



Gai:wanöhge'

Gai:wanöhge' V14i4

Ganö'gat 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

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

Ganö'gat Dates to remember:

9th - Gakwi:yo:h
Farms meat distribution, 10am
@ the Farm

12th - Kids language day during
Community Fair, 9am - 3pm, @ the Sully

14th - Paint Night
@ the Sully, 6pm,
\$15

Daswöndio:go'

The staff at the Sully will be hosting a language day for middle school children on Tuesday, April 12th from 9am - 3pm. We will be doing small groups with a focus on harvesting & processing wild onions and then enjoy the fruits of our efforts in a wild onion soup lunch. We will end the day with some painting and a mini social. IF this sounds like something your kids would be interested in, call 716-532-8162 for more details.

The evening open carving nights have started on a bi-weekly basis. You will need your tools. Hayden Haynes has graciously agreed be pre-

sent to help anyone looking to get started. You should also bring a mask, since you don't want to be breathing in the bone dust. The next open carving night is April 6th.

The craft group is moving on to ribbon skirts on Mondays. The bead group is moving on to the stuffed beaded bird pin cushions on Tuesday evenings.

Be on the look out for open pottery on Wednesday evenings.

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

Gawë:nö' lesson: Ji'dë'öshö'öh - Birds

Springtime brings more birds around. Here is a short mingle to practice talking about birds.

In Onöndowa'ga:

Speaker 1 - Ge:gëh neh Jo:nyödah.

Speaker 2 - Ga:wëh?

S1- Gaje's howe:gwah gëöya'geh.

S2 - I:' koh ge:gëh.

S1 - Gaji'dastë'!

S2 - Do:gës!

In Ganyo'ö:ka'

S1 - I see an eagle.

S2 - Where?

S1 - It's flying over there in the sky.

S2 - I see it too.

S1 - It's a big bird!

S2 - Truly!

Here a few more words to learn:

Gaje's It's flying around

Wataine' It's walking

Ganihsyo:d It's sitting

Odehsë' It's nesting

Odëno:d It's singing

Odahsehдох It's hiding

Ga'ga:' Crow

Jitowëdöh Hummingbird

Jo:wë'sdaga' Seagull

Disdis Woodpecker

Jö:yaik Robin

Jä:hgo:wa:h Pigeon

O'o:wa:' Owl, *also* moth

Gaji'da:s Hawk,

Hö:ga:k Geese

Nödayawähse: '

Open Bead Group

Tuesdays

6pm - 8:30pm

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

Project: Beaded Birds

Limited supplies available.

For more info, call: Sam Jacobs at 716-532-8161

Craft Class

Mondays

6pm - 8:30pm

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

Project: Ribbon Skirts

Must provide your own materials

For more info, call: Sam Jacobs at 716-532-8161

Paint Night

April 14th

6pm

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

Instructor: Sandi Warrior,

Class fee: \$15, includes all supplies

To register, call: Sam Jacobs at 716-532-8161

Mother's Day Market

May 7th

10am - 4pm

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

\$25 Vendor fee

To sign up, call Olivia: 716-945-1760

Spring Vendor Day

April 16th

10am - 5pm

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

Outside event, \$20 Vendor fee, Each vendor
must provide their own tent, tables and chairs

To sign up, call: Sam Jacobs at 716-532-8161

Seneca Market

April 22nd - 23rd

10am - 6pm

Seneca Niagara Resort & Casino

Featuring Arts & Craft vendors from across
Haudenosaunee Territory.

More dates to come!

For more info, call: Nikki Seneca at 716-807-2704

Nödayawëhse: '**Community Clean-Up Contest****April 14th****9am - 2pm****EPD office, 84 Iroquois Dr, SNI
Cattaraugus Territory**

For more info, call: 716-532-2546

**Cattaraugus Territory
Large Item Drop-off****April 2nd - 8th****8am - 6pm****EPD office, 84 Iroquois Dr, SNI
Cattaraugus Territory**

For more info, call: 716-532-2546

Gaga: ' time: The unlucky hunter who became lucky

Here is a story collected by Jeremiah Curtin in 1913. Enjoy.

In the center of a village lived a hunter who never killed anything, at least people said he never killed anything. He used to strip the bark from every kind of tree and make decoctions and drink them in order to give himself luck. For this reason he was called Ha'degëöda:geh, every kind of tree.

One day he set out to hunt and as he couldn't depend on killing anything, he took a large bag of corn on his back to support himself.

As he passed by the last house at the edge of the village where an old woman and her granddaughter lived by themselves, the girl said smiling to her grandmother, "there goes Ha'degëöda:geh with his bag of corn."

"Well, my girl," said the grandmother, "He is a good man. Very different from what you think. You would do better to go and marry him instead of laughing at him. You might do a good thing and bring him luck."

"Alright," said the girl, "I'll go."

Gadathö was her name.

Immediately they went to baking bread and she started off with a basket full. She travelled till night. Then she went up into a tree to sleep. When she got well seated, someone on the ground began to make fun of her saying, "Oh, there you are, you lazy Gadathö. You had better go on. Ha'degëöda:geh is only a little way ahead. It would be better for you to stay with him than alone. Come down and go on. He is only a little way off."

