



# Gai:wanöhge'

Gai:wanöhge' V15i4

Ganö'gat Sëh 2023

**Stanley "Sully" Huff**  
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Editor: Samantha Jacobs  
 Articles contributed by Sully staff

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

## Happening @ The Sully: in April

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

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

**Thursdays (biweekly) -**  
 Women's Singing Gathering with Darelyn, 7pm - 9pm

**Fridays, April 7th - May 26th -**  
 Social Dancing with Darelyn, 7pm - 8pm

## Daswöndio:go'

The programs at the Sully have been busy. The language dept. has partnered with the Conservation dept. to show their after-school kids trapping and maple tapping & sap boiling.

The Immersion dept. hosted a storytelling training for language teachers.

There are some upcoming events at the Sully this month. The Native Roots Artists Guild is hosting another professional development class on the 13th of April. The class will be lead by Tonia Galban and will



help teach some common traditional stories. The Catt Rez beaders will be hosting a vendor day on April 29th. The Catt.

Language dept. will be selling food for the event. There will be 20+ vendors setup selling everything from baked goods, paintings, ribbon skirts, arts & crafts. Be sure to stop by and support the local artisans and programs.

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

## Nödayawëhse:' - Upcoming events

### Haudenosaunee Social

**April 22nd**  
**2pm - 5pm**

**Buffalo Academy for visual and performing arts,**  
**450 Masten Ave, Buffalo, NY**

Co-hosted by the BPS Native American Resource Program & NACS

For more info, call: Charity Hill at 716-816-3371

### Peace Walk & Creek Clean up

**April 22nd & 23rd**  
**Sunrise - Sunset**

**West Valley Nuclear Waste Facility & Cattaraugus Creek in Gowanda, NY**

Come walk with the peace walkers on their way to the lake

For more info, call: Maria at 716-200-8320



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Gai:wanöhge' Editor

Gawë:nö',

Ësajä'dak gi:

Ëyögwahdö'!

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

# Easter Egg Coloring Contest

Due: April 5th

By 7pm

Seneca Nation Library  
Cattaraugus Branch

Stop in for the coloring sheets or  
call 716-532-9449 for more info

## Gakö:ni:h Ganö'ja' - The Softest Sugar Cookies

### Ingredients:

3/4 cup salted butter, softened  
4 ounces cream cheese, softened  
1 and 1/2 cups granulated sugar  
1 egg  
1 teaspoon vanilla  
1 and 3/4 teaspoon almond extract  
1 teaspoon salt  
3 cups flour, spooned and leveled

### Directions:

1. In a large bowl, beat the butter on medium speed until it is soft and fluffy, 1-2 minutes. Add the softened cream cheese and continue to beat for 1 minute, until well incorporated.
2. Add the sugar and beat well, 1-2 minutes, until fluffy. Add the egg, vanilla, and almond extract. Beat well.
3. Add salt and flour and beat until just barely combined, scraping the sides and bottom again. Do not stir too much or you will make your dough tough. The dough is pretty sticky!
4. Scrape the dough out onto a sheet of plastic wrap. Cover or wrap tightly and put it in the fridge for

2 hours (or overnight) or in the freezer for 1-2 hours.

5. When the dough is completely chilled, preheat oven to 350° F.
6. Line 2-3 baking sheets with silpat or parchment paper. Prepare a work surface with a light dusting of flour.\* If you have not already split the dough in half, do so now. Put any dough that you are not working with in the fridge.
7. Use floured hands to flatten out the dough a bit, then use a rolling pin to roll it and smooth it out a little bit. Don't go too crazy here, remember we want the cookies to be THICK, about 3/8 inch.
8. Lightly dust your chosen cookie cutters with flour. Press firmly into the dough, utilizing your space wisely.
13. Place the shaped dough on the prepared baking sheet. If you are using multiple cookie cutter shapes, bake all of the same shape on the same pan. Otherwise your smaller cookies will get over baked. Leave at least 1 inch in between each cookie.
14. If you've taken long enough that

your shaped cookies are no longer chilled, place the baking sheet in the fridge or freezer for a couple minutes.

15. Scrape together the excess dough and knead it together once or twice (as little as possible), then roll it out again to 3/8. Don't overwork the dough! Continue until the dough is gone. Refrigerate the dough as necessary. They should go into the oven cool.
16. Bake the shaped cookies at 350 for about 9 minutes for smaller cookies, and about 10-11 minutes for larger cookies. Do NOT over bake. You do not want the edges or tops to brown at all. The cookies should be barely browned on the bottom. Leave the cookies on the pan for 5 minutes, then immediately transfer to a large tupperware and cover until they are completely cooled and you are ready to frost.

Recipe from © *The Food Charlatan*  
<https://thefoodcharlatan.com/the-softest-sugar-cookies-of-your-life-recipe/>