

Fruits in Oneida

A Coloring and Activity Book



Káhik



Eliʔkó



Otstóhkwi



Tahkwaka·yú



Awáhihteʔ



Sá·yes



Awá·lá· wahyá·liseʔ



Onuʔuhslakáhte



Wahyá·liseʔ



Yotseʔtá·tuhe



Yonuhwélhoteʔ kahík



Swahyo·wáhneʔ



Otsiʔnkwalá·kalas kahík



Onáhalhkó



Tewahyahyótsis



Teyotahyáhktu



Wíhsuʔ

Oh Niwahsohkó·ta Káhik



Onikw^hhtalawískla? niwahsohkóht_u

Onikw^hhtala? niwahsohkóht_u



Otsi?nkwalá·kalas niwahsohkóht_u



Otsí·nkwal niwahsohkóht_u



Aw^h·lá· niwahsohkóht_u



Olú·ya? niwahsohkóht_u



Ohalan^h·ta? niwahsohkóht_u



O^hsw^h·ta? niwahsohkóht_u



To· ni·kú káhik



úskah



téken



áhsΛ



kayé



wisk



yá·yahk



tsya·ták



tékehlu?



wá·tehlu?



Oye·li

swahyo·wáhne?

oh niwahsohkó·tΛ kaʔi·kÁ

what color is this?



awΛ·lá



onikwΛhtahláʔ



otsí·nkwal



yawéku kΛ
swahyo·wáhneʔ

is the apple good?



yawéku
it's good tasting!

oh nikakhó·tΛ kaʔi·kÁ

what kind of food is this?



swahyo·wáhneʔ
apples



se·ká·seʔ kΛ swahyo·wáhneʔ

do you like apples?

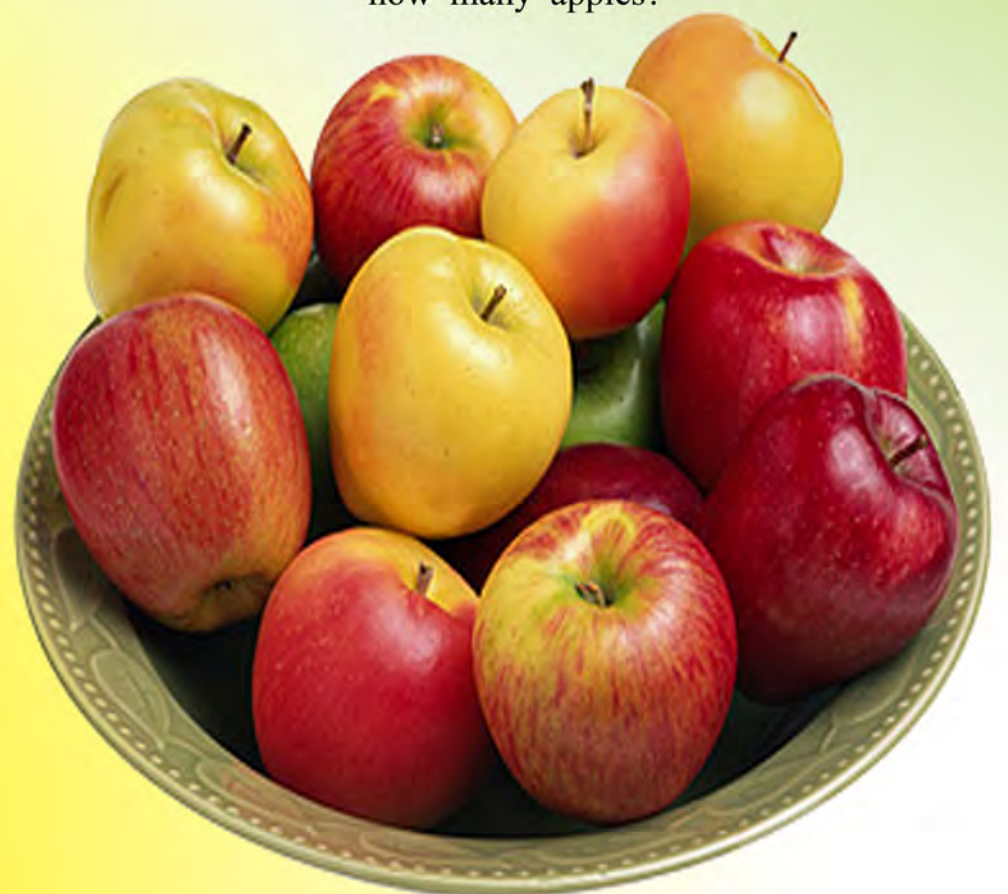


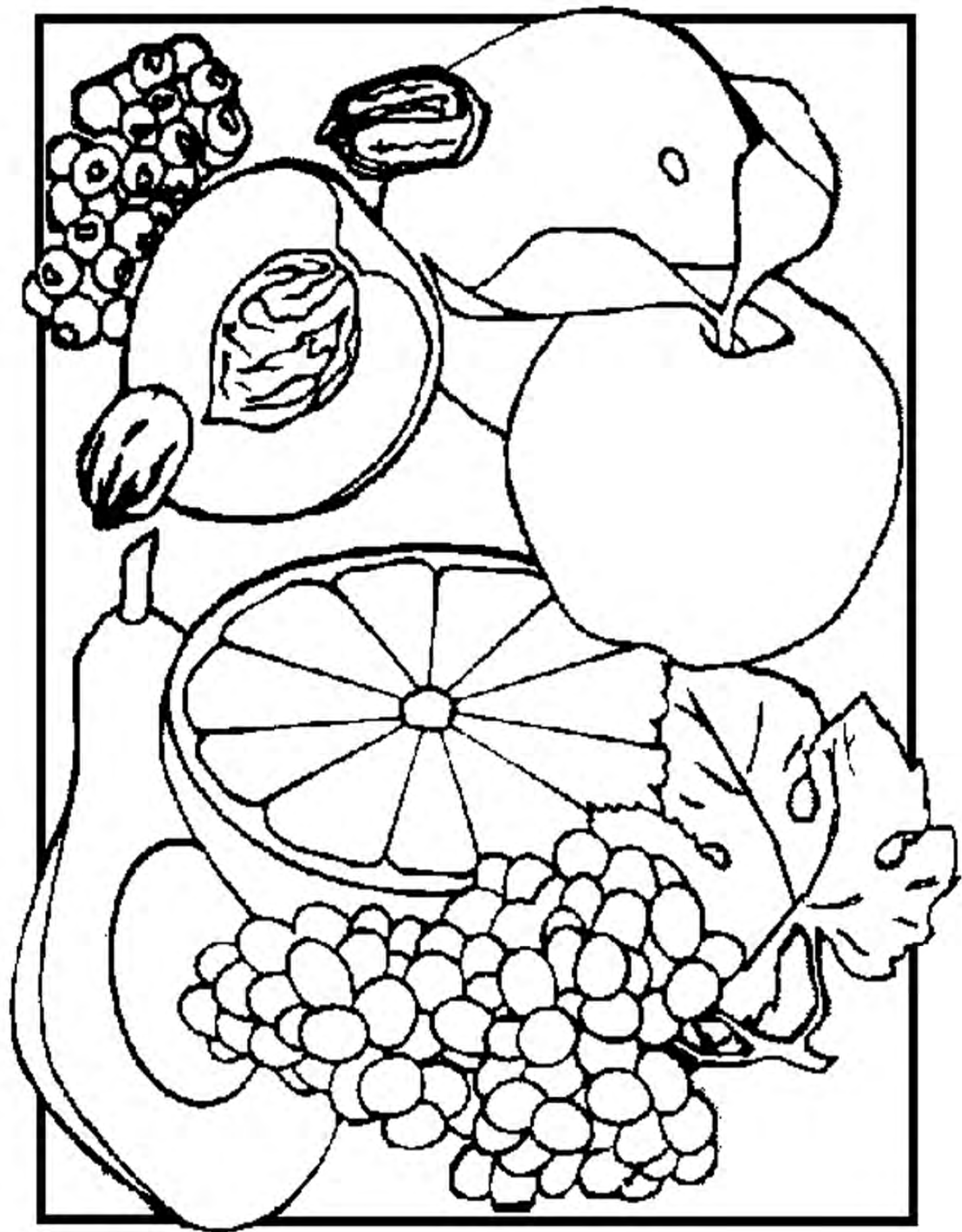
wake·káhseʔ

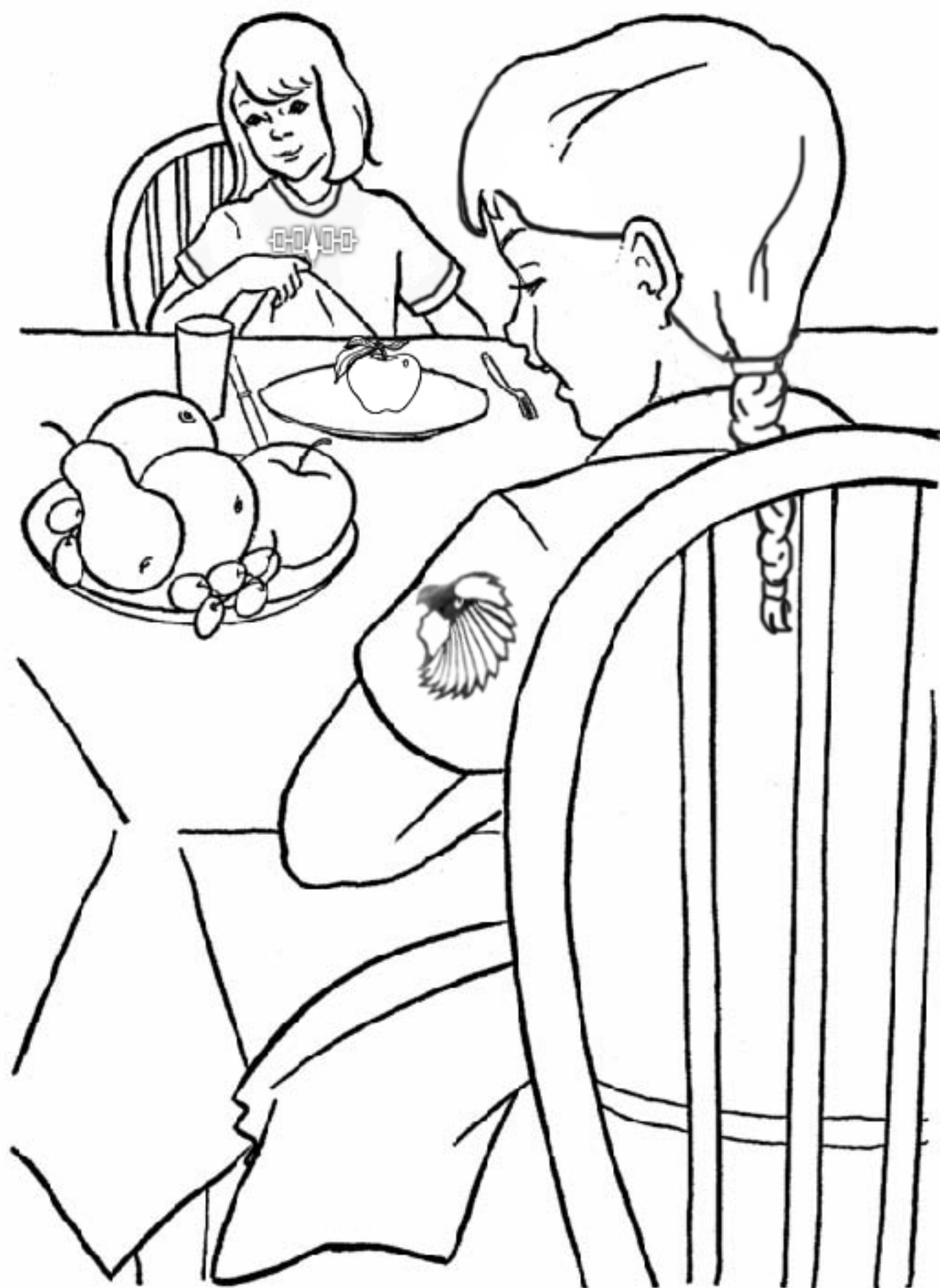
I like it.

to· ni·kú swahyo·wáhneʔ

how many apples?



