



Gae:wanöhge'!

Volume Ja:dak, Issue Johdöh

Gë:ökneh, Sga:d 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

Nödaeyawëhse:'	2
Ahsoh Nödaeyawëhse:'	3
Getting to Know Us:	4
RezTalk:	4
Newscast 101	5
Gaiwi:yoh	6
Garden update	6
Moon Calendar	7
Hadiksa'shö'öh Corner	8
Gakö:ni:h Ganö'ja'	8

Daswöndio:go'

The Onöndowa'ga: Gawë:nö' Nadö:diyeö:je' koh Program is happy to announce a two new additions to the program, Kachine Lay & Norman Jimerson. Kachine is an Apprentice I and will be working with the other Apprentice I's learning the basics and how to run a kids language classroom. Norman Jimerson is working with & teaching a core group of learners on pro-

cedures, associated ceremonial knowledge and songs.

Planning is underway for the upcoming After School Language Nest program. The program will run September 14th - June 9th. The classes will be held Monday through Thursday from 2:30pm until 4:45pm. The classes will be for 30 students in grades 3-6. For more information contact: Brandi John at 532-8162.



Community language classes will once again be offered starting this fall. Also, Roberta Jones will start teaching in home language classes. If you are interested in having classes at your home, contact Berta to sign up at, 532-8162.

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.

Gawë:nö' Lesson: Back to school

Here is a short conversation to teach and use with your school age children.

In Onöndowa'ga:'

1. S1) Ga:weh ni:s hehsadeyë:stha'?
2. S2) (school) ni:' hegadeyë:stha'
3. S1) Wë:döh sonöhsa:' onëh hëö:weh hënödeyësdahgwa'geh?
4. S2) Do:gës! Dwa:te:dënk
5. S1) Sgë:nö' sënöhdonyöh tsadeyëstha'?
6. S2) Waje:sa'geh onëh, gwaheh ëganö' he't
7. S1) So't, ësadä'swiyo:a'k!

In Ganyo'ökha'

1. Where you go to learn? (school)
2. (name) me go to learn (school)
3. When they start again no where they learn (school)?
4. Truly! Two days ago
5. Well you're thinking back to learning (glad to be back to school)
6. It's easy now, but it will get hard
7. Well, good luck (in the future)!

Gë:ökneh dates to remember:

- 7th - Labor Day, SNI Closed
- 11th - Tour the Territory, Cattaraugus Comm. Center @ 6pm
- 23rd - Fall Begins
- 21st - 24th - Tomato canning project, Cattaraugus Comm. Center @ 9am

Nödaeyawöhse:'

Clan System

Oct. 3rd

10am - 4pm

**Kanatsiohareke Craft Shop,
4934 NY 5, Fonda, NY 12068**

Traditional Teaching Series

with Tom Porter

\$25 admission, includes lunch

To register: ionataiewas14@hotmail.com
or call: 518-584-9270

NACS 6th Annual Gala

September 30th

**4 Points Sheraton Hotel,
Niagara Falls, NY**

Awarding of the Bundled Arrows Youth award.

For more info, call: Pete Hill at 716-874-2797
or email at PHill@nacswny.org

Smoke Dance Contest

September 12th & 13th

3pm

SNI Fall Festival

Must be in full regalia to participate!

\$5 entry fee, tiny tots are free.

2015 International Iroquois Beadwork Conference

September 18th - 20th

Albany, NY

Featuring: NYS Museum beadwork & *Represent: Contemporary Native American Art*

For more info, visit: www.otsiningo.com/2015IIBC/2015-IIBC-Home.html

World Indoor Lacrosse Championship

September 18th - 27th

**Onondaga Nation &
Syracuse, NY**

13 International lacrosse teams will compete.

WILC village to feature vendors & activities.

Come cheer on your favorite team

For more info: www.wilc2015.com

Friends of the Library Recruitment meeting

Sept. 23rd

5:30pm

SNI Cattaraugus Library Branch

Help support your library!

This will be an informational session on what a "Friends of the library" group does.

