Onöndowa’ga:’ Gawë:nö’
Nadö:diyëöje’ koh
Department
12857 Route 438
Iving, NY 14081

Editor: Samantha Jacobs
Articles contributed by Onöndowa’ga:’ Gawë:nö’ Nadö:diyëöje’ koh staff

Onöndowa’ga:’ Gawë:nö’
30th
Gakö:ni:h Ganö’ja’
Kids’ Corner
Gaga:
Lang. Initiative (cont).
Ahsoh Nödaeyawëhse:’
Nödaeyawëhse:’

Dates to remember:
8th - Midwinters 101 @ Room 1222, ECLC, SNI Cattaraugus Territory, 6pm - 8pm
13th - Family Yahtzee tourney @ SNI Cattaraugus Library branch, 5pm
30th - Buffalo Bandits Program @ the ACC, SNI Allegany Territory, 11am

Daswöndio:go'
By Language Commission

Language Initiative Vision: To restore the Seneca language to the point it is the first language acquired and is learned in the home.

“In our future the Seneca language will be in use in the daily lives of all Seneca’s and our culture will be a vibrant force for identity and community collaboration, resulting from a shared understanding of our history and the implementation of a comprehensive instructional approach that incorporates our linguistic, cultural, and spiritual traditions.” – Seneca Language Group 2001

The Seneca Nation Language Revitalization Plan will revive the use of our language and cultural heritage as the foundations to our distinct identity and daily existence. Mission: To become functional speakers of the Seneca Language. In July of this year a group of approximately 15 individuals set out to create a comprehensive 20 year plan to secure the future of the Seneca language. The following describes the initial plan for the next 5 years and describes some of the work that is currently underway.

In the first five years the following milestones will be accomplished. A Seneca Language Commission whose purpose is to enact and oversee a collaborative, ‘one mind’ operating philosophy, will be established. The responsibilities of this Commission include strategizing, assessment, accountability, communication, and reporting. Directors from the Language, Ceremonial, ECLC, SALC, and Education programs from both territories will report to this commission. Benefits of this collaboration are clarity of language learning expectations, purposeful language teacher development and career growth, improved quality and delivery of language services, avoidance of duplication and wasteful spending, and strategic program administration.

Each program is being assessed based on their program objectives. The operational infrastructure of each program is also being evaluated in terms of its ability to create and sustain a Good Mind culture within the department and classroom environments. These environments have to be such that they attract and draw others to become involved in learning the language and supporting this revitalization effort. Using the collective talents and experience of the ‘language community,’ we can offer quality programs, a progressive curriculum, and quality instruction to foster/ influence broader participation.

Every language employee will have their speaking ability assessed based on the American Council on the Teaching of Foreign Languages (ACTFL) Scale. The assessments will determine where our strengths and weaknesses are. Fluent Seneca speakers will conduct the language assessments via a conversational interview conducted entirely in Onöndowa:ga:’ gawë:nö’. When completed, we’ll be better able to make adjustments where needed and initiate plans to create a ‘speaker pool.’ The goal is for all language employees to achieve a proficient rating. For those language/culture teachers already performing at the proficient level, a Fast Track Development plan will be put in place.

We are happy to share that these assessments, 72 in all, were completed in November. The results are now being analyzed and shared with individual teachers. The ACTFL Proficiency Guidelines are being used in this plan. They are descriptions of what individuals can do with language in terms of speaking in real-world situations in a spontaneous and non-rehearsed context. These guidelines identify five levels of proficiency: Distinguished, Superior, Advanced, Intermediate, and Novice and are subdivided into High, Mid, and Low sublevels. They describe what an individual can and can’t do with language at each level, (continued on page sëh)
**Nödaeyawëhse:'**

**Open Bead Group**

**Tuesday Evenings**
5:30pm - 8:30pm

Stanley “Sully” Huff Heritage Center, SNI Cattaraugus Territory

Open to all beaders!
Bring your own supplies and projects to work on in a supportive and fun group atmosphere!