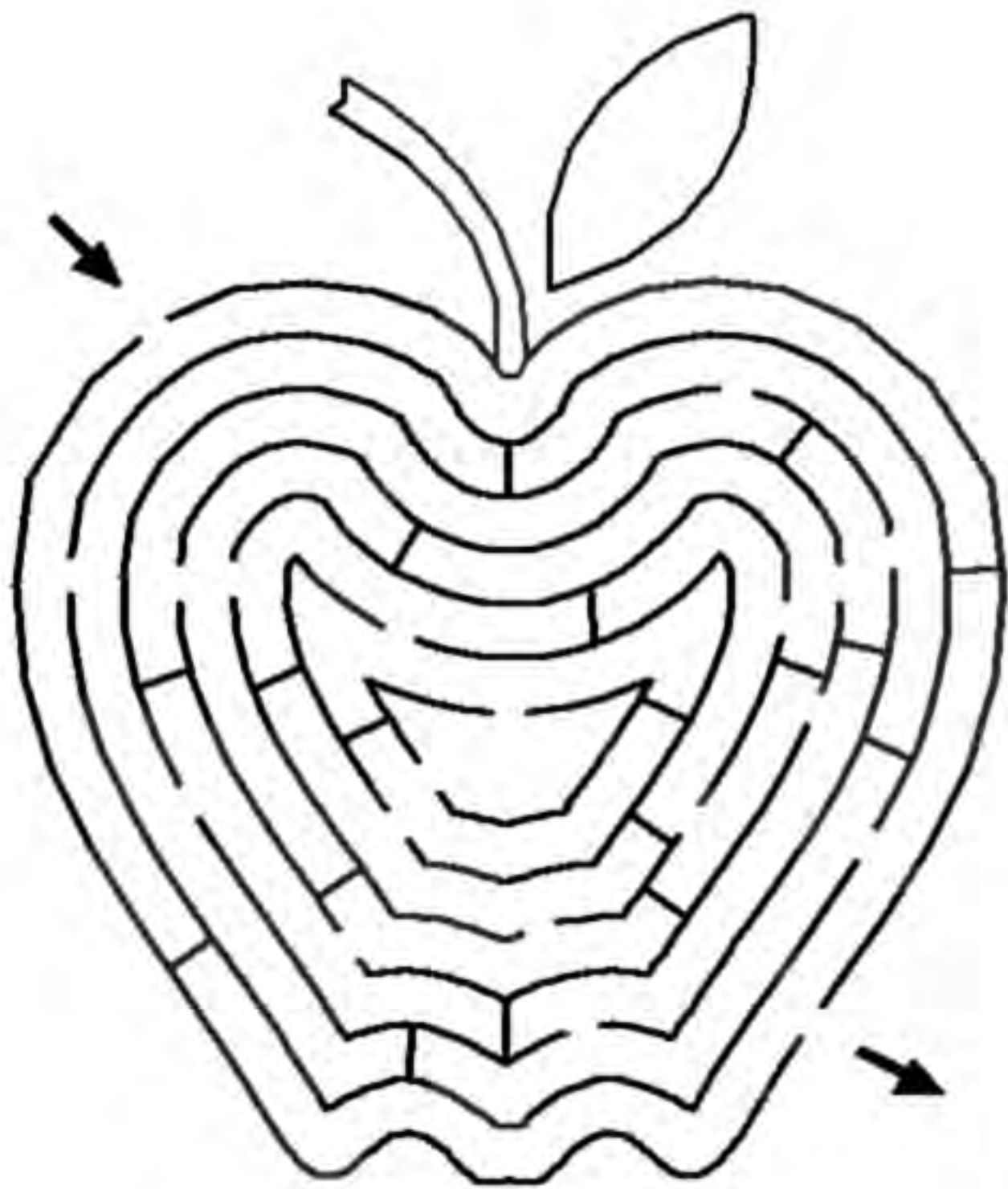




oh nikakhó·tΛ kaʔi·kΛ



Swahyo·wáhne?



swahyo·wáhne?

swahyo·wáhne?

Start

Tasatáhsa'wá

Utó'ktá?

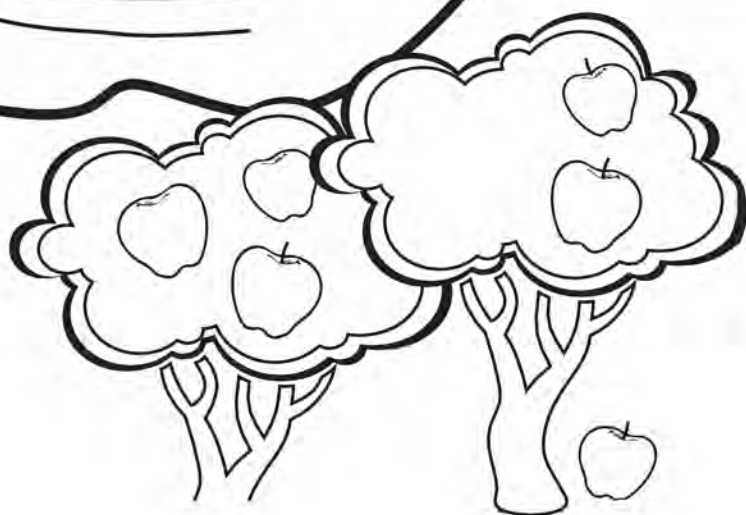
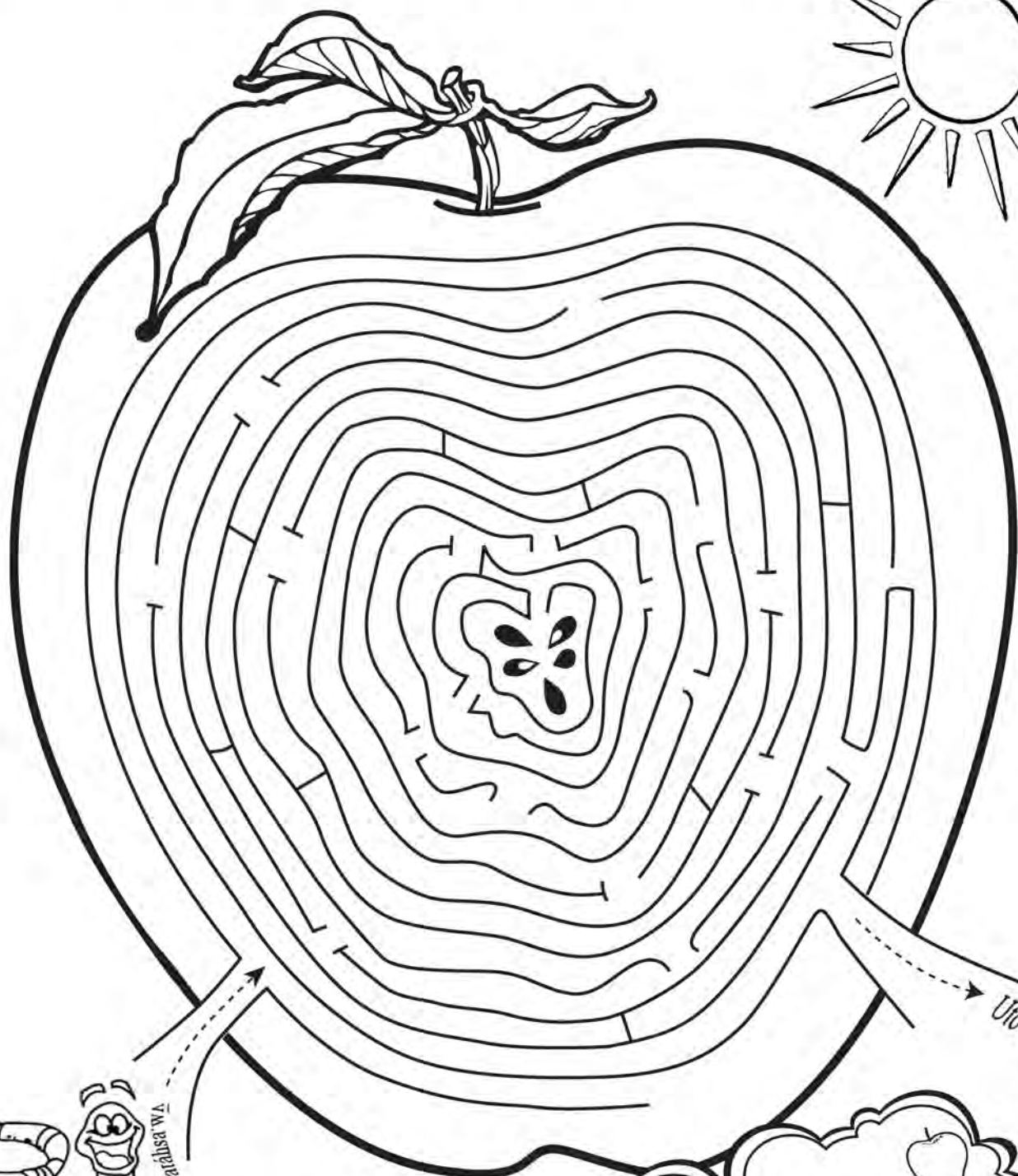
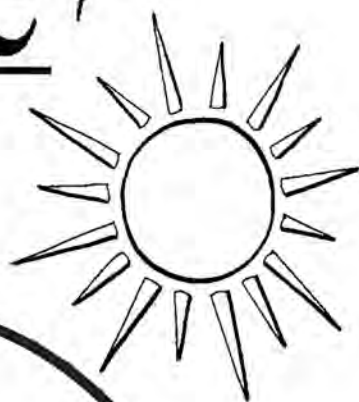
End



swahyo·wáhne?

apple

Swahyo·wáhne?



Uio'kta?

Uio'kta?



Swahyo·wáhne?

Swahyo·wahne? Pie

Ingredients:

Pastry for 2 crusts (recipe below)

8 cups sliced, peeled assorted baking swahyo·wahne? - about 3 lbs.

2 Tablespoons lemon juice

3/4 cup white sugar

1/4 cup brown sugar

1/4 cup all-purpose flour

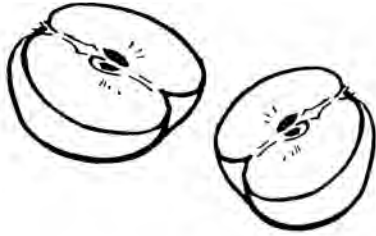
1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

2 Tablespoons butter

1 egg yolk

1 Tablespoon milk



Directions:

1. In a large bowl, toss the sliced swahyo·wahne? with lemon juice.
2. Combine sugars, flour, cinnamon and nutmeg; add to swahyo·wahne? and toss well to coat.
3. Fill pastry lined 9 inch pie pan with swahyo·wahne? mixture. Dot with butter.
4. Place second crust on top of pie filling, cut slits in top of crust to vent. Seal the edges of the crust with a fork or by hand.
5. In a small bowl, beat the egg yolk and milk. Brush mixture over top crust.
6. Bake at 425 degrees F for 15 minutes.
7. Reduce heat to 350 degrees F and bake 40-45 minutes more or until crust is golden and filling is bubbly.



Flaky Pastry Pie Crust Recipe

Makes two 9-inch pie crusts

Ingredients:

2 1/2 cups all-purpose flour

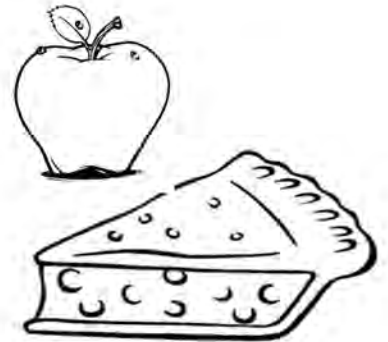
1/2 teaspoon salt

1 cup butter, chilled and diced

1/2 cup ice water

Directions:

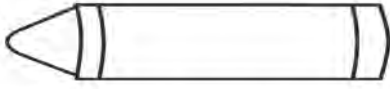
1. Combine the flour and salt in a large bowl.
2. Cut in the butter until the mixture resembles coarse crumbs.
3. Stir in the ice water, a Tablespoon at a time, until the crust mixture forms a ball.
4. Wrap dough in plastic wrap and refrigerate for 4 hours or overnight.
5. Sprinkle flour onto rolling surface. Roll dough out, then divide in half. Roll each half to fit a 9-inch pie plate.
6. Place crust in pie plate, pressing evenly into the bottom and sides.





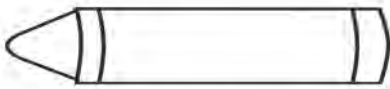
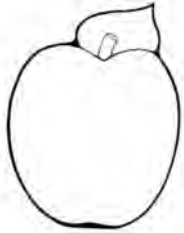
swahyo·wáhne?

Swahyo·wáhne?



Onikwáhtala? niwahsohkó·t_Δ
Swahyo·wáhne?

To· ni·kú
Onikwáhtala? niwahsohkó·t_Δ
Swahyo·wáhne?



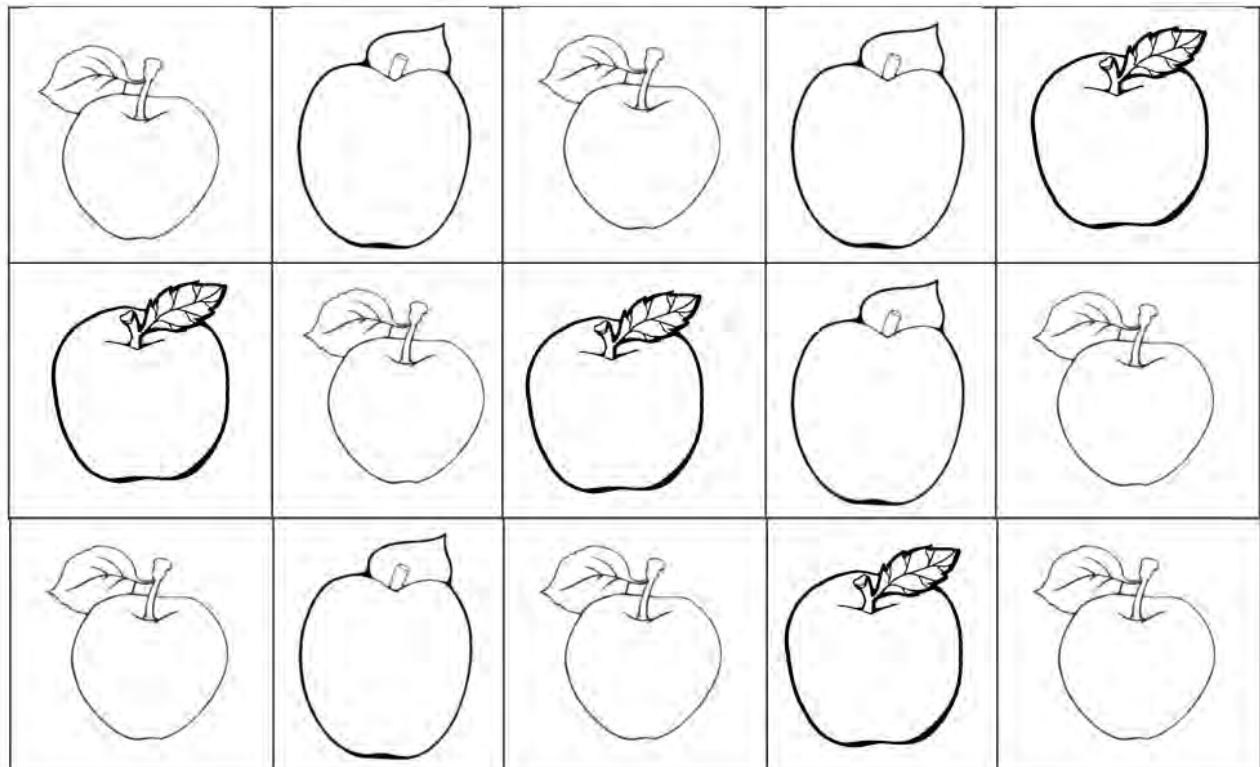
Otsí·nkwal niwahsohkó·t_Δ
Swahyo·wáhne?

