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

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Jodto:h dates to remember:
• 17th - Medicine talk with “Yo”, 6pm - 8pm @ SNI Catt. Library branch
• 18th - Community Dinner & Social, 6pm @ Saylor Bldg.
• 28th - AOA bazaar, 10am - 3pm @ Wini Kettle AOA Bldg.

Gawë:nö’ Lesson: Riding the bus

Having a public transit system that allows us to move between territories is an advantage more of us could use, especially in the winter. Gowëndohedih took a ride on the STS bus and here are a few words that you can use when you go for a ride on the STS.

By Gowëndohedih

In Onöndowa’ga:’

3. Ga’sehdowa:neh
4. Ėwögi’se’
5. Dega:wisda:geh
6. Geih ni-ga:wisda:ge:h
7. Niga:nö’
8. Ėseganya’k

The Onöndowa’ga:’ Gawë:nö’ Nadö:diyeö:je’ koh Program has partnered with the SNI Cattaraugus Library to bring a series of culture and language classes to the community. The first class was on moccasin making. Read more about the moccasin class on page ge:ih. The second class in the series will be on storytelling. That class will start on Nov. 16th at 5pm.

The in-home language classes are progressing well. At this time there are three families participating. The classes meet weekly.

The Onöndowa’ga:’ Gawë:nö’ Nadö:diyeö:je’ koh Program is also happy to announce the start of a new middle school language program. The After School Language Nest 2 is geared specifically for students in grades 6th - 9th. More info can be found on page wis.

To receive an email copy of the Gae:wanöhge’, send a message to the editor at Samantha.Jacobs@sni.org to be added to the delivery list.

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:'

Page Turners Book Club Meeting

Nov. 18th
5pm
SNI Cattaraugus Library
For more info, call: Hannah or Jasmine at 716-532-9449

Seneca Language Class

Monday nights
Starting Nov. 16th
5pm - 6:30pm
SNI Cattaraugus Library
The class will be learning how to tell a story in Seneca. Facilitated by Gayawëö:wi’
For more info, call: 716-532-8162

Reunion Social & Native American Marketplace

Nov. 7th
5pm - 9:30pm
SUNY Buffalo State Campus, Student Union Social Hall

Native American Traditions celebration

Nov. 7th
1pm - 4pm
Blessed Mary Angela Social Center
324 Townsend St., Dunkirk, NY
Free & open to the public
Food, vendors, demonstrations
For more info, call: 716-356-1061

Canandaigua Treaty Day

Nov. 11th
10:30am - 8pm
Canandaigua Primary School, Native Arts & crafts vendors, Commemoration ceremony at O.C. courthouse, Keynote Speaker: Rick Hill
For more info: http://www.ganondagan.org/Events-Programs/Canandaigua-Treaty-Event

Honorable Harvest: Indigenous Knowledge w/ Robin Kimmerer

Nov. 10th
6pm
Burchfield Penny Art Center, Buffalo, NY
Free and open to the public
Holiday Craft Show
Nov. 14th
9am - 3pm
Gowanda Moose Lodge
201 Aldrich St. Gowanda, NY
Sponsored by
WOTM College of Regents Committee
For more info, call: 716-532-4882

Annual Holiday Craft Fair
Nov. 7th
9am - 4pm
Woodland Cultural Centre,
Brantford, ON
featuring Native Art Vendors
For more info: http://www.woodland-centre.on.ca/
annual-holiday-craft-fair-november-7-2015

AOA Annual Bazaar
Nov. 28th
10am - 3pm
Wini Kettle AOA Building
SNI Cattaraugus territory
Chinese Auction & Quilt drawing
Food for sale
Vendors call for free table space
For more info, call: 716-532-5777 ext. 5572

Community Seneca Language Class
Mondays
Nov. 2nd - Jan 11th
6:30pm - 8pm
Lower level,
Seneca Allegany Admin. Bldg.
To register, call: 716-945-1790 ext. 3171

Annual Christmas Bazaar
Nov. 21st
10am - 3pm
Allegany Community Center
Food, Crafts & raffles!
For more info or to register a vendor table, call:
Jennifer Jimerson at 716-945-8119

Autumn Festival
Nov. 14th
10am - 6pm
Lewiston #2 Fire Hall
1705 Saunders Settlement Rd
Get started on your holiday shopping
Vendor space available
Tickets $3
For more info, call: 716-297-0050

By Gayawëö:wi’

What does it mean to be Indian, Native, Skin, Indigenous American, First Nations, Seneca or Haudenosaunee? Everyone you ask who falls under one of those titles, names, boxes on a census; will all give you a different answer. What it means to be who we are as Native People may be different to different people. Some see having brown skin and stoic features as being “Native.” Others may dig deeper and say you need to know your own Peoples’ songs and dances. Still others will say we need to know how to prepare our Peoples’ traditional food and medicines. Others would say you need to know how to make our traditional clothing and arts. I say it’s a big bag of all of that and none of it.