**Teen Craft Club**

Jan. 26th
12Noon - 3pm

Stanley “Sully” Huff Heritage Center, SNI Cattaraugus Territory

Free event!
Snacks & supplies provided.
For more info call: Sam Jacobs at 716-532-8161

**Cornbead making class**

Jan. 21st & 22nd
6pm - 9pm

MPR, Cattaraugus Com. Center, 12767 Route 438, SNI Cattaraugus Territory

Limited to 12 spots, $20 class fee.
For more info, call: Gerry Fisher at 716-801-5169

**Seneca Language Class**

Jan. 15th
5:30pm - 7:30pm

LRJHC Grand Room, SNI Allegany Territory

Refreshments will be served
For more info, call: 716-945-9001

**Ribbon Apron Class**

Jan. 15th
5:30pm - 8pm

ECLC Room 1222, 2016 Hënödeyësta' Dr., SNI Cattaraugus Territory

Instructor: Lea Golden
Limited to 12 participants
Call to sign up and for materials list: 532-3341

**Seneca Language Immersion Program**

Wednesdays
9am - 10am

Comm. Health & Wellness Center at Seneca Strong, Rec. Room, SNI Cattaraugus Territory

Beginner language for all interested
To Register, call: 532-8456
Typically winter is the time for sharing stories. I'm always on the look out for seasonal themed stories and ones that include animals we don't often hear about. Here is an old Assiniboine tale to share during the cold winter nights:

Some birds lay eggs early in the season, some later, but the crane is the last to hatch. When the young ducks and geese were flying away to a warmer country, the young crane was still too weak to fly. Winter was approaching.

The mother-bird asked Otter to keep the bird for her during the winter; in return she would reward her grandson. "The crane cried all the louder. Frost pursued him and nearly caught him, when suddenly a clap of thunder was heard and the lightning struck Frost and tore him to pieces. The Crane was there, and asked her young one how he had been treated during the winter. He told her that Otter had treated him well, while Frost had abused him.

The old bird looked for another otter, and said to him, "Henceforth the cold will never kill you." Thus she paid the Otter for his services. This is why the Otter can live in the water throughout winter without freezing.

Story from: Native-languages.org
Hadiksa’ shō’ōh Neyonögka’ - Kids Area

The objective is to fill a 9×9 grid so that each column, row, and 3×3 sub grids that compose the grid contain all of the digits from 1 to 9.

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Gakö:ni:h Ganö’ja’ - Short Rib Stew

By Ethan Stowell, FoodandWine.com

Ingredients:
3 1/2 lb. boneless beef short ribs, cut into 1 1/2 inch pieces
1/4 cup all purpose flour
3 tbsp. extra virgin olive oil
2 cups dry red wine
3 cups chicken stock
6 carrots, cut into 1/2 dice
1 1/2 lb. Yukon gold potatoes, peeled and cut into 1/2 inch dice
3 medium parsnips, peeled and cut into 1/2 inch dice
1 large onion, cut into 1 inch dice
1/2 lb. cremini mushrooms, quartered
1 tbsp. thyme leaves, chopped
8 sage leaves, coarsely chopped
Kosher salt & ground pepper

Utensils:
Knife

Cutting board
Measuring cups & spoons
Mixing bowl
Cast iron casserole pan w/ lid
Spoon/Ladle

Directions:
1. In a large bowl, toss the short ribs with the flour. In a large enameled cast-iron casserole, heat the oil. Working in batches, cook the short ribs over moderately high heat until browned all over, about 6 minutes per batch. Discard the oil.
2. Return the meat and any juice to the casserole. Add the wine and boil until reduced by half, 8 minutes. Add the stock and bring to a simmer. Cover and cook over low heat until the meat is tender, 2 hours.
3. Skim any fat from the stew. Stir in the carrots, potatoes, parsnips, onion, mushrooms, thyme and sage. Cover and simmer over low heat until the vegetables are tender, about 35 minutes. Season with salt and pepper.
4. Serve immediately.