Nisah dates to remember:
- 10th - Quill class, 9am @ Saylor bldg.
- 14th - Gowanda Title VII mtg, 5pm @ SNI Catt. Library
- 14th - Medicine talk, 6pm @ SNI Catt. Library
- 19th - Martin Luther King day, No School

Daswöndio:go'

The Onöndowa'ga:’ Gawë:nö’ Nadö:diyööje’ koh Program is saddened to see one of our language staff move on to another department. Aédza:niiyo will be leaving to be the Lake Shore High School Seneca Language teacher with the SNI education department. Last year Aédza:niiyo was the middle school language teacher at Lake Shore. She will be a good fit for her new role and we wish her well in her new endeavor at the high school.

In case you missed it, the language program has broadcast another youtube video. A few of the staff sang Blue Christmas by Elvis Presley in Seneca. If you get a chance, check it out under the Sen Lang user on Youtube.

The Language program will also have several staff openings in the near future. Be on the lookout for the postings.

Please feel free to contact the Onöndowa’ga:’ Gawë:nö’ Nadö:diyööje’ koh Program if you have any comments or questions at (716) 532-8162. We will be happy to assist you in anyway we can.

Gawë:nö’ Lesson: short conversation

Here is a short conversation you can have if you want to make a snowman.

In Onöndowa’ga:’

Speaker 1: Awënishä:no:h?
Speaker 2: De’do:gës
Speaker 1: Onö’nö:wëö:je’?
Speaker 2: Hë’ëh, dé’ëh go:wah?
Speaker 1: Dzo’dzih i:wi:h ègehSYööni’ neh oni:ya’ hö:gweh.
Speaker 1: Ésadëndetgädö:’…

In Ganyo’ökha’

Speaker 1: Is it a cold day?
Speaker 2: Not really
Speaker 1: The snow melting?
Speaker 2: No, why?
Speaker 1: Because I want to make a snowman.
Speaker 1: Have Fun…

Ogwë:nöyh - Can/are able, Ōgesës - Excuse me/I'm sorry, Gi’sheh - Might be, Ne’ agwas - Exactly, Ohsä:je’ - Carefully
Ping Pong Club
Tuesdays
8pm - 10pm
Cattaraugus Comm. Center
New day, same time!
Come down and join the fun.
New players are always welcome.
For more info, call: Clarence Seneca at 716-532-8162

Beading Group
Tuesdays
6pm - 8pm
Saylor Comm. Bldg.
Come down and learn beading techniques while making beautiful beaded projects.
Must provided your own supplies.
January focus: Bead boards
For more info, call: Mary at 716-549-4951

Moccasin & Gasdowä' class
Jan 6th & 13th
6pm - 8pm
Saylor Comm. Bldg.
Two part cultural class for teens & adults
Get ready for Midwinters with new moccasins and a new headdress
For more info, call: Jordan Cooke @ 716-532-3341

Seneca Language & Culture Class
Tuesdays
6pm - 8pm
Saylor Community Building
Facilitator: Gayawëö:wi'
Come down and learn Seneca in a fun & encouraging environment!
For more info, call: 716-532-8162

Seneca Language & Culture Class
Wednesdays
6pm - 8pm
Buffalo Native Resource Center
135 Delaware Ave, Suite 300, Buffalo
Facilitator: Anne Tahamont (language)
Dee Greene (culture & craft)
For more info, call: Beanie at 716-845-6304

Quill working with Jamie Jacobs
Jan. 10th
9am - 3pm
Saylor Comm. Bldg.
All supplied provided. Open to the first 15 participants to register with a $25 deposit to the Education Dept. receptionist at the Saylor.
For more info, call: Jordan Cooke @ 716-532-3341
Ahsoh Nödaeyawëhse:'

GCS Title VII Parent Committee mtg.
Jan. 14th
5pm - 7pm
SNI Cattaraugus Library
Committee will be meeting with GMS Principal David Smith to discuss items such as school programming & grant planning
For more info, call: Whitney @ 716-532-3325 ext. 5218

Indianpreneurship
Jan. 6th - 8th
9am - 4:30pm
Seneca Allegany Admin. Bldg.
Three day course will cover basic components required to build a business plan.
Precursor course to “Growing a business in Indian Country: Volumes 1 & 2”
Seats are limited so pre-register early.
To register call: 716-549-4900 ext. 5139 or 5057

Elders Circle
Jan. 21st
5pm - 8pm
SNI Cattaraugus A.O.A.
The 2015 Food Is Our Medicine event season kicks off with a special Elders Sharing Circle. Basket maker Holly John teams up with F.I.O.M. to present about basket making and natural dyes. Potluck dinner at 5pm.
For more info, call: Sue at 716-532-5777 ext. 5512

Silver Creek Title VII Parent Committee mtg.
Jan. 14th
5:30 pm
Silver Creek HS Guidance Office
For more info, call: Paula Redeye @ 716-934-2603

