As a Department, we are looking forward to a time when we can provide more in-house classes and programs. We currently have two open meeting times for the bead room and the wood shop. More details can be found on page two. In the mean time we encourage everyone to continue to remain safe & healthy while following CDC guidelines for COVID-19 prevention.

Be on the lookout for our latest newscast which comes out every two weeks. The newscasts are posted on www.sni.org and social media sites: Facebook & YouTube.

The department will be participating in some community fair activities. We will be providing a drive thru lunch on Tuesday at the Sully. We will also be giving out a variety of language materials with the lunches. On Thursday we will be hosting a variety of language activities from 1pm - 3pm. Stop down and participate! A full schedule of the community fair events can be found at www.sni.org

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

By Gahada:was & Ha’dewanoi:koh

Here is a simple conversation about community fair. Practice so you can say this with friends & family.

1) Nya:wëh sgë:nö’?
2) Aye’ ná:h.

1) Ëh, dë’éh nisa’nigo’dëh?
2) Gadaödö:nyoh di’gwah saiwaö:geh nyânojâ’ne’ ganöndagwëhda’?

1) Da’aganöhdö’ di’gwah ênojo:i’g ne’ gi:shëh neh gewë’geh.
2) Hao’, o’giwaö:g éonödihsanö:g yânoje’ hadiksa’shö’ôh.

1) Ësïgdo:nö’ di’gwah niyoje:ëh?
2) Do:gës nô:h.

2) Nyöh, ësgö:gé’.

1) Are you well?
2) It seems so
1) What’s on your mind?
2) I’m asking if you heard what’s happening in community?
1) I don’t know if they’ll get together or online?
2) Well, I heard they will have things for the kids to do.
1) Will you check out what’s happening?
2) I guess so
1) Maybe I’ll see you there
2) Ok, I’ll see you.
Open Bead Group
Tuesdays
5:30pm - 8:30pm
Bead room, Stanley Huff
Heritage Center, 12857 Route 438, SNI Cattaraugus Territory
Currently working on a strawberry themed project. If you wish to participate, you will need to bring some 71F pellon, red beads, beading needles & thread.

Open Wood Shop
Wednesdays
7pm - 10pm
Wood Shop, Stanley Huff
Heritage Center, 12857 Route 438, SNI Cattaraugus Territory
New attendees will need to go through the training module before working in the wood shop to familiarize themselves with safety procedures and the machines in the shop.

Language Activities
April 8th
1pm - 3pm
Stanley Huff Heritage Center, 12857 Route 438, SNI Cattaraugus Territory
Part of the Family Fun Challenge for Community Fair

Fundraiser for Ryan Maybee & Family
April 10th
12noon - 4pm
Native Pride Travel Plaza
11359 Southwestern Blvd., Irving, NY
Chinese auction, chicken bbq, bake sale, frybread & beans

Haudenosaunee Filmmakers Festival
April 19th - 25th
Hosted by Ganondagan & Rematriation magazine
Film passes can be acquired at: https://filmfestivalplus.com/films/?festival=HAU941KGX87S

Artist Talk: Peter Jemison
April 7th
4pm
Especially for Educators: Seeing the World through the Eyes of the Artist Peter Jemison.
Register at: https://586.blackbaudhosting.com/586/tickets?tab=2&tx_objid=039c8df5-3515-4e5d-9dde-ada3bbaa7f1a

Sëh niyonëhdö:n - red clover, Ogkdehë Gowëdages - skunk cabbage, Onöhini’da’ - teasel, Watöhi’ syöhs - trailing arbutus
As the spring storms bring Thunder this season, keep this story in mind.


It seems there are 8 Grandfather Thunderers. This is the story of how he became the youngest of the Thunders.

Two Brothers, one told his brother we will follow his travels. They arrived at a large body of water, the ocean. They continued on until the two arrived where the land had large rocks spread out. The two looked around. They saw two tall stalk of a big dandelion. The land was full of many “more than big” things. One of the brothers decided to look around, he climbed a tree. He climbed until he heard the voice of an old man. The old man asked him “how did he get there.”

He told him, they followed the Sun then asked “who am I talking to?”

The old man said, “I am the oldest of the Thunderers, I’m called Hi’nō’.” He told about what the Thunderers responsibilities are.

“How can I help?” said the one brother.

The old man said, “It’s not just up to me. It’s necessary I discuss it with the other Thunderers. Then 7 old men came forward. Their whole being was nice, they had hard skin, wore white buckskin, had long white hair and were handsome. They discussed it and made up their mind. They came to a consensus, he could join the group on one condition. It’s necessary he tell his brother what they do so he can share it with the people.