For more info, call: 716-532-9449

Ahsoh Nödaeyawëhse:'

Reunion Social & Potluck Dinner

October 3rd

5:30pm - 9:30pm

Zion Evangelical Church, 1010
Michigan St., Niagara Falls, NY

Open to all

For more info, call: Pete Hill at 716-874-2797

NACS Open House

October 1st

2pm - 7pm

1522 Main St., Niagara Falls, NY

Come down and meet the staff!

Find out what resources are available to
the Native community.

For more info, call: Pete Hill at 716-874-2797

Creation Story

Sept. 19th

10am - 4pm

Kanatsiohareke Craft Shop,
4934 NY 5, Fonda, NY 12068

Traditional Teaching Series

with Tom Porter

\$25 admission, includes lunch

To register: ionataiewas14@hotmail.com

or call: 518-584-9270

Indigenous Literatures by Carol Warrior

Sept. 11th

11:15am - 1:10pm

400 Caldwell Hall, Cornell
University, Ithaca, NY

Part of the American Indian and Indigenous
Studies Speaker Series, *Intending Indigenous
Futures* theme. Open to the public.

For more info: Dr. Troy Richardson, tar37@cornell.edu

Tomato Canning Project

Sept. 21st - 24th

9am

Cattaraugus Comm. Center

All community and CCC members welcome!

Please bring any extra canning material.

Lunch provided

For more info, call: 716-532-8450

Tour The Territory

Sept. 11th

6pm

Start: Cattaraugus Comm. Center

Bring your bikes and join the tour! 20 mile
course, visiting most communities of the Cat-
taraugus territory. Helmets and reflective
gear must be worn! For ages 13+ only, unless
accompanied by an adult.

For more info, call: Kingsley Nephew at 716-532-8450

Getting to Know Us: Brennen Johns

Here are a few words from Brennen Johns, an Apprentice I.

Hae' nya:wëh sgë:nö' gagwegoh! Brennen ni' gya:söh neh ganyo'öka. Da'agesenoye' neh ögwe'öweka'. Sgëhö:dih tknöge'. Genyade:h. Dewashëh niwagohsiya'goh.

Hello I'm thankful all of you are well! Brennen is my name in English. I do not have a Seneca name. Indian Hill is where I live. I am of the turtle clan. I have seen twenty winters. I have been working with the language department since



Brennen Johns

mid-April. I did not have much of a background in the language when I first started, but now my Seneca vocabulary has vastly expanded. I am continuing to learn more and more every day. My main goal is to be able to converse with just using Seneca and be able to pass on what I know to everybody, especially children. I am striving for this goal every day. I am trying to use more of the language and practice daily what I learned during the course of the day. I am thankful that I am able to learn our language and later on will be able to pass it on.

RezTalk: Stepping Outside the Circle

By Aédza:'niyo

I know some people might take offense to some of the words I am about to share. I'm not trying to hurt anyone's feelings. I would like to share some insight into my recent realization on "stepping outside of our circle". Stepping outside of the circle refers to finding love outside of our Ögwë'öweh Circle, with someone of non-native descent. And I know what you might be thinking...of all people who is Aédza:'niyo Seneca to be advising on this subject? Right? Well...here's my story.

Onëjhijh (long ago) when I was younger, I went on a date with a non-native guy. It was one of the most unusual dates I have ever been on. I have to admit, I was impressed. My only prior experiences were unfulfilling, and lacked feeling and emotion. So, you can imagine that I waited and waited, thinking that this honeymoon phase, which I later learned was love, would come to a screeching halt. But it didn't. Almost two years later we had gotten very lucky. I was pregnant. I was in shock. My immediate thought was "I'm going to be a mom! I'm going to get big, and then I'll push another human being out of me...from what I understand...it's painful."

If you know my then boyfriend, you know that he loves routine. Every morning he made coffee and yelled out "have a good day, I love you!" before scooting out the door. And when I got home from work he's be showed, starting dinner and would ask "how was your day?" That day is replied "Good, I had a good day. I'm glowing....I'm pregnant". I remember him hugging me tight, kissing me on the forehead saying "Wow...that is a good day! I'm going to be a dad! It's a great day".