Medicine Talk with Yolanda Smith
Jan. 14th
6pm - 8pm
SNI Cattaraugus Library
Come learn about herbs to can help with your ailments. Limited supply of herbal samples of boneset will be provided.
For more info, call: 716-532-9449

Indianpreneurship
Jan. 27th - 29th
9am - 4:30pm
William Seneca Bldg.
Three day course will cover basic components required to build a business plan.
Precursor course to “Growing a business in Indian Country: Volumes 1 & 2”
Seats are limited so pre-register early.
To register call: 716-549-4900 ext. 5139 or 5057

Silver Creek Title VII Parent Committee mtg.
Jan. 14th
5:30 pm
Silver Creek HS Guidance Office
For more info, call: Paula Redeye @ 716-934-2603

Gae:wanohge'!
Gaga:' Time: Jë:gwah

By Gayawë:wi'

The story this month is a translation of a picture book I picked up at the Burchfield Penny Art Museum several years ago. I thought the illustrations in the book were beautiful. The book is If or "Jë:gwah", written by Sarah Perry. I encourage you to seek out the book if the story concepts appeal to you.

In Onöndowa'ga:'

Jë:gwah Dagoji' shö'öh ogwe:nyoh degadë'.
Jë:gwah Jinöhdaiyoh naeyo'deyo o'ge'ä'.
Jë:gwah O'nowehda'shö'öh wë:nisgyëndo'.
Jë:gwah Sgo'äk odekö:nih o'hao't shö'öh.
Jë:gwah Ji:yäh shö'öh naeyo'deyo onöndade'.
Jë:gwah Oja'degë'nja'koh ojishdo'la', oyëno'da:no' koh.
Jë:gwah Gainod ogwe:nyoh osohda'geh.
Jë:gwah Oyagwi:yä'shö'öh naeyo'deyo nno'ja'.
Jë:gwah Watëhdähda:ne' naeyo'deyo nohno'jowä'ta'.
Jë:gwah Gëndzaste' ha:weh ganöge' he'gehdzih geoya'geh.
Jë:gwah Onëhda'shö'öh naeyo'deyo gendzö'shö'öh.
Jë:gwah Ohji'gä' naeyo'deyo otwaeshä'.
Jë:gwah Oji'dano:wëh naeyo'deyo ahshonyahshä'.
Jë:gwah De:wani'washö o'gahsyö'nih nya'gwaehe'.
Jë:gwah Ji'hösdohgwä' ogwe:nyoh owënoshe:d.
Jë:gwah Soëka:' gâ:hgwau' deyo'doge:hö'.
Jë:gwah Hadika'shö'öh hâhga:o:d.
Jë:gwah Ji'towëndö' aewahsed/ hoiwashi:doh.
Jë:gwah Owadukdëh osaganöhdö'nyoh na'od osagi'.

If cats could fly.
If mice were hair.
If worms had wheels.
If frogs ate rainbows.
If dogs were mountains.
If zebras had stars and stripes.
If music could be held.
If ugly were beautiful.

If toes were teeth.
If caterpillars were toothpaste.
If whales lived in outer space.
If leaves were fish.
If clouds were spirits.
If butterflies were clothes.
If lightening made rhinos.
If ants could count.
If the moon was square.
If kids had tails.
If spiders could read (braille).
If hummingbirds told secrets.
If this is the end... then dream up some more!

In Ganyo'ökha'

If cats could fly.
If mice were hair.
If worms had wheels.
If frogs ate rainbows.
If dogs were mountains.
If zebras had stars and stripes.
If music could be held.
If ugly were beautiful.

Call for earrings:

This is a call to help raise awareness about the murdered and missing Indigenous women in the U.S. and in Canada. A traveling art exhibit is being created displaying approximately 1,181 earrings (one side or one half of a pair) to symbolize the Indigenous women who were stolen. The creators are asking for a side of a Native designed earring to help shed light on this important epidemic. All earring donations must be received by January 31, 2015.

In February, a Speak Out event and March are being held in Fargo at the North Dakota State University on February 9th and 14th respectively. These events are being held to show solidarity for our stolen sisters.

Donations can be sent to: Netha Cloeter, Memorial Union 258, Dept. 5340, PO Box 6050, Fargo, ND 58108-6050
White Corn Project*

The Friends of Ganondagan’s Iroquois White Corn Project, located at the North Farmhouse, encompasses history, culture, community, entrepreneurship, collaboration, agriculture, health, and food systems. Its goal is to restore the farming, consumption, and distribution of a traditional, nutritious, low-glycemic index Iroquois white corn, used widely by the Haudenosaunee for at least 2,000 years. It was grown in abundance at 17th-century Ganondagan until 500,000 bushels of it—the food that sustained the 4,500 people living there—was burnt by the French in 1687.

