Anyone looking to learn Onőndowa ga:’ Gawë:nö’ on their own in a fun way, now have a new option. The language programs have worked on creating an app that is available for Apple, Android & kindle devices. The app is called Speak Seneca. It’s free. Download the app and start learning. The app is user friendly and includes language, culture notes and a search function. The language learning units are broken down into 32 categories. Each category has content, quizzes and games. Check it out and share what you’re learning with others.

The Onőndowa ga:’ Gawë:nö’ department is currently working on several multimedia projects that will be available to the public through social media & future events. Be on the look out for more details to be announced.

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

**Gawë:nö’ lesson: Gayë’ gyöhgwa’- Electricity**

Sometimes when we ask the first language speakers about topics that are new to them, we have a hard time coming up with the terms in Onőndowa ga:’. As we have worked on the newscasts, different potential news segments have come up. The one day we had a discussion on the proposed hydrogen power plant that is to be built next to the Tonawanda Rez. Here are some of the terms that came up in our discussion.

**In Onőndowa ga:’**

1. Hëo:wëh hodisyö:nih gayë’ gyöhgwa’
2. Ganö:’ niyo’dëh gahsyönya’doh
3. Dëwödinä:yëos
4. Joda’a:de’ ēwödekö:ni’ jë:gwah ēwö’ nyagë’t
5. Ė:ndadisdyë
6. Yöëdzade’ deodi:’ nya:’
7. Yöëdzade’ honotgai:yo’
8. Hójyöëdzanyosde:’
9. Wodiyä’hësta’ Edinosda:d dodi’nigo’dëh
10. Ėyagwajaneshädi:yo’

**In Ganyo’ö:ka**

1. Where they make electricity “power plant”
2. Expensive how it’s made
3. They want to stop it from happening
4. Ozone it’ll eat if it escapes
5. They will stop it
6. They protect the land
7. They watch over the land
8. They’re stingy of the land
9. Their minds are made up & don’t want it to go further, they protested
10. We’ll fight a legal battle
Nödayawëhse:'

**Open Bead Group**

Tuesdays
5:30pm - 8:30pm
Bead room, Stanley Huff
Heritage Center, 12857 Route 438, SNI Cattaraugus Territory
Currently working on boot shaped wall pockets. Limited supplies provided.
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
Currently working on Ribbons skirts
Must bring your own supplies.
For more info, call: Sam at 716-532-4900 ext. 5120

**Lewiston Art Festival**

Aug. 14th - 15th
10am - 5pm
Center St., Lewiston, NY
150 artists & vendors also featuring an Iroquois Art Market, make & take activities.
For more info: https://artcouncil.org

**Haudenosaunee Micromania Film Fest**

Sept. 4th
Burchfield Penney Art Center,
1300 Elmwood Ave, Buffalo, NY 14222
Curated by Terry Jones, featuring: Caleb G. Abrams, Lauren Stevens & more!
More info: www.tornjerseymedia.com/contact

**Best Frans Fight Together Benefit**

Aug. 7th
4pm - 10pm
Seneca Firehall, 12879 Rt. 438, SNI Cattaraugus Territory
To Benefit Fran Seneca.
Cold plate sale, Chinese auction & music
For more info: Jacky 982-3314

**Pinewoods Field Day**

Aug. 14th
9am - 8pm
Pinewoods Ballfield, 14067 Rt. 438, SNI Cattaraugus Territory
Smoke Dance, zumba, vendors, elders bingo, cornhole, pig chase, closest to the pin & more
For more info, visit Pinewoods Community Association’s Facebook page.
This story is from The Legends of the Iroquois, Told by “the Cornplanter” by William W. Canfield. The book was published in 1902. Canfield met Cornplanter shortly after the revolutionary war. Their friendship lasted many years. The sharing and collecting of many traditional stories happened throughout their years together. Enjoy.

