



# Gai:wanöhge'

Gai:wanöhge' V14i12

Nisah Ja:dak 2022

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

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

## Happening @ The Sully: in Nisah

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

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

**Tuesdays** - Drum making with Darelyn, 7pm - 8pm

**8th** - NRAG Professional Development series: Artist Using Social Media By Brian Kelly @ 6pm

## Daswöndio:go'

The Sully is usually bustling with classes and cultural programming. The past month the Sully hosted leather work classes with Cliff Redeye. All the participants learned lacing, painting, carving and leatherwork construction. The class will finish



this week with each student making a leather clutch.

Good job to all who participated!

If you have any questions or want any info on upcoming classes please feel free to contact 716-532-4900 ext. 5132.

## Language Afterschool Program update

By Ashley Henhawk

It's been over a month now since we have had students participating in the After School Program. We have kept children away since the nation closure due to the pandemic in 2020.

Being in quarantine and not being able to meet has taken a toll on language learning. For us and the children, we find it harder to keep attention and focus in class. So, adjusting our teaching and learning has been very helpful for the children and ourselves.

Our grades 3 to 5 group who are the youngest have been taking notes, doodling, and hands on learning has been great for them.

The main goal for the 3 to 5 group is the FUNdamentals of language

and exposure to the culture. The group has 2 baby snapping turtles they feed and check on daily. And we are eagerly waiting for our baby

praying mantis to hatch. The class will continue learning self-identity and Ganö:nyö:k. Ja:göh 3 to 5 group!

The next group is grades 6 to 8th middle school.

They are our competitive, sporty crew that loves to come and play games one of their favorites is, Ge:ih ni-yotso:sgwad (four square). Some are familiar faces and some

are just starting to get interested in learning. So, this group has a wide (continued on page Ge:ih)



## **Nödayawähse: '**

### **Holiday Vendor Day**

**Dec. 16th**

**Seneca Allegany Administration Building, SNI Allegany Territory**

**10am - 2pm**

Get you last minute Christmas shopping done!

More info, call: 716-945-1790 ext. 3041

### **Beaded Ornament Class**

**Dec. 9th & 16th**

**1pm - 4pm**

**Salamanca Public Library, Salamanca, NY**

Instructor: Samantha Jacobs

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

### **Potluck Social**

**Dec. 18th**

**5:30pm**

**Front Hall, 533 Amherst St., Buffalo, NY**

Everyone come join us in some good fun, please bring a dish to pass.

For more info, call: 716-845-6304

### **Bingo Night**

**Dec. 19th**

**6pm - 9m**

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

\$10/ player, variety of prizes, will benefit the 6th-8th grade Sully Afterschool group

For more info, call: 716-532-8161

### **Artist Social Media**

**Dec. 8th**

**6pm**

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

Facilitated by Brian Kelly,

a Native Roots Artists Guild Professional

Development series event

For more info: 716-532-8162

### **Brunch, Raffle, Social & Cakewalk**

**Dec. 11th**

**Brunch - 10am**

**Social - 7pm**

**Newtown Longhouse, SNI Cattaraugus Territory**

All proceeds to benefit the Newtown longhouse

## **Ahsoh Nödayawëhse: '**

### **Beginner Seneca Language Workshop**

**Jan. 16th - Feb. 13th**

**Mondays, 5:30pm - 7:30pm**

**Virtual classes**

Hosted by the Six Nations Polytechnic, limited  
space, Register ASAP

Register by emailing: Nancy Gallo at  
Nancy.Gallo@snpolytechnic.com

### **Team Haudenosaunee Volleyball Tryouts**

**Dec. 11th**

**11am - 1pm**

**Cattaraugus Comm. Center,  
12767 Rte 438,  
SNI Cattaraugus Territory  
U16 & U19**

### **Tuscarora Holiday Boutique**

**Dec. 17th**

**10am - 5pm**

**Tuscarora Nation House,  
5226 Walmore Rd, Lewiston, NY**

\$25 vendor fee to benefit the Tuscarora lan-  
guage program & community egg hunt

Vendors or for more info, call:  
Robert or Murisa at 716-512-8777

### **Christmas Dinner & Live Music**

**Dec. 22nd**

**6pm - 9pm**

**Cattaraugus Comm. Center,  
12767 Rte 438,  
SNI Cattaraugus Territory**

Come down for an evening of relaxing live music and a  
free meal right before the holiday weekend!

