



Gai:wanöhge'

Gai:wanöhge' V14i9

Gëökneh Dekni:h 2022

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

Editor: Samantha Jacobs
 Articles contributed by Sully staff

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

Happening
@ The Sully:
in Gëökneh
Monday & Tues-
days: Bead & Craft
group, Bead room
@ 6pm - 8pm
8th - NRAG Profes-
sional Development
series: Photo-
graphing your work
by Bradley Jimer-
son @ 6pm
22nd & 29th - Bead-
ing basics: Bead
board, Bead room @
6pm - 8pm

Daswöndio:go'

The Seneca Language department will once again be hosting afterschool programming for students. Be on the lookout for applications to be posted soon to social media. Hard copies can be picked up at the Sully from Kerriann Spruce. The program will start October 3rd running through the first week in

June. The program will meet on a Monday-Thursday schedule. The department is hoping to service a wider range of grades, elementary through High School. If you have any questions about the afterschool program, please feel free to contact 716-532-8161.

Artist Professional Development Series

By Gayawëö:wi'

The Native Roots Artists Guild will be starting a monthly professional development series focusing on areas that will help you as an artist and help you get your art out there. Each month will focus on a different topic, presented by fellow artists, in a workshop type atmosphere. The presentations will be held in both Cattaraugus at the Stanley "Sully" Huff Heritage Center and at the Seneca Iroquois National Museum's Onöhsagwë:de' Cultural Center. The workshops will be held the 2nd Thursday of every month.

The first workshop will be presented at the Sully by Bradley Jimerson. He will be discussing how to take better pictures of your artwork. Photos of your work are vital when sharing via social media, applying for art shows and exhibits. Failing to take good pictures of your work could result in an exclusion from an art show or a

rejection from an artist residency. For more info on photographing your work, stop down to the Sully on Sept. 8th at 6pm.

All workshops are free for Native Roots Artists Guild members, all others subject to \$20 fee. The monthly speaker series will be as follows:

- October: Booth setup with Kristina Tome @ the Sully;
- November: Applying for Juried Shows & Residencies by Samantha Jacobs @ the Sully;
- December: Social Media & Your Art by Brian Kelly @ SINM;
- January: Website building with Brian Kelly @ SINM;
- February: Public Speaking & Engagement with Mary Jacobs @ SINM
- March: Wampum Belts with Rich Hamell @ the Sully;
- April: Storytelling with Tonia Galban @ the Sully;
- May: Budgets & Supplies with Faye Lone @ the Sully
- June: Pricing your time and work with Hayden Haynes @ the Sully



Nödayawähse:'

Spaghetti Dinner Fundraiser

Sept. 17th

12pm - 4pm

Tuscarora Nation House

\$10 dinner & 50/50 raffle to benefit: William Capton, who was struck by a truck while riding his motorcycle.

Back to School Bash

Sept 20th

4:30pm - 7:30pm

Cattaraugus Community Center

SNI Cattaraugus Territory

Sponsored by the Cattaraugus Education Department

For more info, call: 716-532-3341

Fall Vendor Market

Sept. 24th & 25th

10am - 4pm

14120 Route 438, Gowanda, NY

Interested vendors please contact:

Cami Jones or Courtlyn Jones via Facebook

Native American Festival

Oct. 15th

Nay Aug park,

Scranton, PA

Haudenosaunee Dancing, Storytelling, Music
& Art

For more info, call: 716-801-3490

3-D Archery Shoot

Sept. 17th

7am - 12Noon

Seneca Nation Fish Hatchery

SNI Allegany Territory

Use Exit 19 Red House off I-86

\$10 entry fee adult/youth

Prizes for top shooter in each category

For more info, call: 716-945-2779

Dance Class

w/Darelyn Spruce

Tuesday evenings

MPR, Stanley "Sully" Huff Herit-
age 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

Ahsoh Nödayawëhse: '

Every Child Matters Walk

Sept. 30th

4pm - 7pm

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

1 mile walk, boarding school exhibit & dinner

For more info, call: 716-532-8339

Overdose Awareness Night

Sept 15th

6pm

Seneca Health & Wellness Cen-
ter, 36 Thomas Indian School
Dr., SNI Cattaraugus Territory

Refreshments, speakers & candle light vigil

For more info, call: 716-532-8456

Remembrance Walk

Sept. 30th

5:30pm

Seneca Square to Seneca
Niagara Resort & Casino

Speakers, Buffalo Bandits Organization mem-
bers, Guest appearances by Buffalo Sports
personalities, Food Trucks, Haudenosaunee
Singers & Dancers,