I paint a wonderful picture of my child's father, because he is a wonderful person. He's sweet and caring and helpful. After going our separate ways when Madison was young, I still think and speak highly of him. I never really thought about my decision to love someone of Irish decent, from outside of the circle, would have

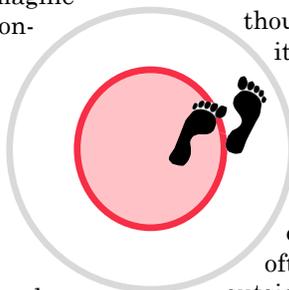
another effect on my life the way that it has. Because I grew up in a traditional family, I was well aware of our teachings. I knew that it would be frowned upon, but I can say that in my forty years...I was my happiest. I never once wondered how things would be different if Madison's dad was Seneca and from the other side of the fire. But she does...and that's my realization.

She questions my decision often. She has been brought up learning the same teachings, and is pretty determined to thicken the blood that I had thinned. I guess it's a good thing. My guess is that she has suffered some hardships at school or in the community about it. Although our teachings promote love and compassion, we tend to perpetuate a dislike or hate for our non-native brothers. I guess I was only fooling myself when I

thought that if I taught acceptance, she'd be ok with it. The Creator sent this beautiful gift of love and then life, but my cultural conditioning tells me that it's wrong. She wonders how things would be different if her dad was native...sometimes wishes.

Because my relationships since then have been on the rocky side, short lived, or nonexistent, I often wonder if I'm being punished for stepping outside of the circle. A friend tells me that it's because I put off a vibe that I am emotionally unavailable. I go back in forth about it. Whatever the case is, I'm still haunted by the thought that I'm being punished for my choices.

My decision to love outside of the circle felt good at the time. My thoughts at the time seem selfish now. The lesson I have learned and continue to learn is that we need to think about our future. We have to keep the generations to come, on our minds when making decisions. I'm not saying "you're wrong if you find love outside of the circle". I'm saying "be ready for the questions and sometimes hardships you or your loved ones may experience later." Take it from someone who wasn't ready.



Newscast 101

By Marcus Waterman

Nya:wëh sgë:nö' gagwe:göh. Marcus ni'gya:söh. Onöndowa'ga' ni'ah. Genyahdë:h. Since I've been back in the Seneca Language Department, I've helped some of my co-workers make the Seneca Language "Newscasts" that you can find on YouTube. All you have to do is search for user "Sen Lang". I encourage you to subscribe to the channel if you like what you see. So far there are 12 videos uploaded for your enjoyment. We are currently working on another video to upload. I've been asked to write this article for the newsletter to shed some light on what goes into creating one of these videos.

When I arrived back to work at the Seneca Language Department, on my very first day, I was asked to do a story on the construction of the new fire hall. I would have to admit that I was a little nervous about being recorded on video, but I wanted to be a part of the team, so I agreed. I remember watching the videos that had been made before my arrival, and I was intrigued by the idea of helping with the projects. The team had already been working on Newscast #4, so I was a little bit overwhelmed to be jumping right into the project. I was immediately nominated to do the new fire hall story, and be co-anchor to Gaenino' (Brandi John). You could tell I was new, and nervous, when you hear my pronunciation of some of the words. You might also notice I was reading cue cards when we were doing the anchor desk scenes. I admit I was rusty. It was a good experience and a great first day back for me. I learned how much work goes into making a video, and I've been helping the newscast team ever since.

