Onöndowa’ga:’ Gawê:nö’
Nadö:diyeö:je’ koh Department
12857 Route 438
Irving, NY 14081

Editor: Samantha Jacobs
Articles contributed by
Onöndowa’ga:’ Gawê:nö’
Nadö:diyeö:je’ koh staff

Upcoming events
More upcoming events
Gaga:’ time:
Kids Corner
Gakö:ni:h Ganöaja’

Daswööndio:go’

The Cattaraugus Gawê:nö’ department will be hosting a vendor event on May 8th at the Stanley “Sully” Huff Heritage Center, from 10am - 4pm. We encourage everyone to stop down and support our local artists and small businesses during this outdoor event. The vendors will be selling traditional foods, sweets & baked goods, beadwork, paintings, wood burning, custom shoe art, as well as other one of a kind gifts. Please wear your mask and be mindful of social distancing.

The open bead group and wood shop nights will continue on Tuesday and Wednesday evenings respectively.

The department is continuing to create and publish the gawê:nö’ newscast twice a month. If you have any upcoming events or suggested segments, please give us a call. We look forward to expanding and supporting our community, especially our Onöndowa’ga:’ gawê:nö’ learners & speakers.

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

Gawê:nö’ lesson: Looking for leeks

This is a recent mingle created by Bessie for the latest newscast, just in time for leek season.

In Onöndowa’ga:
Bessie: Ehni’ñosógwata’ o’ñosowa:nës?
Viola: Ga:weh ehni:sa:ka’?
Bessie: Ganöndase’ wasgöh gehökdaje’.
Viola: Sa:yë’ gagawihsa’?
Bessie: Hodahodö’ agyë’.
Viola: Sö:h eyödo:wi’ gi: ehnya:tag?
Bessie: Ëgado:wi’. Onëh sadesa’oh?
Viola: Hao’ ehnyahdë:dì’.
Bessie: Nyoh.

In Ganyo’ö:ka
Bessie: Me and you will go pick leeks.
Viola: Where will you and I look?
Bessie: Newtown bridge along the creek
Viola: You have a shovel?
Bessie: A lot of them I have
Viola: Who will drive or will we walk?
Bessie: I will drive. Now are you ready?
Viola: Well let’s go.
Bessie: Ok

Hayëniah Dates to remember:
8th - Get a gift for Mom vendor event,
10am - 4pm @ the Sully,
12857 Route 438

Sëh niyonëhdö:n - red clover, Ogkdehê Gowë:dages - skunk cabbage, Onöhini’da’ - teasel, Watöhi’syöhs - trailing arbutus
Open Bead Group
Tuesdays
5:30pm - 8:30pm
Bead room, Stanley Huff Heritage Center, 12857 Route 438, SNI Cattaraugus Territory
Currently featuring a different community artist and their project each week during the month of May.

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.

Cynthia Mohr 5k Run/Walk
June 6th
10am
Vets Park, Salamanca
SNI Allegany Territory
All proceeds will be used to establish a scholarship in Cindy’s name.
For more info: www.salamancany.org/cindymohr-scholarship

Stand Against Drugs Slow Roll
May 8th
11am - line up
12Noon - Slow Roll start
Iroquois Post #1587
Featuring: Guest speakers, Narcan demo, poster/sign contest, food & info booths.

Andrew John Memorial Golf Tourney
May 28th
Shotgun start: 10am
Concord Crest Golf Course
$400 team, 4 man scramble, 18 holes, Chinese auction, raffle, 50/50, lunch & t-shirt provided.
All proceeds will go towards the headstone.
For more info, call: Lauren Stevens at 716-245-1261

Golf Tournament
May 14th
Registration: 9am
Shotgun start: 11am
Concord Crest Golf Course
4 man scramble, 18 holes, cart.
Lunch on the turn & steak dinner.
Open to men, women & mixed teams.
For more info, call: Jill Johns at 716-983-9696
This story was collected by Jeremiah Curtin and published in 1913.

In olden times the Indians had a great battle with snakes, and this is how it happened:

One day when a man named Oji:sda’ (Fire) was hunting he saw a Sigwëön (rattlesnake) and tormented it. He caught the snake, made a hole through its body and putting a bark string through the hole fastened the snake to the ground. Then he built a fire and saying, “Now fight me,” he burned the snake alive. Afterwards he tormented many snake in this way, always challenging them to fight.

One day a man, who was in the woods, heard a great noise and going towards it saw a large number of snakes traveling in one direction. He listened and heard them say, “We will have a battle, Oji:sda’ has challenged us. The battle will be four days from now.”

The man hurried back to the village and told the people what he had seen and heard. The chief sent a number of men to the place, and, as far as they could see, there were snakes, all going in one direction. They were going to a council.

The men went back and told the chief. He said, “We can’t help it; they will force us to fight. We must get ready.”

They drove two rows of stakes the whole length of the village, then, some distance beyond, piled up great quantity of wood in long lines. On the fourth day they set fire to the wood.

(continued on page Ge:ih)
(continued from page Sëh) When the snakes came, they sprang through the fire; many of them were burned. So many snakes had rushed into the fire that they smothered the flame and put out the fire. Snakes climbed over their dead comrades and in spite of the men, who were trying to kill them, they reached the second row of stakes. Again they were killed until the living slithered over the dead. They soon made it over the second row of stakes and were in the village. Then the battle for life began.

The first man killed was Oji:sda’, the man who had challenged the snakes. The people fought until the chief, seeing how many were being killed, screamed that they surrendered.

Then a snake with an enormous body and head Gashaisdowa:nëh (Great snake), came out of the ground and said, “I am chief of all the snakes, we will go away from your village if you will promise that as long as the world lasts, your people will not injure or torment my people.”

The chief promised and the snakes went away.

Gakö:ni:h Ganö’ja’- O’ñohsowa:nës (Leek) recipes

Pickled Ramps
Ingredients:
1 tbsp. kosher salt, more as needed
2 lbs. ramps
1 cup white wine vinegar
1 cup sugar
1 tsp. mustard seed
1 tsp. pink peppercorns
1 tsp. white peppercorns
1/2 tsp. caraway seed
1/2 tsp. fennel seed
1/2 tsp. cumin seeds
1 bay leaf

Directions:
1. Clean ramps and cut off the roots. Trim leaves to 1” past white and red parts.
2. Bring a 4 quart saucepan of salted water to a boil. Add ramp and cook until crisp tender, about 30 seconds. Usinga slotted spoon, place in an ice bath. Drain and place in a sterilized 1 quart jar with airtight lid.
3. Combine 1 tbsp. salt, all remaining ingredients and 1 cup water in a 4 quart saucepan. Bring to a boil over medium-high heat; cook, stirring, until sugar is dissolved, about 2 minutes.
4. Pour mixture over ramps and seal jar.
5. Let cool to room temperature and then refrigerate up to 2 weeks.

Recipe & photo from: https://www.saveur.com/article/Recipes/Pickled-Ramps/

Bacon and Ramp Vinaigrette
Ingredients:
12 ramps, trimmed
2 slices bacon
3/4 cup olive oil
3/4 cup minced parsley
1/4 cup wine vinegar
Kosher salt and freshly ground black pepper to taste

Directions:
1. Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a cast-iron grill pan over medium-high.) Grill ramps and bacon, flipping once, until ramps are slightly charred and bacon is crisp, 4-5 minutes.
2. Transfer to a blender. Add half the

Recipe from: https://www.saveur.com/article/recipes/bacon-and-ramp-vinaigrette/