

# KALIHWISAKS

Oneida Nation Connection    General Tribal Council    Oneida Business Committee

October 2008

SHE LOOKS FOR NEWS

Harvest

## Oneidas Prepare For Winter

During the harvest season, there were many preparations to secure the food supply for winter. There were many fruits dried by the sun and in the fields the corn, beans and squash were picked. There were even nuts and other edible plants that were collected and stored in baskets, pots or pits in the ground. Corn, smoked or dried fish or wild game were hung in the rafters of the longhouse. The provisions were split up equally among the families and rationed for the winter months.

After everything was harvested the Harvest Ceremony would give thanks to the Creator for all that was given. Then a hunting party comprised mainly of men and newlywed wives would depart for the hunting grounds before the river would freeze over. This group would hunt; cure the meat and hides to preserve them for the winter. Then when the rivers would

open for the spring, the hunting party would return home where the meat and hides would be divided up and it would carry the Oneidas meat needs over for the year.

During the early 1900s, after the Oneidas had moved to Wisconsin, many owned their own farms. Most farm homesteads were fairly self sufficient and everything was grown on the farm to support the family's needs. Families frequently used oxen because they were a dependent draft animal and were good in deep snow.

Loretta Metoxen, Tribal Historian said, "The food supply was rationed and waste was not tolerated. If things got really bad, they would even butcher one of their oxen for meat."

The other thing that Oneida farmers did with extra crops was trade and barter for tools, buckets, kettles, 100 lbs of flour, and 25-50 lbs of sugar, salt and pepper.

Oneidas grew corn, oats, and some wheat. The farmers processed their grain at a local flour mill but it would take a half of a day to travel by horse and wagon. Carrots, beets and beans were known as winter

keepers and were stored in cellars. Items were also preserved like salt pickles, canned tomatoes, pickled sweet and sour beans, jams, jellies, and local fruit. Hickory and butternuts were also collected and stored.

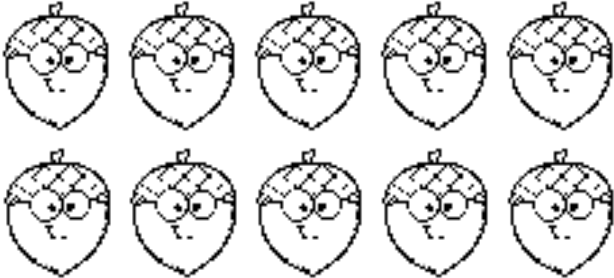
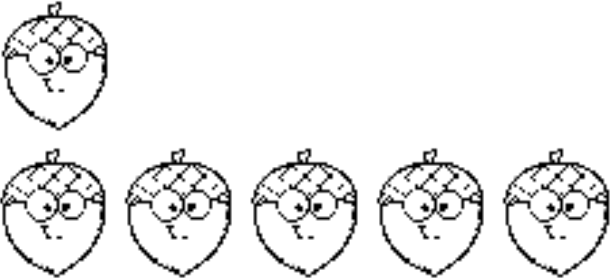


