Daswöndio:go'

We look forward to starting our second summer language program on July 10th. We currently have full classrooms with a total of 60 kids and 6 infants. We have a full summer of fun and learning planned, stay tuned for updates in our next issue of the Gae:wanohge'.

We have one 20/20 student returning this year to help with our summer programs. Tealynn Twoguns has once again opted to help in our department. She recently graduated from high school and will be continuing on to Onondaga community college, majoring in early childhood education. Tealynn will be rotating between the classroom and helping as needed throughout the summer. We look forward to working with her again.

Saisgukneh dates to remember:

3rd & 4th - SNI offices closed
14th - 16th - Marvin Joe Curry Veteran’s Pow Wow, Veterans Park, Salamanca, NY
21st - 23rd - Grand River Pow Wow, Chiefswood Park, Ohsweken, ON

Gawë:nö’ lesson: Berry Picking

Here are a few phrases to use this month as a few more berry varieties ripen throughout the summer.

In Onöndowa’ga’ -
1. Ögwayakö:nö’ tsia:ha’dewë:daeh.
2. Heo:wëh wa’a:’gwe’hodyi:ntweh ta’joyo’deh’
5. O’geganyak he:niyoh o’gaya:go’

In Ganyo’ö:ka’-
1. We went berry picking last Wednesday.
2. We went to where they plant berries.
3. I picked 1 quart of red raspberries.
4. I picked 2 quarts of black raspberries.
5. I paid for the berries I picked.

Gayejësta’ - I am learning, Agwadeyë:sta’ - We are learning, Jagwadeyë:sta’ - Where we are learning
Nödaeyawëhse:'

**CCC Patron Appreciation Day**

July 8th  
10am - 3pm  
Saylor Community Building  
Activities & games for all ages  
Vendors, Door Prizes, Lunch & more!  
For more info, call: 716-532-8450

**Tuscarora Field Day**

July 8th  
Tuscarora Nation School  
7am - 9pm  
Food, Vendors, 5K, Fireball, Softball tourney, Beadwork contest, Smoke Dance contest

**Native American Dance & Music Festival**

July 22nd - 23rd  
10am - 6pm  
Ganondagan State Historic Site  
Vendors, food, performances & first ever juried art show  
For more info, visit: www.ganondagan.org

**Golf Tournament**

July 30th  
Seneca Hickory Stick Golf Club  
4560 Creek Rd., Lewiston, NY  
11am - 7pm  
Hosted by the Six Nations Agricultural Society  
1pm shotgun start  
To register, call: Heath @ 315-383-8430

**Save the language Camp**

July 10th - 14th  
9am - 4pm  
Tuscarora Nation Building  
$25 registration fee  
Goal: share various learning techniques, revisit the orthography & speaking  
For more info, www.facebook.com/tuscaroralanguage

**Iroquois Genealogy Society Meeting**

July 13th  
6pm  
Cattaraugus Community Center  
Meetings are held the second Thursday of every month, alternating between Cattaraugus & Allegany.  
For more info: www.facebook.com/IroquoisGenealogySociety

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Gadeyësta’ - I am learning, Agwadeyë:sta’ - We are learning, Jagwadeyë:sta’ - Where we are learning
**Ahsoh Nödaeyawëhse:**

### Feeding The Good Mind

**July 6th**  
NACS, 1005 Grant St. Buffalo, NY  
6pm - 8pm  
“This is your brain on Haudenosaunee Foods”  
Presented by Chandra Maracle  
An All Our Relations Project

### SNI Cattaraugus Territory

**Large Item Drop off**  
July 24th - 27th  
SNI EPD parking lot  
8am - 6pm  
Acceptable items only*  
For more info*, call: 716-532-2546

### Seneca Olympics

**August 12th - 13th**  
1pm - 3pm  
Ganondagan State Historic Site  
Five events: Archery, Atlatl throw, Javelin, Lacrosse relay & tumpline race.  
Top scoring athletes will win a Ganondagan “medal,” pre-registration required.  
For more info, visit: www.Ganondagan.org

