The Language and Culture program is looking toward the future and planning for upcoming community classes. If you have any suggestions for class topics or projects, feel free to contact the program at 716-532-8162. We look forward to receiving community input.

The final week of the summer youth programs are fast approaching. We have received positive feedback from the parents and community on the progress the children have made. Seeing our kids use the language and learn about our culture is inspiring. By using the language you have with the people you know will help create a positive reinforcement of the progress made by the kids. When more people use the language, the chance of creating a supportive language community is greater with each person who joins in the fight to keep our language alive. Truly, our language is the basis of all our cultural heritage.

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

Gawë:nö’ lesson: Onë:’da:ģës

Its is almost time to harvest and roast corn. Nothing beats fresh roast corn soup. Here is a short conversation to use during roast corn time.

Onöndowa’ga:

S1) Gwisdé’ gasënö:ga’oh!
S2) Dë:ēh nigenõ:dih?
S1) Onë:’da:ģës
S2) Do:ģës, agadekõ:nih neh onë:’da’
S1) Oiwanä:gwad! Ne’ ahõ’oh.
S2) Hao’ o’gakgwaih.
S1) Dwadekõ:nih!

Ganyo’ö:ka:

S1) Something smells good!
S2) What does it smell like?
S1) It smells like roast corn soup
S2) Truly, I am cooking roast corn soup.
S1) Awesome! It’s my favorite.
S2) Ok, it’s done.
S1) Let’s eat!
1st Annual Gayogohono Festival
August 13th
10 am - 4:30pm
Shops at Traders Village,
6128 rte. 89, Romulus, NY
Dancers, Art & Craft vendors, Storytelling,
Traditional arts demonstrations

11th Annual Kinzua Heritage Festival
August 26th - 28th
4047 Fox Hill Rd, Russell, PA
Music, Storytelling, Historical speaking & Re-enactors, Art vendors, Benefit Auction
General admission fee: $5, kids under 5 free
For more info, call: 814-688-7953

Living Legacy: Iroquois Basketry
August 6th - 7th
Sat.: 10am - 5pm
Sun.: 1pm - 5pm
Iroquois Indian Museum,
Howes Cave, NY
For more info: iroquoismuseum.org/

Narcotics Anonymous
Mondays
2pm - 3:30pm
Cattaraugus Community Health & Wellness Center, Rm 126

Great Law of Peace recital
August 7th - 12th
8:30am - 4pm
Sour Springs Longhouse

Haudenosaunee Football & Life skills Camp
August 5th - 6th
Seneca Sachems Football Field
SNI Cattaraugus Territory
Free event for ages 8-18
For more info, call: Marguerite @ 716-549-4710
Indian Day @ NYSF
Sept. 2nd
10 am - 10pm
Gate 4, New York State Fair
Grounds, Syracuse, NY
Smoke Dance Contest @ 3pm
Indian Band, Storytelling, A Tribe Called Red
performing at Chevy Court @ 2pm

Iroquois Beadwork
Conference
Sept. 16th-18th
Airport Settle Inn,
Green Bay, WI
Eighth annual event
For more info: www.otsiningo.com

Basket Making Class with Penny Minner
Tuesdays, September 13th, 20th & 27th
5:30pm - 8pm
Seneca Iroquois National Museum
Students will make a $45 fee, Registration required. Call 716-945-1760 to register.

Gaga′ time: Jöhjöh

Summer time often finds more people hiking and strolling through wooded areas. Keep this story in mind as you see birds flying about. The Wren can be found in the book - Tales from the Iroquois.

A boy was once told that he must not shoot wrens, for the wren is a strange bird, difficult to hit and mysterious in its ways. One day he went out to hunt when the sun was already beyond the middle of the sky. He soon saw a wren and although warned, he determined to try his luck in killing it.

He shot arrow after arrow, but no use, he could not hit the bird. Sometimes it dodged the arrows, sometimes it flew to another tree. All his efforts were in vain.

At last he hid behind a bush and waited till he had an excellent shot, then he let his arrow fly. It just grazed the top of the little bird′s head, scratching the skin. The wren flew away fluttering. The boy watched till it disappeared behind a log at some distance in the thicket, then he ran forward quickly.

As he got near the log he heard groans and low cries of pain, and looking over the log he saw a man lying on the ground, apparently in great pain. His scalp was gone and the whole top of his head was covered with blood.

The boy terribly frightened, ran home and told what had happened. People hurried back with him to aid the wounded man but they could find no trace of him; the wren had flown.

The wren is to this day called "The bird without a scalp."

It had turned itself into a man to avoid being captured while stunned by pain.

Image from: https://www.rspb.org.uk

Jöhjöh - Wren
**SPORTS FOR TRYOUTS FOR THE 2017 NAIG**
**TORONTO, ONTARIO JULY 16-23, 2017.**

Archery 16u, 19u 2001 & later, 1998 & later
Athletics 14 u, 16u, 19u
Badminton 16u , 19u
Baseball 16u , 19u
Basketball 16u, 19u boys and girls
Canoe/ Kayak 14u, 16u, 19u
Box Lacrosse 16u , 19u
Golf 16u, 19u
Rifle Shooting 16u, 19u
Soccer 16u, 19u
Softball 16u, 19u
Swimming 14u, 16u, 19u
Volleyball 16u, 19u
Wrestling 16-18, 15 can upgrade

The U stands for under, so u16 is anyone who is under the age of 16. So we are looking for U16 who will be 16, 15 or 14 next summer and U19 who will be 19, 18 or 17 next summer.

For more info, questions or concerns call:
**Awhenjiosta Myers 315-400-7757 or Shawna Booth 315-558-2729**

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**Gakö:nih Ganö'ja' - Death by Chocolate Zucchini bread**

by Lindsay Funston

**Ingredients:**
- ½ c. melted butter, plus more for brushing pan
- ½ c. cocoa powder, plus more for dusting pan
- 1 ½ c. all purpose flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- ¼ tsp. cinnamon
- ¼ tsp. kosher salt
- 1 c. sugar
- 1 egg plus 1 egg yolk
- 1 tsp. vanilla extract
- 2 c. grated zucchini (from 1 large or 2-3 small)
- 2/3 c. chocolate chips
- Flaky sea salt for garnish (optional)

**Utensils:**
- Measuring cups & spoons
- Mixing bowl
- Beater or electric mixer

**Directions:**
1. Preheat oven to 350°F. Butter and dust a loaf pan with cocoa powder.
2. In a large bowl, whisk together flour, cocoa powder, baking soda, cinnamon and salt.
3. In another large bowl, stir together sugar and egg and egg yolk until smooth, 1 minute. Add melted butter and vanilla extract and mix until smooth. Add zucchini, then add flour mixture in 3 additions. Fold in chocolate chips.
4. Transfer batter to prepared dish and bake 50 minutes.
5. Let cool slightly in pan, then transfer to a cooling rack.

Sprinkle with flaky sea salt (optional) and serve.