Here is a short story about why the crow is black. It is a story retold by Jock Hill recalling a story he heard from Pete Sky some years before, enjoy.

A long time ago there was a very harsh winter and the animals were starving. There was a meeting amongst all the animals to talk about what they should do to find food. Several animals had already died from starvation. The crows volunteered to fly off to look for food. They said they would spread out and fly in the morning. Well the next morning came and the crows left. Now at that time the crows were white and had a beautiful song. When they took off they flew for a while and eventually found some food. They landed and gorged themselves on the bounty they had found. After they had their fill, they flew off for home. When they came back, they told the assembled animals that they had not found any food but they would try again the next day.

That night more animals died from starvation. Now the Creator was watching what was going on and the next day he (continued on page Ge:ih)
Medicinal & Edible Plant Series

Fridays, May 11th - June 8th
5:30pm - 7pm
Stanley Huff Heritage Center

Each class will focus on a specific plant. Learn to identify each plant by leaf, stalk, flower structure and root. Learn to safely harvest & store each plant.

To register, call: 532-8161

Plant Night

May 16th
7pm - 9pm
Cattaraugus Community Center

Come plant a herb garden
$20 fee per person
All supplies provided.

For more info, call Alison: 716-532-8450

The Law is in the Seed

May 15th
9am - 3pm
Six Nations Community Hall,
1738 Fourth Line, Ohsweken, ON

Real People Eat Real Food
$55 fee, film screening, various speakers
For more info: CFMaracle2@aol.com

Salve Making with Yolanda Smith

May 29th
5pm - 7pm
Blue Room, Lionel R. John Health Center

Allegany Traditional Medicine & Healing Group. Light refreshments will be available.

For more info, call Rosalind: 716-945-5894 ext. 3359

Title VI Grant Public Hearing

May 8th
5:30pm
Silver Creek Central School

5:30pm - Native American Education Advisory Committee

7pm - Public hearing for Title VI Grant

For more info, call Paula: 934-2603 ext. 4967

Edibles & Medicinal Series

May 17th, 24th & 31st
6pm
Lockwood's Greenhouses, 4484 Clark St. Hamburg, NY

$10 class or $25 for all three. 17th – Perennials, 24th - Herbs, 31st - Trees & shrubs.

To register: https://weknowplants.com/classes-and-events/event:edibles-and-medicinals-3-class-series/
Ahsoh Nödaeyawëhse:'

A Celebration for all Mothers!

May 11th
12pm - 2pm
Seneca Nation Library
Cattaraugus Branch
Luncheon: wraps, finger foods & dessert
For more info, call: 532-9449

Benefit for William “Snooky” Brooks

May 6th
4pm - sold out
Newtown Longhouse
Wild Onion or Corn soup, frybread, dessert & beverage for $9, 50/50 raffle, cakewalk at 6:30pm. Snooky was hospitalized in a fall and is now recovering.

Mother’s Day Gram

May 11th
Stanley Huff Heritage Center
$10 per Mother’s day gram, includes: 3 chocolate covered strawberries, rose or carnation and handful of candy. Deliveries will be made all day May 11th. Include Name of recipient, place of delivery & a short message you may want on the gram. Pre-order & pay at the Sully Huff Building.
Any questions, call: 716-532-8161

Mothers Paint Night

May 10th
5pm - 8pm
CHWC Grand Room
Mothers come paint the night away and release your everyday stress through an instructed painting class. Refreshments, giveaways & women’s health info.
To reserve your spot, call Vivian: 532-8223 ext. 5268

Chinese Auction & Bake Sale

May 25th
12Noon - sold out
Stanley Huff Heritage Center
Stop down and help support the Seneca Language Summer Programming!
Auction to be drawn at 3pm
For more info, call: 532-8161

Hodge Podge Gift Card Raffle & Breakfast Sale

May 11th
9am - Sold out
Stanley Huff Heritage Center
Various gift cards valued over $500.
Breakfast burrito w/a drink $6.
By Hank Shaw

**Ingredients:**
10 ounces all purpose flour, about 2 heaping cups
4 1/2 ounces blanched nettles, about a cup

**Directions:**
1) Depending on how old your nettles are, you will need two or three big tong-fulls of fresh nettles to get your 4 ounces. I say tong-fulls because you do not want to pick up fresh nettles, as they will sting you. Thus the name. Get a huge pot of water boiling and add a handful of salt. Grab the nettles with tongs and put them into the boiling water. Stir around and boil for 1 to 3 minutes, depending on how old they are. Wash them out with a skimmer or the tongs and immediately dump them into a big bowl with ice water. Once they are cool, put them in a colander to strain.

2) Remove any thick stems. Chop the nettles roughly. Puree the nettles with a little water in a blender. When you are done, add a little water into the bowl of the blender to help clean it out, but save the water - you might need this “nettle water” if your dough is not moist enough.

3) Put the flour in a large bowl and make a well in the center. Add the nettle puree and gradually incorporate it into the flour until you get a shaggy mass. If it’s too stiff add a little of the nettle water. Start folding the dough over itself until it comes together. Then begin kneading. This is a medium strength dough, so you’ll need to knead for 5 to 8 minutes.

4) Cover the dough with a thin film of olive oil and wrap in plastic. Let it sit for an hour.

5) Cut off a piece of the dough and roll it out in a pasta machine. How thick? Your choice. But the traditional width for stret-tine is relatively thick, about a little less than 1/8 inch. This corresponds to no.5 on my machine, which is an atlas.

6) Once you have your sheet of pasta, you can cut it with the wide times on your pasta cutter. That’s easy, but the real noodles are a little narrower. To hand cut your noodles, make sure the sheet is supple and cool, not sticky. If it is sticky, dust with a little flour and smooth it over the surface with your hand. Loosely roll the dough sheet up so that the slices you are about to make form long pasta. Using a sharp (it must be sharp, or you will be in trouble!) chef’s knife, cleaver or other large blade, slice the loose roll at intervals somewhere between 1/8 and 1/4 inches. Lay the pasta on the on the counter or board with some flour dusted on them. Repeat with the rest of the dough.

7) Boil in lots of salty water until they float, and then for another minute or 2.

From: https://honest-food.net/nettle-pasta/