

Glossary of the New Netherland

Wilden names of sachems and people/village/area

Wyandanch	Grand Sachem of all Long Island in 1630's and early 40's
Mandush	Sachem and nephew of above, representative of Shinnecock
Cakapeteyno	Sachem of western Metoac
Penhawitz	Grand Sachem of western Metoac
Mechowodt	Sachem of western Metoac.....Massapequa and Mahasset
Witanywen	Grand Sachem of Montauk and all Long Island circa 1645
Takapousha, Antimony	Sons of Mechowodt, second most important sachem under Penhawitz, who both signed peace treaty with Dutch in spring of 45, both from village of Masapeague
Pisacome, Wattewochkeouw,	Village Sachems under Mechowodt
Kachpoher, Ketchquawars	
Tenkirauw, Ketamu, Ararijkan,	Village Sachems... of western Metoac
Awachkouw, Suarinkchink,	
Wappittawachkenis, Ethetyl, Menque;	
Sesseys and Niande Numerus	Sachems of Marechkawick, Nechtanc,
Oratamin	Chief Sachem from Hackingsack who represented the Tappan, Rechgawawanck, Sint -Sinck, and Kichtawack villages west of Hudson River (some east).
Pacham	Chief Sachem of Tankiteke, Haverstraw, and Sint Sinck
Guawarowe	Sachem of Matineconck near Gerritson Bay, who signed deed in April 9, 44 with Underhill, and English
Nyantich	Son of Niande Numerus

Machequa	Daughter of Niande Numerus
Sawshoota	Daughter of Machequa
Tuonticam	son of Nyantich, member of war party of 1655 with Pacham
Miantonomi	son of Canonicus (friend of Roger Williams), and leader of rebellious faction of Narragansets

Wilden Place names

Pamanack	Long Island, land of tribute
Pagganack	Nutten island (Governor's Island)
Rinnegaconk	Rapalje's tract he purchased directly and re-purchased by Keift
Keskatew	Chief village of western Metoac where many sachems (sachim) lived and those native peoples like the Pequots, Macquas, Mohecan would come first to negotiate tribute Metoac would offer, if not for protection, to keep them from taking tribute by violence (village also called Kescachogue)
Marechkawick	Village a short ways up the Ferry road of Pamanack (Brooklyn by 1680's)
Manhatan	Island of twenty or thirty villages in 1630, spread from one end to other north/south. By 1655 only five. (Wisquesageeks claimed northern tip)
Tenkenas	Wards Island
Minnahanock	Randall's Island
Rechawhacky	Village on shore of southwest Pamanack
Sicketeuwhacky	Martin Garritson's bay, later called Oyster Bay, as far east as Carman's river.
Mahicantuck	North River (Hudson)
Matinecock	Northwestern Long island including the bays where much conch was found
Masapeague	Palisaded village on South shore of Long Island
Montauk	Far eastern Long Island point, home of grand sachem of Pamanack
Navesink	Mainland below Staten Island, southern shoreline of Raritan Bay
Tankiteke	Southwestern Connecticut, including shoreline above Long Island Sound

Ahasymus	Pavonia, where Van Voorsts settled, called Bergen Point today
Gemoenepaw	East of Ahasymus
Saponikan	Village on southwestern Manhatan
Canarsee	Village on southwestern Pamanack (Long Island)

