Gaga’: Time: Why the leaves have many colors*

This is the story of the battle fought by the Deer and Bear in the land of the sky; a Wyandot story of autumn:

The bear was selfish and proud. He often made trouble among the Animals of the Great Council. When he heard that the Deer had walked over the rainbow bridge into the sky land he was angry. “I WILL PUNISH THE DEER!” he said.

The Bear went to the Rainbow Bridge. He leaped along its beautiful way of glowing colors. He went into the sky land. There he found the deer and said to him, “This sky land is the home of the Little Turtle. Why did you come into this land? Why did you not come to meet us in the Great Council? Why did you not wait until all the animals could come to live here?”

Then the Deer was angry. Only the Wolf might ask him such questions. The Bear had no right to speak like that to the Deer.

The Deer said to the Bear, “You have gone about making trouble among the animals long enough. You shall never do that again.” The Deer said he would kill the Bear. He arched his neck as he tossed his head to show his long sharp horns. The hair along his back stood up. His eyes blazed as if a fire burned in them. He thought to slay the bear with a single stroke of his terrible horns.

The Bear was not afraid. His claws were very strong. He stood erect for the mighty conflict. His deep growls shook the sky like rolling thunder. The struggle was terrific and long. The Bear was torn by the cruel horns of the Deer.

When the remaining animals of the Great Council heard the awful noise, the Wolf went up into the sky to stop the dreadful battle.

All the animals had to obey the Wolf, so the Deer turned and ran away. The Bear fled along the paths of the sky. As the Deer ran, the Blood of the Bear dropped from his horns. It fell down to the Lower World and made the leaves of the trees many colors. Some were red, some yellow, some were brown, some were scarlet, and some crimson.

Now each year when the autumn comes the leaves of the trees take on these many colors. The forests are flooded with soft and glowing beauty. The Wyandots then say the blood of the Bear has again been thrown down from the sky upon the trees of the Great Island.

*From www.firstpeople.us
**Adult Seneca Language Classes**

**Tuesdays**
6:30 pm - 8:30 pm

Saylor Building
Facilitated by Andrea Thomas
For more info: 716-532-8162

**Book Club**

September 11th
6pm

SNI Cattaraugus Library
Come down and bring your possible book club reading suggestions.
The more the merrier!
For more info: 716-532-9449

**2012 Iroq. Beadwork Conference**

Sept 21st - 23rd
Iroquois Indian Museum, Howes Cave, NY

$80 for Conference & workshop, Preregistration required, Vendors, workshops, Collection tour
For more information: Dolores Elliott: 607-729-0016
www.otsiningo.com

**Community Canning Project**

Date: TBA
9 am - 8 pm

Catt. Comm. Cntr
Kitchen & MPR A
Bring wide mouth Quart jars, paring knives, lids, recipes, dish to pass (optional)
For more info: Jerrel Fox 716-532-8450

**Welcome Back Social**

September 22nd
5pm - 9pm

Canisus College
Science Center, Atrium
Event is free and open to public.
Free parking, enter lot at Jefferson
For more info: Keith Burich 716-888-3284
Native American &
Pioneer Heritage Day
September 15th
10am - 4pm
Letchworth State Park, Trailside Lodge
Park entrance fee - $8.00 park fee, Dancers, Storytelling, Flint knapper, Atlatl, Food vendors & more.
For more info: Sandy Wallace 585-493-3600

Native American Arts
& Culture Festival
September 22nd
9:30am - 5pm
Colgate University, Sanford Field house
Craft market, Smoke Dance contest, Live Music, Haudenosaunee Dancers, Food
For more info: Carol Lorenz 315-228-7184

Conference on
Iroquois Research
October 5th - 7th
6pm
Hope Lake Lodge, Cortland, NY
For more info: www.iroquois.org/

J Carry Moccasin
Bike Run
September 9th
11:00am - Registration opens
12:30pm - Kick stands up
Fall Festival, Catt. Reservation
Come down to have some fun!
For more info: Julie at 716-474-1500

Mentor Moments

The Mentors have been working diligently with Berta at IRVS at Legion post #1587, translating day one of the Gai:wi:yo. It is a long process and the more speakers that come together to work on it, the faster it may get done. They meet on most Tuesdays at nine until a short while after lunch.