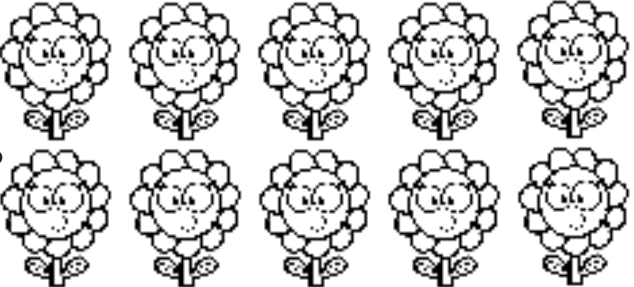


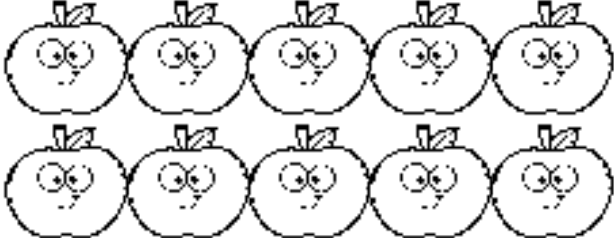
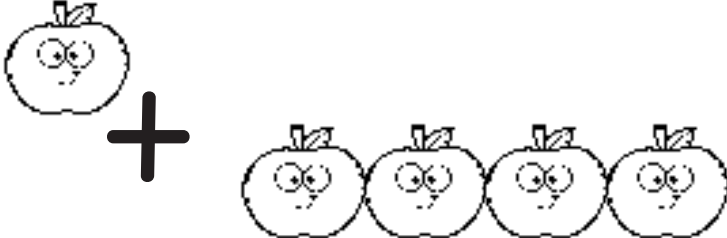
Farm chores were divided up among family members. Oneidas were very social people and the community would have husking bees, where everyone would go to one family's field, pick the corn and then move on to the next. Just as in the past days, if someone was sick or had died other family members and neighbors pitched in to make sure the work was done.

Today, there are still hunters for the community but with a few rules and regulations. Oneida Conservation allows for feast permits to hunt deer for the ceremonies at the longhouse. Randy Cornelius commented, "That sometimes we will even hunt during the regular season for people who can't hunt and we will try to fulfill their tag and get meat for them."

