



# Gae:wanöhge'!

Volume Ja:dak, Issue Yei:'

Yaikneh, Dekni:h 2015

## Onöndowa'ga: Gawë:nö' Nadö:diyeö:je' koh Program

12861 Route 438  
Irving, NY 14081

Editor: Samantha Jacobs  
Articles contributed by  
Onöndowa'ga: Gawë:nö'  
Nadö:diyeö:je' koh staff

## Daswöndio:go'

The Onöndowa'ga: Gawë:nö' Nadö:diyeö:je' koh Program staff just completed our traditional medicine projects and are continuing on with a planting project. We have a few garden boxes at the Saylor, which will be planted with various end products in mind. One box has been planted with the necessary plants to make tomato sauce and salsa. We look forward to tending the plants until harvest

time. We will be going through the entire process of planting, tending, harvesting & cooking to learn the language associated with the activities. We will post updates in future issues of the Gae:wanöhge'.

Several of the program staff have helped provided a traditional games component for the Lake Shore Elementary schools Culture days. Marcus Waterman

& Frank John have been instrumental in teaching the kids how to play and respect the traditional games played amongst the Haudenosaunee.

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



Nödaeyawëhse:'	2
Ahsoh Nödaeyawëhse:'	3
Native Voices	4
Getting to Know Us:	4
Gaga:' time:	5
Hadiksa'shö'öh Corner	6
Gakö:ni:h Ganö'ja'	6

## Gawë:nö' Lesson: I will pick her up

If you ever find yourself providing a lift to a family member or friend, you may be able to use these phrases.

### In Onöndowa'ga:'

Speaker 1: Ogwe:nyöh i:s hëhse:ya' Jogöë'dzaë'gwah

Speaker 2: Dë'ëh nä:h go:wah i:s de'sagwe:nyöh hëhse:ya'?

Speaker 1: Dzo'dzih age'sehda:ëtgë'

Speaker 2: Age:h! Dë'ëh niyowa'geh i:yëh ëye'se:g?

Speaker 1: Wis nëyoisda'e:ag

Speaker 2: Eseyadehsa'ö:ng ge:ih ha'dewasë:noh nëyoisda'e:ag ëkeya'dag.

### In Ganyo'ökha'

Speaker 1: Can you take her towards Irving?

Speaker 2: Why can't you take her?

Speaker 1: Because I have a bad car

Speaker 2: Geez, when she want to be there?

Speaker 1: 5 O'clock

Speaker 2: You have her ready 4:30 hour it will be I will pick her up.

## Yaikneh dates to remember:

- 6th - Smoke Dance Contest, 5pm, C.C.C.
- 10th - Book club meeting, 6pm, SNI Cattaraugus Library branch
- 21st - Father's Day
- 22nd - Elder's Circle - Sq. foot gardening, 6pm, Catt. AOA

## Nödaeyawöhse:'

### Page Turners Book Club Meeting

June 10th

5pm

SNI Cattaraugus Library

We will be discussing:

*Bossypants* by Tina Fey

For more info, call: Hannah at 716-532-9449

### Seneca Language & Culture Class

Tuesdays

6pm - 8pm

Saylor Comm. Building

Facilitator: Gayawö:wi'

Come down and learn Seneca in a fun & encouraging environment!

For more info, call: 716-532-8162

### Square Foot Gardening talk

June 22nd

6pm

Elder's Sharing Circle

SNI Cattaraugus AOA

Speaker: Robert D'Alimonte

For more info, call: Sue at 716-532-5777 ext. 5512

### Heritage Arts Fair

June 13th-14th

11am - 5pm

Hull Family Farmstead

5962 Genesee St., Lancaster, NY

Performances & vendors throughout the day.

Featuring: Native Roots Artists Guild members demonstrating & hands on - activity.

For more info, call: 716-681-6451

### Financial Workshops

June 9th, 16th & 23rd

6pm - 8pm

Patterson Library

40 S. Portage St., Westfield, NY

Each class workshop is geared towards different financial goals. (i.e. college, retirement)

To reserve your spot, call: 716-326-2154

### Keeping up with our traditions

June 3rd-4th & 10th-11th

6pm - 8pm

Cattaraugus Comm. Center

Limited to 15 signups. Participants will be making their own water drums.