Wilden peoples

Metoac	Peoples and land of Long Island, from meataux, French trapper's word for metal. Some who came from the south, some from north, two dominant clans being Big Bird and Small Animal, clans also found elsewhere.
Wappinger	Nation of peoples on both sides of Hudson north or west of Manhatan:
Wiechquaesgeck,	Siwanoy, Sint Sink east of Hudson / Haverstraw, Tappan, Hackensack west of Hudson
Raritan	People who lived mostly off rivers south of Manhatan
Navesink	Mainland tribe south of Staten
Algonquian	Native language spoken by many peoples of the Eastern Seaboard : of which the Narraganset , Pequot, and other eastern Metoac spoke one dialect, the Wappinger, and other western Metoac peoples spoke another, though similar enough they could understand each other.
Lenni Lenape	Native peoples living from Manhatan south to Delaware, also called....
Lenapehanna	their name for a river also known as Susquehanna
Mohecan	Northern peoples on east side of Hudson
Macquas	Northern peoples of Iroquois federation on west side of Hudson
Manhatan	People on or near Manhatan, land of hills, since leveled
Narraganset	People on north shore of Long Island Sound
Kineticut	People to the west of Narraganset
Pequot	Once dominant people between Narraganset and Kineticut
Sequin	People living close to Pequot, named by French after Venetian coin, named zechino
Susquehannock	Native peoples living off river of their name, also called Minquas

Dutch nomenclature in New Netherlands

Outhoek	Jan Damen's bouwerie by where the palisade wall (Langs de Wall) was built in 1650's from East River to North River
(S)Cingel	East River road to Wall Straet
Kolck hoek and Catiemut's Hoek	Forest-covered hills near this lake (below) of Manhattan
Kolck or Versche Water Poel	Lake of Manhattan & swampy hollow between lake and E. River
Bestevaer's Kreupelbosch	Old Man's Swamp in above hollow
Pecks Slip	Cove on east river by the ferry to Breuckelen
Schreyer's Hoeck	Jutty at southern tip of Manhattan off the East River
T' Strand	Water's edge along east river between Fort and Peck's Slip
Maagde Paetje	Cattle path from Heere Wegh to the Smits Vly, also called 'Maiden Lane' by English
De Vlakte	The Plain between Maagde Paetje and the Kolck Hoek
Stadthuis	Village Inn built in 1642 off the Strand just across the bridge over the Heeren Gracht
Packhuis	Company store and warehouse at terminus of Marketveldt on the Strand
't Lange Eyland	Long Island

Marketveldt, Brugh Straet, Paerle Straet, Winkel Straet, etc....(See map of Manhattan)

Trade between Dutch and Wildenfolk

Wampum and Sewan English and Dutch words for shell beads, belt was used for ornamentation, symbols of rank, and medium of exchange. Belts used for pledges, ransom, bribes, recompense, marriage proposals, insignia for chiefs, tributes, negotiation for peace, war messages, records of tribal history.....also adapted by settlers for legal tender. Only 36-60 beads could be produced per day by a sunksqauw, not counting the time to collect the shells from the ocean floor or trim the shells to a workable size (only the collumelae of the white shells used, the purple having to be cut into squares first.)

Matchias early French word for drilled shell beads, beads of glass, porecelain, porcupine , quills, tin, copper, lead, etc...

Sequnnock single purple bead made of quahog shell, twice value of white wampum

Meteauhok single white bead made from prepared columellae (rest of shell chipped off) of sewan (from French word 'metaux' meaning awl blade used for the drilling of the sewan after the single beads were sawed off from the collumela

Fathom string of 6 ft. (360 beads) taking approx. 10 days to make

Ell 120 strung beads

1#of beads 72 beads

Hand 30 strung beads

Belt (adult) leather, 3ft. (210 beads long by 50 wide)=10,500 beads or 300 days/per person. Called 'strobe' by the Dutch,

Headband (for a child) leather band of 1 ft. by 1" full with 180 beads (60 beads long, and 3 beads wide) less beads if in part = 6 days labor if full, including leatherwork

Trade values in 1641 2 purple beads/stuiver, 4 good white beads/stuiver, 6 uneven or unpolished white beads/stuiver. 1 fathom of good sewan / 4 gulden, 10 stuiver

Perspective of Wildenfolk who traded in ‘made beaver.’