Understanding who you are as an individual and the part you play within your family, people and Nation is important. And for everyone, that’s different, which is why people will give you different answers to the question first posed. Some people maybe orators who can stand and speak in our Native languages for hours on end. Others may be the best corn soup makers and best cooks we know. Everyone has a place in our world. Everyone has a gift to share. It’s up to them to figure out what that is and to share it among our People.

When you take the time to learn a part of our cultural heritage, you are ensuring that part will live on in to another generation. It may seem like just learning to make a pair of moccasins out of some random leather. But when people learn to make moccasins, they may be making the last piece to complete their outfit, making a gift for their grandchild, making a pair to show off their fancy footwork as they dance their hearts out. I don’t know what their reason is, but I will certainly do my part to help teach them. Over the past couple I was able to help a few people realize their goal of making a pair of their own moccasins. I congratulate them on completing something that few of our People know how to do. My hope is that they continue to make mocs and I encourage them to teach what they have learned so others may have the same opportunity they did. These new gayo:wah makers now have their own pair to wear for #RockYourMocs week, which starts Nov. 8th.
By Gaeno:ne'

Clarence Seneca and Brittany Cooper will be hosting a new Onöndowa’ga:’ Gawë:nö’ Nadö:diyeö:je’ koh Program, the After School Language Nest 2. This program will be for students in grades 6th - 9th. The program will meet on Wednesdays from 2:30pm - 4:30pm.

The program is being implemented to give the students who have aged out of the original After School Language Nest the opportunity to continue to learn. Participants will be focusing on and learning material similar to what is being taught in their school language classes. Students may be dropped off at the Saylor by their school buses. Students that want to continue in a Seneca Language program, who are excited, fun and willing to take it to the community are encouraged to attend.

Getting to Know Us: Hadowgaeh

Here are a few words from one of our Onöndowa’ga:’ Gawë:nö’ Nadö:diyeö:je’ koh Program’s Media Specialist: Clarence Seneca Jr.

Nya:wëh Sgë:no’
Clarence Seneca Jr.

ni:’ gaya:sôh neh Ganyo’ö:ka’
Agâta:yô:nih Joge-o’za:e’ tkô:ge’

I am the digital media artist (video/audio) for the Seneca Language Department.
My interest in video started with skateboarding & music.

Clarence Seneca Jr.

Brother," he said, "This place will not be good. As you can over to Fox's fishing hole. But Fox stopped him. "Wait, to try?" (Fox) "Oh, yes," said Bear, as he started to lumber ming?" (bear) "I am fishing," answered Fox. "Would you like of fat fish. "I am well, Brother. But what are you do-day?" "Greetings," answered Bear, looking at the big circle huge trout. he had sticking through that hole in the ice and pulled out a to ask Fox what he was doing, Fox twitched his tail which of the trees with his big war club. Fox made a hole in the ice, near right a place where Bear liked to walk. It was the time of year when Hatho', the Spirit of Frost, had swept across the land, Covering the lakes with ice and pounding on the trees with his big war club. Fox made a hole in the ice, near right a place where Bear liked to walk. By the time Bear came by, all around Fox, in a big circle, were big trout and fat perch. Just as Bear was about to ask Fox what he was doing, Fox twitched his tail which he had sticking through that hole in the ice and pulled out a huge trout.

"Greetings, Brother," said Fox. "How are you this fine day?" "Greetings," answered Bear, looking at the big circle of fat fish. "I am well, Brother. But what are you doing?" (bear) "I am fishing," answered Fox. "Would you like to try?" (Fox) "Oh, yes," said Bear, as he started to lumber over to Fox's fishing hole. But Fox stopped him. "Wait, Brother," he said, "This place will not be good. As you can see, I have already caught all the fish. Let us make you a new fishing spot where you can catch many big trout." (fox)

Bear agreed and so he followed Fox to the new place. A place where, as Fox knew well. The lake was too shallow to catch the winter fish. The fish which always stay in the deepest water. He sat down next to the hole. Bear watched as Fox made the hole in the ice. He thought of all the many fish he would soon catch. "Now," Fox said, "I tell you what you'll do. Don't think, clear your mind. Do not even think of a song or the fish will hear you. Turn your back to the hole and place your tail inside it.

Bear nodded, "I will do exactly as you say." He placed his long beautiful black tail in the icy water and turned his back. Soon a fish will come and grab your tail and you can pull him out." (fox) "I will hide over here where the fish cannot see me," said Fox. "When a fish grabs your tail, I will shout. Then you must pull as hard as you can to catch your fish. But you must be very patient. Do not move at all until I tell you." (fox)

Fox watched Bear for a time. Then, very quietly, sneaked back to his own house and went to bed. The next morning he woke up and thought of Bear. "I wonder if he is still there," Fox said to himself. "I'll go and check on him."

So Fox went back to the ice covered pond and what do you think he saw? He saw what looked like a little white hill in the middle of the ice. It had snowed during the night and covered Bear. Bear had fallen asleep while waiting for Fox to tell him to pull his tail.

And Bear was snoring. His snores were so loud that the ice was shaking. It was so funny that Fox rolled with laughter. But when he was through laughing, he decided the time had come to wake up poor Bear. He crept very close to Bear's ear, took a deep breath, and then shouted: "Now, Bear!!!"