For more info, call: Erika @ 716-532-8450

## Ahsoh Nödaeyawähse:'

### 2015 Patron appreciation event

June 6th

9am - 6pm

Cattaraugus Community Center

Various activities throughout the day.  
Vendors, Contest, games & demonstrations

For more info, visit:  
[www.cattarauguscommunitycenter.com](http://www.cattarauguscommunitycenter.com)

### Smoke Dance & Hand drum contest

June 6th

5pm - 6pm

Cattaraugus Community Center

Part of the patron appreciation day  
Categories: Adults (18+), Teens (13-17),  
Kids (6-12) & Gifts for Tiny Tots!

### FREE Narcan Training

June 23rd

6pm

Allegany Community Center

Learn how to recognize an overdose,  
what to do during an overdose and  
how to administer Narcan.

To register, call: 716-372-0614

### Robert Griffing: Meet & Greet

June 6th

12Noon - 4pm

Seneca Iroquois National Museum

814 Broad St., Salamanca, NY

Framed canvases & lithographs will be on  
display

For more info, call: 716-945-1760

### 170th Tuscarora Picnic & Field Day

July 10th - 11th

Tuscarora Picnic Grove

5156 Walmore Rd., Tuscarora Nation

Free and Open to the Public

Drug and alcohol free event

For more info, call: Neil Patterson Sr. at 716-609-0747  
or at [www.tuscaroraenvironment.org/picnic.aspx](http://www.tuscaroraenvironment.org/picnic.aspx)

### Iroquois Nationals Open Tryouts

June 25th

7pm - 10pm

Cattaraugus Community Center

Youth Lacrosse clinic - June 26th, 1pm-2pm,  
Iroquois Nationals autograph session to follow

To register, email: Landon Miller at

[IroquoisNats@gmail.com](mailto:IroquoisNats@gmail.com)

## Let our Native voices be heard

Old Fort Niagara Press release:

Old Fort Niagara is seeking additional employees to help interpret the vast Native history. Positions available are seasonal, paid or voluntary, limited spots available for full time and part time. Training is provided.

Last year the Fort welcomed over 180,000 visitors, many of whom take a tour and learn the history and importance of the Fort. Current employees come from a range of work and life experiences. They include retired teachers, college and high-school students, and full-time workers.

To apply or for more information, contact Belinda Patterson at [bpatterson@oldfortniagara.org](mailto:bpatterson@oldfortniagara.org) or call at 716-745-7611 ext. 226.



Old Fort Niagara hosts a French and Indian War Encampment every July 4th weekend. Experience the historic siege of Fort Niagara as hundreds of reenactors and craftsmen recreate the French and Indian War. Featured are battle reenact-



ments, large living history camps, period merchants and artisans, Native councils, musket and artillery firings, special exhibits and more. This year the reenactment is July 3rd 9am - July 5th 4pm. For more info: [www.oldfortniagara.org](http://www.oldfortniagara.org)

Pictures from: <http://www.frontiertraveler.com> & [http://farm1.staticflickr.com/51/175829720\\_def932a836.jpg](http://farm1.staticflickr.com/51/175829720_def932a836.jpg)

## Getting to Know Us: Adrian John

Here are a few words from the Onöndowa'ga':  
Gawë:nö' Nadö:diyeö:je' koh Program's  
Curriculum developer and researcher, Adrian John.

Allegany Seneca

Hawk Clan

Lives in Newtown community

Married to Shawna Stevens and has three boys; Hoya'daiwat John; Hogaiyo: John and Joiise John.

After receiving a Masters of Science in Elementary Education in 2007, Adrian has been in the language program off and on since 2008. In 2008 he was hired in the Ceremonial and Ritual program as a Language Apprentice where he learned longhouse speeches and protocols under Dar Dowdy. After a short stint in the tribal historic preservation office as a project coordinator, Adrian returned to the language program as a Language Liaison to help develop the new initiative to produce language teachers in 2011.

Currently he is the Curriculum Developer and researcher developing the curriculum materials and methods for the adult language program.

In the community, Adrian has been coaching lacrosse for the Allegany Arrows and Salamanca Varsity programs as well as involved in the Native Roots Artist Guild as a woodcarver.