Kalihwisaks 10/29/08



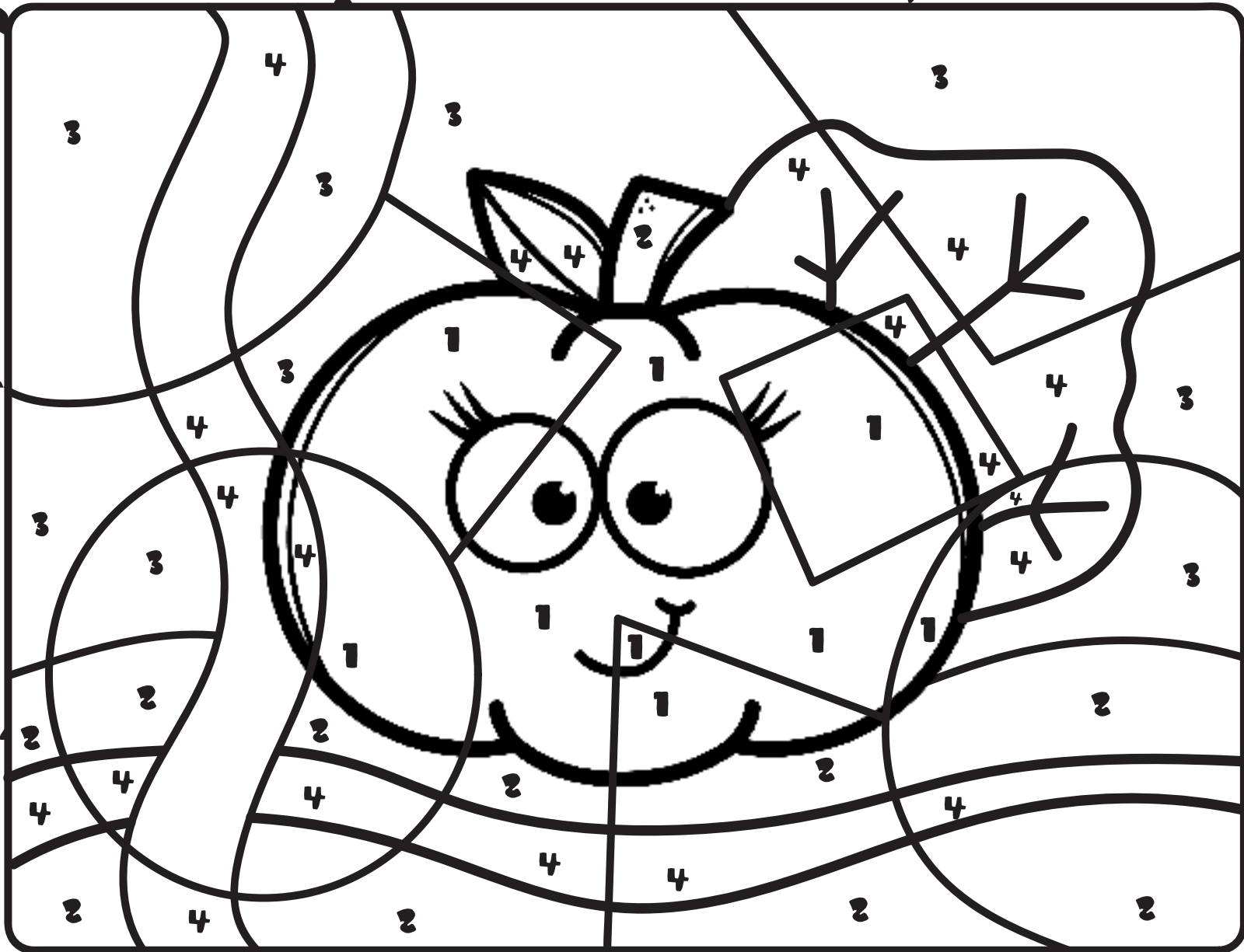
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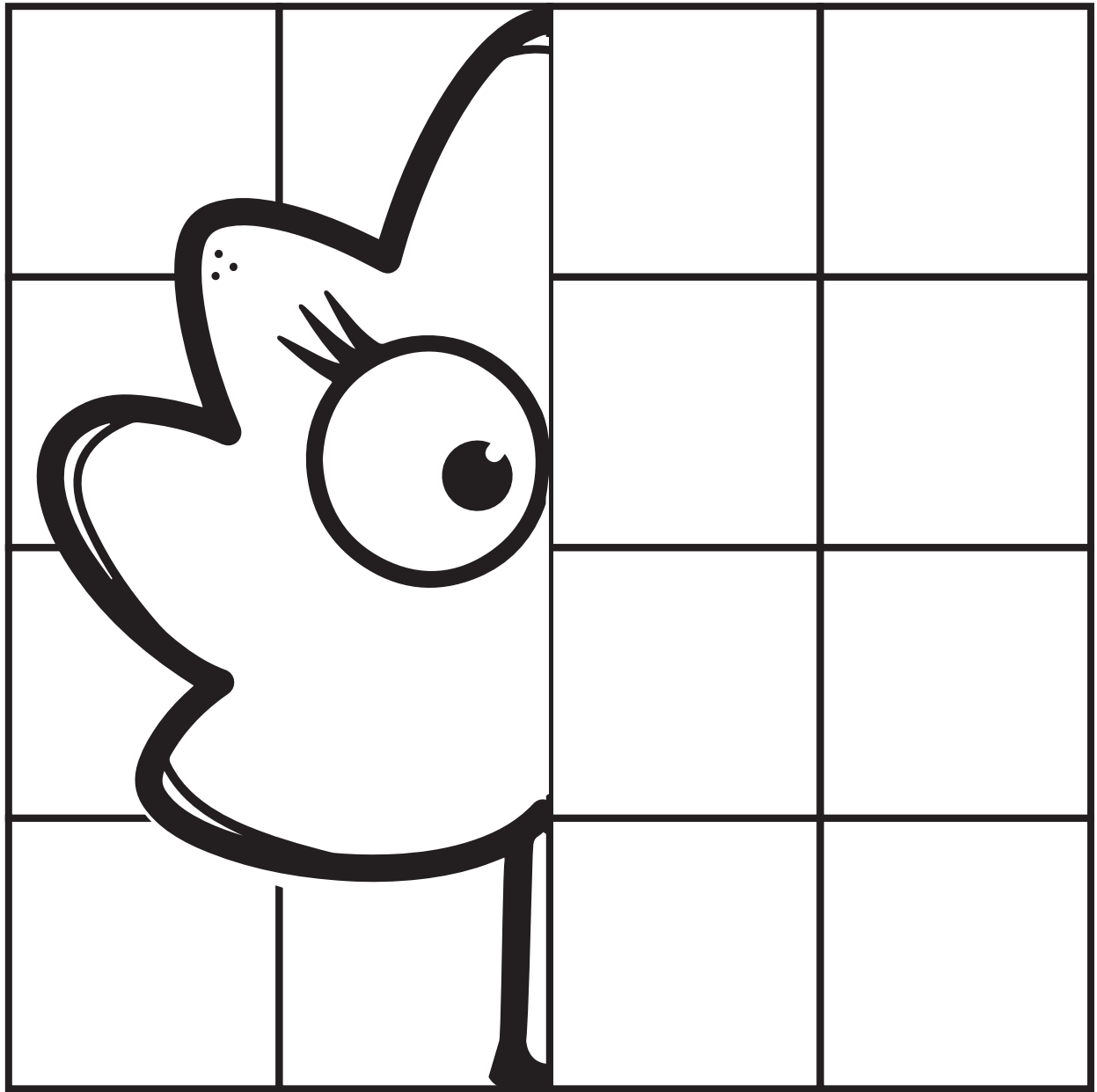
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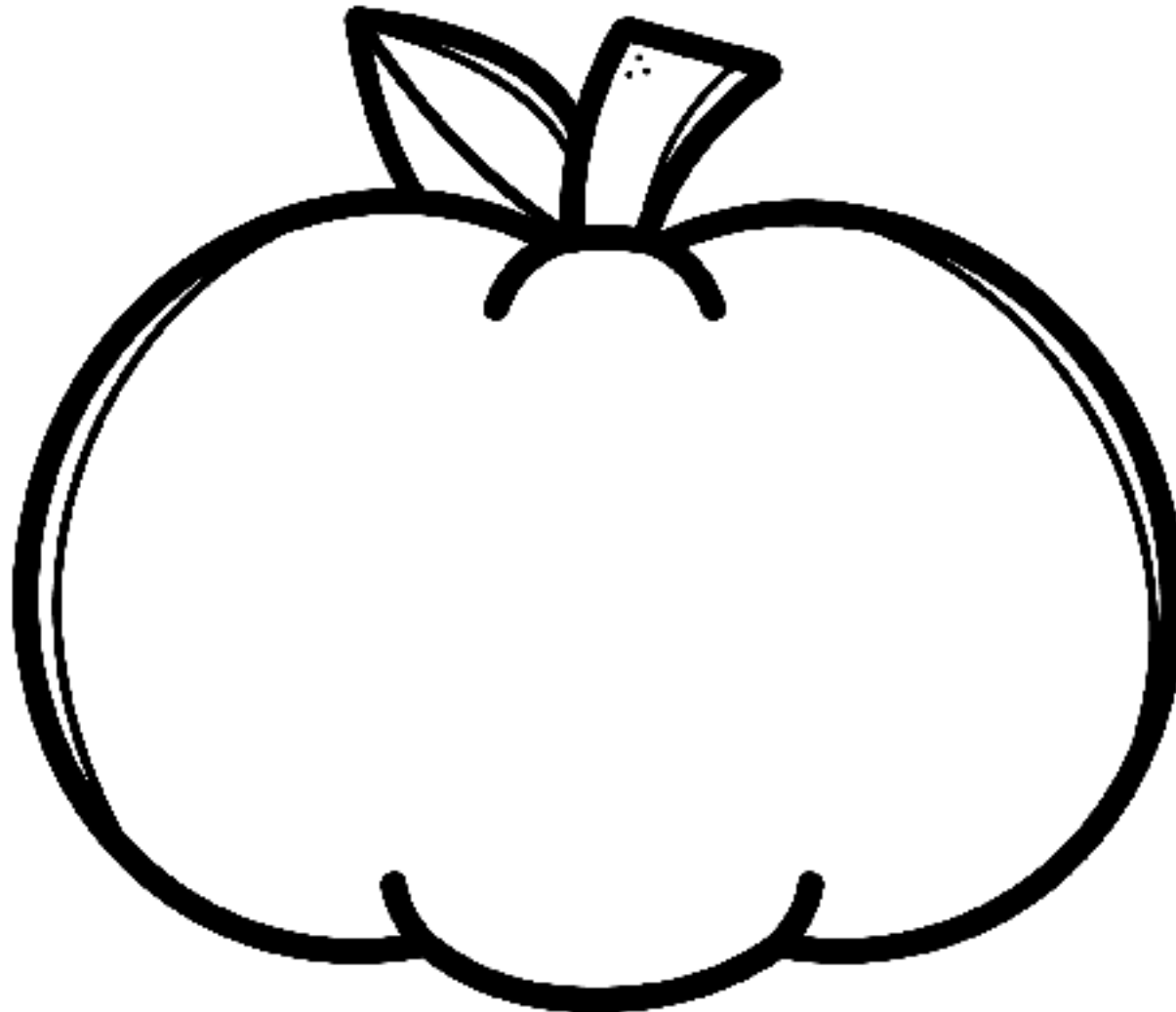
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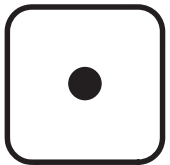
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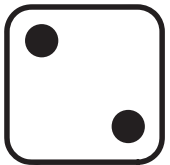
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