



# Gai:wanöhge'

Gai:wanöhge' V14i8

Gädë'ökneh Dekni:h 2022

**Stanley "Sully" Huff  
Heritage Center,  
12857 Route 438  
Irving, NY 14081**

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Articles contributed by Sully staff

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

## Happening @ The Sully: in Gädë'ökneh

**2nd** - Start of the Haudenosaunee Dance classes, MPR, 6pm - 8pm

**8th** - Ribbon skirt & applique design class, bead room, 6pm

**16th** - Ribbon skirt sewing bee & Fashion show mtg., sewing room, 6pm

## Daswöndio:go'

The Gai:wanöhge' has transitioned from a single program to a building wide newsletter. The Stanley "Sully" Huff Heritage Center is home to both the Native Roots Artists Guild and the new Creative Rebuild New York Artists Employment program, besides the Seneca language & immersion programs.

The Gai:wanöhge' will continue to include Seneca language program updates as well as provide a platform to disperse information about upcoming art and culture programming being hosted at the Sully. If you have any questions or comments, please feel free to contact 716-532-8161.

## Getting To Know Us: CRNY Artists

By Gayawëö:wi'

The Stanley "Sully" Huff Heritage Center is a recipient of the Creatives Rebuild New York's Artist Employment Program award. Through the program, the "Sully" has been able to employ four artists: Peter Jones, Darelyn Spruce, Samantha Jacobs & Mary Jacobs. The group met and successfully interviewed through a multi-step application process. The highly competitive A.E.P. was only awarded to 300 artists total of the 2,741 who applied. The Creatives Rebuild New York's Artist Employment Program has funded 47 Haudenosaunee Artists within 9 organizations throughout New York.

The two year award will allow the Sully to be the host of several arts programs as well as a continuation and development of current art programming. Each artist will run art classes which will work with community youth and interested participants.

Mary & Samantha will continue to host the weekly Craft and Bead

groups on Monday and Tuesday evenings. The group will meet and prepare to participate in the Fall Festival Fashion Show by creating ribbon shirts & skirts and matching accessories. The group will also be attending the International Iroquois Beadwork conference to be hosted in Tyendinaga in September.

This fall the mother daughter duo will be hosting a series of arts classes to teach high school seniors to create their own outfits that can be worn for graduation in 2023 and beyond. The participants will learn the basics of sewing & beading while they create their own outfits from head to foot. If this is something you or your high school senior would be interested in, be on the lookout this fall for the flyers and signups for the upcoming classes.

Peter Jones, the renowned Potter, will be heading a Master / Apprentice program to foster the development and rebirth of Pottery within the Seneca and broader Haudeno- (continued on page sëh)

## Nödayawähse:'

### Bead Group

Tuesdays

6pm - 8:30pm

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

Project: Vamps & Cuffs

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: Ribbons Skirts

Limited supplies available.

For more info, call: Sam Jacobs at 716-532-8161

### Children's Program: Turtle Encounter

Aug. 4th

1pm

Seneca Library

SNI Cattaraugus Territory

\*30 participant limit\*

To register, call: 716-532-9449

### Back to School Bash

Aug. 26th

3pm - 6pm

Allegany Community Center

SNI Allegany Territory

For more info, call: 716-945-8119

### Storytime with Frank Brown

Aug. 4th

10:30am

War Vets Park,

Salamanca, NY

Book: Super Manny Stands Up

To Register, call: 716-289-3490

### Ozarks Family Funday

Aug. 7th

10am

12110 Burning Springs Rd,

SNI Cattaraugus Territory

Fun & creative outdoor activities, 5k, food &  
crafts, vendors, contests & more.

For more info, call: Holly John at 716-864-8565 or  
Steph Stafford at 716-374-4131

## Ahsoh Nödayawëhse:'

### Butch Jimerson Golf Tournament

Aug. 29th

10am

TRI County Country Club

\$400 per team, scramble format

For more info, call: Jill Jimerson or Cara Keyes at 716-713-4152

### Community Social

Aug. 12th

6pm

Onöhsagwë:de' Cultural Center

SNI Allegany Territory

50/50, Auction, Cake walk, Food

To benefit the Six Nations Agricultural Society - Ohi:yo' group's Indian Village dancer & princess

## Getting To Know Us: Creatives Rebuild New York Artists cont.

(continued from page sga:d) -saunee community. The program will be focusing on traditional cookware while also incorporating contemporary wheel thrown pottery. Participants will learn how to use glazes, different firing techniques and Seneca language of Pottery. Pete is hoping to create a Seneca language pottery phrase booklet by collaborating with the first language speakers from the Seneca Language Program.

Anyone seriously interested in participating should contact Pete Jones, leave a message at 716-532-8162.

Darelyn Spruce, carver & singer, will be hosting traditional dance and singing classes. The classes will start August 2nd at the Sully in the multi purpose room. The classes are open to all who would like to participate. The class will be a safe and open group to learn and support one another as all develop the footwork and song knowledge to have a good time at any Haudenosaunee social or sing. Through the classes, Darelyn, will foster a dance troupe which could be called upon to perform for local and regional Haudenosaunee dance shows.