For the wildenfolk – who had no use for money, it was traded for goods (what goods and how much depending on circumstances; whether delivered by traders or brought into the Company Packhuis, whether in need for arms in war – or kettles and duffel in times of want, or what it was worth – as after supply began to dwindle after the war of 1643-44, as to the type of beaver – fat winter or lean, or by type or condition of the beads or leatherwork). The following goods would generally suffice to trade for one made beaver before the wars of 1643-44:

1.5 fathom of strung good white sewan (1 of mixed sewan)

1 leather- backed headband (adult) of woven mixed sewan

1 tightly woven blanket

1 brass kettle

Twelve doz. Buttons

20 fish hooks

2 hatchets

2# good powder

4# shot

4# tobacco

8 English knives

Note : And for 1 musket the wildenfolk would trade anywhere from 4-8 made beavers, depending on what of the mix above or other items the settlers would throw in. At one time after the wars of ‘43-44, the Macquas traded 15-20 beaver for 1 English musket in Rensselaerwyck. So at times the Macquas would trade many good winter beaver and other skins in exchange for muskets, shot, powder, pikes, knives, swords, mattocks, hatchets, anything which could be used for killing.

Note: Average daily wage for day-laborer was 20 stuivers, mostly paid in loose sewan (swanekin) for lack of coin. Tradesmen might make from a gulden to two gulden per day, again, often paid in sewan. (1 fl=1 gulden)

Company Goods for sale/exchange to the settlers at the Packhuis, s=stuivers

Clothes/Provisions

Shirts	1 florin 2 stuiver	Duffel Pea Coat	24 florin
Shoes	3 florin	Buttons	1fl 2s/gross
		Stockings, the pair	18 stuiver
Bed gown	1fl 2s/each	French canvass	21s/ell
		Duffel cloth	1fl 10s/ell
Coarse camlet, colored	2fl 13s/ell	Sailmaker's thread	1fl/roll
Children's shoes	36s/pair	Steel grey cloth	5fl 13s/ell
Serge	1f 115s/ell	Soap	6s/#
Paper	2.2fl/ream	White linen	20s/ell
Plain linen cloth	18s/ell	Flannel	1fl 4s/ell

Tools/Arms/Equipment

Gun	15fl/each	Hatchet	1fl 18st/each
Powder	1fl/#	Axe	2fl/each
English Knife	2fl/each	Whale oil, lamp	1fl 3s/#
Scythe	2fl/each	Pickaxe	3fl/each
Spade	2fl/each	Kettle	5fl/each
Plough iron	28fl/each	Copper Bell	1fl/each
Yoke	1fl 1s/each	Cast Iron Hoops/bar	36fl/10
Plowshare	25fl/each		
Lantern	15s/each	Ladle	1fl/each
Palisades	15fl/100	Fishing Seine	6fl/each
Lead	3fl/#	Hoop Net	7fl/each
Train Oil	16s/#	Chisel	1fl/each
Mallet	10s	Hand saw with frame	1f 18s each
Brass kettle	40fl/each		

Livestock

Oxen	100fl/each	Servants skilled for farmers	150/yr.
She Goat	36fl/each	Masonry Work	10 fl/day
Cow	20fl/each	hayng	6fl/day
Use of barn, plow, and harrow	825fl	Use of augur	6fl 6s/mo

Food/Beverage

Cheese	2-5fl/#	Small Beer	6fl/tun
Sugar	15s/# (cone)	Strong beer	18fl/barrel of 26 liters
Salt	2fl.3s/half-barrel	Olive Oil	10fl/can of 1 kwart
Salted Meat	33/half-barrel	Tobacco	10- 15s/#
Indian corn	1fl.2s/schepel, ground at mill	1fl/schepel extra @ 3 schepels per sack	
Wheat	2fl2s./schepel	“ “ “ ” “	
Hardtack	1.25 s/#	Oats	1/schepel
Peas	4fl/schepel	Biscuit, Dutch	10fl/100#
Fish, dry	2s/#	Groats	4fl/schepel
Oil	1fl16s/can	Beef, large barrel	4.5s/#.
Pork	5s/#	Vinegar	8-16s/aem
Wheat Bread	1fl/ 2.2#loaf	Maize bread	2s/loaf
Deer meat	2fl 10s/haunch	Rye bread	10s/2.2#loaf
Pepper	1fl 5s/#	Brandy	1fl 4s/can of 1kwart