An immense bird preyed upon the People in all parts of the country. Their homes were at no time safe from its ravages. Often it would carry away children playing outside or like a bolt of lightning, dart from the sky and strike a woman or man bleeding and dying to the earth. Whole fields of corn had been destroyed in a single night by its ravages. Its’ coming was so swift and terrible that the people hardly dared stir from the shelter of their homes. A large party of Cayugas and Onondagas finally determined upon its death, no matter at what cost to themselves. A young warrior offered himself for the sacrifice. He was provided with a quantity of raw-hide thongs and headed to one of the open spaces, where it was believed the dreaded monster would find and descend upon him. The young man was to tie the rawhide to the birds’ feet or upon some portion of its body, if possible, before he was killed. Then his companions would ambush the bird and kill it. The preparations were made and the young man set forth on his mission. Three days he sat and chanted his death song, waiting for the bird and his fate. On the morning of the fourth day, the sky suddenly darkened and the watchers saw the Great Bird was slowly circling above the young heroic Cayuga man. He stopped chanting, stood up and shouted defiantly at his swiftly approaching certain death.

With a scream that turned the hearts of the waiting People cold with terror, the bird dropped upon the young man like a panther on his prey. A short and terrible struggle took place, but he was able to place the rawhide around the neck on the bird. Then the concealed warriors rushed forward to battle the monstrous bird. After a long struggle, the bird was killed. The young Cayuga smiled in triumph as his last glance rested upon the dead body of the monster. Runners were at once dispatched to the villages to inform the People of the victory. Many came to see the results of the vicious battle. The body of the monster was bigger than the largest bear they had ever seen and the width of its outstretched wings was as great as the height of three men. Its talons were as long as arrows, and its monstrous beak was lined with sharp teeth. The People rejoiced over the death of their feared enemy with several days of feasting and dancing. Soon however, swarms of poisonous little mosquitos infested the woods. The People soon realized the pests came from the body of the giant monstrous great mosquito. Too late they realized that the body of the monster should have been burned when it was first slain, for fire is ever the destroyer of evil spirits.

Moccasin Class Update

By Gowa’gogwëh

Nya:wëh sgë:nö’! For the past six - eight weeks, I’ve teamed up with the Seneca Strong department, instructing a basic moccasin making class. Classes have been taking place every Tuesday, at 1 pm at the wellness center in the recreation room.

As we are still abiding by Covid-19 guidelines, participation numbers were low, to ensure safe social distancing. This class was meant to engage the individuals that receive Seneca Strong services in a culture based activity.

I am pleased to announce, after weeks of hard work and dedication the staff and participants were taught how to construct a pattern, cut-out materials and sew the leather together.

I look forward to teaming up with this department again, and adding some healthy, positive, and culturally related activities for those battling addictions.

Nya:wëh, Ari

Photos by Amy Isaac

Oyé’gwa’öweh - Tobacco, Ojisda’ge:a’ - Wintergreen, Ganë’dönta’ - Yarrow, Osgë’ë’ - American Beech
Ingredients:
- 1 1/4 cups plus 1 tsp. all purpose flour
- 2/3 cup firmly packed brown sugar
- 1 tsp. ground cinnamon
- 3/4 tsp. baking powder
- 3/4 tsp baking soda
- 1/4 tsp kosher salt
- 1 egg
- 1/3 cup olive oil
- 1/2 cup plain greek yogurt
- 1/2 cup unsweetened applesauce
- 1 tsp. vanilla extract
- 1 1/2 cups blueberries
- 1 tsp. lemon zest plus 1 tsp. lemon juice
- Powdered sugar (optional)

Directions:
1. Preheat oven to 350° F.
2. Butter an 8 or 9 inch springform pan or round cake pan, then dust it with flour. If using a cake pan, line the bottom with parchment paper.
3. Place the flour, brown sugar, cinnamon, baking powder, baking soda, and salt into a medium bowl and use a fork to thoroughly mix the ingredients together.
4. Use your hands to make a hole in the center of the dry ingredients. Into the hole, crack the egg and add the olive oil, yogurt, applesauce, vanilla and lemon zest. Use a fork to mix the ingredients together until smooth and blended.
5. In another bowl, mix the blueberries with the lemon juice and 1 tsp flour.
6. Pour the batter into the prepared pan. Sprinkle the blueberries in a single layer on the top (no need to press them down).
7. Bake until the cake is golden brown on top and toothpick inserted in the center, comes out clean, about 35-40 minutes.
8. Remove from the oven and leave on the counter to cool completely, 1 hour. If using a springform pan, remove the sides (if using a cake pan, you can leave in the pan or remove it). If desired, sprinkle with powdered sugar. Cut into pieces and serve. If desired, serve with ice cream or whipped cream.

Recipe & photo from: https://www.acouplecooks.com/blueberry-cake/