### Rekindling The Fire Of Our Sisterhood

**August 18th - 20th**  
Ganondagan State Historic Site  
Registration opens July 1st  
For more info: www.facebook.com/RekindlingTheFireOfOurSisterhood

### Living in Balance Author Series:

**Tom Porter**  
**August 5th**  
1pm - 4pm  
Seneca Art and Culture Center, Ganondagan State Historic Site  
For more info, visit: www.ganondagan.org

### 2017 International Iroquois Beadwork Conference

**Sept. 15th - 17th**  
Seneca Art and Culture Center, Ganondagan State Historic Site  
For more, info: www.otsiningo.com

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Gadeyësta’ - I am learning, Agwadeyë:sta’ - We are learning, Jagwadeyë:sta’ - Where we are learning
Ribbon Skirt Class update

The ribbon skirt class has helped several ladies make their very first ribbon skirts. The task of making a skirt starts with first choosing the material. Often times you will see floral material, but you will also see solid colors and other patterns. The choice is really yours and what you would like to see on your skirt. Once the fabric is chosen, the next part of the process is to decide on the ribbon. This can often be a harder task than it seems. You need to decide on colors, width and layout. Most of the time the ribbons compliment and/or highlight the colors of the skirt fabric. Once you have the ribbon chosen, you need to find matching thread for the colors of the ribbon. It’s recommended to purchase the ribbon and thread at the same time to avoid getting different colors. You also need to pick up some no-roll elastic for the waistband and it is also helpful to purchase some stitch witchery or other iron on products to help sew on the ribbon. Once you have all your materials, you can then sit down and start to make your very own skirt.

Photo credits: Ashley Henhawk and Ari Logan

Pictured to the left, top to bottom: Lauren Stevens, Meg Kennedy, Hunter White & Queenie Lay

Pictured below, left to right: Ashley Henhawk, Meg Kennedy & Hunter White
RezTalk: Roles of Women part I

By Aédza:niyo

I was raised in somewhat of a traditional family. I grew up, going through the motions of being Ögwë’öweh, but it wasn’t until later in life that I question my purpose here on this earth. At the young age of thirty, I was given the responsibility of being a helper in the continuation of our traditional ways. I say young, because I didn’t feel ready for this responsibility and felt unprepared to counsel. Did I have enough life experience to provide spiritual guidance, or was I, myself, somewhat spiritually immature? The only thing I am really sure about is that I want to be an elder and someday an ancestor that did everything I could to preserve our language and our ways.

Have I put too much on my shoulders? What is the role of a Haudenosaunee woman? I cannot speak for the Confederacy as a whole, but I can share what I have learned as a woman in the Seneca community of New- town. I also think it important to note how roles have change since colonization.

As women, we are considered the doorway for our little ones to enter the earth. Ok, we couldn’t do it without the contributions of our men, but we carry our babies with us for nine months and are the first to truly connect to them. When the babies are born, the parents should share equal roles in the upbringing of the baby.

What are the roles of women from a traditional perspective? There are some ceremonies when the women are responsible or “in charge” of the hiring of helpers and procedures of the ceremony. These sacred ceremonies include Towi:sas or Moon Songs, Deyodesëndaegoh or Dark Dance, Ohki:weh or All Night Songs (honoring our ancestors) Hodigöhsösga’a:h (Crawling Medicine Masks) and Deyë:si’dadi:yës or Doorkeepers. It is said that women who are past their child bearing years should take charge. A woman with her “moon” or “on her time” or pregnant is considered very powerful and can either hurt or help the medicine. They are considered super charged and we are unaware of which way it will go, so woman in this powerful condition are asked to stay home and rest. The men do the majority of the speaking, but it is important for women to understand and be helpful if they get stuck.

Prior to European contact and colonization, we held leadership positions. Still today, most nations have Clan Mothers. The Seneca Nation of Indians who reside in Cattaraugus and Alleghany do not have clan mothers. We have Faithkeepers and Name Holders. The Name Holders are responsible tracking and giving names. The woman Faithkeepers are responsible for the continuation of our traditional ways.