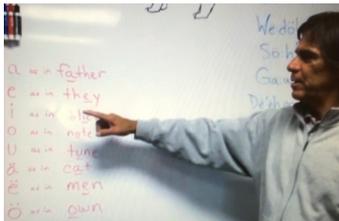
The process of making a video is more strenuous than you might think. The first step is getting everyone together to discuss ideas for a new video. Us young bucks look to the elder of our group as the man in charge. All ideas should be Daöjöö' (Clarence Seneca) approved. Once we agree on video ideas, we start to write a script. As you may have noticed, not all of our videos are actually newscasts. Whether it is a newscast, story, skit, or even a song, we get help from our mentors, Gahadawa:s (Viola Lay) and Hahsë:nod (Richard John). We attempt to write the script first using our knowledge of the language, and then our elders refine it for us to make it more proficient. The script writing stage is a great learning experience for us. Once we have our script, we attempt to act it out with each other before going on location or in front of the camera. This stage of the project is always fun and can get silly. Sometimes we make our scene background or use the "green screen" here at the language office. When we are

finally ready and comfortable with our lines, we notify our media guy Hadohgwae' (Clarence Seneca Jr.) to get his camera ready. We act out the script the best we can while Hadohgwae' films, trying to keep our bloopers and outtakes to a minimum. It's not so easy. In the "Seneca Language Lesson Short" video, it took the newest member of our crew, Brennen Johns, a few tries to get the "Ostö:h, gano:ö'" line right with the appropriate facial expressions. It didn't help that we were all laughing at the time! When we finally get the lines right and everyone is satisfied with their part, Hadohgwae' takes the footage and does the editing. When he finishes, he uploads the video to YouTube for the world to see.

Our motivation is that our people will get some enjoyment from watching our videos, and maybe learn something. I understand that it would be difficult to follow our videos without prior knowledge of the Seneca language. We haven't really provided any translation of the words that are used, except for our attempt to get the idea across with our actions. Hopefully this will encourage our young people or interested adults to make an effort to learn some "conversational" Seneca language. Basic language like this can be learned by attending the classes taught by Gayawëö:wi' (Samantha Jacobs) or even getting ahold of some of the language books written by Phyllis Eileen Williams Bardeau or Wallace Chaffe. A person interested in learning can contact the Seneca Language Department and talk to Awëönyë' (Alexis Doxtator) about getting some learning material. Some of our Seneca language teachers are preparing curriculums to teach in Seneca Nation departments, in the home of interested families, or in classes to be held here at the Saylor building. For more information about these classes you can contact Awëönyë'

at extension 5120. As for our future "newscast" videos, we are considering new ways of providing translations of the words we use in our videos. We are also considering doing language lessons in our video, if there is enough of an interest in our community. Also possible in the future of our YouTube channel is another Halloween story, since that was one of our more popular videos. We are open to suggestions and encourage comments on our videos to take into consideration when planning the next project. If interest in our project fades, we may become discouraged to continue making them. So if you are a fan, subscribe to the "Sen Lang" username on YouTube and keep an eye out for new projects. If you like them click the thumbs up and leave a comment. Encouraging words are always appreciated! Nya:wëh, Ësgwa:gë' ae'!

Newscast stills



Gaiwi:yoh - what to expect

By Hayëno:we'

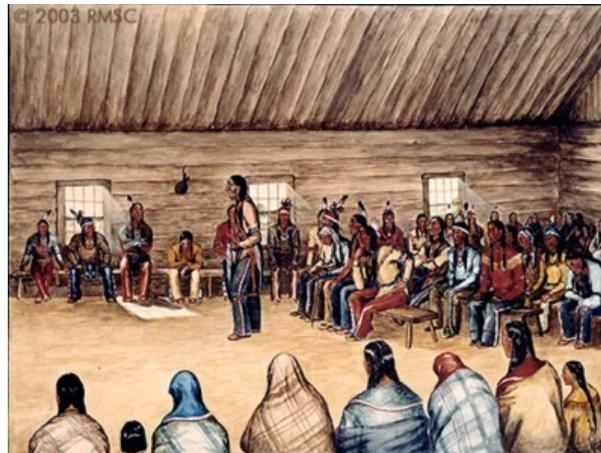
This is a brief explanation on the procedure for Gaiwi:yoh – Good word/issue. First my duty as Gaiwi:yoh hadiwageö' (He's in charge) is to help the community with any issues they have with themselves and family by getting the good word across to them also take the gatgoä' (wampum) to the Six Nations meetings starting in Tonawanda.