Bear woke up and pulled his long tail hard as he could. But his tail had been caught in the ice which had frozen over during the night and as he pulled, it broke off. Whack! just like that. Bear turned around to look at the fish he had caught. Instead saw his long lovely tail caught in the ice.

"Ohhh," he moaned, "ohhh, Fox. I will get you for this." Fox leaped aside and was gone. Fox, even though he was laughing, he is faster than Bear. Bear couldn't catch him. So it is that even to this day Bears have short tails. And that's why he don't like him. If you ever hear a bear moaning, it is probably because he remembers the trick Fox played on him long ago. He is mourning for his lost tail.
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<tr>
<th>Date</th>
<th>Picture</th>
<th>Text</th>
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<tbody>
<tr>
<td>19</td>
<td>November 1</td>
<td>Gweh! Sa-deh-sa'-öh e-yo-s-hä:d? are you ready? it will be winter</td>
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<td>20</td>
<td>November 2</td>
<td>Hah, de-os-tö:h. not even</td>
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<td>21</td>
<td>November 3</td>
<td>Ë-zwö-do-s-häd-gi't? is it going to be a fierce winter?</td>
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<td>Gahsa'kneh October 13 - November 10</td>
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<td>23</td>
<td>November 5</td>
<td>a - father, e - they, i - ski, o - open, u - tune, ä - hat, ê - men, ö - on, i - hissa' - sound stops, : - long vowel</td>
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<td>November 6</td>
<td>Etihso:d Soeka:' Gähgwa' Degaöhshä:geh Wis Sga' 2015</td>
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<td>25</td>
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<td>Gae:wanöhge'!</td>
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<td>November 8</td>
<td>Ögwö-ga-dö:wä:-ta' I will hunt</td>
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<td>November 9</td>
<td>Ho'-ga-dö:wäd I hunted</td>
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<td>Ha-do-wäś he is hunting</td>
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<td>29</td>
<td>November 11</td>
<td>Ya-do-wäś two men are hunting</td>
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<tr>
<td>30</td>
<td>November 12</td>
<td>Hë-nö-do-wäś they are hunting</td>
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Hadiksa’ shö’öh Neyonögka’ - Kids Area

E.C.L.C. Culture Classes
Taught by
Chris Tallchief & Marty Jimerson Jr.

On a weekly basis, Chris and Marty, head over to the Early Childhood Learning Center to share our songs and dances with the young kids. They sing and dance with the boys and girls so they will understand what they are supposed to do when they hear the songs.

There is a regular schedule that allows all the ECLC classrooms to participate in a 30 minute dance session. The classes are in the afternoons starting at 2pm and run until 3:30pm depending on how many classes are having their session on any given day. Songs, dances and procedures are explained in a way that will help the kids learn the significance and how to do each dance. The Ögwë’ owe:kha’ names are also given so the kids will start to associate the names with the dances.

Red Lentil & Corn Soup

Ingredients:
1 C. Iroquois Hulled White Corn, cooked/prepared ahead
2 tbsp. olive oil
1 large onion, chopped
1 8oz. Russet potato, peeled & chopped
1 large carrot, peeled & chopped
2 tbsp. ground cumin or curry powder
1/4 tsp. cayenne pepper
44 oz. low-salt chicken broth
2 C. (12 oz.) red lentils, rinsed & drained
Salt & pepper to taste

Directions:
1. Prepare ahead Iroquois Hulled White Corn.
2. Heat oil in a large pot over medium-high heat. Add onion, potato and carrot and sauté until vegetables begin to soften, about 5 minutes. Mix in cumin/curry powder and cayenne. Add broth, tomatoes and lentils. Bring to a boil. Cover pot, reduce heat to medium-low and simmer until lentils are very tender, about 45 minutes.
3. Season soup to taste with salt & pepper.
Yields 6 to 8 servings.

Corn Cutout Cookies

Ingredients:
1 C. all-purpose flour
1 C. Iroquois White Corn Flour
1/2 teaspoon of kosher salt
1 C. unsalted butter, room temperature
3/4 C. Sugar
1 large egg
1 tsp vanilla extract

Directions:
1. Preheat oven to 350°.
2. In a medium bowl, whisk together flour, corn flour and salt.
3. In a large bowl and using an electric mixer, mix butter and sugar until smooth.
4. Roll dough into a ball, wrap with plastic wrap, and refrigerate for at least one hour. For quick and easy round cookies, roll dough into a log 1 1/2” in diameter instead of a ball before refrigerating.
5. Slice log into 1/4 - 1/2” thick slices. Otherwise, flour surface and rolling pin and roll dough to 1/4 - 1/2” thick. Cut out cookies into shapes.
6. Bake 15-20 minutes or until golden brown at edges. Transfer to cooling racks. When cool, decorate if desired. Makes about 2-3 dozen cookies, depending on size.
7. Planning ahead, cookie dough can be made ahead if wrapped tightly in plastic wrap.
8. Cookie dough can be refrigerated up to three days or frozen up to one month.

*Recipes from: http://www.iroquoiswhitecorn.org/recipe-box

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