We should work together as a community to raise our children, so, to say that it is only the mother or fathers role to parent is not the Ögwë’öweh way. Anyone of your grandparents generation should be considered Akso:d or Hakso:d. Anyone of your parent’s generation should be considered “Aunty or Uncle.” Anyone of your generation should be considered “Brothers and Sisters”.

As a teacher, I worry about the direction of our community. I worry about my “kids”. They need us. Let’s step into our roles of Akso:d, Age:hak (Aunty) or Ahji’ (Older Sister) and take back the responsibility of raising healthy Ögwë’öweh children.

Getting To Know Us: Loni Stevens

This month’s Getting To Know Us section features a short introduction to the newest member of our team. Here are a few words from our new apprentice I - Loni Stevens:

Go’sae:yo’ is my Seneca name. Loni C. Stevens is my English name. I am 21 years old. I am turtle clan and I am of the Seneca nation. I reside in Newtown. I have a daughter, her name is Nova Maxine Stevens. Alexis Stevens is my mother. Mike Stevens is my father.

I came to the Seneca Language and Culture Department wanting to learn our language better, in order to communicate with our elders and my daughter.
As kids get settled into summer, here is a fun activity to do with them or send them outside to move around and enjoy the outdoors.

Asdeh gaya’daha’ Scavenger Hunt:

Using a camera, take a picture of the following:

- Leaf
- Rock
- Bird
- Insect
- Tree Seed
- Cool Rock
- Beautiful Cloud
- Something Purple
- Something that make you smile

Take a selfie:

- At the playground
- Wearing sunglasses
- Reading a book
- Next to a tree

Gakö:ni:h Ganö’ja’- Homemade Root beer syrup

By Hank Shaw*

**Ingredients:**
- 6 cups water
- 3 oz. sassafras roots
- 1 oz. burdock or dandelion root
- 1/4 cup molasses
- 1 clove
- 1 star anise
- 1 tsp. coriander seeds
- 2 drops wintergreen or peppermint extract
- 6 cups sugar

**Utensils:**
- Knife
- Cutting board
- Medium stock pot
- Cheesecloth
- Measuring spoons & cups
- Whisk
- 1 quart mason jars

**Directions:**

1. Chop the sassafras and burdock roots into small pieces, about 1/2 inch or smaller.
2. Put the roots in a medium sized heavy pot with the clove, star anise and coriander seeds, cover with the water. Cover the pot and bring it to a boil. Simmer this for 15 minutes.
3. Add the molasses and simmer another 5 minutes.
4. Turn off the heat and add the wintergreen or peppermint extract. Put the cover back on the tea.
5. When the mixture cools, strain it through cheesecloth to remove any debris.
6. Return it to the pot with an equal amount of sugar. Stir to combine. Bring it to a simmer and cook it for 5 minutes, uncovered. Pour into quart mason jars and seal. Keeps a year in the fridge.
7. Make root beer by adding 1 tablespoon of the syrup to a pint of seltzer water. Feel free to adjust the strength of your drink from this starting point.

**Notes:** if you can find it, use the wintergreen extract. If not, use the peppermint extract.

*Recipe from: [http://honest-food.net/root-beer-syrup-recipe/](http://honest-food.net/root-beer-syrup-recipe/)

Onösd’a’shä’ Sassafras

Onöndowa’ga’ Gawë:nö’ Nadö:diyeö:je’ koh Department

12861 Route 438, Irving, NY, 14081

Phone: 716-532-8162
E-mail: Samantha.Jacobs@sni.org, Gae:wanö:he’ Editor

Gë:wë:nö’, Ésajä’da:’ gi: Éyögwahdö’!

Hadiksa’ shö’öh Neyonö:ga’ - Kids Area

Onöndowa’ga’ Gawë:nö’ Nadö:diyeö:je’ koh Department

Onöndowa’ga’ Gawë:nö’ Nadö:diyeö:je’ koh Department 12861 Route 438, Irving, NY, 14081

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