top one. Enjoy!

*Recipe & photo from: http:// prettyplainjanes.com/2016/01/13/ grapefruit-scones/