**Adrian John**  
**Curriculum developer &**  
**Researcher**

## Gaga:' Time: Why the flowers grow

This is a Choctaw story adapted from "Why the flowers grow", Choctaw Little Folk, Novella Goodman Martin, 1970, The Naylor Company, San Antonio, Texas. Library of Congress catalog card # 72-129648, Choctaw Heritage Press. Enjoy!

One day little Josephine went with her Aunt Selee to look at her grandmother's flower garden. Josephine thought her aunt would like some of the flowers so she started picking some.

When her aunt saw Josephine, she called, "Sutapa, sutapa! (You hurt; quit)." Then she began to cry.

Josephine was distressed and puzzled. She ran into the house to her grandmother.

"Grandmother," she said, almost in tears, "why is Aunt Selee crying? I did not touch her but she called to me, "You hurt, quit!"

"I understand," replied her grandmother as she saw the flowers in Josephine's hand.

"Would you like to have these flowers, Grandmother?" Josephine asked when she saw her looking at them. "I broke them for Aunt Selee but I don't think she would want them now."

"No, Josephine, she wouldn't. The Indians love the wild and the garden flowers but they never pick them."

"But, Grandmother, they are so pretty!"

"You do not understand, child. Let's sit here and I'll tell you why."

Long ago when the world was young, there was in the heavens a constellation where shone the brightest star in all the sky. This beautiful star, Bright Eyes, was happy because Earth people loved her beauty. After many years a star that made Bright Eyes dim came into the sky. This made her sad because people could not see her face.

She called to her sisters, "Come, sisters, let us go down to Earth where we can live with the Earth people and make them happy. The new star has hidden my light and the sky does not need us any longer."

"On their way to Earth, Bright Eyes and her sisters stopped on Mount Joy where lived Uncta, the great bronze spider, spinner of finest webs. "We must learn to spin if Uncta will teach us," said Bright Eyes. He was proud of his spinning and weaving and was glad to teach the maidens. He set them to work and

soon they were able to spin beautiful threads and weave them into fine cloth. "You and your sisters have done well," Uncta told Bright Eyes."

"Bright Eyes said to Uncta one day, "Will you help us get to Earth? We want to teach the people how to spin and weave." He wove a basket and fastened it to a strong thread to lower them to Earth.

"When they touched the Earth, they became the Little Folk. They loved the forests; and there they lived, working, dancing and playing. Earth people

learned quickly to spin and weave. Then the Little Folk taught them how to make bright colors and use them in weaving their rugs and blankets. Earth people, loved these Little Folk who helped them and Bright Eyes was happy again.

"Bright Eyes and her sisters assisted the people when they were sick. They went into the forests to pray to the Sacred Spirit to protect the people. They told the people to pray to Sacred Spirit too.

"All of the prayers went up and were changed into lovely flowers. The blossoms dropped the seeds upon the earth while perfume was carried on

into the heavens where the Sacred Spirit was.

"The Little Folk cared for the seeds as they fell and from them sprang the wild flowers. They watched and tended the flowers. The people love the flowers and respect them by not picking them thoughtlessly.

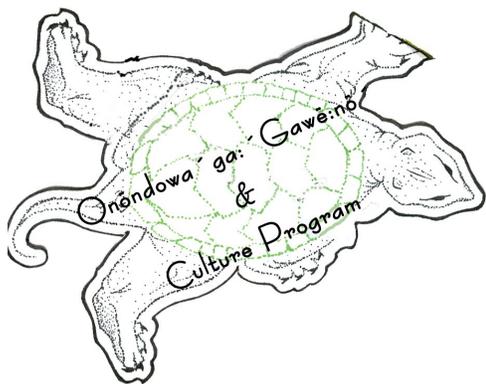
And so, my little granddaughter, our people love the flowers, but we take care of them. We call them "Tokens of love from the Sacred Spirit."

"Oh," said Josephine, "after this I will think of the flowers first."



