



Gai:wanöhge'

Gai:wanöhge' V15i3

March Degyö' 2023

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 March

Monday - Applique sewing with Mary & Sam, 6pm - 8pm

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

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

Daswöndio:go'

If you've stopped by the Sully anytime in the past couple of weeks, you'll have noticed our front entrance and foyer have been getting a make over. After numerous ideas and voting, discussions, new paint colors and a layout have been decided.

Lauryn Huff and Elmer John have graciously put in the time and effort to paint the entrance and foyer in warm earth tones. The area also has more seating for those needing a rest while they wait for transportation.

Check out our new look the next time you drop by, these few changes have made quite the difference.

Darelyn Spruce's next round of



dancing and singing classes will begin at the end of this month. On Tuesday evenings, dance class will run from 7pm to 8pm, beginning on March 28th. The dance class is open to all Native American community members

with an interest in learning our social dances. On Thursday evenings, Women's singing sessions will resume, starting on March 30th. The singing sessions will be open

to all Native American Women community members and will run from 7pm - 9pm.

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

Getting To Know Us: Ashely Henhawk

Ashley Henhawk, Ganö:dayö:ta', began working with us in November of 2016 as our Media Specialist. She has brought a fun and positive attitude to our team here at The Sully Building. Ashley has executed numerous Seneca Language videos. She continuously worked on developing materials for the community. Ashley's

last day working with us was February 24, 2023. Although she will be missed here at the Seneca Language Program, we do know that whatever future endeavors she partakes in, she will be very successful and loved! Ja:göh! Nya:wëh Ash!

- Your Friends (Family) here at The Sully

Nödayawähse:'

Beaded Easter Egg Class

March 25th & April 1st

12:30pm - 3pm

**Cuba Circulating Library,
39 E. Main St., Cuba, NY**

Instructor: Samantha Jacobs

Registration required, call: 716-968-1668

Bias Weave Necklace Class

March 10th & 17th

1pm - 4pm

**Salamanca Public Library,
Salamanca, NY**

Instructor: Samantha Jacobs

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

Haudenosaunee Social & Dinner

March 11th

5pm - 8pm

**Harriman Hall Ballroom, UB
South Campus, Main St., Buffalo,**

Part of the AISES 2023 Regional Conference

Free and open to all

Haudenosaunee Spring Art Show

March 25th

10am - 4pm

**Seneca Iroquois National Museum,
SNI Allegany Territory**

Deadline to apply: March 13th

Application fee: \$30

Spring Break Social

March 31st

6pm - 9pm

**Medaille College Gym,
18 Agassiz Circle, Buffalo, NY**

Hosted by NACS, Dinner at 6pm,
first come, first served, dancing to follow

Vendors, Door prizes & more!

For more info, call: 716-983-1251

Corn Husk Flower Arrangement Class

March 23rd

6pm - 8:30pm

**Cattaraugus Community Center,
SNI Cattaraugus Territory**

\$30 fee, spring themed baskets, limited spots
available, facilitated by Sierra Parker

Sign up and pay at the CCC Front desk!

Artists Cohorts Update

By Gayawë:wi'

The Creatives Rebuild New York artists groups working with the Stanley “Sully” Huff Heritage Center and the Seneca Iroquois National Museum, 14 artists total, have started networking with several museums.

The CRNY artists had the opportunity to meet, tour and network with the staff of the Erie Art Museum, Erie, PA. The museum staff is hoping to create a stronger presence of Native American cultural heritage in its facility to acknowledge and show the areas past while creating strong bonds that will help educate its visitors via demonstrations, exhibits and lectures. The meeting was a great first step in creating a fruitful path to a broader arena for local artists to showcase



CRNY-artists at the Burchfield Penny Art Center

their work and a platform for educating the public.

The group also had the opportunity to visit, tour and network with the Burchfield Penny Art Center, Buffalo, NY. The SNI artists were also joined by two artists from the Ganondagan CRNY cohort, Marissa Corwin Manitowabi and Tonia Galban. The day was full of networking, behind the scenes tour of collections,

archive and workroom. The BPAC encouraged all the artists to apply for their upcoming arts & craft show this spring.