To· ni·kú
Otsí·nkwal niwahsohkó·t_Δ
Swahyo·wáhne?

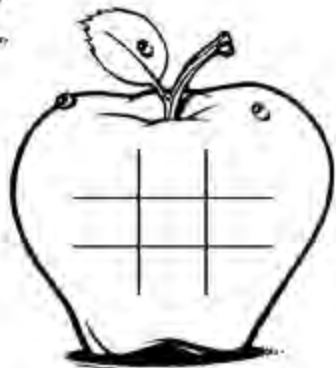
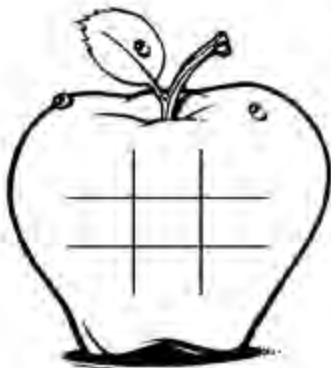
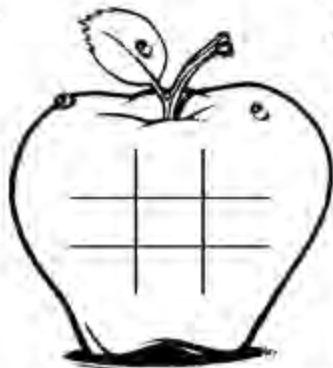
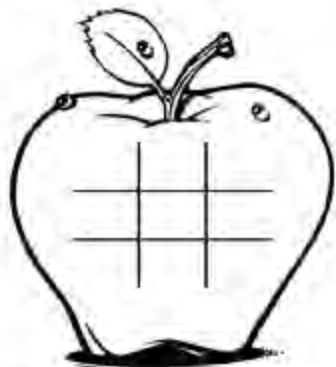
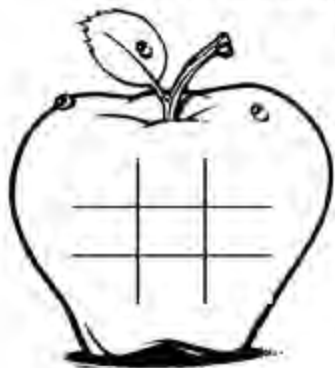


Aw_Δ·lá· niwahsohkó·t_Δ
Swahyo·wáhne?

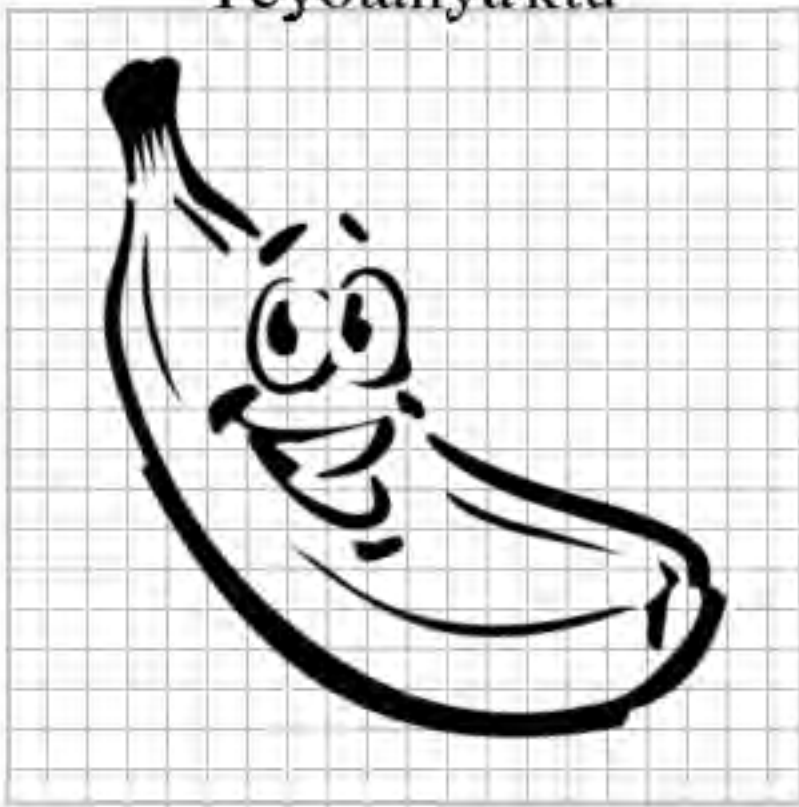
To· ni·kú
Aw_Δ·lá· niwahsohkó·t_Δ
Swahyo·wáhne?



Swahyo·wáhne?