Darelyn has also developed a talent for bone carving. She has been working with Hayden Haynes to expand her carving knowledge. Darelyn also hosts open carving studio time on Wednesday evenings from

6pm-8pm at the Sully in the Carving room. Anyone who is interested in learning more about carving can stop down and check it out. However, appropriate face masks should be worn as the dust from the bone carving is toxic.

This CRNY AEP group looks forward to creating many learning opportunities over the next two years at the Sully. For more information about the Creatives Rebuild New York awards, visit: <https://www.creativesrebuildny.org/>

## Beginners Traditional Dance Class

w/Darelyn Spruce

Starting: Aug. 2nd

MPR, Stanley "Sully" Huff Heritage

Center, 12857 Route 438,

SNI Cattaraugus Territory

6pm - 7pm: Youth 4 -10 yrs.

7pm - 8pm: Youth 11-17 yrs.

\*Parents must be present\*

Please enter the right side of the building, lite snacks provided



12857 Route 438,  
SNI Cattaraugus Territory

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Gai:wanöhge' Editor

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

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

### Gawë:nö' lesson: all about corn

1. Oji'dzo:t - tassel
2. Odzöwöhsa' - leaf
3. Ogyo:t - silk outside husk
4. Onisda' - corn on the cob
5. Oe:ä' - corn stalk
6. Onöö' - corn
7. Onö:nya' - corn husk

Also:

- Onöhgwë'ë' - Corn cob  
Oji:gwës - Corn smut  
Ogaehda' - Hull of corn kernel  
/cereal flakes

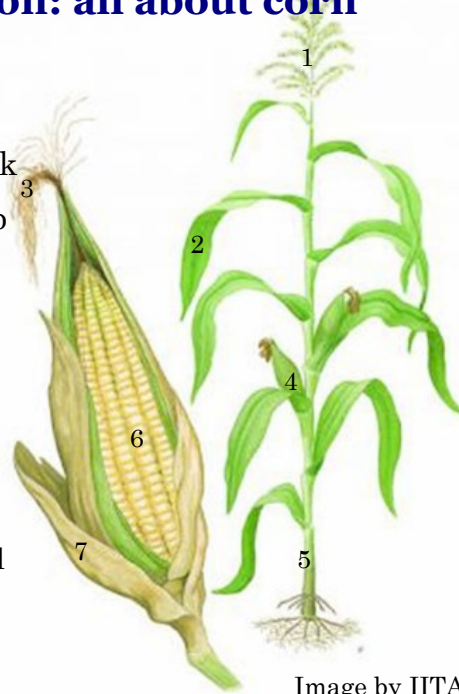


Image by IITA

## Gakö:ni:h Ganö'ja': Zucchini corn cakes & corn fritters

### Corn cakes—Ingredients:

- 1 lb. zucchini (about 2 large)
- 1 c. corn kernels
- 2 scallions, thinly sliced
- 3 large eggs, beaten
- 1/4 tsp. garlic powder
- 1/2 tsp. parsley flakes
- 12 tsp. basil leaves
- Ground pepper
- Kosher salt
- 1/2 c. parmesan cheese, grated
- 3/4 c. flour
- Olive oil
- 1/2 c. Greek yogurt
- 1 tbsp. sriracha

### Directions:

1. On the large holes of a box grater, grate zucchini. Using a cheese-cloth or clean dish towel, squeeze out as much liquid as possible.
2. In a large bowl, combine shredded zucchini with corn, scallions, eggs and spices. Season with pepper and salt, then mix in parmesan and flour.
3. In a large skillet over medium-high heat, heat olive oil. For each

- pancake, scoop 1/4 cup of batter, flatten to about 1/2 inch and cook until golden, 2 minutes per side. Add more olive oil between batches, or as needed.
4. In a small bowl, mix Greek yogurt with sriracha. Serve pancakes with sauce on the side.

Recipe from: <https://www.delish.com/cooking/recipe-ideas/recipes/a51738/zucchini-corn-cakes-recipe/>

### Corn Fritters—Ingredients:

- 2 c. neutral oil, divided
- 1/2 c. all-purpose flour
- 1/2 c. cornstarch
- 1 tbsp. granulated sugar
- 1 tsp. baking powder
- 3/4 tsp. kosher salt
- 2 large eggs
- 1/3 c. whole milk
- 4 ears of corn, shucked, kernels removed about 3 1/2 cups
- Powdered sugar for serving

### Directions:

1. in a large heavy pot fitted with a

- deep-fry thermometer over medium-high heat, heat all but 1 tablespoon oil until thermometer registers 375°. Meanwhile, in a small bowl, whisk flour, cornstarch, granulated sugar, baking powder and salt.

2. In a large bowl, whisk eggs, milk, and reserved 1 tablespoon oil. Add corn and stir to coat. Fold dry ingredients into corn mixture until just combined.
  3. Working in batches and using a 1 1/2 tablespoon cookie scoop, drop heaping scoops of batter into oil. Cook fritters until deep golden brown, 3 to 4 minutes. Using a slotted spoon, transfer fritters to a paper towel-lined plate.
  4. Sprinkle with powdered sugar and serve immediately.
- Note: Fritters can be made up to 5 days ahead. Store in an airtight container and refrigerate.

Recipe from: <https://www.delish.com/cooking/recipe-ideas/a39957675/corn-fritter-recipe/>