Onöndowa'ga:' Gawë:nö' Nadö:diyeö:je' koh
Department
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Onöndowa'ga:' Gawë:nö' Nadö:diyeö:je' koh staff

Daswöndio:go'

The summer language programs were so well
received we have decided
to continue the work all
year long with afterschool
programs. We now have
three after school pro-
grams: 1st - 3rd grade,
4th - 6th grade and a
middle/high school group.
Applications are avail-
able for the programs at
the Sully. Each group
has a set number of par-
ticipant slots, get your
application in as soon as
possible. The 1st - 3rd
group will be led by Jen-
nie Maybee, Travis Staf-
ford and Brennen
Johns. The
4th - 6th
group will all
be led by
Cheryl Gra-
ham, Nolan
Lay, Brittany
Cooper &
Tehahe
Regis. The middle/High
school group will be led
by Lauren Stevens and
Marcus Waterman. The
after school programs
will begin on Sept. 23rd.
The programs will run on
a Monday - Thursday
schedule.

The fall semester of
community
class offerings
is available. Sam Jacobs
will be taking
sign ups at the
fall festival.
Please feel free to con-
tact the Onöndowa'ga:'
Gawë:nö' Nadö:diyeö:je' koh Department to sign
up for any classes, if you
have any comments or
questions call (716) 532-
8161.

Gawë:nö' lesson: Niyeyëtwagwaöh

In Onöndowa'ga:'
1. Niyeyëtwagwaöh
2. Égyëtwago'
3. Ho'gëntwago'
4. O'ge:go'
5. Gayë:thöh
6. Ode'hotgëwëh
7. Êgadewa:de
8. Agade:wa:t
9. Wade:wa:t
10. O'ge:shëni'ni'
11. Agadeha'döh
12. Ògesënhö:shö'
13. Gasënhëga'ôh
14. Gasënhë:tgë'
15. O'tkë:no'nyö:'

In Ganyo'ö:ka'
1. When people harvest crops
2. I'm going to harvest
3. I harvested
4. I dug it up/picked it
5. What's been planted
6. It's uprooted
7. I will store it/put it away
8. I've stored it
9. What has been saved or stored
10. I put it away
11. I'm drying it
12. I smelled it
13. It smelled good
14. It smells bad
15. I gave thanks for it
Beginner’s Seneca Language Classes
Tuesdays
1:30pm - 3:30pm
Seneca Strong, 983 RC Hoag Dr., SNI Allegany Territory
Open to all community members
For more info, call: 716-945-8413

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

Giving Thanks Gala
Sept. 26th
5:30pm - 9pm
AcQua Banquets and Events
2192 Niagara St., Buffalo, NY
Native American Community Services event
$100 tickets, honoring: Sam George, Beverly Porter & Peggy OldSmoke.
For more info: Leana Maracle 716-

Open Sewing
Date: TBD
Stanley “Sully” Huff Heritage Center, SNI Cattaraugus Territory
Facilitated by Ari Logan
Looking for people interested in setting up an open sewing group during the evenings. We could focus on making outfits but open to other projects as well.
If interested, call: Ari at 716-532-8182

Open Singing: Social Dance Songs
Date: TBD
Stanley “Sully” Huff Heritage Center, SNI Cattaraugus Territory
If interested please contact Marty Jimerson Jr. & Chris Tallchief.
For more info, call: Chris at 716-532-8161

Trailblazing Women of WNY Monument Project fundraiser
Sept. 19th
5pm - 7pm
InnBuffalo off Elmwood, 619 Lafayette Ave, Buffalo
Help make the monument to Sidtah happen.
$45 tickets at www.TrailblazingWomenWNY.org/events

Hewagehdöh - I’ve gone there, Hege:ta’ - I go there, Ögenö:öje’ - I’m going there, Te’age:nö:’ - I didn’t go there
A wise old raccoon sat up in a tree near the river where the bear lost his tail. The coon saw the fox play his foxy trick on the bear, and he did not like it. He thought the fox is getting a big head. This must not be. His head must be made smaller. Some of the foxiness must be taken out of it. He is getting too foxy. He thinks he has the cunning of all the animals and that no one can outwit him. Someone must play a 'fox' trick on him.