Food supply/seasons/preparations/native names

Wild turkeys/ 'neyhom'/ best in fall/boiled

Duck/ 'quequecum'/ spring, summer, and fall/ smoked

Geese 'honck,' Pheasant, Quail, Heron, Merganser, Deer 'attuckquak', and other game (all fowl generally called 'pussekeseesuck' were less and less plentiful on Long Island as the English moved in, there being 40 separate English villages settled there between 1640 and 1687. All game, large or small, was usually pounded and mixed with dried fruit like strawberries 'wuttahimneash' or currants 'sautaash' to make pemmican, or if just using dried berries, a meal-cake called 'sautatig.' Some meats were stewed in the manner of white settlers who asked them into their homes for the best of what they had to offer to induce a more favorable trade for beaver or sewan, bakers prohibited a tone point from using too much of their mill flour for cookies to give the wildenfolk. So many trade goods like kettles would leave from the houses and taverns and trading posts along with recipes the natives had seen made, many natives coming back or offering services like stacking wood and such to partake of the tasty ethnic foods of the settlers.*

Sweet Corn/'waweeakanash'

Salmon/ 'mishquamauquock'/spring, smoked

Mackerel/ 'wawwhunnekesoug'

Haddock/ 'osacontuck' fat and sweet/ grilled over fire

Bream/ 'sequanamauquok' /abundant all year, dried in sun, smoked

Flounder, striped bass, and many other whitefish/ generally called 'aumachik,' various species found in different season always abundant, usually caught by men from canoes using nets, spears, and droplines; women from shore using the same.

Black Cod/ summer/ over fire or dried

True Cod/ 'paponaumsuog'/winter, spring, dried, rehydrated, stewed

Sturgeon/ summer/smoked

Scup/ summer/stewed

Dogfish/fall/grilled over fire

Bluefish /summer, fall, dried

Softshell Crab/ summer, fall/ floured, fried, eaten whole

Hardshell Crab/ winter/spring/ boiled or steamed in seaweed

Lobster/' ashaunt-teaug'/winter, spring /boiled “ “

Shrimp/summer-winter/ fried, boiled “ “

Clams/ 'sickissaug' also 'poquauhock or 'quahog' which were steamed in seaweed, or smoked

Sheepsheads/' tautauog'

Oysters/ 'opponenuahoc'/smoked

Whale/ 'potop-pauog' which they would cut into chunks, when found wash up on shore, and send to friends near and far.

Metoac and any other peoples living off the Atlantic ate much of all the above seafood, including mussels and herring, bluefish and many others, which they prepared in various ways, the mollusks and crustaceans especially often used to make a savory stock for their sausamp (cornmush). The natives made a chowder called 'suckauhock' from the black part of the quahog, the broth thickened slightly with meal.

*The colonists of New Netherland ate well after their orchards came in, their gardens producing a wide variety of vegetables, fields full of various grains besides the corn they found here already. They often would plant on pastures formerly used by natives to avoid uprooting trees and burning the bush out, all folks, settler, and wilden alike preferring to plant around stumps. For the corn, they learned the land must be broken in November, allowing it to be trolled by the frost during winter. As soon as the ground thawed, usually when the constellation named pleiades arose on the horizon in late April, or when the pigeons flew north, the land was plowed and harrowed, usually weaving around stumps of trees in the earlier years, furrows were made with the plow at five foot intervals, a second set at right angles so that little mounds piled up, which were dug out and fertilized by fish, dung, lime and or ashes before being seeded by five or six kernels of various colors. After the corn sprouted, a triangular harrow would be run between the plants and the weeds horse-hoed, the weeds then piled around the cornhills to prevent other weeds from growing. . If beans were planted in the harrows as the wildenfolk did, the bean stalks would run up the corn stalks as if poles. Around mid-September the spindle tops were cut off and used for fodder. In mid-October the corn was harvested into baskets and spread out for huskers. It was a time to frolic, all joining in the husking, the corn stowed in covered cribs or cellars.