The first day, Sunday, at each longhouse we visit for handshaking. All the delegates give greetings to the host longhouse and give invite sticks back to the host. Then all the delegates and visitors will stand, the people from the host longhouse will go around and shake hands with all people who are standing. Then the host will open using the thanksgiving address, and explain what kind of help they need for their community. They then cross the fire and ask for help with their issues. The delegates will decide to help and select a helper for the speaker of gaiwi:yoh and the duties of the week for the host: feather dance, death in community, and any messages that come. Then the closing is done.

Each day after Sunday is the same: open with Ganönyög, message, feather dance and repenting in afternoon. Each day someone will recap the morning's

message, ëöhaiwate' - he'll brighten the issue. On the 4th afternoon, after repenting is done, someone will recap the whole week then send all the wampum over to the host. The host speaker will then recap the week, send greetings back with each delegate and then close with ganönyög.

Hopefully this gives you a good idea what to expect.



ëöhaiwate'

He'll brighten the issue

Garden Update

The first batch of fresh garden salsa has been made. The garden boxes are growing well and have produced a decent crop of tomatoes, cilantro, jalapenos, onions and peppers. The vegetables were used to make Pico de Gallo. The recipe is provided here so you may try it with your own garden vegetables.

Fresh Tomato Salsa/ Pico de Gallo:

Ingredients:

- 2-3 medium sized fresh tomatoes, stems removed
- 1/2 red onion
- 2 serrano/jalapeno chilies (stems, ribs, seeds removed)
- Juice of one lime
- 1/2 C. chopped cilantro
- Salt & pepper to taste
- Pinch of dried oregano (crumble in fingers before adding)



Pinch of ground cumin (to taste)

Directions:

1. Roughly chop the tomatoes, chilies, and onions. Be very careful while handling the chile peppers. Avoid touching the cut peppers with your bare hands. Wash hands thoroughly with soap and hot water after handling and avoid touching your eyes for several hours. Set aside some of the seeds from the peppers.
2. Place all ingredients in food processor, pulse only a few times, just enough to finely dice the ingredients; or finely dice by hand.
3. Place in serving bowl. Add salt & pepper to taste. If too hot, add some more chopped tomato. If not hot enough, carefully add a few of the seeds from the chilies, or add a little more ground cumin.
4. Let sit for an hour for the flavors to combine. Serve with chips, tortillas, tacos or burritos.

Recipe from SimplyRecipes.com

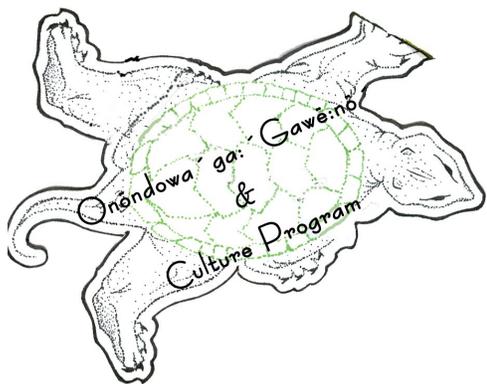
Etihso:d Soeka:’ Gähgwa’ Degaöhshä:geh Wis Sgae’ 2015

Our Grandmother

night kind

orb

Awëdado-gëhdöh	O’wëdë:dat	Swëda:dih	Ha’dewëdaëh	Ëyohë’tgeh	Wëda:k’ah	Wëda:k
Gëdë’ökneh August 14 - September 13		September 1 18	19	20	21	22
<p>Öneh <small>now</small> ohs-hä:’ <small>starting</small> onëhda’ <small>leaf</small> O’dwadesohgwade:ni’ <small>changed color</small></p> 						
23	24	25	26	27	28	29
						
Gë:ökneh September 13 - October 13		Ne’ nöh ni:’ i:wih ëwösöda:nos <small>it might I think night will get cold</small>			Osae’datë:h <small>dry beans</small>	
Wëni’dase:’ 13	14	15	16	17	18	19
Sawadëh-gwa:ë’ New Moon						
7	8	9	10	11	12	13
						
