Onöndowa’ga’ Gawë:nö’ Nadö:diyeö:je’ koh Department
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Gëdë’ökneh dates to remember:

Wednesdays - Seneca Language class, Sully Huff Heritage Center, 6:30pm - 8:30pm
8th - 10th - Fall Festival, Saylor Building, SNI Cattaraugus territory
22nd - SNI closed, Federal Indian Day

Daswöndio:go'

Evening language classes have resumed on Wednesday evenings from 6:30pm - 8:30pm at the Sully Huff Heritage Center. Jacky Snyder & Lee Jimerson are hosting the class. All levels are welcome. The class is using the root method. The class will also help anyone who has tested into the new Cattaraugus Immersion language program for year one.

Mommy and me language class begin October 2nd, from 9am - 3:30pm. This class is facilitated by Cheryl Graham and Brittany Maybee. This is in essence a structured extension of the summer hawks nest program.

The After School Language Nest will once again be offered for students in third through sixth grade. The applications will be available at the Stanley Huff Heritage center. Students with completed applications will be accepted on a first come, first served basis.

The community cultural classes will be resuming this fall beginning with the Elders bead group that meets at the A.O.A. This group will meet every Wednesday from 1pm - 3pm. The groups’ first project will be picture frames. Any elders interested in bead- ing are more than welcome to join. Please feel free to contact the Onöndowa’ga’ Gawë:nö’ Nadö:diyeö:je’ koh Department 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: You are my sunshine

Here is a classic kids song to sing with your children.

**In Onöndowa:’ga’**
I:s nä:h odëhgo:d.
I:s aga:wëh odëhgo:d.
De’wë:döh de’šënö’sgö:n niyo gano:öhgwa’.
Hë:nöh dësge:gwa’ neh odëhgo:d.

**In Ganyo’ö:ka’**
You are sunshine
You are my sunshine
You make me happy when it’s cloudy (grey)
You don’t know how much I love you
Don’t take it from me the sunshine

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

#### Native American Nutrition Conference
**Sept. 18th - 20th**
**Mystic Lake Casino Hotel**
**Prior Lake, MN**
Bringing researchers, practitioners & community members together to discuss Native nutrition and food science

For more info: [http://seedsofnativehealth.org/conference](http://seedsofnativehealth.org/conference)

#### Unresolved Grief
**Sept. 21st**
**6pm - 7:30pm**
**Seneca Iroquois National Museum**
814 Broad St., Salamanca
First in the SINM Fall Lecture Series
Featuring: Lori Quigley
For more info, call: 716-945-1760

#### Haudenosaunee Women’s Roles with Wendy Hill
**Sept. 30th**
**Kanatsioharake, 4934 State Highway 5, Fonda, NY 12068**
Class fee: $25
To register, call: 518-673-4197 or email at Kanatsiohareke@gmail.com

#### Film Premiere Screening:
**Lake of Betrayal**
**Sept. 29th**
**6pm**
**Ray Evans Seneca Theatre**
Salamanca
Free & open to the public

#### Moose Hair Tufting with Bonnie Bowen
**Sept. 23rd**
**Kanatsioharake, 4934 State Highway 5, Fonda, NY 12068**
Class fee: $125
To register, call: 518-673-4197 or email at Kanatsiohareke@gmail.com

#### Native American Parent/Student Committee General Meeting
**Sept. 12th**
**6pm - 7:30pm**
**Moose Lodge #8, 717 Tonawanda St., Buffalo, NY**
Please bring a dish to pass, All are welcome
For more info: BPSNA19@gmail.com
Ahsoh Nödaeyawëhse:'

Allegany Beading Circle
Sept. 14th & 28th
6pm - 8pm
TV Room, 44 Seneca St.,
Salamanca
Open to the public, bring a dish to pass, bring your own materials, all are welcome!
For more info, call: 716-945-1104 ext. 7852

