Daswöndio:go'

This past month has been a busy one. The Teen Craft Club wrapped up for the school year. The department lent out staff to help with several classes and presentations this past month. Samantha Jacobs has been teaching a tufting class at the SINM from the past several weeks. That class concludes the first week in June. Many of our staff participated in the Living History day event that was once again held at SUNY Fredonia. We were glad the rain held off and to see many of our local school districts participate in the event.

We also started several language classes, one for staff at the CCC and for the public at the Seneca Nation Library, Cattaraugus Branch. Lauren Stevens is facilitating the language class for the CCC staff. Hopefully we will hear more Onöndowa'ga: Gawe:nö' being used in the facility. The library language class is facilitated by Brennen Johns and Tekenhentake Regis on Friday mornings from 10am - 11am.

Our Summer Seneca Language program filled up quickly! There is a waiting list for most groups. If you have not already been contacted about your child's acceptance or placement on the wait list, please call to confirm their status at 716-532-8161. We look forward to a fun and rewarding summer with the kids. The Program orientation is on June 27th beginning at 5:30pm here at the Sully.

Please feel free to contact the Onöndowa'ga: Gawe:nö' Nadö:diyeö:je' koh Department to sign up for any classes, if you have any comments or questions at (716) 532-8161.
Beginner’s Seneca Language Classes
Tuesdays starting June 4th
1:30pm - 3:30pm
Seneca Strong, 983 RC Hoag Dr.,
SNI Allegany Territory
Open to all community members
For more info, call: 945-8413

Language Class
Fridays
10am - 11am
SNI Cattaraugus Library Branch
Facilitators: Brennen Johns &
Tekehentake Regis
Free & Open to the public
For more info, call: 716-532-8162

Language Class
Tuesday Evenings
6pm - 8pm
Stanley “Sully” Huff Heritage Center
Facilitators: Brennen Johns &
Tekehentake Regis
Free & Open to the public
For more info, call: 716-532-8162

Seneca Language for families
June 19th
5pm - 7pm
LR John Health Center, Grand room, SNI Allegany Territory
Refreshments served.
Class tailored for families to learn together.
For more info, call: 945-9001

Open Bead Group
Tuesday Evenings
5:30pm - 8:30pm
Stanley “Sully” Huff Heritage Center
Beaders of all levels welcome. Bring your beading projects down and join the fun.
Potluck dishes welcome!

SINM Summer Camp
June 20th - August 4th
9am - 4pm
Seneca Iroquois National Museum, SNI Allegany Territory
Program runs Thursday - Sunday.
Cost is $20 per day
For more info, call: Jennifer at 945-1760

Wa’agwanóda:yē’ - We camped, Heyagwanódayëdahgwak - We used to camp there, Hodinóda:yē’ - they camped
### Ahsoh Nödaeyawëhse:’

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>8th Annual Patron Appreciation</td>
<td>June 29th</td>
<td>12Noon</td>
<td>Cattaraugus Community Center</td>
<td>Fun filled day with food, games, 5k, water slides, vendors, door prizes and more!</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>For more info, call: Erika at 716-532-8450</td>
</tr>
<tr>
<td>Fathers Day Luncheon</td>
<td>June 13th</td>
<td>12Noon</td>
<td>Seneca Nation Library Cattaraugus Branch</td>
<td>Fathers are invited to stop in for lunch, includes: hamburger or cheese burger, potato</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>salad, baked beans, drink, chips &amp; dessert</td>
</tr>
<tr>
<td>Heritage Day</td>
<td>June 8th</td>
<td>10am</td>
<td>Onöhsagwë:de’ Cultural Center</td>
<td>Haudenosaunee Art Market, Smoke dance contest, Traditional food vendors, Kids activities,</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Haudenosaunee dancing and singing, Atlatl demo and contest, Re-enactment</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>82 West Hetzel Street, Salamanca</td>
<td>For more info, call: 716-945-1790</td>
</tr>
</tbody>
</table>
| Family Movie Night Under the Stars         | June 27th  | 7:30pm - 10pm | Outdoor Amphitheater, Seneca | Featuring: A dog’s way home
|                                            |            |        | Iroquois National Museum          | Pizza provided, raffle prizes                                                            |
|                                            |            |        |                                   | For more info, call: 945-9001                                                           |
| ASIST Training                             | June 20th - 21st | 8:30am - 4:30pm | CHWC Grand room | Hosted by SNHS Prevention. Suicide is preventable, anyone can make a difference. Two day workshop in suicide intervention skills. |
|                                            |            |        |                                   | For more info, call: 716-532-5583 ext. 5573                                               |
| Iroquois Creation Story                    | June 29th  | 3pm    | Seneca Art & Culture Center at Ganondagan, 7000 County Rd. 41, Victor, NY | A full cast, 40 minute, one-act performance, $8                                           |
|                                            |            |        |                                   | For more info: www.ganondagan.org                                                        |