14	15	16	17	Ë-syën-twa-go’ <small>You will harvest</small>		
	O’gä:hgwa’-di:he’t Full Moon			 A-wëö-da:göh <small>Scarlett Runner, Bear Bean</small>		
 Ë-sa-de-stë’-syö:-ni’ <small>You will braid Corn</small> Ye-yëöh Ë-yö-de-stë’-syö:-ni’ <small>She knows how to braid Corn</small> Ha-yëöh Ö-de-stë’-syö:-ni’ <small>He knows how to braid Corn</small>				 Heh-go:-wa:h <small>Flint Corn</small>		



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

Become a volunteer!

1. Visit a "Grandfriend" or relative at a nursing home, share stories, play card games or make crafts together.
2. Run errands, cook or help out someone dealing with an illness.
3. Grow vegetables and offer extra produce to people who don't have space to garden or to a hunger center.
4. Set up a playgroup for babies at your local nursing home or assisted living facility.
5. Have little kids draw special pictures and use these as wrapping paper for candy or silk flowers, hand them out with notes like "Nya:wëh for being so nice" or "Ësewëntsii:yosdëh (have a nice day)!", give to people who are nice, helpful or kind. It'll teach kids to see goodness everywhere.
6. Create a toy swap among neighbors.
7. Become a story time reader at your local library.
8. Pick up litter around your neighborhood.

Gakö:ni:h Ganö'ja' - Cattail cakes*

Ingredients:

- 1 C. cattail flour or cattail pollen
- 1 C. unbleached all-purpose flour
- 1 tbsp. plus 1 tsp. baking powder
- 1 tsp. coltsfoot ash or sea salt
- 1 to 1 ½ C. warm water
- 1 tsp. hazelnut or corn oil

Utensils:

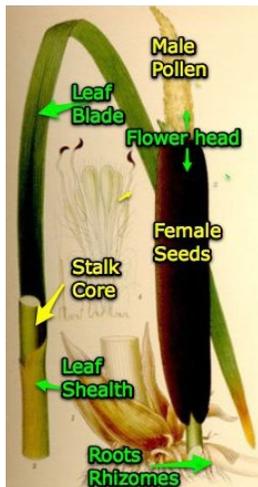
- Mixing bowl
- Measuring cups & spoons
- Fork
- Biscuit cutter
- Sauté pan
- Spatula

Directions:

1. In a bowl, combine the cattail flour, all-purpose flour, baking powder, and coltsfoot ash and mix well with a fork to blend thoroughly. With your hands, mix in enough of the water to form

a soft, pliant dough. The dough should hold its shape but not feel tacky.

2. Divide the dough into 6 equal pieces. Shape each piece into a cake 3 inches wide and ¼ inch thick. You could also cut out the cakes with a biscuit cutter. Heat a heavy sauté pan over medium-low heat. Pour the oil into the pan and using a paper towel, spread the oil over the entire surface of the bottom of the pan to coat lightly and evenly. Place the cakes in the pan and cook, turning once, for 5 to 7 minutes on each side, until the surface is golden brown.



O:eohgo:t

Cattail

3. Serve at once or store in a paper bag at room tem-

perature and reheat before serving. To reheat, wrap the cakes in aluminum foil and place on the center rack of a 350°F oven 5 to 10 minutes, or heat them, uncovered, in a microwave for 15 seconds on medium.

In the fall, roots provide a starchy tuber than can be stored for winter use or eaten fresh. The roots can be baked, boiled or ground into flour for use in breads. Spring yields tender shoot that can be eaten as a salad or as a pot vegetable in stews. The cob-like spikes can be cooked and eat like corn. In summer, the pollen can be collected and added to flours to make a savory breads and cakes. Cattail pollen is high in niacin. Cattail reeds were used for baskets and mats.

*Recipe from *Foods of the Americas: Native recipes and traditions*. Picture from <http://holeinthefence.net>