

Gai:wanöhge'

Gai:wanöhge' V14i11

Jodto:h Ja:dak 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 Jodto:h

Monday & Tuesdays -
 Bead group with Mary
 & Sam, 6pm - 8:30pm

Monday & Wednesdays - Antler Carving
 with Hayden, 6pm -
 9pm

Thursdays - Singing
 with Darelyn, 7pm -
 8pm

10th - NRAG Professional Development series: Applying for.. By Samantha Jacobs @ 6pm

Daswöndio:go'

The Sully is hopping! Most week-day evenings the building is open for some kind of cultural activity or studio time. Monday & Tuesday evenings the building is open for Beading with Mary & Sam Jacobs. Carving with Hayden Haynes is on Monday and

Wednesday nights. Singing with Darelyn is on Thursday evenings. And be on the lookout for quillwork classes to be announced soon!
 If you have any questions please feel free to contact 716-532-4900 ext. 5132.



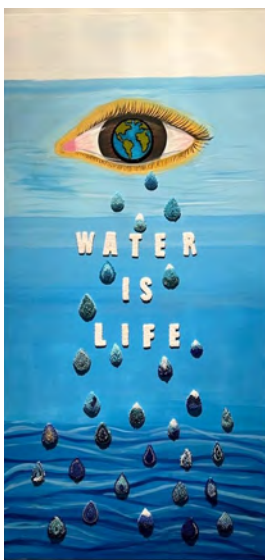
New Exhibition

The Catt Rez beaders who meet weekly at the Stanley "Sully" Huff Heritage Center have been a busy bunch! Earlier this year they completed a 2' x 4' canvas depicting water tones and water droplets with a beaded mother earth eye focal point for the exhibit *Undercurrents* for the Strohl Art Gallery at the Chautauqua Institute. After that show was finished, the group looked for other venues to display the work.

The Catt Rez Beaders applied to and have been accepting to show their multimedia piece "Water Is Life" in the *We Are Still Here, Rising in our Strength, Indigenous Art Showcase*. The showcase is in its third year and is hosted at the Friedly

Gallery located at 943 West 7th Street, Saint Paul, Minnesota. The opening reception for the showcase was held on November 4th to a great turnout. The show will run through the end of November. Both Samantha Jacobs and Penelope Minner of the Native Roots Artists Guild also have pieces in the showcase. More info about the show can be found at <https://www.friedliartsgallery.com/exhibitions>

The Catt Rez Beaders are also fundraising with their annual Christmas Tree raffle. All fundraising efforts will go toward supplies and bead group activities. \$10 tickets are available from any member of the group or can be purchased at class any Monday or Tuesday evening at the Sully from 6pm - 8:30pm. The raffle will be drawn on Dec. 3rd at the



Nödayawähse:'

Leather Clutch Class

Nov. 17th & Dec 1st

5:30pm - 8:30pm

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

Free class taught by Cliff Redeye. Message Cliff via
Facebook for availability

Bias Weave Necklace Class

Nov. 18th & 19th

1pm - 4pm, 9am - 12Noon

Salamanca Public Library,
Salamanca, NY

Instructor: Samantha Jacobs

Registration required, call: 716-945-1890 to register

Haudenosaunee Antler Carving, Revitalizing a Traditional Art

Nov. 15th

6:30pm

Salamanca Public Library,
Salamanca, NY

Facilitated by Hayden Haynes
For more info, call: 716-945-1890

Vendor Day

Nov. 18th

Roswell Park, Buffalo, NY

10am - 2pm

Vendors will help Roswell Park celebrate Na-
tive American Heritage Month with employ-
ees, patients & families

More info, email: Linda.Thompson@RoswellPark.org

Canandaigua Treaty Commemoration

Nov. 11th

2pm

Lawn of the Ontario County
Courthouse, Canandaigua NY

Followed by Original treaty & presentation at
the Ontario County Historical Society

For more info: <https://www.ganondagan.org/Events-Programs/Canandaigua-Treaty-Event>

Singing Class

w/Darelyn Spruce

Thursday evenings

7pm - 9pm

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

Ladies/Youth Girls class on a rotating bi-
weekly basis, bring a recorder and a rattle if
you have one

Ahsoh Nödayawëhse: '

Applying for ...

Nov. 10th

6pm

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

Facilitated by Samantha Jacobs, a Native
Roots Artists Guild Professional Development
series event

For more info: 716-532-8162

Christmas Bazaar

Nov. 26th

Wini Kettle Elder Center

10am - 3pm

Quilt Raffle, Local vendors, food sale, auction

Vendor space is free, first come first serve

For more, info: call 716-532-5777

Holiday Bazaar

Nov. 19th

9am - 4pm

**Allegany Community Center,
SNI Allegany Territory**

\$25 Vendor fee

For more info, call: Judy at 716-945-8119

Holiday Craft Fair

Dec. 4th

10am - 3pm

**Tonawanda Comm. Building
Seneca Tonawanda Territory**

Artists & handmade crafts, auctions & raffles

For more info, call: Erica at 716-359-4631

ECLC Bazaar

Dec. 3rd

9am - 4pm

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

Deadline to sign up as a vendor: Nov. 25th

Vendor fee: \$35

For more info, call: Cindy at 716-532-0505 x 5304

Winter Art Market

Nov. 26th

10am - 4pm

**Onöhsagwë:de' Cultural Center,
82 West Hetzel St,
SNI Allegany Territory**

Come and shop with dozens of
Native Art Vendors

To sign up as a Vendor, call: Tanya at 716-945-1760



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

Sahsoh neh gakwi:yo:h - Color the good Food



Gakö:ni:h Ganö'ja' - Upside down pecan caramel cake

Ingredients:

1/2 cup softened butter
1/2 cup granulated sugar
1/2 cup brown sugar
1 tsp vanilla extract
1 cup buttermilk
2 large eggs
2 cups flour
1/2 tsp kosher salt
2 tsp baking powder
1/2 tsp baking soda

Pecan topping:

3 tbsp corn syrup
1/2 cup brown sugar
1 cup pecans chopped
1/2 cup butter
1/4 tsp kosher salt

Directions:

1.Preheat oven to 350°F and line a 9 inch pan with parchment paper. Butter the cake pan with room temperature butter

to prevent the cake from sticking to the pan.

2.Into a medium-sized saucepan, over medium heat, add the brown sugar, kosher salt, butter and corn syrup. Mix together using a wooden spoon until the mixture is almost completely dissolved.

3.Add the chopped pecans and stir until all the pecans are covered with the caramel. Set the pecan mixture aside to cool and make the vanilla cake.

4.In a large mixing bowl, add the flour, baking powder and baking soda and mix with a whisk until combined. Set aside.

5.In a big mixing bowl, add the softened butter, sugar, brown

sugar and vanilla extract. Mix with an electric hand mixer for 2-3 minutes. Add the eggs and mix until well combined.

6.Add 1/2 of the dry ingredient mixture and 1/2 of the buttermilk into the butter mixture until just combined.

7.Add the remaining dry ingredients and the buttermilk and mix until just combined.

8.Pour the vanilla cake batter onto the pecan mixture and spread it with an offset spatula. Bake for 35-40 minutes.

9.Allow the cake to cool to room temp before flipping the cake.

Recipe & image from:
RichardDelish.com/pecan-upside-down-cake/#recipe

