



# Gai:wanöhge'

Gai:wanöhge' V14i5

Hayëniah Dekni:h 2022

**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 Onöndowa'ga: Gawë:nö' Nadö:diyeö:je' koh Department continues to produce *The Sully Show* monthly. Be on the lookout for the latest edition posted to social media. We look forward to hearing any feedback or suggestions on the show.

Open pottery studio nights have been established on a rotating weekly schedule, alternating with open carving studio nights. Both studio sessions run from 6pm - 8pm. The focus for the pottery nights will be to learn the techniques used in traditional Haudenosaunee pottery. Other techniques will

be learned, but for the most part the focus will be to create Haudenosaunee cook pots. For the carving classes, you should have your own tools and an appropriate mask/respirator. The bone dust is toxic to your lungs, please use every safety measure when carving.

The Craft and Bead nights continue on Monday & Tuesdays respectively. They are currently making sock monkeys & beaded birds.

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

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

Online Seneca Language resources can be found at:  
[www.SenecaLanguage.com](http://www.SenecaLanguage.com)

## Gawë:nö' lesson: Äsyë:twahshö'?

Here are a few handy phrases to help you decide when to plant. The moon effects the amount of water and root growth of plants. Keeping a careful eye on the moon phases will help your plants grow. Äsyënt-wahshö'? Are you going to plant?

### In Onöndowa'ga:

1. No:nëh wëni'dase:' niyo:we' ha'dewëni'daëh
2. Äsyë:to' onëhda'ka' gayënt-wahshö'
3. No:nëh ha'dewëni'daëh niyo:we' Sawadähgwa:ë'
4. Äsyë:to' Johëhgoh.
5. No:nëh Sawadähgwa:ë' niyo:we' Ha'dewëni'daëh
6. Äsyë:to' okdeä'shö' koh neh ëgya'dohsyö:'.
7. No:nëh Ha'dewëni'daëh

niyo:we' wëni'dase:'

8. Hë:nöh ësyë:to', gwaheh ae:seyohdö:go'.

### In Ganyo'ö:ka'

1. When New moon until quarter (half moon)
2. You'll plant leafy plants.
3. When quarter moon until full moon
4. You'll plant the life sustainers
5. When full moon to quarter moon
6. You'll plant root veggies & transplant.
7. When quarter moon to new moon
8. Don't plant, but you should pull weeds.

**Hayëniah  
Dates to  
remember:**  
**5th** - MMIW Community Social,  
4:30pm @ CCC  
**8th** - Mothers' Day  
**8th** - Pinewoods  
election day,  
10am @ Pinewoods  
Playground

## Nödayawähse: '

### Bead Group

Tuesdays

6pm - 8:30pm

**Bead room, Stanley Huff  
Heritage Center, 12857 Route  
438, SNI Cattaraugus Territory**

Project: Finishing Birds, starting Bags  
Limited supplies available.  
For more info, call: Sam Jacobs at 716-532-8161

### Craft Class

Mondays

6pm - 8:30pm

**Bead room, Stanley Huff  
Heritage Center, 12857 Route  
438, SNI Cattaraugus Territory**

Project: Finishing rock photo holders, starting  
sock monkeys, some materials provided  
For more info, call: Sam Jacobs at 716-532-8161

### Paint Night

May 12th

6pm

**Stanley Huff Heritage Center,  
12857 Route 438,  
SNI Cattaraugus Territory**

Instructor: Sandi Warrior,  
Class fee: \$15, includes all supplies  
To register, call: Sam Jacobs at 716-532-8161

### Mother's Day Market

May 7th

10am - 4pm

**Onöhsagwë:de' Cultural Center,  
82 W. Hetzel St, Salamanca, NY**

\$25 Vendor fee  
To sign up, call Olivia: 716-945-1760

### MMIW Community Social

May 5th

4:30pm - 7:30pm

**Cattaraugus Community Center  
12767 route 438, SNI Cattaraugus  
Territory**

Hosted by the Crime Victim Services, Con-  
necting Communities in Action, Child & Fami-  
ly Services & the Erie Count Sheriff's Office  
For more info, call: 716-532-8339

### Gaedzëönyök Quiz Bowl

May 19th

4:30pm - 6pm

**Steamburg Community Building  
SNI Allegany Territory**

Questions from the Topic Reference Guide,  
Prizes, Food and Refreshments & Social. Co-  
sponsored by Allegany Education Department,  
SINM, Title VI and various artists.