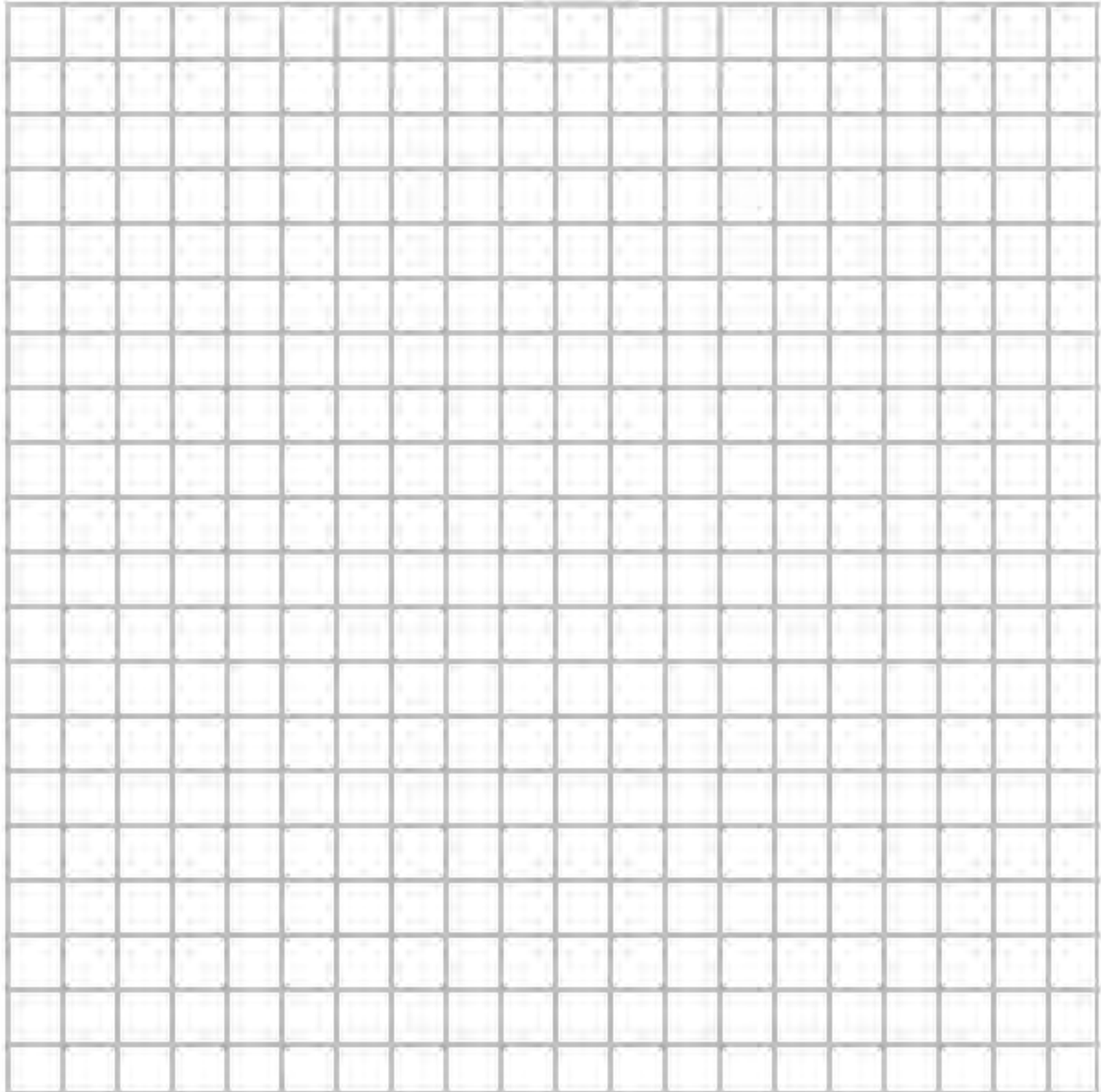


Teyotahyá·ktu

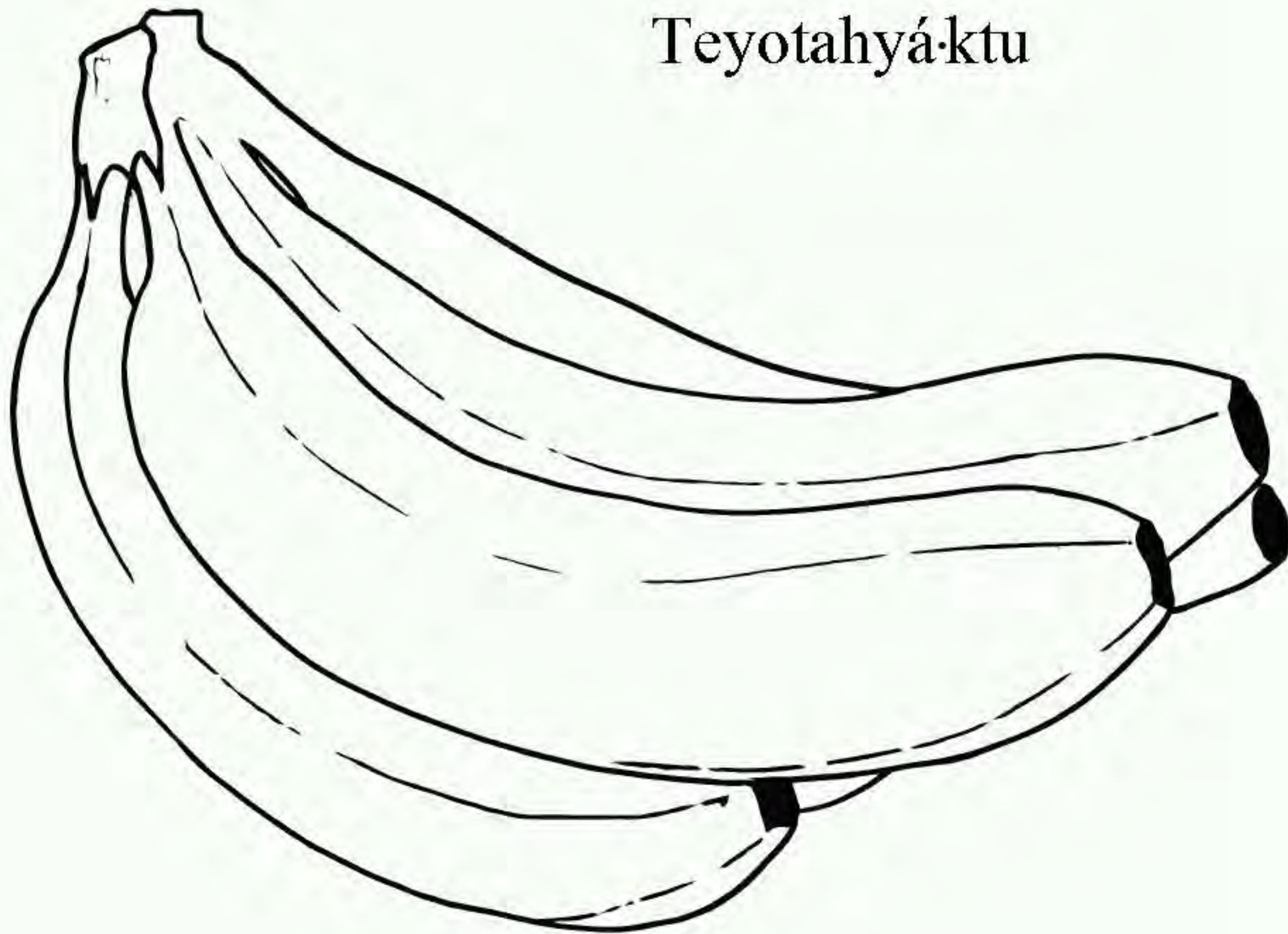


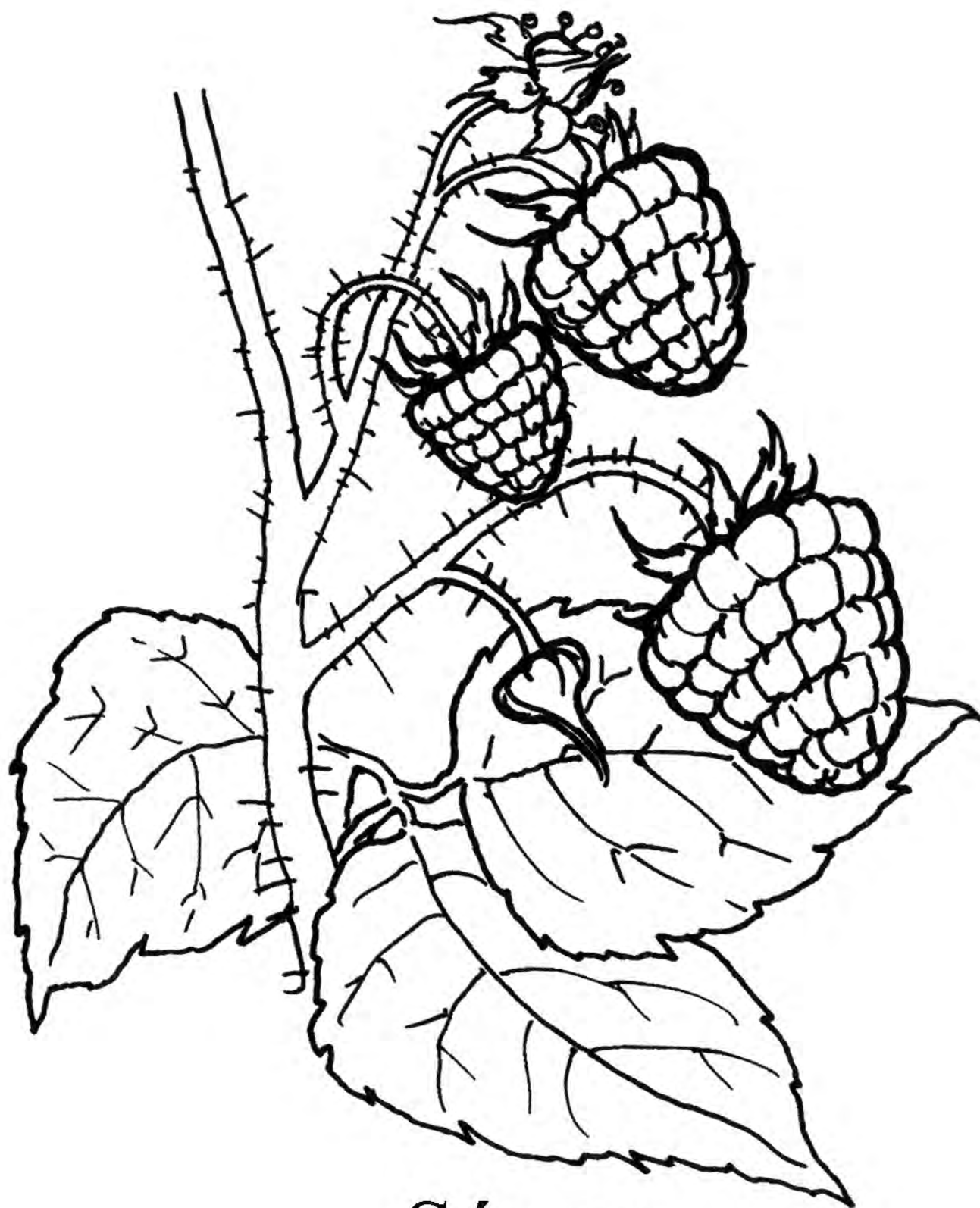
Copy the image from
the small grid to the
large grid and draw a
Teyotahyá·ktu

