Due to the COVID-19 pandemic, all Seneca Nation of Indians non-essential services, including all Seneca Language department in house services are suspended until further notice. Once it becomes feasible to re-open, we will do so in a manner that is both safe and following all current health guidelines.

If you have any questions or comments, please feel free contact 716-532-4900.

---

### Gai:wanöhge'

**Daswöndio:go'**

By Gayawëö:wi'

**In Onöndowa'ga':**

1. Sawadäshäga’ tši’
2. Odahgw:i:h
3. Ëgyëtwago'
4. Niyeýëtwagwaöh
5. Hadinöji:ya’s
6. Otgë:h
7. Wa’otgë:h
8. Gëda’geh
9. Gaehdowanëh
10. Gaëdi:yo:h
11. Wa’agwa’ asphalt:
12. Niga’atsi: h
13. Sga’atsi: h
14. Wade:wa:t
15. Agade:wa:t
16. O’gehshënö:ni’

**In Ganyöö:ka’**

1. The Season ended again
2. It’s finished, over with
3. I’m going to harvest
4. When people harvest crops
5. They’re harvest wheat
6. It’s putrid/rotten/rancid
7. It putrefied/rotted
8. Field
9. Big field
10. Good garden
11. We put baskets on our backs
12. # how many baskets
13. One bushel/basket
14. What has been saved/stored
15. I’ve stored it
16. I stored it, put it away
Virtual culture & language videos

By Gayawëö:wi'  

As this pandemic continues and our Sully Huff Heritage & Culture Center remains closed. I will be doing my best to create virtual content that will be accessible via various social media platforms, based in the app: Flipgrid. I have already started to post content to my educator page on the app. The app is free and downloadable via your app store.

Switching to a virtual platform has had some ups and downs. For example, having the equipment to record all the videos and short clips has been a challenge. At first when we started recording for the virtual summer camp videos I just had my cell phone. I had to figure out a tripod to hold the phone steady while I recorded. I scrounged up and rigged up a slim jim snack box from one of the classrooms to hold my cone of beading thread which I stuck a pencil in to balanced and perch my phone on. It sounds funny now, but at the time, I felt like I scrambling to adjust to the new virtual reality of teaching in a pandemic. I can just imagine how much more difficult a time our school teachers are now having! Well, several months down the road, I now have a nice tripod with a Bluetooth remote that has made recording so much easier. Now to just get a nicer recording device since I have just so much storage on my phone!  

I’ve organized Flipgrid into topics, with each topic being its own class. The first being some short stories told in Seneca. Eric Carle’s Brown Bear, Brown Bear and one made in the same style, We’re traveling to the Zoo. What will you see? These are the first two videos posted. I hope to expand this section as I get the editing done. Flipgrid automatically puts closed captions on the videos and part of the editing is fixing the captions, because clearly Flipgrid isn’t able to translate Seneca. Over the years, I’ve accumulated many stories and hope to post them here. The first virtual class I have started, is on how to create a bead board. Usually when I host this class in house, participants meet once or twice a week for several months; as with most of the arts & crafts classes I taught for the community. I have started at the very beginning in the bead board with the basic flat stitch and have continued on to leaves and ferns. I hope to also include birds and flowers in the future, so be on the look out for more videos!

Flip Code:  
SheCarriesTheWord

Bead board videos currently available on Flipgrid

Seneca stories currently available on Flipgrid

O:ga’i:sa’h - Dog-tooth Violet, Otohit’syöh - Ground Pine, Ganöwëhdagwa’ - Hepatica, Onëhde:sös - Indian Poke
This is one of the stories that was published in the book *Stories the Iroquois tell their children* by Mable Powers in 1917. Read and enjoy!

Long ago there was a time when the land was lean and hungry. The cold of coming winter had fallen upon the valley. The corn had frozen in the fields, and there was no bread for the people.

A group of hunters took to the chase. They followed every track of deer and rabbit. If their arrows brought them meat, they threw it over their shoulders and ran to the village so the hungry women and children might eat.

But one man remained in the long-house. He sat by the fire with his wife and child, and waited for the hunters to bring game.

This man refused to go on the hunt. He was lazy. All day he sat by the fire and smoked his pipe. Once in a while, he would stir the water in the kettle which he kept boiling for the meat that he hoped the hunters might bring. Whenever the child, his little son, begged him for food, he would say, "It isn't done yet."

At last the little boy grew so sick and faint for want of food that he cried aloud.

The lazy Father was angry. He seized a stick, and struck the child to the ground. Instantly a bird flew up and perched on the pole over the fire, from which the kettle hung.

