



Gai:wanöhge'

Gai:wanöhge' V14i10

Gahsa'kneh Ge:ih 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 Gahsa'kneh

Monday & Tues-
days: Craft &
Bead group, Bead
room @ 6pm - 8pm

13th - NRAG Profes-
sional Develop-
ment series: Booth
setup by Kristina
Tome @ 6pm

22nd & 29th - Bead-
ing basics: Bead
board, Bead room
@ 6pm - 8pm

Daswöndio:go'

Deadiwönöhsnye's Gëjohgwa' recently held a graduation get together for their three Year two graduates: Derise Jagodawë:h Waterman, Sherrise Gaeyë'jöh John and Alexander Deyo'hase' Jimerson.

Congrats to you all and good luck for all that you do in the future!

Deadiwönöhsnye's Gëjohgwa' is currently accepting applications for novice learners. These new learners will be responsible for learning and developing their oral proficiency in Onödowa'ga:' Gawë:nö' by adhering to the Deadiwönöhsnye's



Gëjohgwa' Immersion program's curriculum study and learning practice. Any interested applicants should be able to work in both team and individual settings with good time management & study skills. All applicants will need to pass the admissions test and have all application materials submitted by the required deadline, Oct. 7th. Applications can be found with the SNI HR dept.

If you have any questions about the Deadiwönöhsnye's Gëjohgwa', please feel free to contact 716-945-8251.

New Sculpture Installations

Peter B. Jones, CRNY AEP grantee, is creating a large bronze-cast sculpture for the city of Cuyahoga Falls. Funding for the new sculpture has been provided by an Our Town grant from the National Endowment for the Arts. The installation will be on Levinson Lane, between Front and Second Street later this fall. The new sculpture will be similar but smaller than the one he created in 2001 for the Portage Path in collaboration with David Lieberth, member of the Summit County Historical

Society.

The sculpture for Cuyahoga Falls will depict a Native river trader in a canoe traveling on the treacherous river without being sunk. The sculpture will serve as an educational piece connecting people to the history and issues that have impacted the Native Peoples of the Ohio region.

Pete is also working on a concrete canoe for a future installation at the Ganondagan State Historic site. That particular statue will be built on site.



Nödayawöhse: '

Sewing Basics Class: tote bag

Oct. 9th

12Noon - 3pm

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

H.S. juniors and seniors call: 716-532-8162 to sign up

Sewing Basics Class: Ribbon Skirts

Oct. 16th & 23rd

12Noon - 3pm

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

H.S. juniors and seniors call: 716-532-8162 to sign up

Sewing Basics Class: Moccasins

Oct. 13th & 20th

6pm - 9pm

**Stanley "Sully" Huff Heritage Center,
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Territory**

H.S. juniors and seniors call: 716-532-8162 to sign up

Beading Basics Class: vamps & cuffs

Oct. 27th, Nov. 3rd & 17th

6pm - 9pm

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

H.S. juniors and seniors call: 716-532-8162 to sign up

Indigenous Peoples Day

Oct. 10th

7am - 6pm

**Lake Riley Lodge, Cobbs Hill,
100 Norris Dr., Rochester NY
14610**

Sunrise/Sunset ceremony, beach clean up,
Wampum belt display, tree planting & more

For more info: <https://fb.me/e/6snh1fo6C>

Singing Class

w/Darelyn Spruce

Starting: Oct 6th

7pm - 9pm

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

Ladies/Youth Girls class on a rotating bi-
weekly basis, adults starting Oct. 6th.
Bring a recorder and a rattle if you have one

Ahsoh Nödayawëhse:'

Narcan Training

Oct. 5th

6pm - 7pm

Seneca Arts and Learning Center,
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

Native American Festival

Oct. 15th

Nay Aug park,
Scranton, PA

Haudenosaunee Dancing, Storytelling, Music & Art

For more info, call: 716-801-3490

Booth Setup by Kristina Tome

Oct. 13th

6pm

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

Native Roots Artists Guild Professional Development series event

For more info:

The Mush Hole

Oct. 21st

7pm

103 Center for the arts,
UB, Buffalo, NY 14260

UB Indigenous Studies Department event,
presented by Santee Smith and Kaha:wi
Dance Theatre, Free but tickets are required

Tickets available at:

<https://linktr.ee/UBindigenoustudies>

61st Annual Indian Foods Dinner

Oct. 22nd

12Noon - 2:30pm

90 Ohiyo' way, Seneca Nation
Allegany Admin. Building

Take out only, \$15, Menu: roast turkey, venison, fry bread, corn bread, salt pork, corn soup, mashed beans, squash, spuds & gravy, green beans, cranberry sauce, pickles & more

Halloween Carnival

Oct. 15th

12noon - 2pm

Pinewoods Community
Playground, SNI Cattaraugus
Territory

Costume parade at 12noon, Games 1-2pm

Free hotdogs, hamburgers, cider & donuts
while supplies last



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

Scary Storytelling Night



Oct. 20th
6pm



Seneca Iroquois National Museum
82 Hetzel St, Salamanca, SNI Allegany Territory
Stories by Leeora White
For more info, call: 716-945-1760

Gakö:ni:h Ganö'ja' - Onyöhsowa:nëh Delight

Ingredients:

1 cup all-purpose flour
1/2 cup butter softened
3/4 cup pecans softened
8 oz cream cheese softened
1 cup powdered sugar
3 cups whipped topping divided
2 1/2 cups milk
3 pkgs white chocolate (or vanilla) instant pudding mix (3.4 oz size)
15 oz. can pumpkin puree
1 teaspoon pumpkin spice

Directions:

1. Layer 1: Mix flour, butter and 1/2 cup pecans together. Press into a greased 9x9" pan. Bake for 15 minutes at 350°F, then remove and let cool.

2. Layer 2: Blend cream cheese and powdered sugar, add 1 cup of the whipped topping, then spread over cooled crust.

3. Layer 3: Mix milk, pudding mix, canned pumpkin, pumpkin spice and 1 cup whipped topping until smooth. Spread over top of layer two.

4. Layer 4: spread remaining 1 cup of whipped topping and sprinkle pecans. Let chill for three hours or until set. Serve chilled.

Note: If you are using a 9x13" pan, or would like a thicker crust, add an additional 1/2 cup flour, 1/4 cup butter and 1/4 cup chopped pecans.

Recipe and photo from:
<https://lilluna.com/pumpkin-delight-dessert/>

