With the COVID-19 cases on the rise in the community and county, no new in-house classes are planned. Below you will find some useful phrases to use during the pandemic. One of the most basic is to cover your face with your mask. Also a handy one is: Stay in your bubble! As the holiday season continues, please remember to do your part: social distance, wear your mask, stay home if you’re sick, wash your hands & stay safe. So be on the lookout for Holiday craft kits available for pickup for a virtual community craft class! Our staff is working on creating virtual content to be shared via social media. Be on the lookout for short topic based videos in the coming months.

If you have any questions or comments, please feel free to contact 716-532-8162.

Useful pandemic phrases

- Esajenoni’ - you be respectful
- Esadehosowe’k - you’ll cover
- Dedza’oh - both
- Segoda’ - your nose
- Koh neh - also
- Sehsaga’en - your mouth

- Jë:gwa - if
- Sa:dögoëö - you have a fever
- Ta:sajo’s:ak - you shouldn’t visit
- Koh neh - also
- Ésa’do ne:g - you’ll stay away/isolate

- Ne’sa’gwah neh - it’s best
- Gënjohgwa:gö:h - in the crowd
de’se’s - you don’t go

- I:s näh - You
- Sadehwas - You’re contagious
- Owë’sda:gö:h - In the bubble
- Ëse’se:g - You’ll stay
This month we will continue our stories with another tale about the adventures of Fox. This story is also from Mable Powers’ book *Stories the Iroquois tell their children*.

It was some moons after the coon outwitted the fox, before they again met. The coon was hurrying by, when the fox saw him.

Now the fox had not forgotten the trick the coon had played on him. His head was still sore from that great thump against the apple tree. So the fox started after the coon. He was gaining, and would have caught him, had they not come to a tall pine tree.

The coon ran to the very tiptop of the pine tree. There he was safe, for the fox could not climb.

The fox lay down on the soft pine needles and waited for the coon to come down. The coon stayed up in the pine tree so long that the fox grew tired and sleepy. He closed his eyes and thought he would take a short nap.

The coon watched, until he saw that the fox was sound asleep. Then he took in his mouth some of the pitch from the pine tree. He ran down the tree and rubbed the pitch over the eyes of the sleeping fox.

The fox awoke. He sprang up and tried to seize the coon, but, alas! He could not see what he was doing. The lids of his eyes were held fast with the pine gum. He could not open them.

The coon laughed at the fox’s plight, then ran and left him.

The fox lay for some time under the tree. The pine gum, as it dried, held the lids of his eyes closer and closer shut. He thought he should never again see the sun.

Some birds were singing nearby. He called them, and told them of his plight. He asked if they would be so kind as to pick open his eyes.

The birds flew off and told the other birds. Soon many of the little dark songsters flew back to where the fox lay. Then peck, peck, peck, went the little bills on the eyelids of the fox. Bit by bit they carefully pecked away the pine gum. If one grew tired, another bird would take its place.

At last the fox saw a streak of light. Soon the lid of one eye flew open, then the other. The sun was shining, and the world looked very beautiful to the fox, as he opened his eyes.

He was very grateful to the little birds for bringing him light. He told them to ask what they would, and he would give it to them.

The little birds said, “We do not like the plain, dark suits which the Turkey Buzzard brought us. Make us look like the sun we have brought to you.”

The fox looked about him. Beautiful yellow flowers were growing near. He pressed some of the sun color from them, and with the tip of his tail as a brush, he began to paint the dark little birds like the sun.

The birds fluttered so with joy, he thought he would paint the bodies first. Before he could brush the wings and tails with the sun paint, each little bird had darted away, like a streak of sunshine. So happy and light of heart were the birds, that they could not wait for the fox to finish the painting.

This is why goldfinches are yellow like the sun. It is why they have black wings and tails, why they flutter so with joy, and why they never finish their song.
# Gawai:no' lesson: Hunting & tanning phrases