Wa’agwanöda:yë’ - We camped, Heyagwanödayëdahgwak - We used to camp there, Hodinöda:yë’ - they camped
After School Language Program Year in Review

By Ganondihne'  

Our year in review, as our school year is winding down we have had a lot of topics that we covered in class such as: Ganönyö:k, specifically who/what we are giving thanks to. Feelings, colors and clothing, body and ailments, numbers, time and money, weather, food and food related vocab, animals and their descriptions as well as associated verbs. We had mini-socials throughout the year in which some of our students helped announce the songs and singers. Halloween words and scary stories. We sang a few Christmas carols in Onondowa'ga: and shared them in the community.

Mondays were our ceremony and cultural discussion days. Our staff went over the ceremonies prior to the ceremony just in case the students had questions about a particular portion of what would happen.

We had physical fitness days at the Cattaraugus Community Center. Our students really loved ice skating. We incorporated games based on the Play works training. The students really enjoy playing games such as four square and swab the deck.

We had our family nights and the students liked these little gatherings. See photos below.

The SNI Conservation department staff helped us with taking the kids fishing at the clinic ponds. The kids never get enough of this activity. We just recently had an anti-bulling discussion with Justin Gill. I hope this helps the kids if they are having to deal with a bully in school or on the bus so they can tell someone they trust.

Nya:weh for letting us pass on our culture to the next generation.
- The After School Language staff

Pictured below (L-R) Top: Jeopardy Game, Family night at the Saylor. Bottom: Family Night at the Saylor, Dude Carry Moccasin helping Gabby Seneca during the fishing day at the pond.

Photo credits: Ashley Henhawk
Gaga:′ Time: The snake with the big feet

Long ago, in that far-off happy time when the world was new, there was a snake who was different from other snakes. He had feet-big feet. And the other snakes, because he was different, hated him, and made life wretched for him. Finally, they drove him away from the country where the snakes lived, saying, "A good long way from here live other ugly creatures with feet like yours. Go and live with them!" And the poor, unhappy Snake had to go away. For days and days, he travelled. The weather grew cold and food became hard to find. At last, exhausted, his feet cut and frostbitten, he lay down on the bank of a river to die.

The Deer, Neogë′, looked out of a willow thicket, and saw the Snake lying on the river bank. Pitying him, the deer took the Snake into his own lodge and gave him food and medicine for his bleeding feet. Neogë′ told the Snake that there were indeed creatures with feet like his who would befriend him, but that some among these would be enemies whom it would be necessary to kill before he could reach safety. He showed the Snake how to make a shelter for protection from the cold and taught him how to make moccasins to protect his feet. And at dawn the Snake continued his journey.

The sun was far down the western sky, and it was bitter cold when the Snake made camp the next night. As he gathered boughs for a shelter, Gahe′da′, the porcupine appeared. Shivering, the Porcupine asked him, "Will you give me shelter in your lodge for the night?"

The Snake said, "It's very little that I have, but you are welcome to share it."

"I am grateful," said Gahe′da′, "and perhaps I can do something for you. Those are beautiful moccasins, brother, but they do not match your skin. Take some of my quills, and make a pattern on them, for good luck."

So they worked a pattern on the moccasins with the porcupine quills, and the Snake went on his way again.

As the Deer had told him, he met enemies. Three times he was challenged by hostile Indians, and three times he killed his adversary.

At last he met an Indian who greeted him in a friendly manner. The Snake had no gifts for this kindly chief, so he gave him the moccasins. And that, so the old Ones say, was how our people first learned to make moccasins of deerskin, and to ornament them with porcupine quills in patterns, like those on the back of a snake. And from that day on the Snake lived in the lodge of the chief, counting his coup of scalps with the warriors by the Council fire and, for a long time, was happy.

But the chief had a daughter who was beautiful and kind, and the Snake came to love her very much indeed. He wished that he were human, so that he might marry the woman, and have his own lodge. He knew there was no hope of this unless the High Gods, the Above Spirits took pity on him, and would perform a miracle on his behalf. So he fasted and prayed for many, many days. But all his fasting and praying had no result, and at last the Snake came very ill. Now, in the tribe, there was a very highly skilled Medicine Man. Mo′ki-ya was an old man, so old that he had seen and known, and understood, everything that came within the compass of his people's lives, and many things that concerned the Spirits. Many times, his lodge was seen to sway with the Ghost Wind and the voices of those long gone on to the Sand Hills spoke to him.