For other grains, the land was plowed twice for summer grain, then again in winter for rye or winter wheat (these seeds allowed to be covered in their furrows by the snow before sprouting in spring.) If the land became foul or weedy, some farmers would sow large grey peas they called 'old wives,' although peas would only grow on soil already turned and planted in wheat and barley first. Two crops of peas could thus be raised on the same land per season, the first one sown near the end of March or early April if weather permitted, ready for harvest in July – the second planted and ready to harvest in late fall – the same process used for buckwheat, a grain not too popular for its heaviness.

If beans were growing in the cornfields, the pumpkins and other squashes were planted on the outskirts of the cornfields, with plenty of room to run.

Because hemp was found in the woods little flax was planted for clothes and such. The hemp was soaked and beaten, a hard work, before the fibers were ready to process. All year long wood was cut and chopped, rapidly depleting the countryside of Manhattan and then Long Island – this work taking a tremendous amount of time, the hard wood being reserved for building, fruits and nuts.

Besides fruits to eat such as apple, pear, sour cherry morelos, sweet cherry, peaches, morcotoons (another kind of peach,) apricots, plums, almonds, persimmons, cornelian cherries, figs, vines of grapes (currants,) were wild gooseberries, strawberries, blueberries, blackberries, and raspberries. From the gardens of such avid tenders such as Catalyn Tricault came cabbages, parsnips, carrots, beets, endive, chicory, fennel, sorrel, dill, spinach, radishes, Spanish radishes, parsely, chervil, cress, onion, leek, artichokes, asparagus, squashes both soft and hard, butter and acorn, melons – even if they might have been as sweet as Pieter's. Cucumbers, horse beans, tunkish beans called 'tessen,' thrived, as did rutabegas – all of these even in the era of very early colonization.

It is easy to understand how difficult times could be when war intruded upon the planting, to be deprived from such foodstuffs...

The wildenfolk would appear even more menacing at times like these, hair black, eyes black, skin cinnamon colored but with their arms and heads painted so with such grotesque and frightful patterns, tomahawks raised, voices shrieking so they could be heard from great distance...one might imagine even the smallest of their warriors being very large, their

Mohawks-styled hair, greased up and sticking high off their heads giving small children cowering in their beds built into the cold walls an image of monsters as much as men.

And even in times of peace, when the beauty of women such as Machequa could be observed half uncovered – her long plaited hair sometimes hanging over her tight breasts half-covered by a deer-skin so pliable and thin that it showed every contour... or at summer ceremonies rolled up behind her head and secured by bands of sewan, pendants hanging from her forehead, neck, and arms...moccasins adorning her feet. And what would Dutch housewives think of such a beauty in winter, with mantles of mink or beaver hanging from her shoulders, tanned boots lined with fur, her deerskin coat lined in fur, from which hung such ornaments as copper, feathers, porcupine quills, antimony, her petticoat the same, the fringe from which hung down to her knees?

Only a person such as Sarah Rapalje would not get jealous, one who was raised in such a land, her mother and father embracing the wildenfolk from their earliest days, never to tire of their noble ways. Oh to have them bearing down upon you in wartime, through no fault of your own! Only a person with a heart such as Judy Jans possessed could want to befriend such a person, once the love of her husband's life. These last notes I snuck in for all those who might have stopped to dwell here for even more information than I have crammed into my book. And if you have before undertaking the reading, please take it slowly, for the information inside means something, it presses at every turn, it seems – intrudes, makes it hard to follow, but such was the life of our people back then. Hard work, sudden loss. And if we can understand it at all, we need to understand that death and torture and terror were *that* commonplace, the threat *always* that near at hand in this colony, the leadership *that* lamentable.