**In Onöndowa’ga:**

1. Ésekso:wëdahgoh
2. Okso:wë
3. Saknö’wösda:noh
4. Deyono’geöwa:nës
5. O’gadesagëmi’n
6. Hënödo:wës niyoiwëgoh
7. O’sheh
8. Ojinööňhsä’
9. Dewënöda:shë’:s niyoiwë:geh
10. Waöwöänödo:wi’ neh honötwasa:h
11. Hënöndoh
12. Woöshëno:sho’
13. Niyo’goë:wane:s
14. Denyo’geöwänës
15. Ésagä:n
16. Sawisdotsih
17. Seho’tsih
18. Deyödiyö:ta’
19. Dëstiyö:đë’
20. Ésësheö:đë’
21. Éhso’dës
22. Ésyo:dës
23. Sajo:dës
24. Dewö:dö:goët
25. Dësyë’gwayogot
26. Ésajë’gwiyo:đë’
27. Yagohgata’
28. Hënöda:shëhdahgwë’a
29. Sadahsëhdahgwë’a
30. Dëhsid
31. Dësa:goët
32. Wa’ohsohwaji:he’t
33. Ésys’gwayogot
34. Ojo:nö:goëh
35. O’wahnö’:sa:’
36. Hënöh Ésyadogaëndë’
37. Tae:yogaënda’t
38. Ése’nya’ojesyo:wö’da’t
39. Ésegë’èöwae’
40. Oji’nöwögaganyas
41. Oji’nöwöñ
42. Otgwensadahgwës

**In Ganyo’ö:ka:**

1. You gut it
2. Guts
3. You’re missing it
4. It has big antlers
5. I shot it
6. It’s hunting season (harvest – midwinter)
7. Fat
8. Hoof
9. They are mating
10. They are chasing each other around
11. They saw
12. They smell it
13. How big
14. It has big horns
15. Scrap the hair off
16. Skinning/peeling/scraping off skin
17. You peel/take it off
18. It stretches
19. You stretch it
20. You lace it/sew it
21. You’ll soften it
22. You’ll loosen it
23. You Smoke it
24. It will go through it
25. You’ll put smoke through it
26. You’ll send the smoke up
27. Spread it on
28. They use it to hide (camo)
29. You use it to hide (camo)
30. You smash it/crush it
31. It’ll soak it / go through
32. It’ll become a darker color
33. You’ll send smoke through it / smoke it
34. It’s oily, oil in it
35. Ran out of oil/gas/grease
36. Don’t you put a hole in it
37. Don’t get a hole in it
38. Boil the brains
39. You’ll wash the hair
40. It’s got bugs/biting it
41. Worm attached to it
42. It takes the blood out/ leech/ woodtick
By David Tanis

Ingredients:
For the hazelnut crust:
1 ¼ cups raw hazelnuts
1 cup rice flour
⅛ teaspoon salt
½ cup sugar
6 tablespoons softened butter, more as necessary

For the cranberry curd:
12 ounces cranberries
1 cup sugar
Peel (orange part only) and juice of 1 orange (about 1/2 cup)
4 ounces softened butter (1 stick)
2 eggs plus 2 egg yolks

Directions:
1. Make the crust: Heat oven to 325°F, put hazelnuts on a baking sheet and roast for 10 to 15 minutes, until skins darken and crack. Put roasted nuts in a clean towel and rub off skins. Discard skins and let nuts cool.

2. In a food processor, grind nuts with half the rice flour until mixture resembles coarse cornmeal. Add remaining rice flour and salt and pulse briefly.

3. Cream sugar and butter in a mixing bowl with a wooden spoon for a minute or two until pale and thick. Add nut mixture and combine until dough comes together. If it seems crumbly, add 1 to 2 tablespoons softened butter or a little cold water.

4. Press dough evenly into a 10-inch tart pan; use half the dough for the sides and half for the bottom. Prick bottom with a fork and freeze for 30 minutes (or several days if desired).

5. Heat oven to 350°F. Bake chilled tart shell about 15 minutes until lightly brown. Cool.

6. While the crust bakes and cools, make the cranberry curd: Put cranberries, sugar and orange juice and peel in a saucepan over medium heat. Simmer until cranberries have popped and softened, about 10 minutes. Transfer to a food mill or medium mesh sieve and press cooking liquid and solids into a bowl. (Alternatively, for the most vibrant color, purée the cooked cranberry and orange mixture with an immersion blender or in a food processor or blender. Press through a fine mesh sieve.) Whisk the butter into warm liquid.

7. Put eggs and egg yolks into a bowl and beat lightly. Slowly whisk a cup of warm cranberry liquid into the eggs to temper, then combine both and whisk together. Wipe out pot if necessary, return liquid to pot and cook over low heat until nearly bubbling and thickened, about 10 minutes. If using immediately, let cool to room temperature. If working ahead, cool to room temperature, cover with plastic wrap (press wrap against curd) and refrigerate. (Curd may be cooked up to 1 day ahead.)

8. Pour cooled cranberry curd into the cooled prebaked tart shell and smooth top with a spatula. Bake at 350°F for 10 minutes to set curd. Cool on a rack. Store at room temperature for up to 2 days.

Recipe from: https://cooking.nytimes.com/recipes/1017817-cranberry-curd-tart