### **Winter Family Fun Day**

**Dec. 28th**

**11am - 3pm, 6pm - 9pm**

**Cattaraugus Comm. Center,  
12767 Rte 438,  
SNI Cattaraugus Territory**

Open to grades K-12, many activities & prizes

### **Pinewoods Com- munity Association Monthly Meeting**

**Dec. 11th**

**10am - 12pm**

**Dining room, Saylor Building,  
SNI Cattaraugus Territory**



12857 Route 438,  
SNI Cattaraugus Territory

Phone: 716-532-8162

E-mail: Samantha.Jacobs@sni.org,

Gai:wanöhge' Editor

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

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

(Continued from page Sga:d) range of language levels. The 6 to 8 group main goal is to get them ready for the high school level language classes. They have been working on identity, introduction of self, clan etc. Along with exposure to culture and social songs as well. Encouraging the children from after school programs before to help our newly interested friends is encouraged also.

The high school group is mostly old friends who just got a little older. They hold more responsibility than the younger groups, and they hold it well. Like all the age groups they are learning the Ganönyö:k but learning to create their very own with more detail. The High school group works on public speaking, social songs, and taking charge of their very own socials. They held their first social and dinner for the community on Nov 21st. Stay tuned for more socials and events coming. Ja:göh!! They have started creating their very own moccasins now. The goal is to have a full outfit by the end of the school year. Be on the lookout for gaenö:se' grams fundraiser Thursday Dec 29th more details on Flyer. The proceeds will help fabric, materials for their outfits, and a classroom drum and rattles set.

Our students are very excited to be back and we are very excited to have them again. Our children are very important to us and our community and it's great to see old faces again and new faces who are showing interest. Nya:wëh everyone involved with the After School Program. Stay in touch with us as we continue to learn, grow, and teach each other.

## Gakö:ni:h Ganö'ja' - Bowtie Cookies

### Ingredients:

- 8 oz cream cheese, softened
- 16 tbsp unsalted butter, at room temp
- 1/2 tsp salt
- 3/4 cup powdered sugar
- 3 tsp vanilla extract
- 1 1/2 tsp almond extract
- 1/2 cup raspberry jam
- 2 1/2 cups all-purpose flour
- 1 egg white
- 1 tbsp cold water
- 1 tbsp powdered sugar

### Directions:

1. Beat cream cheese and butter in a mixer with a bowl.
2. Mix in powdered sugar, vanilla extract, almond extract, and salt.
3. Slowly mix in flour just until fully incorporated.
4. Divide dough into two balls. Flatten slightly. Wrap in plastic wrap.

5. Refrigerate at least 4 hours or overnight.

6. Preheat oven to 400°F. Line a baking sheet with parchment paper. Mix egg white and water together.



7. Place 1 ball of dough on a lightly floured surface.
8. Roll dough to about 1/8 inch thick. Trim all ends to create a nice big square. I like to use a pizza cutter for cutting the dough.
9. Cut dough into 2-inch by 2-inch squares. TIP: it works best to cut a 2-inch strip then cut the strip into 2-inch squares. TIP: dough can be

rolled out slightly thinner once cut if the cookies open while baking.

10. Place 1/2 tsp raspberry jam diagonally down the center of each square.
11. Fold (non-fruit jam) corners of dough together over the jam in the center.
12. Touch overlapping dough with a sprinkle of egg wash and pinch together.
13. Bake in oven for 10 minutes.
14. Once cool, dust with powdered sugar.

Note: These Polish Kolaczki cookies are a classic holiday dessert that work great for cookie exchanges!

Variations: Try different jams or cream cheese, apple butter, or Nutella. Also try the cookies topped with chopped nuts.

Recipe & photo from:  
[www.Swankyrecipes.com](http://www.Swankyrecipes.com)