Teyotahyá·ktu

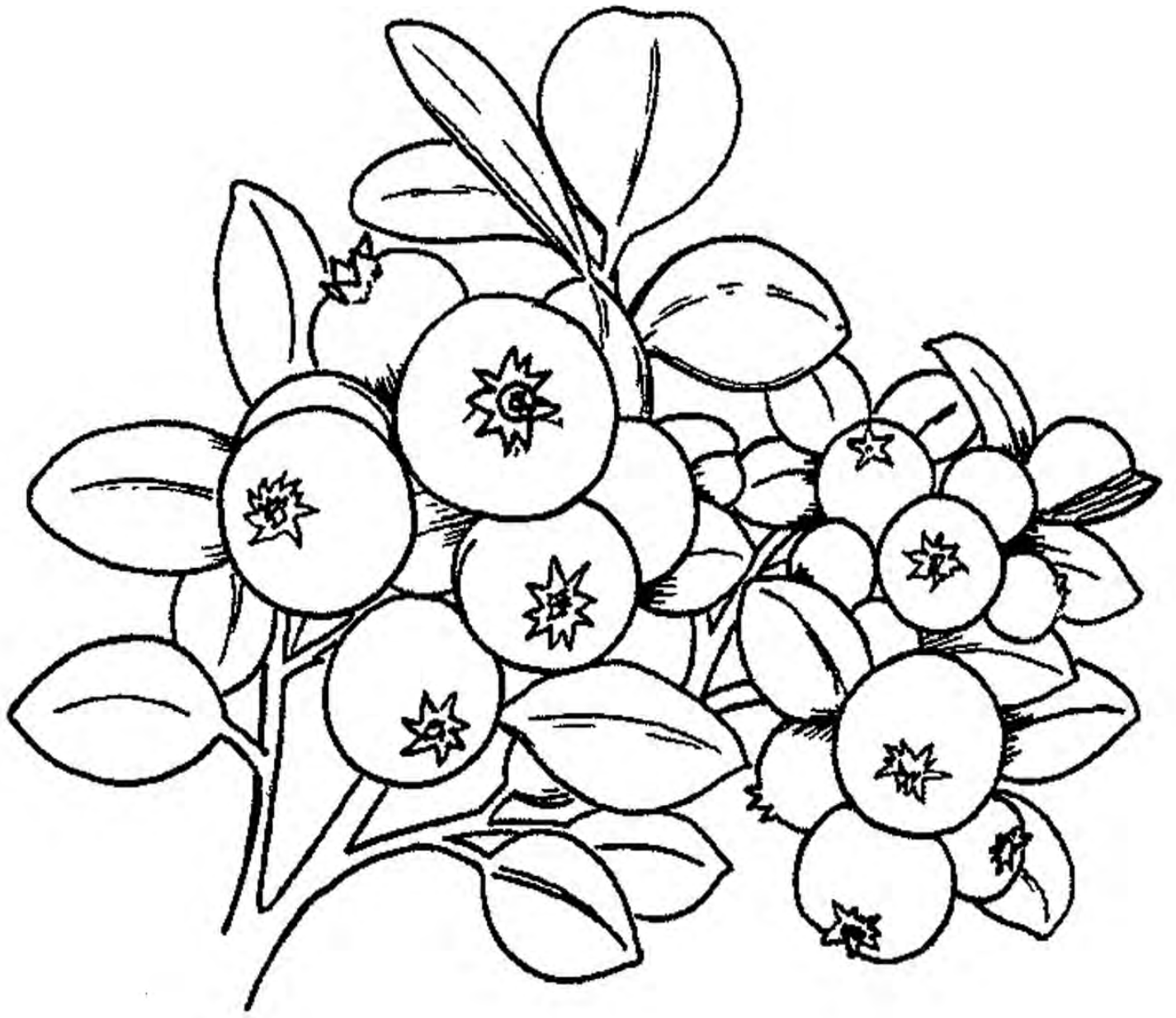


Teyotahyá·ktu

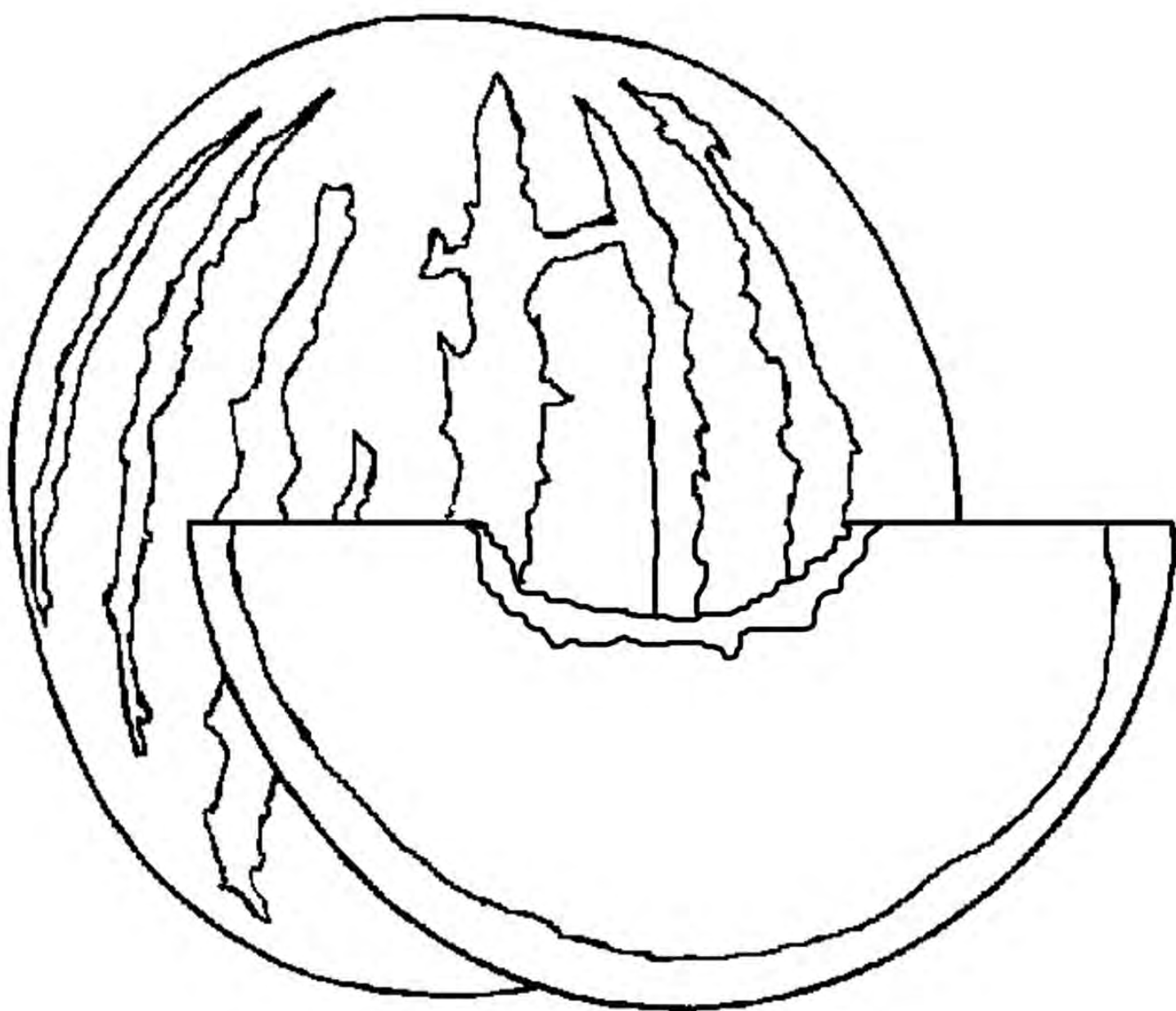




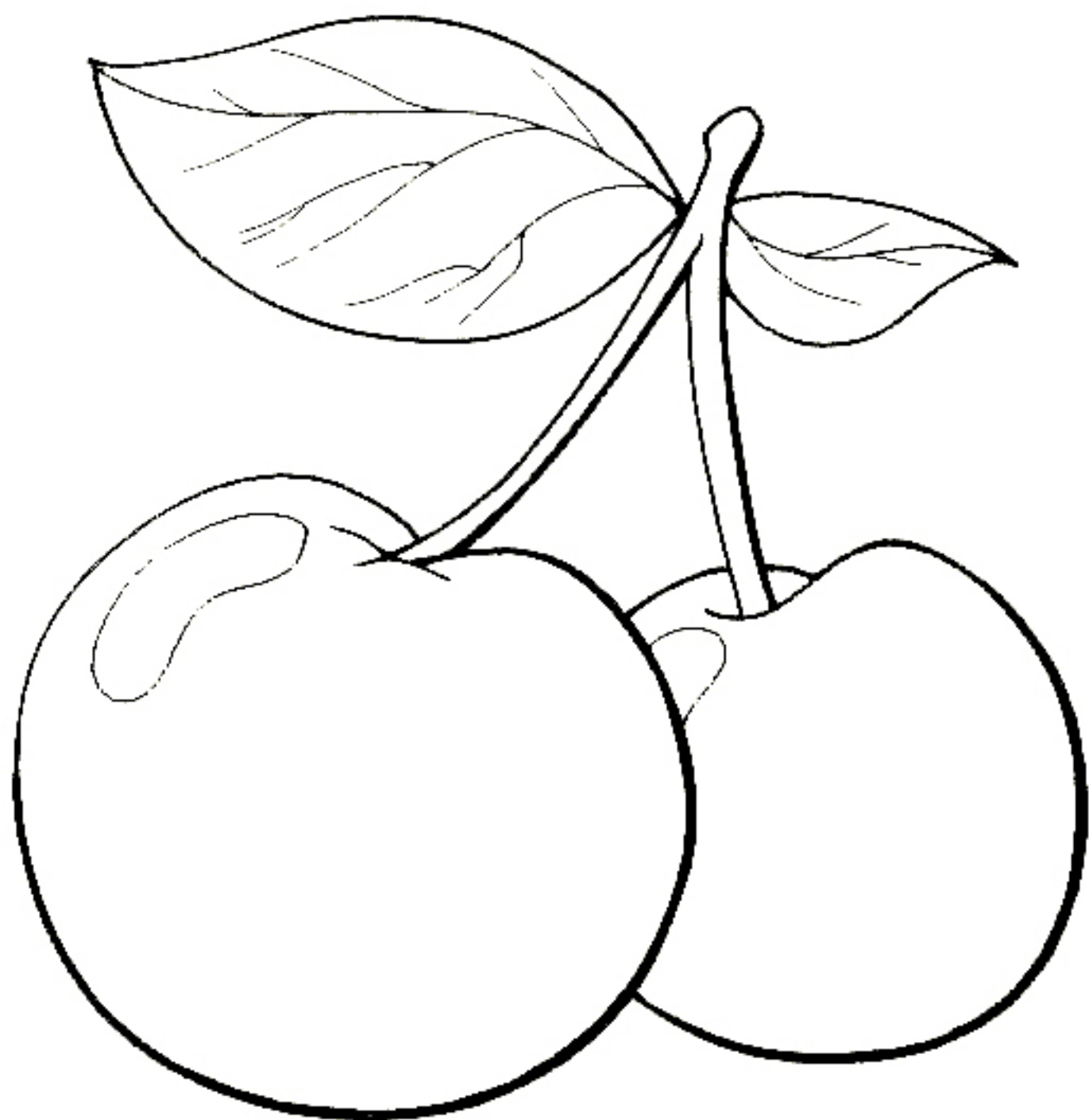
Sá·yes



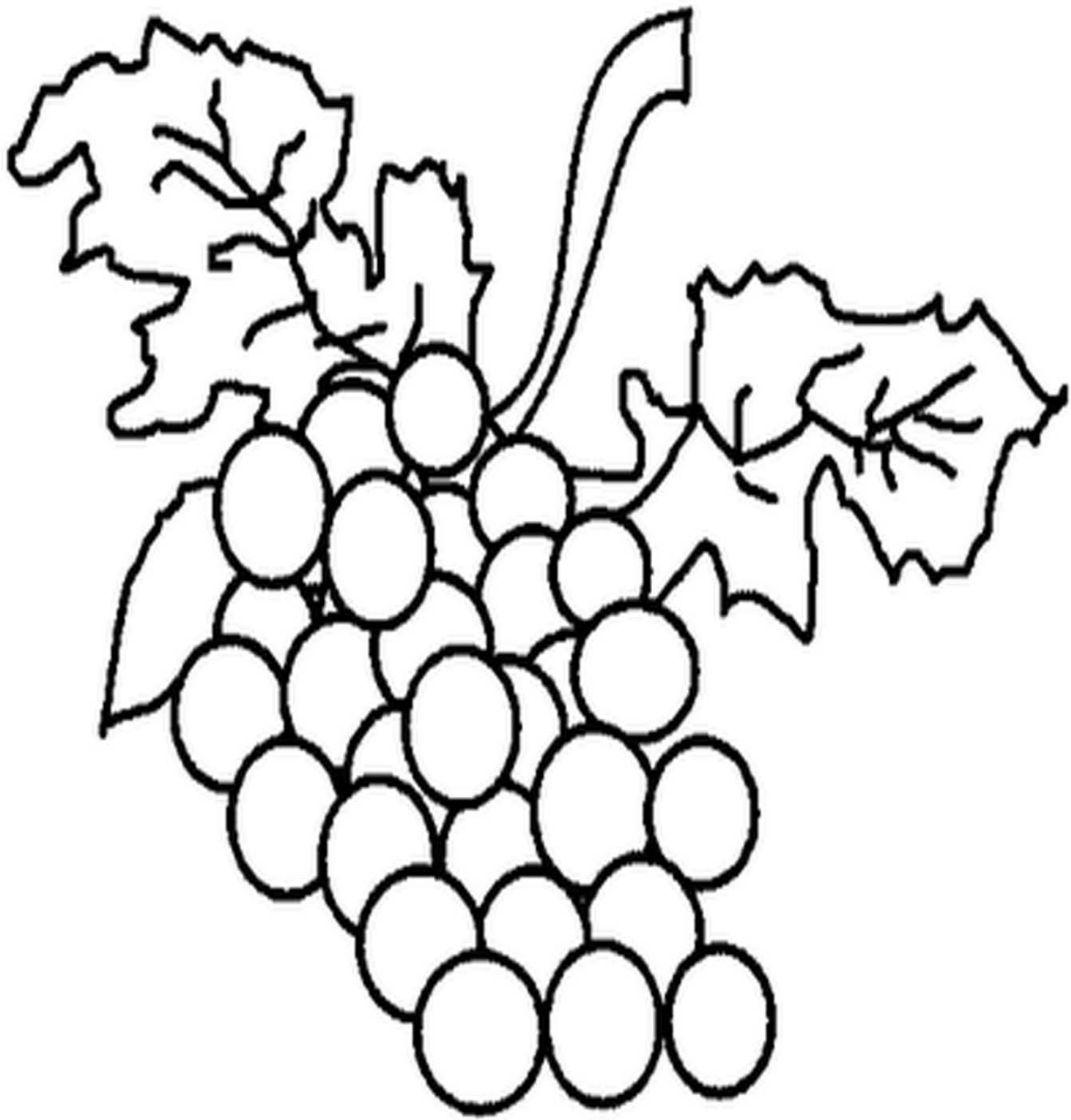
Otstóhkwi



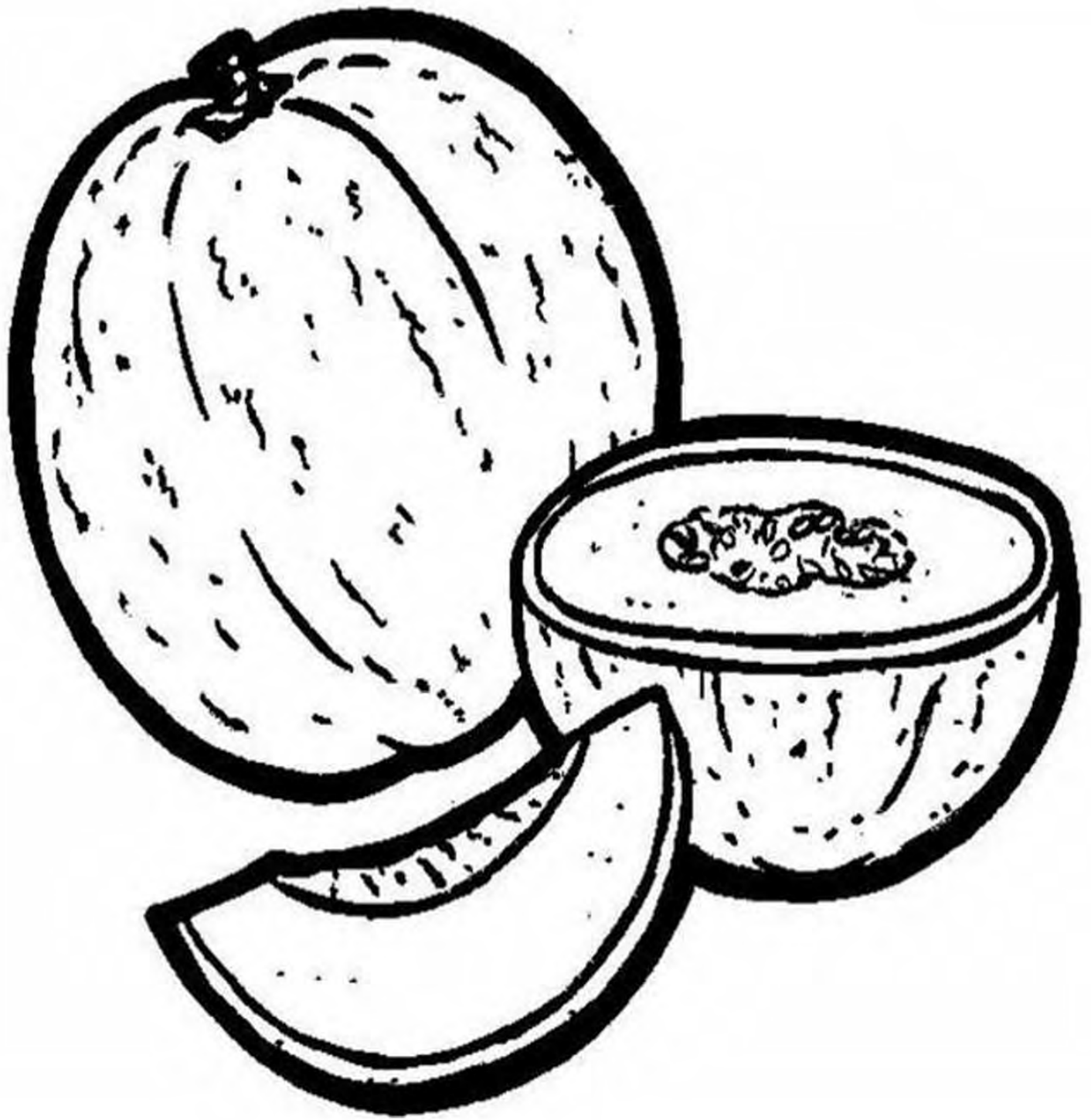
Wahyá·lise?