He agreed with what he heard and then went back down to talk to his brother. His brother agreed because he knew he really wanted to be one of the Thunderers. The two brothers went back to talk to the Thunderers. The Thunders brought out a mortar and told the man to get in. The Thunders each took a turn using the pestle to pound the man. His skin turned powdery like pounded corn flour. When they finished, he became a Thunderer. He was given a responsibility. When it storms, he is the last. The faintest Thunder of the departing storm. You will remember and know him when you hear him. He is the youngest of the Thunders, he was the last one made.

Showō:yō:nih Hadiwēnōdaje’s

The last Thunderer made.

**Photo credit:** The Worcester News
Going for a walk in the woods phrases:
Éyagwadënye:'ha' - We’ll go for a stroll/walk
Gadogëhda:nö’ sgawagöhshö’ - Going through the woods
Dë’ëh nigayano’dëh? - What kind of mark/track is it?
Dë’ëh ni:ganyo’do’dëh? - What kind of animal?
Dë’ëh ni:ga’i do’dëh? - What kind of bird?
Dë’ëh nigawëno’dëh? - What kind of sound/language does it make?
Wade’weni:yoh - They sound nice
Wädënë’öh - Fallen tree
Ésashaek ho:wegwahdëhöje’ - Careful where you step
Ogwe:nyöh ėsadawën? - Can you climb over?
Ogwe:nyöh ėsatogâwën? - Can you walk over it?
Neögë’ wadiyâhdagwa’ wadiyano:hs:¥ak - Deer path
Deyoikdö:n - branch with thorns/prickers

Pan Fried Walleye

**Ingredients:**
- 6 Walleye filets
- 2 eggs
- 3/4 cups flour
- 1 cup Italian style bread crumbs
- 1/2 tsp. salt
- 1/4 tsp. onion powder
- 1/2 tsp. paprika
- 4 tbsp. oil for frying

**Directions:**
1. Lightly beat eggs in a dish.
2. In another dish combine flour, bread crumbs and seasoning.
3. Dip fish in egg and then in flour mixture. Shake off any excess flour.
4. Add a couple of tablespoons of oil to a pan and heat pan over medium heat.
5. When pan is hot, add 3-4 filets to a pan. Cook 3 minutes per side so each side is nicely browned.
6. Remove fish from pan and place on a baking sheet lined with a baking rack. Place cooked fish in a 350° oven while you cook remaining fish.
7. Wipe out pan and add additional oil. Repeat process with remaining fish.

**Notes:** Vegetable, canola or olive oil can be used. White fish can be substituted for the Walleye filets.

Recipe from: [https://www.beyondthechickencoop.com/wprm_print/recipe/10412](https://www.beyondthechickencoop.com/wprm_print/recipe/10412)

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Fried Walleye Skins

**Ingredients:**
- Walleye skin from filets
- Rice bran or grapeseed Oil
- Salt

**Directions:**
1. Slice the skin from the fillets.
2. Tenderize skins by boiling in salted water for 1-2 minutes.
3. Carefully remove all fat & meat.
4. Dry the skins either in a dehydrator at 120° until dry, about 2-4 hours; or on a greased baking sheet, skin side down, in an oven set to 170°, flipping at least once.
5. Fry in 1 inch of high smoke point oil, like grapeseed oil. Drop a couple of skins into the hot oil and watch the magic. They will puff up immediately. Watch for the sizzling to die down dramatically. Move them to a paper towel with a slotted spoon and season.
6. You will have only seconds to season before the skins’ surface dries. Salt is a must. Optionally, smoked paprika, lemon pepper or herbs de Provence can be used.

Recipe from: [https://honest-food.net/fish-skin-chicharrons-recipe/#llc_comments](https://honest-food.net/fish-skin-chicharrons-recipe/#llc_comments)

**Photo credit:** Holly A. Heyser

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Go for a walk in the woods phrases:
- Éyagwadënye:'ha' - We’ll go for a stroll/walk
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- Deyoikdö:n - branch with thorns/prickers

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Gakö:ni:h Ganö’ja’- Pan fried & ga’ syohsagi’ da:h Jigöhse:s

By Kathy Berget
**Pan Fried Walleye**

**Ingredients:**
- 6 Walleye filets
- 2 eggs
- 3/4 cups flour
- 1 cup Italian style bread crumbs
- 1/2 tsp. salt
- 1/4 tsp. onion powder
- 1/2 tsp. paprika
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**Directions:**
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Recipe from: [https://www.beyondthechickencoop.com/wprm_print/recipe/10412](https://www.beyondthechickencoop.com/wprm_print/recipe/10412)

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By Hank Shaw
**Fried Walleye Skins**

**Ingredients:**
- Walleye skin from filets
- Rice bran or grapeseed Oil
- Salt

**Directions:**
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**Photo credit:** Holly A. Heyser

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