Gadathö drew her skin blanket across her face and sat quietly till daybreak. When this person who had teased her all night with his talk left at dawn, she saw he was a little bit of a man, only a couple of feet high.

She came down, continued her journey, and soon came up with Ha'degëöda:geh who had his hunting lodge built and was roasting corn by the fire.

He asked the girl where she was going.

She said, "I've come to live with you," and put down the basket of bread before him.

He took some of the bread, ate it, and they began to live together.

That day he went out hunting, killed a deer - his first. Next day he killed another. They had plenty of meat now and were very well off. Ha'degëöda:geh was delighted with his good luck. The third day he went farther and came to a house in which was a very little woman and a baby smaller than any he had ever seen, like a little doll. While the woman was busy at work he put the baby on the board in his bosom and walked off. He hadn't gone far before it grew dark all around and he heard the distant roar of a rising storm. Presently a little man stood on a log before him and said, "Don't you see you will be torn to pieces by the storm if you do not give back the baby which you have stolen. What did you steal that baby for?"

"Oh," said ha'degëöda:geh, "I didn't take it to do any harm. It was so cunning and small, I took it to look at."

"Give it to me," said the little man. "it is mine. I'll take it to its mother."

He gave up the baby, handed it to the little man.

The little man opened the board, took some moss from under the robe by the side of the child, gave a part of it to Ha'degëöda:geh and a very small arrow saying, "Keep these. They will give you good luck."

Ha'degëöda:geh then went home. When he told his wife of his adventures. She said, "That's the same little man who tormented me all the night I was in the tree."

They remained in the woods during the hunting season, killed a great deal of game and went home carrying as much meat as they could and then sent their neighbors to get what they wanted and Ha'degëöda:geh was always prosperous and lucky after that.

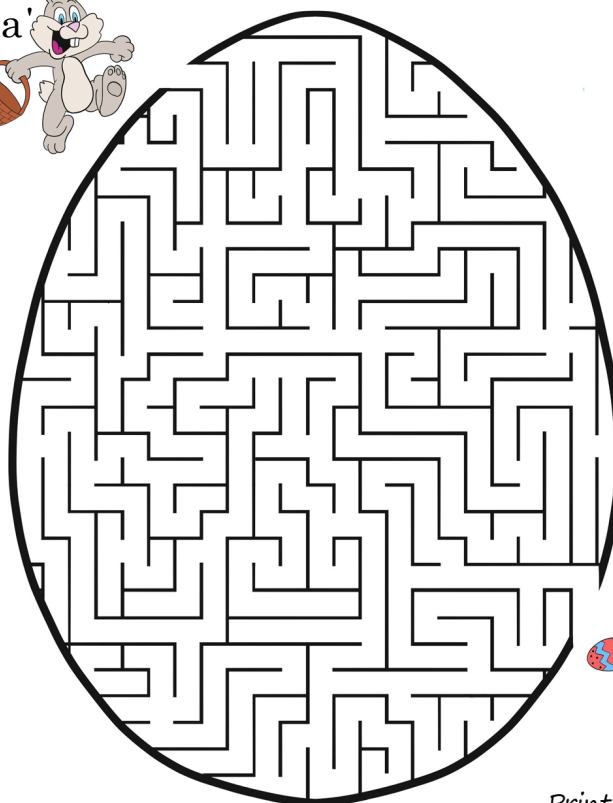
Hadiksa' shö'öh Neyonögka' - Kids Area



Phone: 716-532-8162
E-mail: Samantha.Jacobs@sni.org,
Gai:wanöhge' Editor

Gawë:nö',
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Printables.se

Gakö:ni:h Ganö'ja' - Carrot cake pancakes

Ingredients:

- 1/2 cup unsweetened applesauce
- 2 eggs
- 1/3 cup unsweetened almond milk
- 1 tsp vanilla extract
- 1 tbsp maple syrup
- 1 1/2 cup old fashioned rolled oats
- 2 tsp baking powder
- 1 tsp ground cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp salt

Mix-ins:

- 1 cup shredded carrots
- 1/4 cup chopped walnuts or pecans
- 3 tbsp raisins

For cooking:

Olive oil or coconut oil

Directions:

1. Add all of the ingredients (Besides the mix-ins: carrots, walnuts and raisins) to a blender and blend on high until completely smooth, about 30 seconds to 1 minute. Stir in the carrots, chopped walnuts and

raisins (DO NOT BLEND).

2. Lightly coat a griddle with coconut oil or olive oil and place over a medium heat. Once the pan is



hot, add about 1/3 cup of batter to the griddle for each pancake and use a spoon to spread them out a bit into circles; cook for 2-4 minutes until the pancake

3. Flip cakes and cook until golden brown on underside. If you find that pancakes are browning too quickly, then you need to lower the heat. I normally start on medium heat, then reduce to medium low later so that my pancakes don't burn. If at any point your griddle starts smoking, it means your pan is too hot.

4. Wipe skillet clean and repeat with more oil and remaining batter. Makes 6 pancakes total. Serves 3, with 2 pancakes each.

Recipe notes: Try topping these pancakes with almond butter or cream cheese and a drizzle of pure maple syrup. Or try yogurt!

Recipe & photo from: <https://www.ambitiouskitchen.com/carrot-cake-pancakes/>