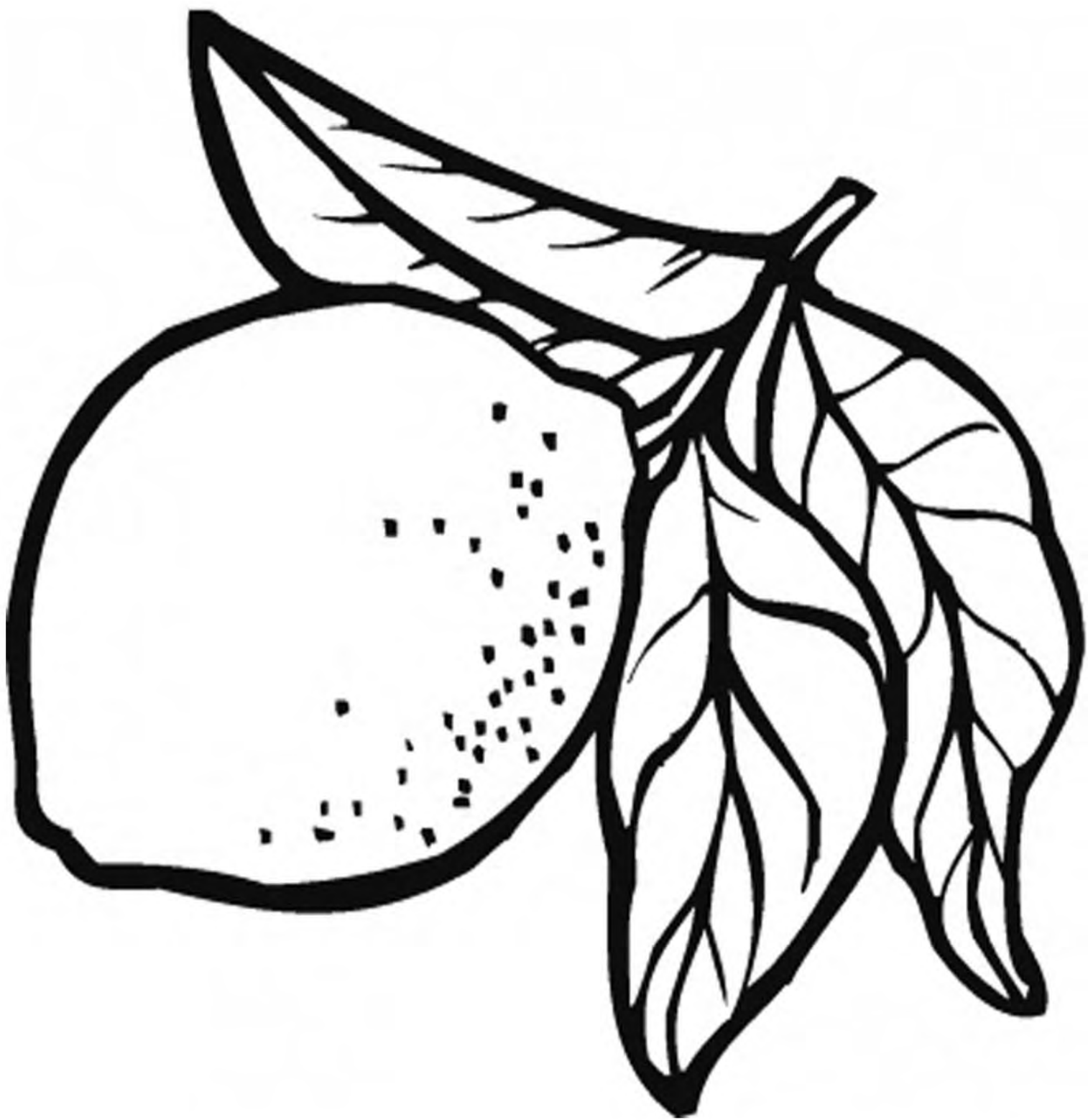
Eliʔkó•



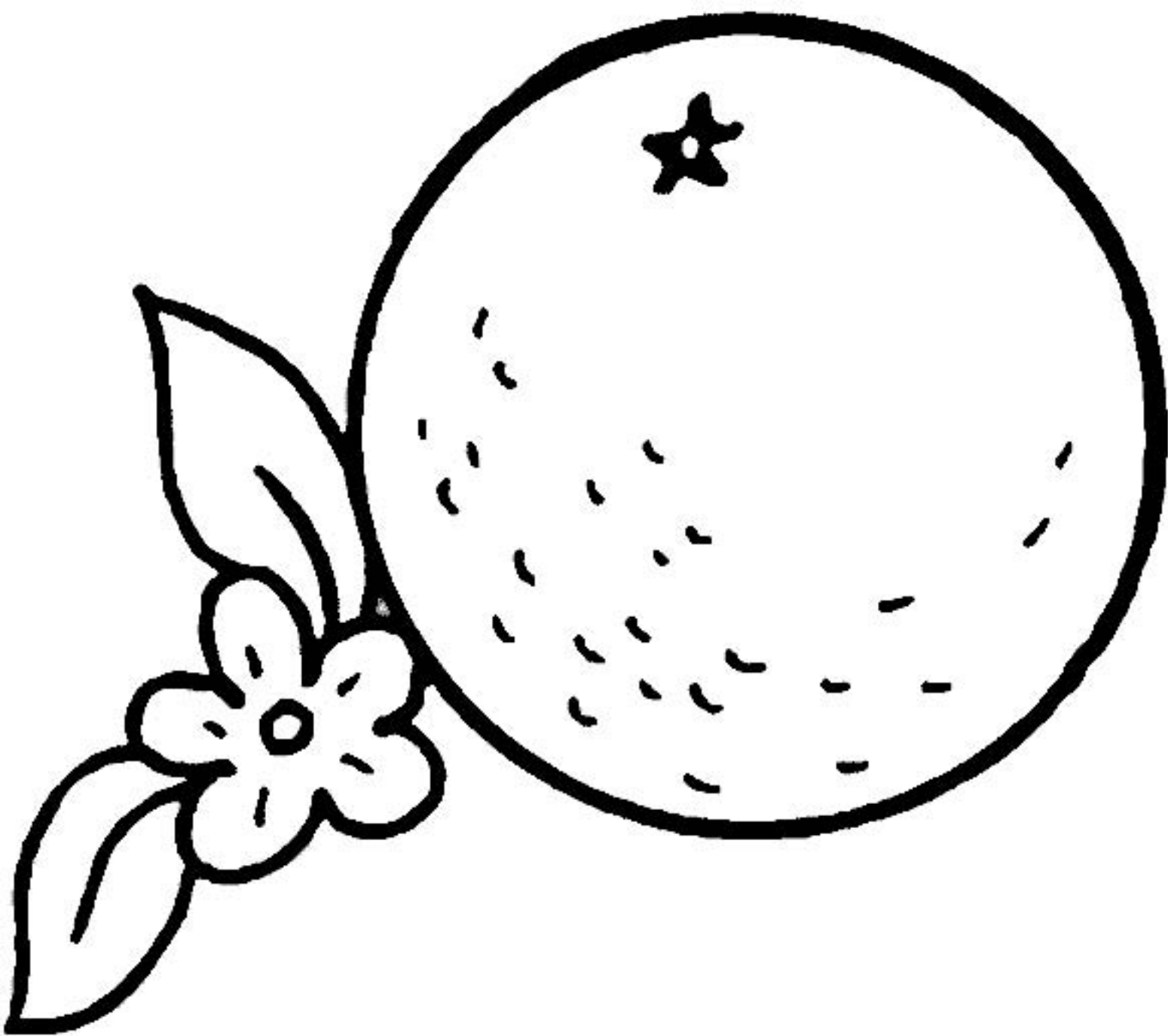
Οηληληκό.



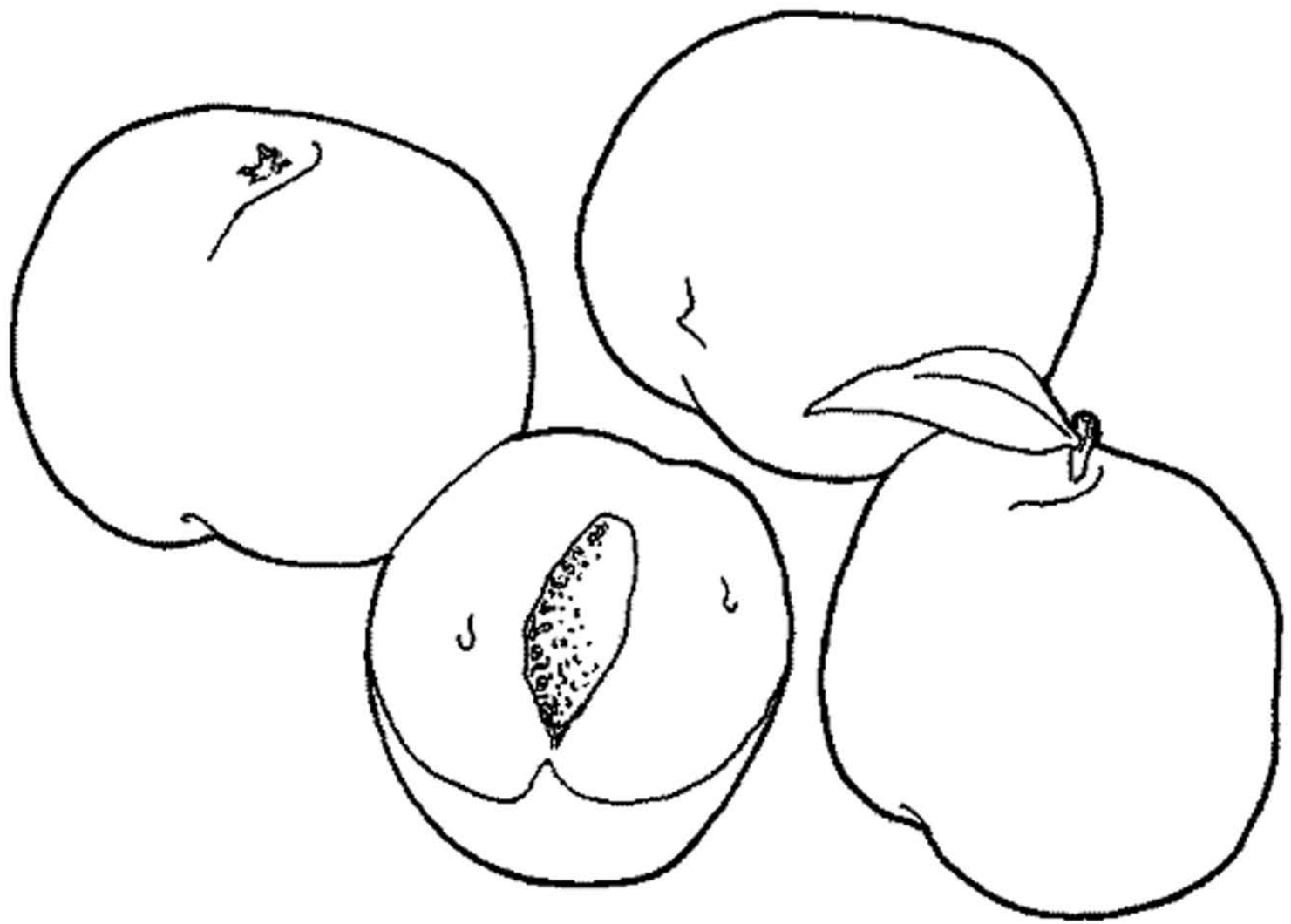
AwΛ·lá· wahyá·lise?



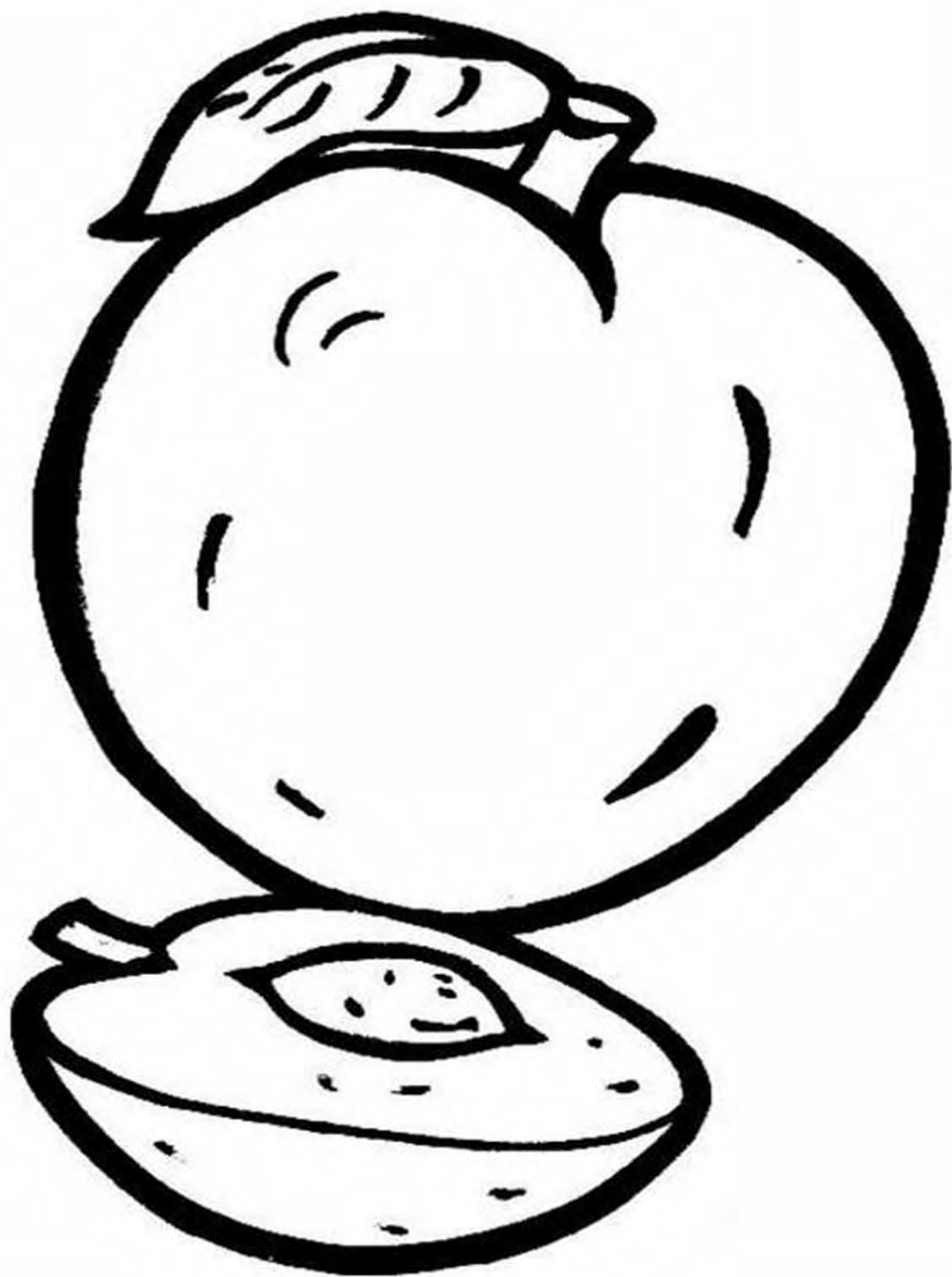
Tewahyahyó·tsis



Otsi?nkwalá·kalas káhik



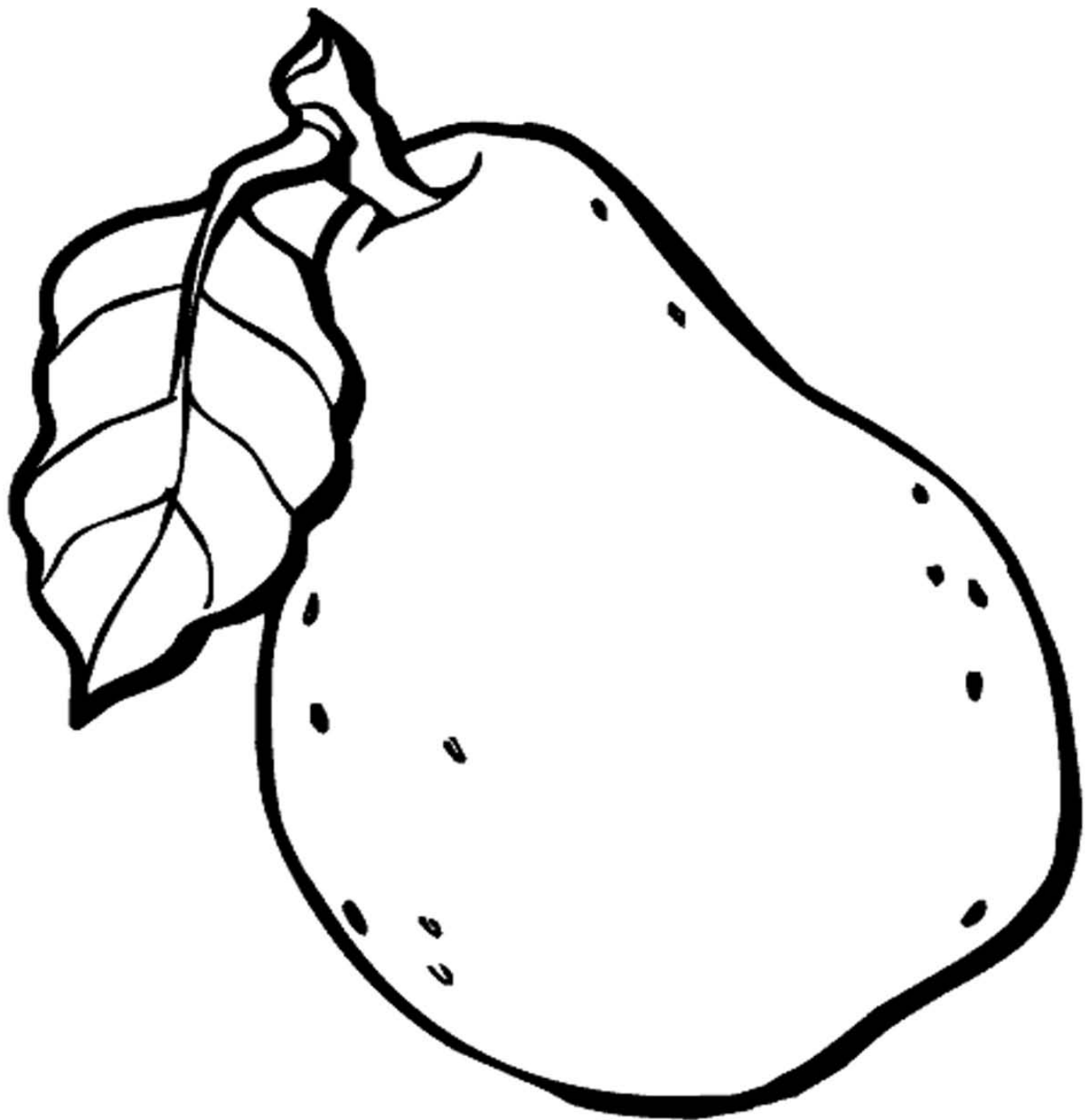
Yonuhwélhote?
káhik



Wíhsu?