### Awë:iyo's Beautiful Flowers





## Onöndowa'ga' Gawë:nö' Nadö:diyeö:je' koh

### Program

12861 Route 438,  
Irving, NY, 14081

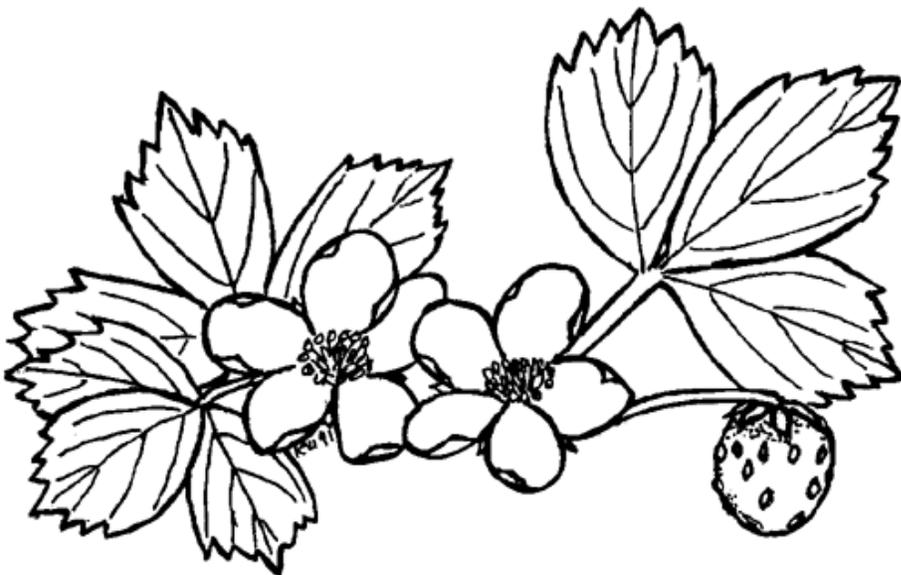
Phone: 716-532-8162

E-mail: Samantha.Jacobs@sni.org,  
Gae:wanöhge' Editor

**Gawë:nö',  
Ësajä'dak gi:  
Ëyögwahdö:'**

## Hadiksa' shö'öh Neyonögka' - Kids Area

### Sahsoh neh gaya'da:'



### Sesah Ojisdöda'shä'

<http://www.nps.gov/plants/color/northwest/imgs/Frve1f.gif>

## Gakö:ni:h Ganö'ja' - Pan-Fried Frog legs\*

### Ingredients:

8 pairs frog legs, skinned,  
cleaned, and rinsed  
Juice of 2 lemons  
2 eggs  
1 C. milk  
Flour, for dredging  
Pinch of sea or kosher salt  
Freshly ground black pepper  
Corn or safflower oil, for frying

### Directions:

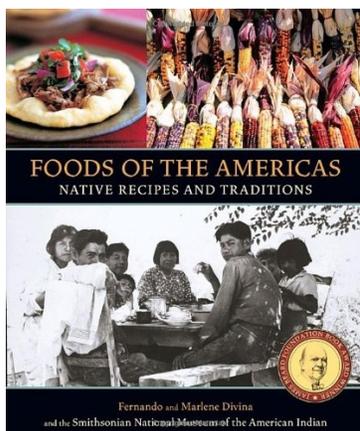
1. Split the frog leg pairs and remove the feet by cutting at the joints.
2. Place the frog legs in a shallow baking dish and drizzle the lemon juice over them.
3. Roll the legs in the lemon juice to coat evenly.
4. Cover and refrigerate for at least 4 hours or overnight (recommended).
5. In a bowl, beat the eggs and

milk with a whisk. Place the flour on a plate. Rinse the legs, pat dry, and season with salt and pepper.

Roll the legs in the flour, shake off the excess, and then dip in the egg batter.

6. Heat a cast-iron skillet over medium-high heat. Place enough oil in the pan to lightly coat the bottom. Transfer 4 or 5 legs to the pan at a time to avoid overcrowding. Cook, turning once, for 5 to 6 minutes on each side, until golden brown and cooked through. Transfer to paper towels and keep warm until all the legs are cooked. Serve warm.
7. Optional: Frog legs with toasted pecans-

8. After cooking all the frog legs, add ½ C. toasted and chopped pecans, 2 tablespoons chopped green onion, juice of 1 lemon, and 2 tablespoons butter to the pan. Pour the sauce over the frog legs or pass separately.



If you are going to harvest your own frogs, here are a few tips:

1. Harvest at night
2. You will need a flashlight and a two pronged spear or fork (gig).

3. Scan the waters edge with the flashlight looking for the reflection of the frog eyes in the water.

4. Creep up on the frog and quickly spear the frog.

\*Recipe from *Food of the Americas*