The Mentors will continue to work with their apprentices. The only groups that will change their mentor schedules will be the school teachers. Everyone else will meet at various places throughout the community. The Mentors will also be going over to help teach Seneca Language at the E.C.L.C. with their apprentices.

Contemporary Dictionary...?

By Samantha Jacobs

Throughout the course of the Summer and really over the past couple of years, the language learners have called upon the Fluent speakers to come up with a way to describe contemporary items in our Seneca Language. We have recognized the need for a depository of all these contemporary Seneca phrases. I personally feel there is a need for a contemporary Seneca dictionary. This idea was one my mentor, Eileen Bardeau, and I discussed several times. I am hoping to compile any phrases I find into a useable document for use in our language classes and in our communities. If you would like to help, contact me at 716 532-8162.
By Aëdza:΄niyo

At the end of the academic year in June, I was excited to pack my classroom up and being the “Aëyogwaëwënoste:g” Summer Program. We had all been paired up with fluent speakers and encouraged to use Leanne Hinton’s methods for second language acquisition. The program didn’t begin until July 5th but I wanted to get a head start.

I had been fortunate to work with Bessie Young, Eileen Bardeau and “Akso:d” Helen Beaver this summer. We were given areas of concentration to work on throughout the week. On Fridays, we would present a story or a description using the words we had learned that week conjugating past and future tenses. Examples of some areas we covered include:

- Morning routine
- Evening activities
- Going shopping
- Preparing a meal

I felt like I had acquired a great deal of language in a short amount of time. There were a few moments when I became frustrated with myself. I had to overcome barriers to open my mind to learning and using Seneca. The “cuteness” of the mispronunciation of words when I was young is longer amusing.

Soon things began to click. I began thinking in Seneca, talking to myself in Seneca, and experimenting with the language that I have learned. It was then that I had come to the realization that using the language outside of my workplace was near impossible. I began to network with others who had an interest in conversing in our language.

I began to use Seneca and TPR (Total Physical Response) with friends and members of my family, and they would have fun guessing what I was saying. I spoke with other learners and attempted to stay in the language as much as possible in every aspect of my life... from grocery shopping and supply shopping with my daughter to a week attending longhouse ceremonies. It was at that point that I had become painfully aware of what I must be like for fluent speakers to not be able to use their own language because there are only a few people who would understand. I have also noticed that speaking our own language has become somewhat of a luxury that I think of all fluent speakers long for.

Fortunately, my journey to acquiring the language will continue as long as our most valuable resources, our fluent speakers, are available to me. I will continue to use the language as much as possible. I am nowhere near fluent, but I feel somewhat confident in participating in basic conversation. I am to the point where I am not afraid to try and/or be wrong. I feel as though I am taking ownership of what I have learned, I have a “it's mine and I’m going to use it” attitude about learning and using our language.

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**Gawë:no’ Lesson: Oähgwawänoë’ eyatähgö:tas-I will bake a cake**

By Samantha Jacobs

My mentor for the Summer Program was Eileen Bardeau. I was fortunate enough to get the chance to work with not only my mentor but also Bessie Young and Helen Beaver. Throughout the program I realized it was easier for me to learn the language through hands on activities. For the last week of the program I focused my future meal prep language time on baking. I knew I would be baking a cake for my dad’s birthday and decided to base my Friday presentation on making his cake. I had to walk through the whole process with my mentor and then we worked out the basic directions for the cake in Seneca. The results are the language lesson for this month. The cake turned out great. The recipe is included in the Cooks’ Kettle portion of the newsletter.

**In Onöndowa’ga’-**

1. Oähgwawänoë’ eyatähgö:tas dzo’dzih hëhsa:hö’ Ha’nih Swëda:dih.
2. Wis niwashë:h johdö:h eöyis.

**In Ganyö’ökha’-**

1. I’m going to bake him a cake because it’s his birthday my dad on Tuesday.
2. He will have reached 59.
3. I will heat the oven up to 350°.
4. Two round baking pans I will grease.
5. Then I will gather things I will mix with.
6. I will chop carrots and black walnuts.
Language Lesson: Baking a birthday carrot cake (cont.)

