**Gai:wanöhge’ V12I11**

**Daswöndio:go’**

The Language department has welcomed back several employees and will be opening in a very limited capacity. We have several tester classes setup in the coming weeks. Depending on how these go, be on the lookout for future community programming virtually and at the Sully with COVID precautions and social distancing. If you have any questions or comments, please feel free to contact 716-532-8162.

**Gawê:nö’ lesson: Dressing a deer**

**In Onöndowa’ga:**

1. Ga’’yohsà’h
2. Ga’’yohsà’h geh
3. Ha’enôs
4. Hayê:sysôs
5. Wa:yà’dô:tsî’
6. Gasênô:etgê’
7. O’tdiyö:de’
8. Ga’’sâ:do’
9. Jo’’yohsowê:kô’

**In Ganyo’ö:ka’**

1. Skin/Hide
2. On the Skin
3. He cuts it
4. He’s skinning it
5. He skinned it
6. It smells bad
7. I stretched it
8. Skin stretched on a frame/ quilt
9. It’s covered with skin

**Gaga:’ time: How Raccoon outwitted Fox**

Here is an oldie but goodie, originally retold by Mable Powers in her book: *Stories the Iroquois tell their children*. Enjoy!

A wise old Jo’a:ga’ (raccoon) sat up in a tree near the place where the bear lost his tail. Jo’a:ga’ saw Nö’gwatgwa:h (fox) play his foxy trick on the bear, and he did not like it.

“Nö’gwatgwa:h is getting a big head,” said Jo’a:ga’. “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 ‘Nö’gwatgwa:h’ trick on him.”

Not many days later, Jo’a:ga’ saw Nö’gwatgwa:h coming down the trail.

Jo’a:ga’ was eating some juicy yellow apples that he had found on a tree not far away. As soon as he saw Nö’gwatgwa:h, he ran up a tree, and began to smack his lips just as Nö’gwatgwa:h had done to tempt the bear. Nö’gwatgwa:h stopped under the tree, just as the bear had stopped.

“What tastes so good?” he asked.

For answer Jo’a:ga’ threw down an apple to Nö’gwatgwa:h, just as Nö’gwatgwa:h had thrown the piece of fish down to the bear.

Nö’gwatgwa:h took the apple and ate it. “Fine! Fine!” said Nö’gwatgwa:h, when he had finished the last mouthful. “Where did you get it?”

Jo’a:ga’ then (continued on page dekni:h)
Hadiksa' shö'öh Neyonögka' - Kids Area

(continued from page sga:d) told Nö’gwatgwa:h 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 Nö’gwatgwa:h.

"Oh, that's easy," said Jo’a:ga’. "Just back off two bow shots from the tree, then lower your head just 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."

Nö’gwatgwa:h thanked Jo’a:ga’ and started at once. He found the apple tree, just as Jo’a:ga’ had said.

"What a fine open place to run in," thought Nö’gwatgwa:h. "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.

Nö’gwatgwa:h did as Jo’a:ga’ 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 ever he could, with his big head. Not an apple fell, but a dazed, foolish-looking Nö’gwatgwa:h fell to the ground.

Next morning as the sun rose, a shame-faced Nö’gwatgwa:h was seen running toward the woods beyond the pine bluff. He carried his head low, and he seemed to be playing no foxy tricks.

Gakö:ni:h Ganö'ja' - Neogë' Ham

By Jamie Carlson and Josh Dahlke

Ingredients:
4lb Venison roast
1 gallon water
1 cup kosher salt
1/2 cup maple sugar
1/2 cup sorghum
1 tbsp. pink curing salt #1
1 tbsp. allspice berries
1 tbsp. juniper berries
4 bay leaves

Tools Needed:
Stock pot
Measuring cups & spoons
Large lidded container
Smoker
Aluminum foil
Meat thermometer

Directions:
1. Combine and bring all ingredients except roast, to a boil. Then let it cool it to room temperature before placing the roast in the brine. Place the brine and meat in the fridge. Soak for 4 days.
2. After the ham is done soaking in the brine solution, remove it and pat dry with paper towels. Let the ham sit out in an area with a good airflow or near a fan until the outside of it is a bit dry. When the ham is tacky to the touch, it is ready for the smoker.
3. Start smoking it around 180°F over apple wood for about 3 hours before turning the heat up to 275°. Continue smoking it until the internal temperature reaches 180°, which should be about 7 hours total time on the smoker.
4. After it reaches an internal temp of 180°, remove it from the smoker and let it cool off a bit. If you are not going to serve the ham immediately, wrap it in Saran wrap and refrigerate. This will help the ham retain some of its moisture and preserve the flavor in case you use it for other meals.

Notes: if you can't find sorghum, molasses will substitute nicely.