



Gai:wanöhge'

Gai:wanöhge' V13i10

Nisah Ye:i' 2021

Onöndowa'ga: Gawë:nö'
Nadö:diyeö:je' koh

Department
12857 Route 438
Irving, NY 14081

Editor: Samantha Jacobs
Articles contributed by
Onöndowa'ga: Gawë:nö'
Nadö:diyeö:je' koh staff

Daswöndio:go'

The crew at the Stanley “Sully” Huff Cultural Center have shared their first “Sully Show” video. The Sully show is the new and improved monthly video that has taken the place of the newscast. The Sully Show is our take on a variety show, with a focus on keeping language learning fun and engaging for all ages.

Be on the look out for a next Sully Show which will have a holiday theme.

The weekly craft and bead groups will take a break for the holidays from Dec 22nd—Jan 9th.

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

Upcoming events	2
Gaga: ' time:	3
Kids Corner: Story cont.	4
Gakö:ni:h Ganö'ja'	4

Online Seneca Language Resources can be found at:
www.SenecaLanguage.com

Gawë:nö' lesson: A traditional story

The following is story that can be found in *Seneca Indian Myths* collected by Jeremiah Curtin, published in 1923. This story was then translated by Sandy Dowdy. Yagö:gweh koh neh Goji:yä' hegähgwaëh – the woman, the dog in the moon...

yagö:gweh a:yeyanë:da't
goiyo'dashä' yödë'nikö:nyöhs,
9.Jë:gwah gi'shëh wë:dödi'gwah
yagö:gwëh ëyeyanë:da't
goiyo'dashä' yödë'nikö:nyöhs,
10.Onëh shö:koh
ëwödöedzo'kdë'.

In Onöndowa'ga:'

- 1.Yagö:weh yenyohsyo:d hëö:weh ha'degähgwaëh neh söeka' gähgwa:', häe'gwah gojä'dahgöh ohe'da' yödë'nikö:nyöh.
- 2.Dosgëh hëö:weh yenyöhshyo:d, ne'hoh gadzë:iyoh, koh ne'hoh ganö'dzani:yö:n, Häe'gwah gwisdë' i:ga:' onyaëhs.
- 3.Yeya'dak'ah näh ne'hoh ganyohšo:d gajiyähstë:', koh ne:'näh jawë'öh shagotgaëyä' näneh yagögweh.
- 4.Gatga:' gë:s o'je:da't neh yagö:gweh koh neh o'jowënye:' na'od ganö'dzo:t hëö:weh ganö'dzagö:h.
- 5.Niyönishe't ne:' niyagoje:ëh, jiyäh nä:gë:hs o'gaga'tsi' goiyo'dashä' yödë'nikö:nyöhs.
- 6.Jotgö:n nä:ne'hoh niyoje:ëh.
- 7.Niyosno:we' näh yagö:gweh wö'ödë'ni:kö:', onëh shö:koh jiyäh sgaga'tsöhs.
- 8.Jë:gwah gi'shëh wë:döh shö'öh

In Ganyo'ö:ka'

- 1.A woman is sitting in the moon and she is busy embroidering with porcupine quills.
- 2.Near her is a bright fire and over the fire hangs a kettle with some boiling in it.
- 3.Next to her sits a large dog that watches her continually...
- 4.Once in a while she gets up, lays aside her work and stirs whatever is boiling in the kettle.
- 5.While she is doing this, the dog unravels her work.
- 6.This is going on all the time.
- 7.As fast as the woman embroiders, the dog unravels it.
- 8.If she could finish her work,
- 9.Or if she ever does,
- 10.The end of the world will come that instant!