Mo′ki-ya came to where the Snake lay in the chief's lodge, and sending all the others away, asked the Snake what his trouble was. "It is beyond even your magic," said the Snake, but he told Mo′ki-ya about his love for the maiden, and his desire to become a man so that he could marry her.

Mo′ki-ya sat quietly thinking for a while. Then he said, "I shall go on a journey, brother. Perhaps my magic can help, perhaps not. We shall see when I return." And he gathered his medicine bundles and disappeared. It was a long and fearsome journey that Mo′ki-ya made. He went to the shores of a great lake. He climbed a high mountain, and he took the matter to Edē:kha′ Gā:hgw:′, the Sun himself.

And Edē:kha′ Gā:hgw:′ listened, for this man stood high in the regard of the spirits, and his medicine was good. He did not ask, and never had asked, for anything for himself, and to transform the Snake into a man of the tribe was not a difficult task for the High Gods. The third day after the arrival of Mo′ki-ya at the Sun's abode, Edē:kha′ Gā:hgw:′: said to him, "Return to your own lodge Mo′ki-ya, and build a fire of small sticks. Put many handfuls of sweetgrass on the fire, and when the smoke rises thickly, lay the body of the Snake in the middle of it." (continued on page Ye:′)
2. Directions:

Knife
Baking dish
Vegetable peeler
Stock pot
Measuring cups & spoons
Utensils:
1/4 cup grated Parmigiano Reggiano
1 1/2 tbsp. butter
1 cardoon

Ingredients:

By Giuliano Hazan

Gakö:ni:h Ganö’ja’- Gratinéed Nökaenyöhgo:wah

(continued from page Wis)

And Mo’ki-ya came back to his own land.

The fire was built in the center of the Medicine lodge, as the Sun had directed, and when the sweetgrass smoldered among the embers, sending the smoke rolling in great billows through the teepee, Mo’ki-ya gently lifted the Snake, now very nearly dead, and placed him in the fire so that he was hidden by the smoke.

The Medicine drum whispered softly in the dusk of the lodge: the chant of the old men grew a little louder, and then the smoke obscuring the fire parted like a curtain, and a young man stepped out.

Great were the rejoicings in the camp that night. The Snake, now a handsome young man, was welcomed into the tribe with the ceremonies befitting the reception of one shown to be high in the favor of the spirits. The chief gladly gave him his blessing to marry his daughter, happy to have a son law of such distinction.

Many brave sons and beautiful daughters blessed the lodge of the Snake and at last, so the Old ones say, his family became a new tribe, the Snake People, also known as the Shoshone Indians.

Story from: http://www.ilhawaii.net/~stony/lore16.html

Tips: First choose the lightest colored cardoon. The greener it is, the more likely it will be bitter. Secondly, peel the back of the stalks before cooking them. Be careful, because a cardoon is a thistle, and just like an artichoke it has thorns, albeit quite small. They are located on the edges of the stalks and need to be trimmed. Also cardoons need to boil 30-40 minutes until very tender.


Photo credit: Mon Food Blog

Cut the stalks into 6 inch long pieces and rinse in cold water.

3. Add 1 tablespoon of salt to the boiling water and put in the cardoon. Cover the pot and boil until tender, about 30-35 minutes.

4. Preheat oven to 425° on the convection setting or to 450° on regular bake.

5. Drain the cardoon and place in a baking dish in a single layer. Season with salt, dot with butter, and sprinkle the Parmigiano-Reggiano on top. Bake until the cheese melts and just begins to brown, about 10-15 minutes. Serve hot.

Nökaenyöhgo:wah
Cardoon, Big Celery

Utensils:
Measuring cups & spoons
Stock pot
Vegetable peeler
Baking dish
Knife

Directions:
1. Fill a pot with at least 6 quarts of water. Place over high heat and bring to a boil.
2. Separate the stalks of the cardoon from the heat and trim away any leaves. Cut off a sliver from the top and bottom of each stalk. Use a vegetable peeler to peel the backs of the stalks to remove the outer layer of skin and any tough strings. Trim the heart so only the white inner part remains.
3. Add 1 tablespoon of salt to the boiling water and put in the cardoon. Cover the pot and boil until tender, about 30-35 minutes.

Tips: First choose the lightest colored cardoon. The greener it is, the more likely it will be bitter. Secondly, peel the back of the stalks before cooking them. Be careful, because a cardoon is a thistle, and just like an artichoke it has thorns, albeit quite small. They are located on the edges of the stalks and need to be trimmed. Also cardoons need to boil 30-40 minutes until very tender.


Photo credit: Mon Food Blog