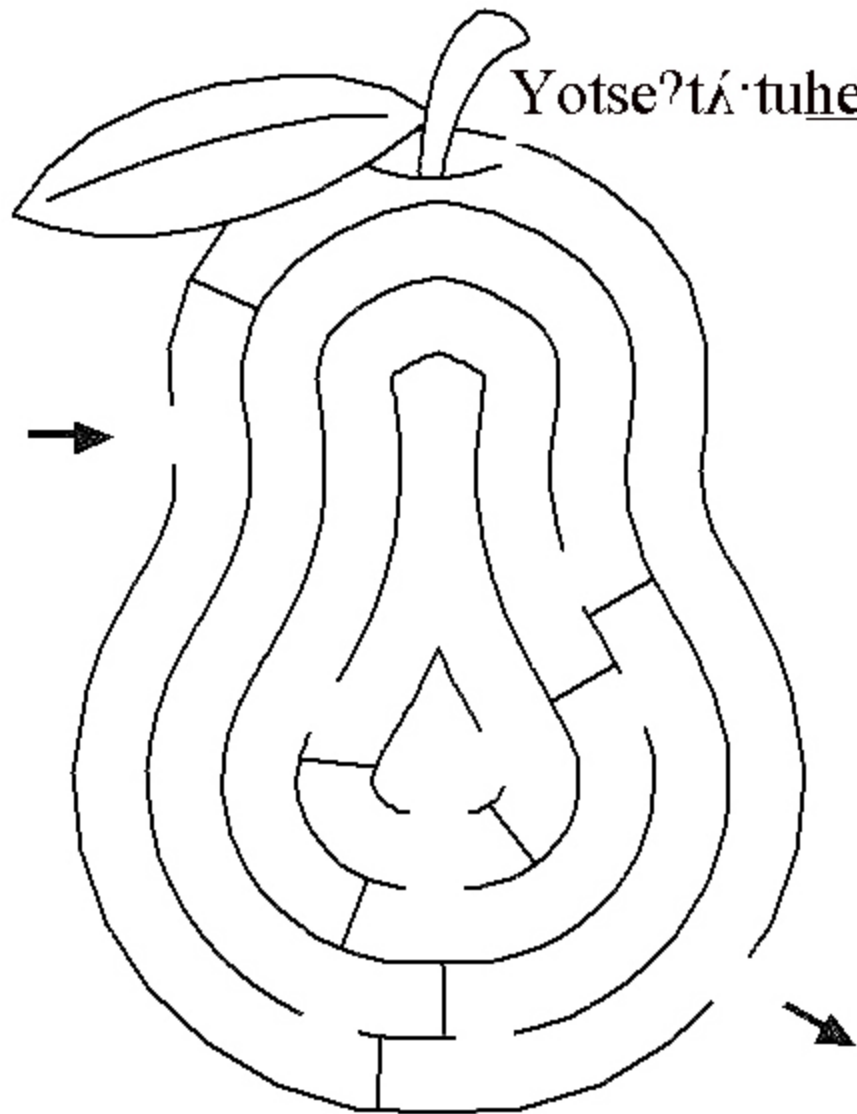


Tahkwaka·yú



Yotseʔtá·tuheʔ

Yotseʔtá·tuheʔ



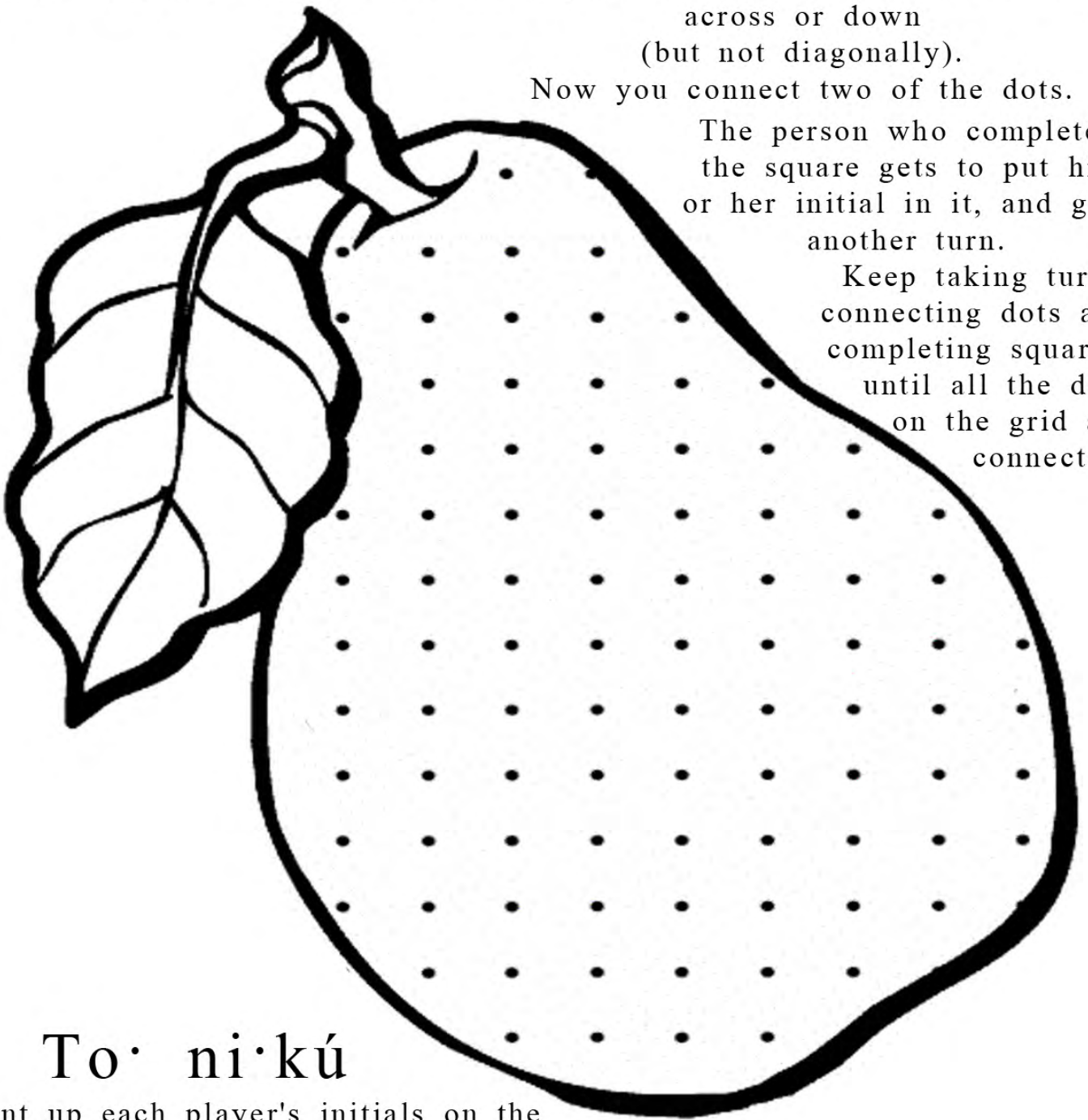
The Dot Game

Have your child connect two of the dots,
across or down
(but not diagonally).

Now you connect two of the dots.

The person who completes
the square gets to put his
or her initial in it, and gets
another turn.

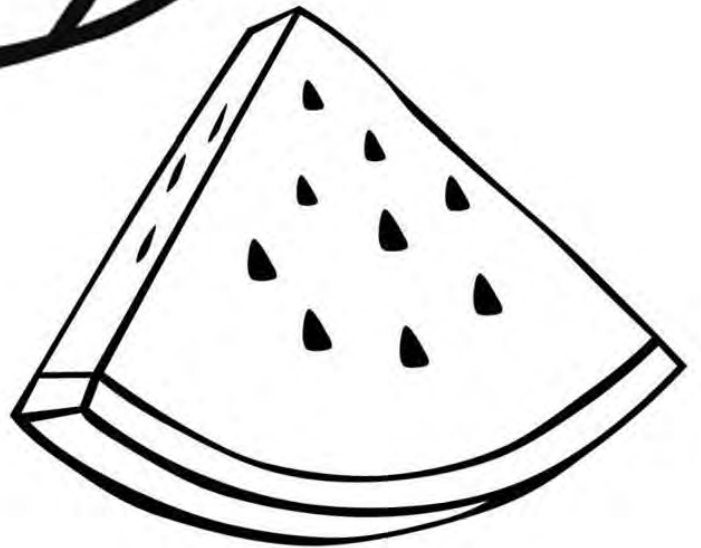
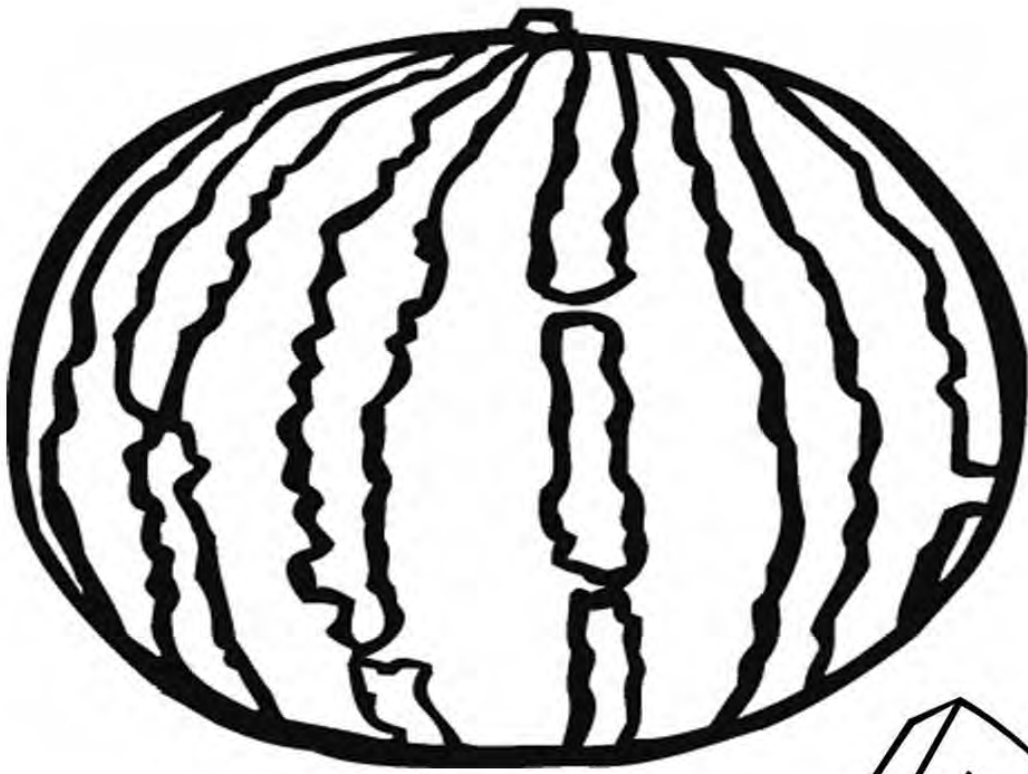
Keep taking turns,
connecting dots and
completing squares,
until all the dots
on the grid are
connected.



To· ni·kú

Count up each player's initials on the
grid. The one with the most squares
wins.

Yotse?tá·tuhe?



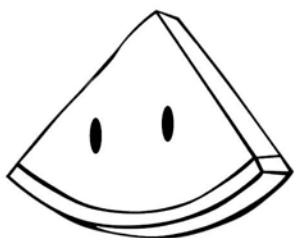
Onu?uhslakáhte



Onu?uhslakáhte



Match the numbers to the Onu?uhslakáhte with the same number of seeds.



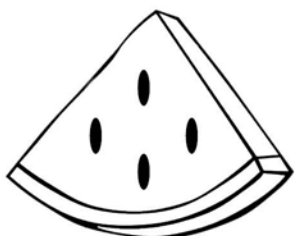
úskah



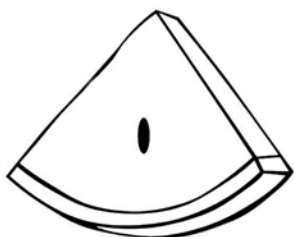
téken



áshΛ



kayé



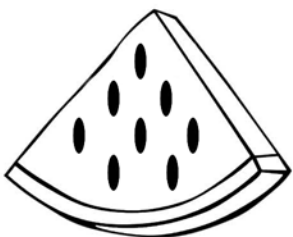
wísk



Match the numbers to the Onu?uhslakáhte with the same number of seeds.



wá·tehlu?



tsya·ták



oye·lí



yá·yahk



tékehlu?

1-olúhya

3-onikwáhtala?

