Our three after school programs are off and running smoothly. Several of our older students helped prepare and participated in our Halloween Haunted house event held in conjunction with the Cattaraugus Community Center, Gakwi:yoh Farm & Seneca Fire. We want to say Nya:wè:h to all who helped. The Halloween event was well received and was given good reviews by those who came down to be scared! Fun was had by all.

Our community class offerings include language, painting & moccasin making this season. The new moccasin makers have all completed the moccasins themselves. Everyone is now making the beaded vamps and cuffs which will be sewn on to the moccasins. All the participants are doing great and are looking forward to having new moccasins to rock!

The paint class participants have all made their designs on their canvases. Figuring out the design is the hardest part! That being said, we will be adding several additional class nights to make sure everyone is able to finish their paintings. All the canvases look good so far and everyone is anxious to see the finished paintings!

Please feel free to contact the Onöndowa'ga: Ga we'nö' Nadö:diyeö:je' koh Department to sign up for any classes, if you have any comments or questions call (716) 532-8161.

In Onöndowa'ga:
1. Ohsë:'
2. Ohsë:e'
3. O'gä'
4. Oniya'
5. Oniyagö:h
6. O'gyö:jö:h
7. Wa'o'gyö:di'
8. Éyo'gyö:di'
9. Ganiyayëök
10. Oniyanokö:es
11. Oye'gweošö'
12. Owisä'
13. O'gawisä'e'
14. Owisä'geshö'

In Ganyo'ö:ka
1. Frost
2. There's frost on it
3. Falling snow / Snow flake
4. Snow on the ground
5. In the snow
6. It's snowing
7. It snowed
8. It's going to snow
9. There used to be snow
10. Deep snow
11. Snow drift
12. Ice
13. It got icy on it, got slippery
14. On the ice here and there

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Edito: Samantha Jacobs
Articles contributed by Onöndowa'ga: Ga we'nö' Nadö:diyeö:je' koh staff

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Dates to remember:
5th, 11th, 28th - SNI offices closed
14th - Jamie Jacobs lecture @ Onöhsag-wë:de' Cultural Cetner at SINM, 6pm
15th - Apple & Pumpkin Pie Making @ SNI Cattaraugus TERC kitchen, 1pm - 4pm
23rd - 24th - Winter Art Market @ Onöhsag-wë:de' Cultural Cetner at SINM, 11am - 6pm
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!

Teen Craft Club
Nov. 24th
12Noon - 3pm
Stanley “Sully” Huff Heritage Center, SNI Cattaraugus Territory
We will be continuing the faux 8” x 10” stained glass project.
Free event, snacks & supplies provided.
For more info call: Sam Jacobs at 716-532-8161

Community Dinner
Nov. 24th
6pm
Cattaraugus Community Center
12767 Route 438, SNI Cattaraugus Territory.
Potluck style, CCC will provide the turkey, your bring the side dish. Each dish will be entered into a prize drawing. Social to follow. Wear a Ribbon skirt or shirt for a prize entry.

Turkey Trot 5k
Nov. 24th
11am registration, 12noon start
Cattaraugus Community Center
12767 Route 438, SNI Cattaraugus Territory.
Come run or volunteer!
For more info, call: 716-532-8450

Fall Vendor Day
Nov. 22nd
11am
William Seneca Bldg., 12837 Route 438, Irving, 14081
It’s never too early to start your holiday shopping! Stop by and pick up a one of a kind
For more info, call: Makalah Jones 716-4900 ext. 5092

Bead & Velvet Sale
Nov. 6th
5:30pm - 8pm
Beginner Beadwork class (Cafeteria), Tuscarora Nation School, corner of Mt. Hope Road & Walmore Road, Lewiston, NY 14092
Beads, velvet, thread galore!
Credit & USD accepted.
Beaver and the old hunter

There was once an old man who was very fond of beaver meat. He hunted and killed beaver so frequently that his son remonstrated with him. His son told him that some misfortune would surely overtake him as a punishment for his persecution of the sagacious animals, which were then endowed with the magic powers of the medicine-men. The old man did not heed the warning, but continued to kill beaver nearly every day.

Again the son said, “If you kill them, they will soon catch and kill you.”

Not long afterward the old man saw a beaver enter a hole in the bank. Disregarding his son’s advice, he plunged his head foremost into the burrow to catch the animal. The son saw him enter the hole, and went in after him. Catching the old man by the heels, he pushed him farther in.

Thinking another beaver had attacked him, the old man was at first too frightened to move, then he cried for mercy. “Let me go, Beaver, and I will give you my knife.”

He threw his knife back toward the entrance, but received no reply to his entreaty.

“Let me go, Beaver, and I will give you my awl.” Again no answer. “Let me go, and I will give you my arrows.”

The young man took the articles as they were handed to him and hastened away without making himself known.

When the old man returned to his lodge, he said nothing of his adventures, and his son asked no questions. As soon as the old man left the lodge, the son replaced the knife and other articles in his father’s fire-bag.

“Where’s your knife?” said the son when the old man returned. “I gave it to the beaver to induce them to let me escape with my life.”

“I told you they would catch you,” said the son.

The old man never hunted beaver again.


Gakö:ni:h Ganö 'ja' - Black and Blue Bison Stew

Serves 8 –10
Ingredients:
2 tsp sunflower oil
5 green onions, chopped
2 tsp juniper berries, crushed
2 pounds bison roast, cut into bite-size pieces
¼ cup all purpose flour
1 cup chopped sunchokes (4-6 knobs)
1 ½ cups frozen wild blueberries or juneberries
1 tbsp dried wild mint or regular dried mint
2 ½ cups hot water
Salt
1 recipe of biscuit dough or 1 can of biscuit dough
Melted butter, optional

Directions:
1. Preheat oven to 350°F.
2. In a dutch oven or other large oven-safe pot with a lid, warm oil over medium heat and cook onions and juniper until onions begin to soften.
3. Coat bison with flour, then add to the pot and brown meat on both sides.
4. When meat is browned, add sunchokes and cook 5 minutes.
5. Add berries, mint and water. Cook 30 minutes or until stew becomes bubbly and thick.
6. Season with salt to taste.
7. Top stew with biscuit dough, brush dough with butter, and place pot, covered or uncovered, in hot oven for 10 to 15 minutes, until biscuits are fluffy, golden and cooked through, testing doneness with a wooden pick.
8. Serve immediately

Recipe from: Original Local by Heid E. Erdrich