



# Gai:wanöhge'

Gai:wanöhge' V15i1

Nisgowakneh Sëh 2023

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

## Daswöndio:go'

The holidays are finally over and the Sully will be getting back into the swing of its usual programming.

Language After School classes have resumed on their normal schedule.

Carving class will continue on Monday and Wednesday evenings with Hayden Haynes. Bead group with Mary & Sam will resume on Jan 10th, working on finishing incomplete work. The new project, a small change purse, will begin in



February. Darelyn's drum and rattle making classes will be finishing up their projects on Tuesdays & Thursdays. Be on the lookout for the next set of classes to start next month.

The Native Roots Artists Guild professional development series: Jan. class will be held via zoom on Jan. 12th, facilitated by Brian Kelly.

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

### **Happening** **@ The Sully: in** **Nisgowakneh**

**Monday & Tuesdays** - resuming Jan 10th, Bead group with Mary & Sam, 6pm - 8:30pm

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

**Tuesdays** - Drum & rattle making with Darelyn, 7pm - 8pm, students will be finishing all incomplete projects

**12th** - NRAG Professional Development series: Artists & Social Media By Brian Kelly @ 6pm via Zoom

### **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](mailto:Nancy.Gallo@snpolytechnic.com)

## **Pinewoods Community Association Monthly Meeting**

**Jan. 15th**  
**10am - 12pm**

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



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

# 2nd Edition Book Worms Book club

Jan. 7th  
Starting at 11am

For Ages: 7-10

Includes: Story time,  
snack, craft, writing &  
drawing

For more info, call:  
716-532-9449



## Gakö:ni:h Ganö'ja' - Hot cocoa bombs

### Ingredients:

12 ounces high-quality semi-sweet chocolate bars or chips, such as Ghiradelli  
6 tablespoons hot cocoa mix  
1 cup mini marshmallows  
Sprinkles (optional)  
6 cups whole or 2% milk

### Equipment:

Chefs knife & cutting board  
Measuring cups & spoons  
2 (2-inch) silicone sphere molds with 6 wells each, or 6 parchment paper cupcake liners  
Digital probe thermometer  
Large heatproof bowl  
4 quart pot  
Pastry brush  
Nitrile or latex gloves  
Small piping bag & Muffin papers -both (optional)

### Directions:

1. setup a double boiler. Fill a 4 qt. pot halfway with water and set over medium-high heat. Find a heat proof bowl that fits securely on top of the pot without touching the water.  
2. Chop and temper the chocolate. If using bars, finely chop 12 ounces of semi-sweet chocolate. Set 1/3 aside. Transfer

the remaining 2/3 to the bowl and fit over the double boiler. Melt the chocolate, stirring regularly with a silicone spatula. Never get the chocolate too hot, do not exceed 100°F. Remove the bowl from the double boiler. Add the reserved chocolate in 3 increments, stirring until incorporated and melted after each addition. Continue mixing until the chocolate is between 88 - 91°F. You can check the temp with your digital thermometer, or test on the back of your hand, it should be about body temp.

3. Coat the molds with tempered chocolate. Drop 1 tablespoon tempered chocolate into each well of 2 half sphere silicone molds. Use a brush to spread the chocolate up the sides and over the edges of the molds just a bit. Let sit at room temp. until hardened, 5-15 minutes. Brush the wells with more tempered chocolate to achieve a thick, even coating. Let sit at room temp until completely hardened, 15-30 minutes.  
4. Fill the spheres with 1 heaping tablespoon of cocoa mix & 1 tablespoon of

marshmallows and sprinkles if desired into each half of the molds (6 total).

5. Wearing gloves, gently release the remaining 6 unfilled shells from their molds, keep them in the wells. Use a pastry brush or small piping bag to coat their edges with tempered chocolate.

Top each filled shell with a coated, unfilled shell to form a sphere. Let sit at room temp. to harden and set, about 15 minutes.



Note: You can make the hot cocoa bombs without a mold. You can use parchment paper cupcake liners. You'll need to brush the bottom & sides of the lines with tempered chocolate, let it set, fill with the cocoa

mix, then drizzle a layer of tempered chocolate over the filling, smoothing with a spoon to close the bomb. Do NOT use foil lined liners, the chocolate will get stuck.

Cocoa bombs can be saved from several weeks in an airtight container.

Recipe & photo from: <https://www.thekitchn.com/hot-chocolate-bombs-recipe-23123589>