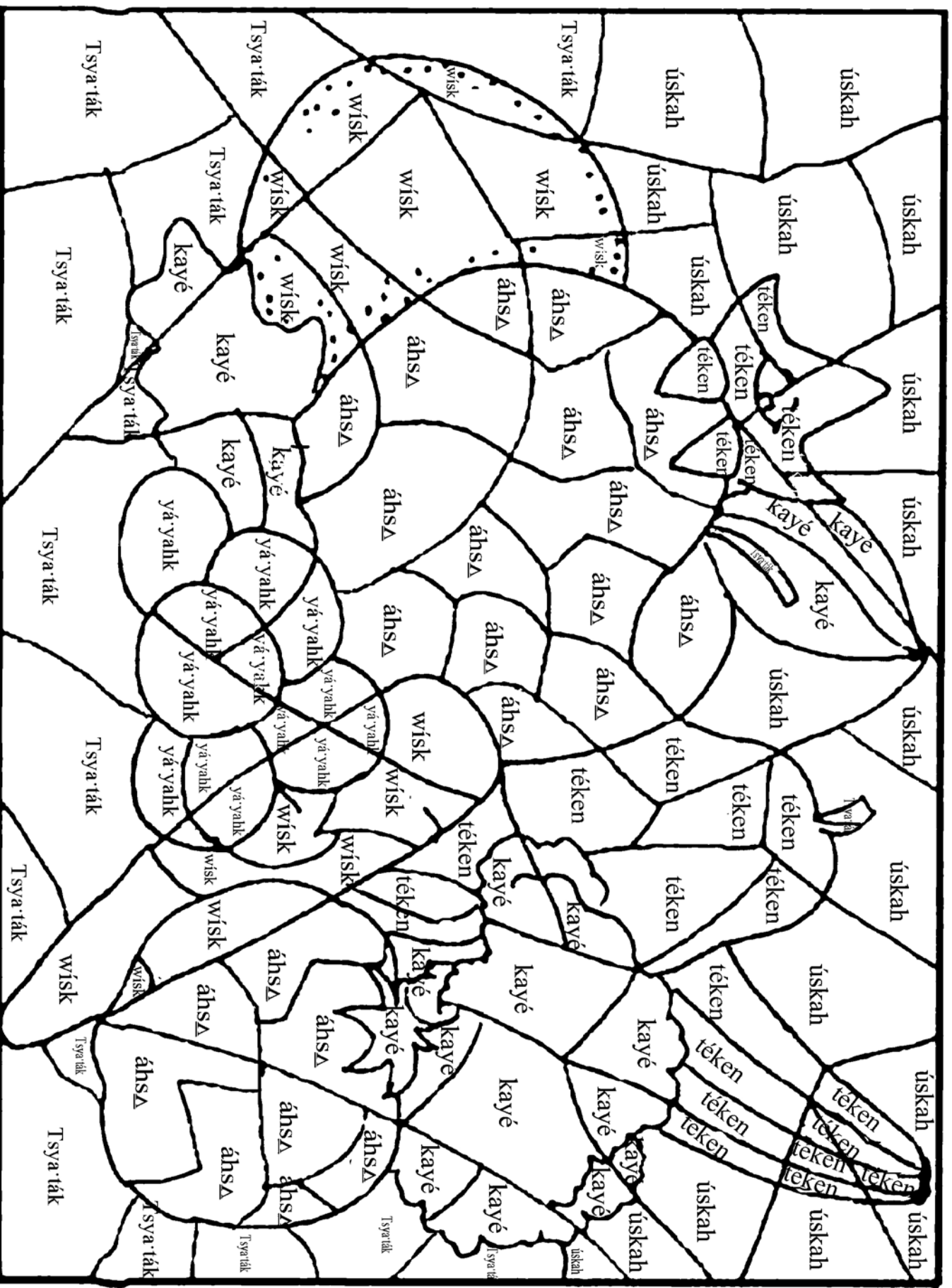
5-Otsi?nkwalá·kalas

7-watahsó·kwas

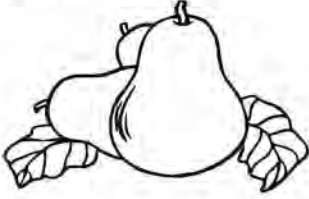
2-otsí·nkwal

4·Awa·la·

6-Ohalanátha

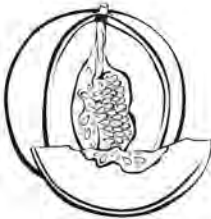


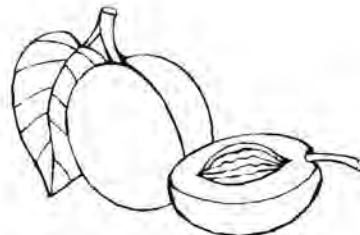
shya·tú
káhik níkawΛ·náke



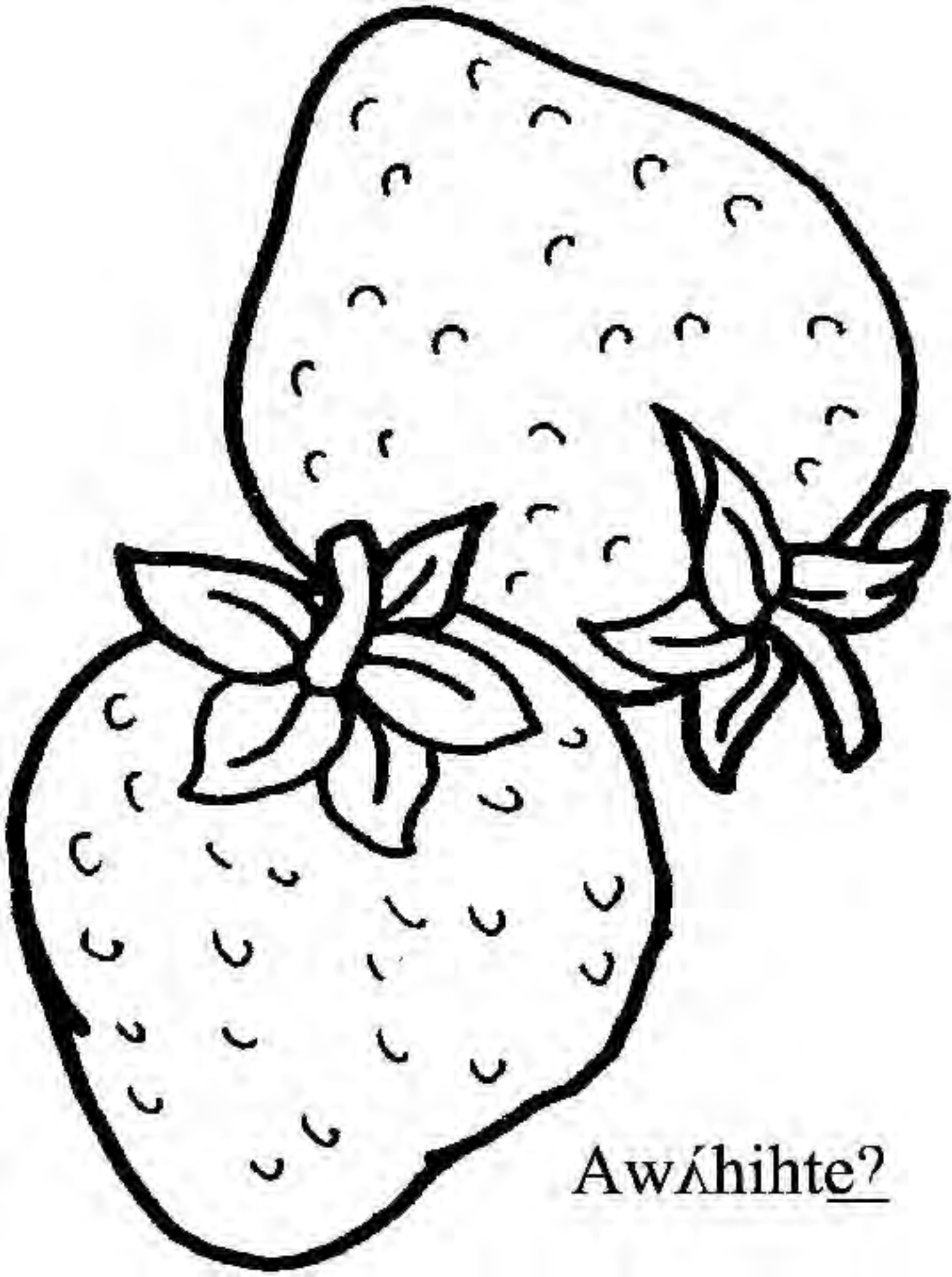




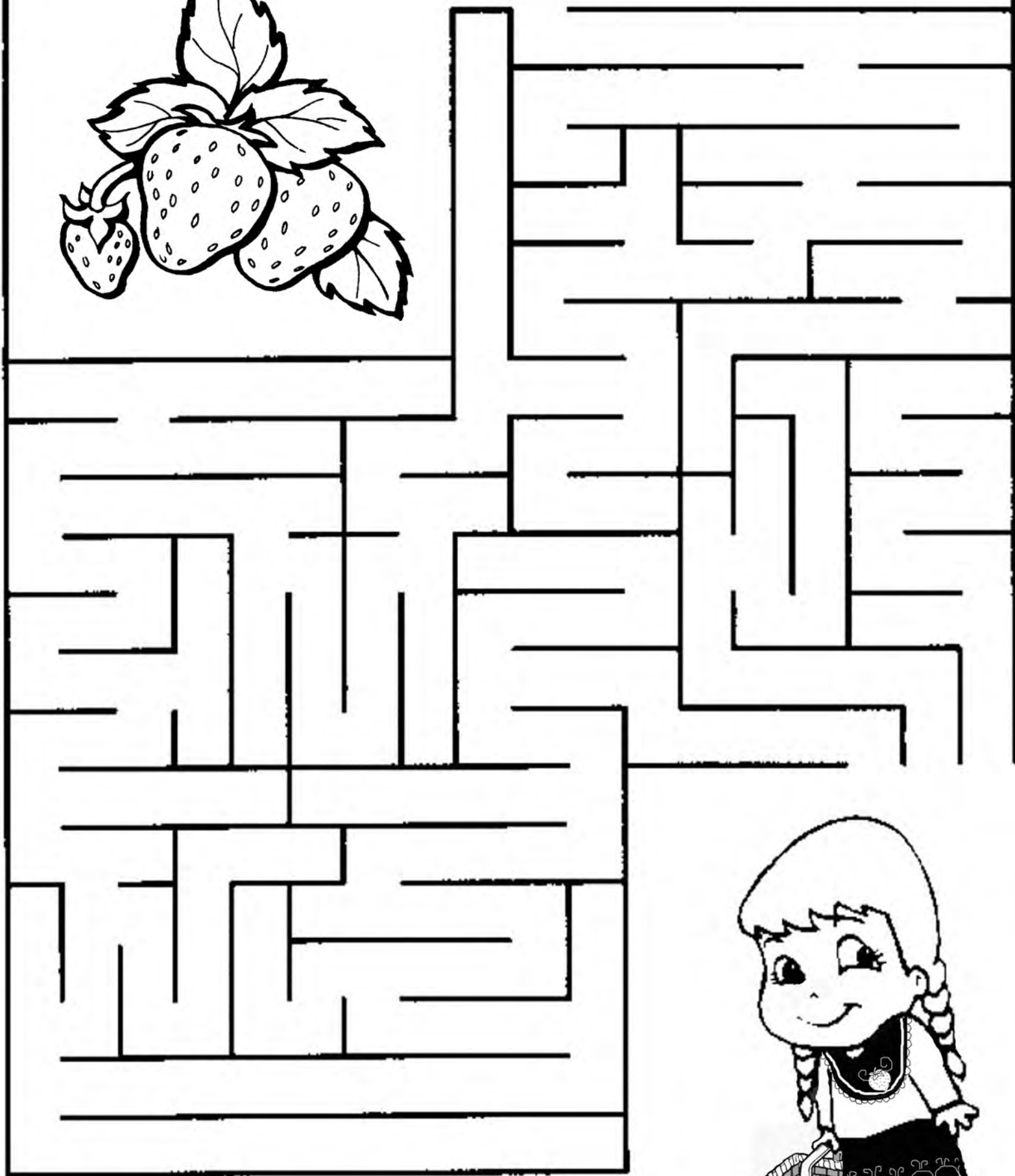
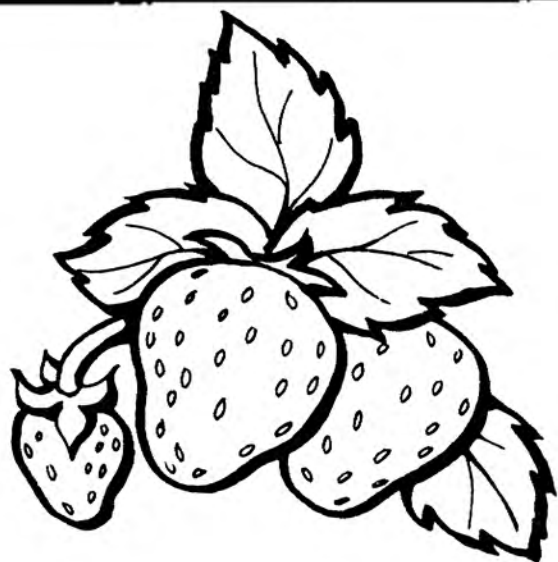








Awáhihte?



Awáhihte?

Best Awáhihte? Fruit Smoothie Recipes

Thick Awáhihte? Smoothie Recipe

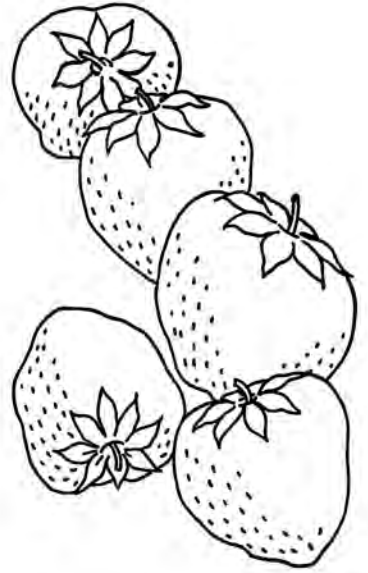
Ingredients:

6 large awáhihte?

1/2 cup of your favorite yogurt

1/2 cup of vanilla or awáhihte?
ice cream

1/2 cup of whole milk



Directions:

First Blend awáhihte? and milk together until awáhihte? are well blended, than add ice cream and yogurt and whip for just a little bit so smoothie remains thick.

Slushy Awáhihte? Smoothie Recipe

Ingredients:

4 large awáhihte?

1 tsp of sugar

1/2 cup of whole milk

1 cup of ice cubes