Not many days later, the coon saw the fox coming down the trail. The coon was eating some juicy yellow apples that he had found on a tree not far away. As soon as he saw the fox, he ran up a tree, and began to smack his lips as the fox had done to tempt the bear.

The fox stopped under the tree, just as the bear had stopped. "What tastes so good?" Fox asked.

In answer the coon threw down an apple to the fox, just as the fox had thrown the piece of fish to the bear. The fox took the apple and ate it.

"Fine! Fine!" said the fox, when he had finished the last mouthful. "Where did you get it?"

The coon then told the fox how to find the apple tree. He must follow the trail along the river, down to the pine bluff. Then he must climb the bluff and run toward the setting sun, until he came to an open field. In the center of that field stood a great apple tree. It was filled with juicy yellow apples.

"But you can climb the tree and pick your own apples. How can I get them off the tree?" whined the fox.

"Oh, that's easy," said the coon. "Just back off two bow shots (continued on page Ge:ih)"
Hadiksa’ shō‘öh Neyonögka’ - Kids Area

(continued from page Sëh) from the tree, then lower your head, -so. Run hard and butt the tree with your head. You have such a big head, it will shake the tree so hard that all the apples will fall at once. Do as I tell you, and you will have all the apples you want for a long time."

The fox thanked the coon and started at once. He found the apple tree, just as the coon had said. “What a fine open place to run in,” thought the fox. “I will get such a fine start that when I hit the tree it will shake the world.” Already he began, in his mind, to see the apples falling, like pine needles, and to feel the earth shake under his feet. The fox did as the coon had told him. One arrow flight he backed off, then another. Then he closed his eyes, lowered his head, and ran swiftly over the thick grass. He struck the tree as hard as he could, with his big head. Not an apple fell, but a dazed, foolish-looking fox fell to the ground. Next morning as the sun rose, a shame-faced fox was seen running toward the woods beyond the pine bluff. He carried his head low, and he seemed to be playing no foxy tricks.

From: Project Gutenberg Stories the Iroquois Tell Their Children by Mabel Powers [1917]

Gakö:ni:h Ganö'ja’- Butternut, Spinach & Walnut Sghetti

Ingredients:
2 cups spaghetti uncooked
3 tbsp olive oil
2-3 garlic cloves, finely diced
2 cups of cubed butternut squash/pumpkin
About ¾ cup spinach
½ - 1 tsp chili flakes (depending on level of heat and your preference)
½ lemon, zest and juice
Salt and pepper to taste
1/8 cup walnuts finely chopped

Directions:
1. Coat cubed butternut squash in 1 tbsp of olive oil and season with salt. Bake in hot oven (435°F) for about 40-50 minutes, until butternut squash turns soft and gets lightly caramelized.
2. Heat up 2 tbsp of olive oil in a pan. Fry off garlic gently on a low-medium heat, stirring frequently so it doesn’t burn. Add chili flakes and cook for another minute or two stirring frequently.
3. Cook spaghetti for a minute shorter than you would normally.
4. Mash half the butternut squash with a fork or potato masher (you can also use a food processor or blender for a smoother texture). Put both mashed and whole butternut squash chunks into the pan with chili and garlic.
5. Add drained pasta and washed spinach into the pan. Incorporate them well into the squash. Taste and season with pepper, a squeeze of lemon juice and additional salt and chili if needed.
6. Serve immediately with chopped walnuts and lemon zest on top.

Notes: Any firm and dense pumpkin can be substituted for the butternut squash.

Recipe & photo from: https://www.lazycatkitchen.com/pumpkin-spinach-and-walnut-spaghetti/