For more info, call: 716-532-8339

Photograph Your Art workshop by Bradley Jimerson

Sept. 8th

6pm

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

For more info, email: Bradley at Bradley.Jimerson@sni.org

Iroquois Genealogy Society Meeting

Sept. 8th

6pm

Saylor Dining room,
SNI Cattaraugus Territory

Speaker: Leatha Jimerson, Presentation on the life of Fill-
more Jackson

For more info: www.iroquoisgenealogysociety.org

Narcan Training

Oct. 5th

6pm - 7pm

Seneca Arts and Learning Cen-
ter, SNI Allegany Territory

Presented by Seneca Strong

Dinner & refreshments provided, Free Narcan
kits provided at the conclusion of the training

For more info, call: 716-945-5035



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

Gaga:' time: How the Corn Husk Doll came to be

One day the Corn spirit asked the Creator what more she could do for the people. The Creator told her to do something to entertain the children while their parents were working. The Corn made a doll out of her corn husk. She breathed life into the doll. She told the doll it was her responsibility to go down to the villages and entertain the kids while their parents were busy. The Doll went amongst the villages and began to entertain the children. The people had never seen anything like her before and told her she was beautiful. The doll heard this wherever she went and she began to be vain. She began to spend her time sitting by the pond looking at her reflection. She no longer entertained or told stories to the children. She neglected her responsibility. The people noticed she was never around. The children missed the corn husk doll. The Creator noticed what was happening. He called the Corn Husk doll to his lodge. He told her she has a responsibility and she must do what she is supposed to. The Corn Husk doll was apologetic. The Corn Husk doll said she will no longer sit by the pond and will instead entertain the children. The Creator warned her that she must do her job or she will be punished. The Corn Husk doll went back to the villages and entertained the children. The people were happy to see her again. The people once again told her she was beautiful. She was good for a little while but eventually ended up sitting and looking at her reflection again. The Corn Husk Doll was sitting there looking at her reflection and thinking how beautiful she was. When all of a sudden an owl swooped down and grabs her reflection from the water and she lost her face. From that day on, whenever corn husk dolls are made, they are not made with faces. This is to remind us not to be vain and that we are to carry out the responsibilities given to us.

Gakö:ni:h Ganö'ja' : Apple Pie Bars

By Ina Garten*

Ingredients:

For crust:

1 pound (4 sticks) unsalted butter, at room temp.

3/4 cup granulated sugar

1/2 cup light brown sugar, lightly packed

2 teaspoons pure vanilla extract

4 cups all-purpose flour

1 1/2 teaspoons kosher salt

1/2 cup chopped walnuts

1 teaspoon ground cinnamon

For filling:

1 1/2 pounds granny smith apples, peeled, quartered, cored and sliced 1/8 inch thick, (3 large)

1 1/2 pounds golden delicious apples, peeled, quartered, cored, and sliced 1/8 inch thick, (3 large)

2 tablespoons freshly squeezed lemon juice

1/4 cup granulated sugar

1 teaspoon ground cinnamon

1/8 teaspoon ground nutmeg

4 tablespoons (1/2) stick unsalted butter

Directions:

1. Preheat the oven to 375° F.

2. For the crust, place the butter, granulated sugar, brown sugar, and vanilla in a bowl of an electric mixer fitted with the paddle attachment and beat on medium speed for 2 minutes, until light and creamy. Sift the flour and salt together and with the mixer on low, slowly add to the butter-sugar mixture, beating until combined. Scatter two-thirds of the dough in clumps in a 9 x 13 inch baking pan and press it lightly with floured hands on the bottom and 1/2 inch up the sides. Refrigerate for 20 minutes. Bake for 18 to 20 minutes, until the crust is golden brown and set aside to cool.

3. Meanwhile, put the mixing bowl with the remaining dough back on the mixer, add the walnuts and cinnamon, and mix on low speed to combine. Set aside.

4. Reduce the oven to 350°F.

5. For the filling, combine the Granny

Smith and Golden Delicious apples and lemon juice in a very large bowl. Add the granulated sugar, cinnamon, and nutmeg and mix well. Melt the butter in a large (10 inch diameter) pot, add the apples, and simmer over

medium to medium-low heat, stirring often, for 12 to 15 minutes, until the apples are tender and the liquid has mostly evaporated. Spread the apples evenly over the crust, leaving a 1/2 inch border. 6. Pinch medium pieces of the remaining dough with

your fingers and drop them evenly on top of the apples (they will not be covered). Bake for 25 to 30 minutes, until the topping is browned. Cool completely and cut into bars.



Apple pie bars

Note: Line the baking pan with parchment paper before making the crust to have an easier time taking the bars out when they're done.

*Recipe & photo from: <https://www.foodnetwork.com/recipes/ina-garten/apple-pie-bars-3769825>