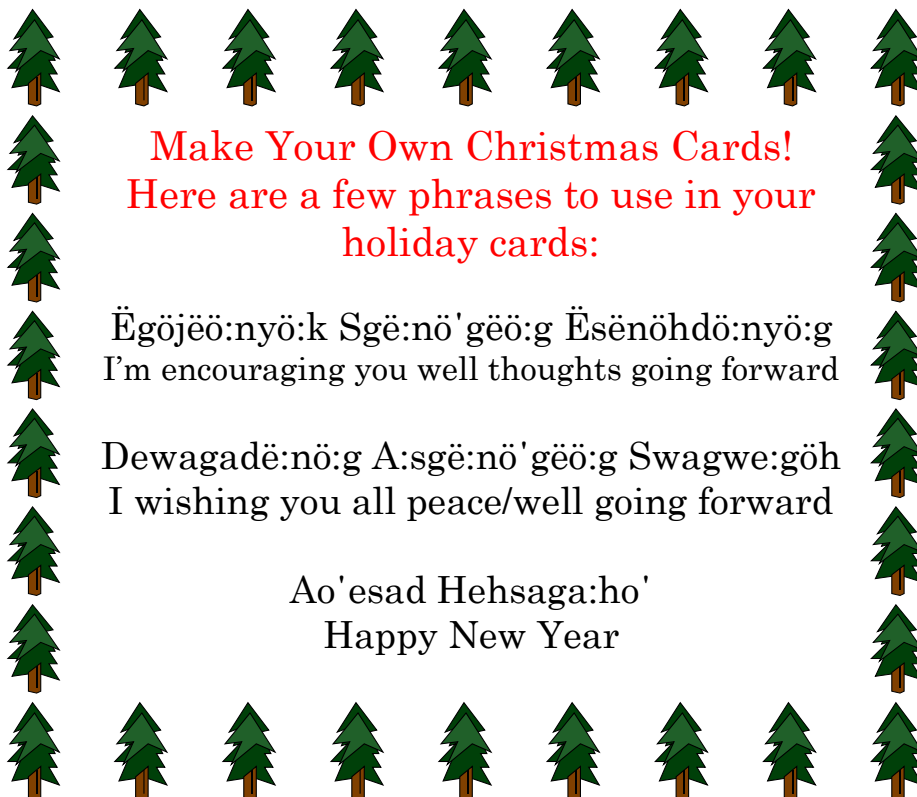
Nisah
Dates to
remember:
9th - Paint Night
with Sandy @
the Sully, 6pm
17th - Santa meet
& greet @ the
CCC, 5pm - 7pm
24th - SNI offices
closed
31st - SNI offices
closed



Phone: 716-532-8161
E-mail: Samantha.Jacobs@sni.org,
Gai:wanöhge' Editor

**Gawë:nö',
Ësajä'dak gi:
Ëyögwahdö:'**

Hadiksa' shö'öh Neyonögka' - Kids Area



Make Your Own Christmas Cards!
Here are a few phrases to use in your holiday cards:

Ëgöjöö:nyö:k Sgë:nö'gëö:g Ësënöhdö:nyö:g
I'm encouraging you well thoughts going forward

Dewagadë:nö:g A:sgë:nö'gëö:g Swagwe:göh
I wishing you all peace/well going forward

Ao'esad Hehsaga:ho'
Happy New Year

Gakö:ni:h Ganö'ja' - Soft Gingerbread cookies

Ingredients:

- 1 1/2 cups unsalted butter, softened
- 1 cup light brown sugar
- 2 large eggs
- 1 cup molasses
- 1 tsp. baking soda
- 3/4 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. ground cloves
- 2 tsp. ground ginger
- 5 cups all-purpose flour

Directions:

1. In a large bowl, combine butter and sugar until smooth. Add eggs one at a time until incorporated.
2. Add molasses, mix.
3. In a separate bowl, combine the soda, salt, spices, and flour. Add to the wet mixture. Mix until smooth.
4. Before you roll out the dough, you need to let the dough chill for a couple hours. Before I put my dough in the fridge, I like to split it up, flatten it on a piece of plastic wrap, wrap it up, and stick it in the fridge. This makes rolling out the

chilled dough little easier because it's ready to go.

5. Once your dough has chilled, roll it out on a floured countertop until it's about 1/4 inch thick.



6. Cut into desired shapes. This is my boys' favorite part of the process, right up there with eating the dough.
7. While you're doing this, you should also be preheating your oven to 350 °
8. On a lined or greased baking sheet, bake the cookies for 10-12

minutes. It can be a little tricky to tell when they're done (wait until they're golden brown). Just mess up one of the uglier cut-outs to test for doneness.

9. Let the cookies cool on wire racks before you decorate with frosting, candy, and/or sprinkles.

Note: If you add a couple extra cups of flour to the dough. The extra flour makes the cookies really hard but suitable for using as decor. When you cut out the cookies, put a little hole in the top with a skewer so you can hang them once they are baked. Frosted them like you usually do, looped some ribbon through the holes at the top.

Recipe from: <https://theparsimoniousprincess.blogspot.com/2010/12/only-in-december-best-gingerbread.html>