4. Éknohga:’ dekni:h deyotwe:noni:h yotáhdödahgwa’.
10. Da:nëh o’höhsa’.
11. Da:nëh dëwödä:d ote’shå’ koh neh o’nöhwga’.
12. Dewagyísöje’
13. Da:nëh heyo:we:g ney onyo’gwa’, degaihdoh; koh neh okdeä’ degaihdoh.
15. O’dai:yëh onëh yotëhgödahgwa’.
16. Ne’hoh o’gö:dåh neh oshe’á’.
17. Da:nëh ègïhsyöni’ neh gaisda’is neyöni’shii’ èwö:dak neh oshe’á’.
18. Èyoisda:gaeh ganyo’ o’gakwaeh.
22. Da:nëh ègëgaha:to’.
24. Da:nëh ègohga:’ owanoë’-yagohga:ta’.
27. Oähgwagwe:go'h ègohga’ owanoë’-yagohga:ta’.
29. Da:nëh èshagyadënö:tas “Aö’esad Ho’sasëhoh.”
30. Égisya koh oähgwawënoë’.
31. Da:nëh èkya’kö’ oähgwawënoë’.

7. Then I will take different things and measure out.
8. Then I will put in big bowl.
9. 1st start with butter and sugar mix it.
10. Then eggs.
11. Then alternate flour eggs.
12. I keep mixing it.
13. At the end I mix milk and carrots.
14. Then I will pour the batter into 2 round baking pans I have ready.
15. The oven is hot.
17. Then I will fix the clock, how long it will be inside there.
18. The bell will ring when the baked food is done.
19. I will wait until the cake is cooled.
20. Then I will take the cake dish out of the cupboard.
21. Then the plate I’ll put the plate on the baked food.
22. Then I will flip it.
23. On the plate I’ll put the cake.
24. Then I put on frosting.
25. Then I’ll pick up the 2nd that I baked.
26. Then I layered it.
27. I frosted the whole cake.
28. I will stick on small lights (candles) and then I will light them.
29. We will sing to him “Happy Birthday.”
30. I will slice the cake.
31. Then I will distribute the cake.

Photo by Lynn Jacobs

Okdeä’ oähgwawënoë’
Gawë:nö́',  Ésajädak gi:  Ëyögwahdö́:'

Cooks' Kettle: Blue Ribbon Carrot Cake*

Ingredients:

Glaze-
1 C. granulated Sugar
½ tsp. baking soda
¼ C. buttermilk
¼ C. butter (one ½ stick butter)
1 tbsp. light corn syrup
1 tsp. vanilla extract

Cake-
2 C. all-purpose flour
2 tsp. baking soda
2 tsp. cinnamon
½ tsp. salt
3 eggs
¾ C. vegetable oil
¾ C. buttermilk
2 C. granulated sugar
2 tsp. vanilla extract
1 (8oz.) can crushed pineapple, drained
2 C. grated carrots
3 ½ oz. shredded coconut
1 C. seedless raisins
1 C. coarsely chopped walnuts

Frosting-
½ C. butter (one ½ stick of butter)
1 (8oz.) package cream cheese, room temp.
1 tsp. vanilla extract
2 C. powdered sugar
1 tsp. freshly squeezed orange juice
1 tsp. grated orange peel
1 tsp. vanilla extract

Directions:

For Buttermilk Glaze:
1. In small saucepan over high heat, combine sugar, baking soda, buttermilk, butter and corn syrup.
2. Bring to a boil.
3. Cook 5 minutes, stirring occasionally.
4. Remove from heat and stir in vanilla.
5. Set aside until cake is baked.

For Cake:
1. Preheat oven to 350°.
2. Generously grease a 9x13 baking dish or 2 9” round cake pans.
3. Sift flour, baking soda, cinnamon and salt together.
4. Set aside.
5. In large bowl, beat eggs.
6. Add oil, buttermilk, sugar and vanilla and mix well.
7. Add flour mixture, pineapple, carrots, coconut, raisins and walnuts and stir well.
8. Pour into prepared pan(s).
9. Bake for 45-55 minutes or until toothpick inserted in the center comes out clean.
10. Remove cake from oven and slowly pour buttermilk glaze over hot cake.
11. Cool cake in pan until buttermilk glaze is totally absorbed, about 15 minutes.

For Frosting:
1. In large bowl, cream butter and cream cheese until fluffy.
2. Add Vanilla, powdered sugar, orange juice and orange peel.
3. Mix until smooth.
4. Frost cake and refrigerate until frosting is set.
5. Serve cake chilled.

*“Recipe from the Recipe Hall of Fame Cookbook II. This recipe includes a buttermilk glaze in addition to cream cheese frosting. Preparation time does not include chilling time.”