Social
Sept. 22nd
5pm - 9pm
Fort Erie Native Friendship Centre, 796 Buffalo Rd, Fort Erie, ON
Hosted by the Old Mush Singers
Dinner at 6pm, Social at 7pm
Corn Soup, Cake walk, 50/50, Loonie Auction
For more info, call: 1-905-871-8931

International Iroquois Beadwork Conference
Sept. 15th - 17th
Seneca Art & Culture Center, Ganondagan State Historic Site, Victor, NY
Fee: $100
For more info, call: Dolores at 607-729-0016

Creation in a Historical Context with Kevin White
Sept. 14th
6pm - 8pm
NACS, 1005 Grant St., Buffalo, NY
Light refreshments and door prize!
To RSVP, call: Leana at 716-874-2797 ext. 344

Mommy and Me Language Revitalization Initiative

By Cheryl Graham
Kicking off October 2nd, the Cattaraugus Seneca language department will be starting a Mommy and Me language initiative. The course will run 8 consecutive months, starting in October and ending the last week of May for a 2 year run. To begin, we have 4 mothers and their children ranging between the ages of 6-8 months old. Each month will focus on five areas of learning to include, Music and Movement, Sensory, Fine and Gross Motor skills, Language and Literacy and Creative Arts. The mothers and children will take part in activities within these areas, focusing on providing their child with as much language as possible. Also, within the day, the mothers will be provided a separate class running for 2 hours during nap times. This portion of the program, will focus on the Root Word method to learn new verbs, nouns and connecting phrases. The objective is to provide each parent with the ability to communicate effectively with not only their little ones, but also family and friends in Seneca. The long term objective is to hopefully pave the way for an immersion program from infant up to preschool. With the new immersion program, Deadiwenosnye’s Gënjohgwa’, focusing on adult learning, parents would have the choice to test into that program and extend their language acquisition an additional 2 years afterwards. In whole this could be a 4-5 year process, enabling whole families to revitalize the Seneca language within our territories.
**Summer Program: Final thoughts**

**Hawks Nest:** This summer we had a pilot baby summer program. The classroom consists of 6 babies ages ranging from 4 months to 18 months, with 4 teachers and 2 summer youth workers. The classroom was named the Hawks Nest. We worked on Ganö:nyök, gross motor skills, social songs and basic commands. Every Monday we had our field trips. The Aquarium, Letchworth Park, Zoo, Botanical Gardens and the Seneca Iroquois National Museum were some of our field trips. Our teachers also made organic baby food, made from vegetables and fruits from the local farmers market. We made artwork throughout the program. The children painted our Ganö:nyök elements. They made one element every week. Our overall goal for our baby room is to fully turn the classroom into a full immersion language nest.

Submitted by Kachine Lay

**Group Pre-K—Kindergarten:** Our goal with this age group was to teach and convey respect for all aspects of the traditional teachings, especially the Ganö:nyök. We opened up and closed our day with our teachings from the Ganö:nyök. We sang our thanksgiving songs known as the Adowë’ for the boys. As for our young girls, they also sang their thanksgiving songs known as Towisas. It is a great sense of gratification knowing that our kids had come to the program with little or no knowledge of our customs but by the end of the six weeks, all the kids knew the Ganö:nyök. They were also able to sing their own thanksgiving songs. Those are big accomplishments for three to six year olds. We hope the kids continue to sing their songs and say the Ganö:nyök in the years to come.

Submitted by Lee Jimerson Jr.

**Group 1-3:** Our group of kids enjoyed running around outside while learning more about the world around them. We were lucky enough to get the help of the SNI conservation staff to show us how to use a bow and arrow, go fishing and event talk about some of the creatures that can be found in our ponds and creeks. SNI Fish Hatchery staff also gave a tour of their facility and explained how they catch, hatch and release their fish. Having the combination of the two departments work with the kids was both a pleasure and expanded the environment awareness each kid now has.