If you have attended any of the events at Ganondagan State Historic Site over the last 20 years, it is likely that you have had a bowl of corn soup—or several bowls. The key ingredient in that soup is, of course, Iroquois White Corn. White corn is a vital food in many Haudeno- saunee kitchens across the region and in indigenous kitchens throughout the hemisphere. This particular corn, Iroquois White Corn, is an heirloom seed that dates back thousands of years in the Americas, and the corn we grow and eat today is the same corn that was grown at Ganondagan in 1687.

Today, Iroquois White Corn is only grown by a few farmers in our region, so availability is limited. Canned varieties of hominy are just not the same in taste, quality, or texture. We would like to change that with the Iroquois White Corn Project, providing a supply of white corn to Native communities and the community at large, while creating a sustainable market for Haudenosaunee farmers.

Peter Jemison, Site Manager at Ganondagan State Historic Site, brought Iroquois White corn back to Ganondagan through the Iroquois White Corn Project. Profits from sales benefit the Friends of Ganondagan, who support programming and events at the site. This unique project is being run as a partnership involving Friends of Ganondagan, Rochester Institute of Technology (RIT), and the State University of New York at Oswego.

Mission: The Iroquois White Corn Project grows, processes, and sells heirloom corn and creates programming for nutrition, community, and education in order to support Ganondagan, the Haudenosaunee, and the friends of both.

*Article and picture from: http://www.ganondagan.org/

Attention all gamers:

Never Alone (Kisima Ingitchuna) is the first game developed in collaboration with the Iñupiaq, an Alaska Native People. Nearly 40 Alaska Native elders, storytellers and community members contributed to the game development. Play as a young Iñupiaq girl and an arctic fox as they set out to find the source of the eternal blizzard which threatens the survival of everything they have ever known.

In Never Alone, players guide both characters in single-player mode or play cooperatively with a friend or family member as you trek through frozen tundra, leap across treacherous ice floes, swim through underwater ice caverns, and face numerous enemies both strange and familiar in the journey to save the girl’s village.

In this atmospheric puzzle platformer, you will explore awe-inspiring environments, perform heroic deeds, and meet legendary characters from Iñupiaq stories — all narrated by a master storyteller in the spoken Iñupiaq language.

Play as both Nuna and Fox — Switch between the two companions at any time with one button press, or play side by side in local co-op mode, as you rely on the unique skills of each character to succeed in your quest. Nuna can climb ladders and ropes, move heavy obstacles, and throw her bola at targets to solve puzzles. Fox can fit through small areas that Nuna can’t reach, scramble up walls, and jump to great heights.

Brave the harsh world of the Arctic — Run under, through, and atop the unstable structures of an abandoned coastal village. Explore the eerily quiet treetops of a mysterious, iced-over forest. Brave the fierce winds of the eternal blizzard. Only with the aid of Helping Spirits will Nuna and Fox have any chance of survival in a land where survival is impossible.

Unlock fascinating video insights — Elders, storytellers, and other members of the Alaska Native community share stories and wisdom about their culture, values and the amazing Arctic world encountered by players in over 30 minutes of interviews.

Never Alone is available for Steam, Xbox One and PS4. Game available for purchase at http://store.neveralonegame.com/

*Picture and article from http://neveralonegame.com/
Gakö:ni:h Ganö’ja’- White Corn Coconut Cake

By Lauren Jimerson
(courtesy of the White Corn Project)

Cake ingredients:
1 C. plain coconut milk
1 tbsp. apple cider vinegar
1 C. spelt flour
½ C. Iroquois White corn flour
¾ C. raw sugar
1 tsp. baking soda
1 tsp. baking powder
½ tsp. salt
1/3 C. coconut oil
½ C. water
1 tbsp. lemon juice
1 tbsp. vanilla extract

Frosting ingredients:
½ C. vegetable shortening or vegan butter
2 C. vegan confectioners’ sugar
3 tbsp. coconut milk
Dash of vanilla extract

Utensils:
8x8” baking dish
Measuring cups
Measuring spoons
Mixer
Mixing bowls
Spatula

Directions:
Cake directions:
1. Preheat oven to 350°F. Grease and flour an 8x8 inch baking dish with coconut oil.
2. Stir coconut milk and vinegar together in a large glass measuring cup.
3. Whisk flour, sugar, baking soda, baking powder and salt together in a bowl.
4. Briskly whisk water, lemon juice, vanilla extract and melted coconut oil into coconut milk mixture. Stir coconut milk mixture into flour mixture until batter is lump-free. Pour batter into the prepared baking dish.
5. Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, about 35 minutes.

Frosting directions:
1. Beat the shortening and confectioners’ sugar together until the shortening has been incorporated, and the mixture is clumpy.
2. Pour in the coconut milk and vanilla extract; beat until smooth.