To sign up, email: Jschapp@salamancany.org

## Ahsoh Nödayawëhse: '

### Catt. Creek Catfish Tourney

May 28th

12pm - 12am

**Hanover Boat Launch**

2-Man teams, \$100 entry per team. Weigh-in  
6 biggest fish @ midnight, catch & release.

To register, call: Justin at 716-870-0194

### Pinewoods Comm. Meeting & Board election

May 8th

10am

**Pinewoods Community Pavilion  
SNI Cattaraugus Territory**

Nominations and elections will take place dur-  
ing the regularly scheduled monthly meeting

### Haudenosaunee Astronomy Webinar

May 12th, 19th, 26th

6pm - 9pm

**Six Nations Polytechnic**

Instructor: Tom Deer

To register, email: [Katie.Maracle@snpolytechnic.com](mailto:Katie.Maracle@snpolytechnic.com)

### Wear Red Day

May 5th

All day

**Across Turtle Island**

I wear red for my sisters. In support of  
Missing, Murdered, Indigenous Women

For more info, call: 716-532-8339

### Family Afternoon at the Sully

May 22nd

1pm - 4pm

**Stanley "Sully" Huff Heritage  
Center, 12857 Route 438,  
SNI Cattaraugus Territory**

Hands-on-learning activities, strawberry  
themed, snacks & social. \$10 donation to off-  
set food/material costs.

For more info, call: Marissa @ 718-986-7658

### Open Pottery Studio

May 11th & 25th

6pm - 8pm

**Stanley "Sully" Huff Heritage  
Center, 12857 Route 438,  
SNI Cattaraugus Territory**

Interested in learning traditional Haudeno-  
saunee Pottery? Come down and learn from  
Pete Jones

For more info, call: 716-532-8162

## Hadiksa' shö'öh Neyonögka' - Kids Area



Phone: 716-532-8162  
E-mail: Samantha.Jacobs@sni.org,  
Gai:wanöhge' Editor

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



From <https://www.homemade-gifts-made-easy.com/flower-coloring-pages.html>

## Gakö:ni:h Ganö'ja' - Cinnamon Sugar cookies

### Ingredients:

- 2 1/4 cups all purpose flour, spooned and leveled
- 1 tsp. ground cinnamon
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 3/4 unsalted butter, softened to room temperature
- 3/4 cup granulated sugar
- 1 large egg, at room temperature
- 1 1/2 tsp. vanilla extract

### Directions:

1. Whisk the flour, cinnamon, baking powder and salt together in a medium bowl. Set aside.
2. In a large bowl using a hand mixer or stand mixer fitted with a paddle attachment, beat the butter and sugar together on high speed until completely smooth and creamy, about 2 minutes. Add the egg and vanilla extract and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.
3. Add the dry ingredients to the

wet ingredients and mix on low until combined. If the dough seems too soft, you can add 1 tbsp. more flour until it's a better consistency for rolling.

4. Divide the dough into 2 equal parts. Roll each portion out onto a parchment paper or a lightly floured silicone baking mat ( I prefer the nonstick silicone mat) to about 1/4 inch thickness. The rolled out dough can be any shape, as long as it is evenly 1/4 inch thick.
5. Stack the pieces, with parchment paper between the two, onto a baking sheet and refrigerate for at least 1-2 hours and up to two days. If chilling for more than a couple of hours, cover the top dough piece with a single piece of parchment paper.
6. Once chilled, preheat oven to 350° F. Line 2 large baking sheets with parchment paper or silicone baking mats. Remove one of the dough pieces from the refrigerator and cut into shapes with animal cookie cutters. Re-roll the remaining dough

- and continue cutting until all is used. Repeat with 2nd dough piece.
7. Arrange cookies on baking sheets 1-2 inches apart. Bake for 9-10 minutes, until lightly browned around the edges. Rotate the baking sheet halfway through bake time. Allow cookies to cool on the baking sheet for 5 minutes then transfer to a wire rack to cool completely before decorating. I like to decorate cookies directly on baking sheets so I can stick the entire baking sheet in the refrigerator to help set the icing. So place the cooled cookies back on baking sheets.
8. Prepare icing, Dip the cooled cookies into the icing.
9. Enjoy cookies right away or wait until the icing sets to serve them. Plain or decorated cookies stay soft for about 5 days covered tightly.

Recipe from: <https://sallysbakingaddiction.com/animal-cracker-cookies/>