The kids also made several arts and crafts projects throughout the summer. The students made water drums with the help of Adrian John. Each kid also received a drum stick hand carved by SNI.

Submitted by Cheryl Graham

**Group 4-6:** Another summer down and hopefully many more to come! Our summer group, grades 4-6th had a blast. Again, we were able to utilize the nature based learning methods. What does this mean? Well, spending every other day outside. Another year of mud puddles, creek walks and yes...another leech attack! This year we changed a few field trips, to include the Rochester Museum of Science, Thunder Rocks at the Allegany State park and we ended the summer with a trip to Darien Lake.

New additions included some fundraiser activities. We held a bake sale and a car wash. Both were huge successes providing our crew with nearly $1,000. The money enabled us to buy fabric and materials to make ribbon skirts and headdresses as well as enjoy the ice cream truck, buy food for our annual crew breakfast and many other things. When we asked our kids what they enjoyed the most...they said. EVERYTHING! So if that’s not success...I don’t know what is. Our teachers firmly believe in giving our kids the opportunity to show responsibility and creativity through exploring the natural world around us. This is something we intend to keep intact year after year! So please keep your eye out next summer for applications and we look forward to another year with another amazing crew! Nya:weh to S.N.I Housing and Council for your donations, as well as all our parents and community members who supported our team!

Submitted by Samantha Jacobs

**Cattaraugus Language department staff.**

Yolanda Smith came in and gave a talk about medicinal plants. The kids were able to use the knowledge she shared to create some pressed flower/plant art. Each kid chose a plant from the talk, harvested a small sample, dried, labeled, pressed and framed their plant. We hope each kid continues to remember not only what the plant is, but what it’s edible and medicinal uses are.

Our group was lucky enough to go on all our field trips under good weather conditions. We visited the Buffalo Zoo, Niagara Aquarium, Buffalo Science Museum, Letchworth State Park, SNI Fish Hatchery, Allegany State Park and Evangola State Park. We would like to thank all the people who made our summer a memorable one, without your support and shared knowledge our kids wouldn't have learned, grown and had a blast like they were able to. Nya:weh!

Submitted by Lee Jimerson Jr.

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Photo credit: Ashley Henhawk
This short story can be found in *Seneca Myths & Folk Tales* by Arthur C. Parker. This time of year the gardens are ready to harvest. Keep this lesson in mind as you tend your corn.

At one time there was nothing to eat on all the earth. Nearly all the people had starved to death, and the few that remained gathered together on a high hill. They lived on boiled bark.

There was a certain young man who kept saying all the time, “It will be better after a while.” Nobody believed him because things were getting worse each day. His brother used to torture him with sharp stones and say harsh things to him. The young man, however, kept thinking that something would happen soon. After a while he heard footsteps, as if on a clean path. He listened for the span of a moon and then heard them running. He told the people but nobody believed him.

One morning while he sat in the doorway of his lodge with his head down on his knees, a young woman stood before him. He heard her breath and looked up. She smiled and handed him a basket of bread. “My mother sent me to find a young man,” she said. “My mother wants me to marry him.”

The people came out of the lodge and looked at the young woman and the young man’s mother asked from where she had come. “I have come from the far south,” answered the girl. “There is plenty of food there.”

So the young man ate the bread and was married to the young woman from the south.

Then the young wife said, “My mother sent me to bring food to you. Let everybody take off the tops of their corn barrels and then enter the lodge and cover their faces.”

The sun had now come up and it was hot. The people did not like their faces covered, but soon they heard a sound like corn falling into their barrels. After a time the noise ceased and the young wife said, “It is finished now.”

Out into the shed went the people of the lodge and found the barrels full of shelled corn. Everybody ate and all were satisfied, except the younger brother, who threw his food into the fire and said he wanted game. Now the young wife had cooked the corn the younger man threw away, and she was made sad by his actions. So she said, “My husband, go to the river and get fish enough for the people.” But the younger brother said, “It is foolish to go to the river, for fish have deserted the river. There are none.” Nevertheless, the young husband went to the river and drew out enough fish for all the people. The younger brother was very angry.