Both museums expresses the desire to collaborate and include more Native art-

ists in their exhibitions and programs. The chance to create a greater presence of Native Artwork among both these facilities is one all the artists felt were excellent opportunities not to be missed.

Drum and Rattle Class update

Darelyn Spruce's first drum and rattle making class has concluded. The participants were able to make their own PVC drums and carved their own drum sticks and rattles. Good

job to all who participated in the class. Can't wait to hear all the news jams on your new instruments.





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Gai:wanöhge' Editor

Gawë:nö',
Ësajä'dak gi:
Ëyögwahdö'!

Hadiksa' shö'oh Neyonögka' - Kids Area

Create a Spring Wreath

Items needed: Paper plate, paper egg carton, paint, paint brushed, glue or tape, ribbon.

Directions: 1. Cut off the bottoms off the egg carton hollows in a sort of flower shape.

2. Paint each flower and set aside to dry.

3. Cut out the center of a large paper plate, paint green to form the base of wreath. Use the cut out center to create leaves for the wreath, paint these as well.

4. Once all the pieces are dry, use the glue or tape to attach the flowers and leaves to the base. Tie the ribbon to the top for a hanger.

From: <https://nurturestore.co.uk/paper-plate-spring-wreath-for-preschool>



NurtureStore

Gakö:ni:h Ganö'ja' - Cabbage Potato Pie

By: Anna Stockwell

Ingredients:

- 2 lb. russet potatoes, peeled, cut into 2" pieces
- 1 tsp. kosher salt, divided, plus more
- 4 Tbsp. unsalted butter, divided
- 1 head of Savoy cabbage
- 3 thick-cut bacon slices (about 3 oz.), finely chopped
- ½ onion, thinly sliced
- 2 Tbsp. apple cider vinegar
- 1 tsp. thyme leaves
- 1 tsp. freshly ground black pepper
- 2 large eggs
- ¾ cup heavy cream
- 1¼ cups coarsely shredded sharp cheddar, preferably Irish



Directions:

- Preheat oven to 400°F. Place potatoes in a medium pot, pour in cold water to cover, and season with salt. Bring to a boil; reduce heat to low and cook until potatoes are fork-tender, 20–25 minutes. Drain and

return potatoes to pot; add 2 Tbsp. butter.

- Meanwhile, trim very base of cabbage, then pull off outer leaves, being careful not to tear them, until you have 10 total. Cut out any tough ribs; discard. Cook leaves in a large pot of boiling salted water until tender, about 8 minutes. Transfer to a

bowl of ice water and let cool. Transfer to clean kitchen towels and pat dry. Thinly slice remaining cabbage.

- Cook bacon in a 10"-diameter ovenproof skillet, preferably cast-iron, over medium, stirring occasionally, until bacon is beginning to crisp, about 6 minutes. Add sliced

cabbage and onion and cook, stirring occasionally, until tender and starting to caramelize (vegetables will be golden brown), 20–25 minutes. Add vinegar, scraping up browned bits, then mix in thyme, pepper, and ½

tsp. salt. Remove from heat.

- Mash potatoes with a potato masher until soft. Whisk eggs and cream in a small bowl, then add to potatoes and mash to combine. Add bacon mixture, cheese, and ½ tsp. salt and mix well. Taste and add more salt if needed. Wipe out and reserve skillet.

- Break up 1 Tbsp. butter into smaller pieces and dot around reserved skillet. Line with a single layer of cabbage leaves, overlapping slightly and allowing them to hang over edges of skillet. Scrape in potato mixture and spread out to the edges, flattening out evenly with a rubber spatula. Fold overhanging leaves up and over filling and top with more cabbage leaves, overlapping them slightly to create a single layer. Break up remaining 1 Tbsp. butter and dot over top.

- Roast cabbage pie until lightly browned, 30–35 minutes. Let cool 10 minutes before cutting into wedges.

Recipe & photo from: <https://www.epicurious.com/recipes/food/views/cabbage-potato-pie>