"Now it's done!" said the bird solemnly, for it did not seem to have a light heart like other birds.

Now, strange as it may seem this father was no longer cruel and lazy. His lazy spirit seemed to have gone. He wanted to go at once on the chase, and hunt food for his wife and little boy.

"Tonight you shall have deer meat to eat," he said, as he spread a soft skin by the fire, for the boy to lie on. Then he turned to place the child on the skin, but no boy was there. He had no son. Only that strange bird perched, joyless and alone, over the fire, on the pole from which the kettle hung.

"Now it's done!" the bird cried again, and with that it flew out of the long-house.

That spring the People discovered a new bird in the woods. The bird was too lazy to build a real nest. This bird did not weave together twigs and moss, leaves and ferns, bits of hair and thistledown, to make a cozy, warm, safe nest for its eggs and young, as did the other birds. This bird would lay its eggs anywhere. Wherever a few sticks lay crosswise in a track, or in a little hollow of the ground, or where some twigs or dried ferns were caught loosely in a bush, there this lazy bird would lay its eggs and rear its young.

It was too lazy to build a real nest that was safe and warm for its little ones.

The people called the bird "the cuckoo." But only one man knew how the cuckoo came to be, and why it is too lazy to build a real nest.

---

**Nödaeyawëhse:**

**Newtown Community Field Day**

*Sept. 12th*

9am

**Newtown, SNI Cattaraugus Territory**

5k, CTP, Softball, Kickball, Lacrosse, Cornhole, Bike Blessing & more!

Smoke dance starts at 12pm, $10 reg. fee.

**Fall Vendor Day**

*Sept. 19th*

**Cattaraugus Community Center**

**SNI Cattaraugus Territory**

9am - 6pm

Food & Craft vendors,

social distancing guidelines apply

For more info, call: 716-532-8450

Ogai’sah - Dog-tooth Violet, Otohit’syöh - Ground Pine, Ganöwëhdagwa’ - Hepatica, Onëhde:sös - Indian Poke
Apple Pear Salsa with Cinnamon Chips

**Ingredients:**
3 tablespoons sugar
1 teaspoon ground cinnamon
6 flour tortillas
Cooking spray
4 cups finely chopped tart apples
1 medium ripe pear, finely chopped
1/2 cup quartered seedless red grapes
1/2 cup chopped celery
1/4 cup chopped walnuts
2 teaspoons grated orange zest
3 tablespoons orange juice
1 tablespoon brown sugar

**Directions:**
1. Preheat oven to 350°F. Mix sugar and cinnamon. Spritz both sides of tortillas with cooking spray then sprinkle with sugar mixture.
2. Cut each tortilla into 8 wedges. Spread in a single layer on baking sheets. Bake until lightly browned, 10-12 minutes, rotating pan as needed.
3. Place remaining ingredients in a large bowl; toss to combine. Serve with chips.

**Notes:** Feel free to omit the celery and add another pear instead. If your fruit starts to brown, add a dash of lemon juice in the mix.

**Recipe from:** https://www.tasteofhome.com/recipes/apple-pear-salsa-with-cinnamon-chips/

Creamy Grape Salad

**Ingredients:**
1 package (8 ounces) cream cheese, softened
1 cup sour cream
1/3 cup sugar
2 teaspoons vanilla extract
2 pounds seedless red grapes
2 pounds seedless green grapes
3 tablespoons brown sugar
3 tablespoons chopped pecans

**Directions:**
1. In a large bowl, beat the cream cheese, sour cream, sugar and vanilla until blended.
2. Add grapes and toss to coat.
3. Transfer to a serving bowl. Cover and refrigerate until serving.
4. Sprinkle with brown sugar and pecans just before serving.

**Notes:** Greek yogurt can be substituted for the sour cream, works just as well. Mix in chopped candy bars. Crunchy Snickers and Heath bars work well with the grapes.

**Recipe from:** https://www.tasteofhome.com/recipes/creamy-grape-salad/

Onyögwi’sä’ - Grapes

**Prepare your child for going back to school:**
**Helpful tips**
1. Create a consistent routine
2. Practice with masks
3. Prepare for remote learning
4. If attending classes at school, students should be independent enough to be able to and practice how to:
   - Tie their own shoes
   - Take off their coats
   - Open the clasps on their lunch boxes
   - Apply hand sanitizer or
   - Pull a sheet of sanitizing wipe off a roll
   - Properly wash their hands
   - Turn on and adjust the water temp at the sink when washing their