The next day the husband went hunting and while he was absent the younger brother began to torment the young wife. “Your food is not good,” he said. “I cast your food away,” and again he threw food into the fire.

When the husband returned he found his wife crying and when he asked her what was troubling her she said, “Your younger brother has spoiled everything. He has rejected my food (speaking thereby the dissatisfaction of all the people). I shall now return to my home.”

The husband was very sad and begged her not to go, but his wife told him that her mother instructed her to return if she were abused. During the following night there was a sound of scarping in the corn barrels and in the morning when the women went for their corn it was all gone, and with it the bride had vanished.

After consultation the husband determined to search for his wife, and thus he set out on a long journey. At length he came to a region of great corn fields and after a while saw a high mound covered with corn plants. On this mound he found his wife and her mother. His wife showed him her body and it was burned and scarred. “This is was your brother did to me,” she said, “when he threw the corn into the fire. He would have killed me had I remained.”

After living in the south for several months the couple returned and found the people again starving. The young wife ordered them to open their corn barrels and hide their faces once again. They did so and shelled corn fell like rain into the barrels filling them to the top.

Then the young wife told the people that corn must never be wasted or thrown away for it is food and if destroyed, will cause the crops to be poor and the corn to cease to yield.
**Hadiksa’ shö’öh Neyonögka’ - Kids Area**

**Make a pine cone bird feeder**

*Supplies needed: Pinecone (larger works better), peanut butter, bird seed, string or twine*

1. Tie the string to the pine cone. Leave a long enough piece at the top so you can hang the pine cone bird feeder later.

2. Next, cover the entire pine cone in peanut butter. A thicker peanut butter works best here.

3. Now coat the peanut butter in bird seed. You can spoon it on or sprinkle the bird seed over the pine cone. Pat down the seed to make sure it is stuck to the pine cone.

4. Hang up your pine cone bird feeder outside. Hang the feeder high enough so that any pets won’t be able to snatch the birds away as they are eating.

**Gakö:ni:h Ganö'ja’- Wade:nya' ja’ s oshesda’**

By Dan Riegler

**Violet Syrup**

*Ingredients:*
- 4 Cups of cleaned, very tightly packed fresh violet flowers
- 6 cups of boiling water
- 16 cups of white sugar

*Utensils:*
- Measuring cups
- Glass Jar & lid
- Stock pot & lid
- Ladle
- Coffee filter
- Sterilized jar, lid and ring

*Directions:*
1. Put Violet flowers in a glass or enameled pot with lid. Only use stainless steel if you have to.
2. Bring water to boil.
3. Pour the water over the violet flowers, cover tightly.
4. Let sit overnight at room temperature or slightly above it. On top of the fridge sometimes works.
5. After 24 hours or so, press out as much of the liquid as you can. You can also use a herb press with a nylon stocking.
6. Measure out your purple liquid and put it through a very clean paper, or mesh coffee filter.
7. Add your liquid to the now washed and clean pot.
8. For every 1 cup of liquid, add 2 ¼ cups white granulated sugar.
9. Bring slowly to a boil on medium heat stirring until sugar dissolves.
10. Skim off the scum as it collects (it will be a beautiful purple color), but do not let it come to a full boil!
11. Take it off the heat.
12. Wait for 5 minutes and repeat the process. Again, stirring, but do not let it actually boil.
13. Take it off the heat. Put the lid back on and let it cool until it can be handled or poured into vessels without cracking them.
14. If you have hot sterile bottles or jars to store it in, then use them.

**Wade:nya’ ja’ s Violet**

This syrup is great added to water for a refreshing drink. This syrup is loaded with vitamin C, is a great cough syrup alternative and is reported to help with insomnia.

Recipe from: https://

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