



Gai:wanöhge'

Gai:wanöhge' V15i5

May Wis 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 May

Monday - Collar & Cuff
 Mary & Sam, 6pm - 8pm

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

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

Thursdays - Singing
 with Darelyn, 7-8pm

Fridays - Dancing with
 Darelyn & Solon, 6-8pm

Daswöndio:go'

The Sully is hopping! We have classes and activities happening throughout the week. The adult language programs run during the day and the afterschool language programs run in the afternoon. Evening activities feature different art classes lead by community artists. See the yellow chart below for further details.

The Language program has two new staff members: Cami Jones and Darice Sampson. Cami is working with Pete Jones in the Pottery Studio. Darice will be of-



fering sewing classes and is currently hosting an Indigenous work-out class featuring contemporary Native & Pow Wow music. All ages welcomed, younger children will need parent/adult help. Classes held on Tuesday evenings 5:30pm - 7pm, MPR at the Sully. Come have fun!

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

Spring Vendor Day

By Gayawëö:wi'

Nya:weh to all who stopped down and supported the local vendors who setup at the Sully on April 29th. We had 26 vendors, selling everything from one of a kind paintings to tie-dyed items to baked goods. The proceeds from the vendor fees will benefit the Catt Rez Beaders. The group meets weekly on Monday and Tuesday at the Sully. Our group fundraising efforts will go towards co-hosting The Bead Conference, formally known as the International Iroquois Beadwork Con-

ference. The conference will be held September 22nd - 24th. Be on the lookout for the conference registration to posted soon.

Our next fundraiser will be an online auction hosted via facebook. There will be over 25+ items up for grabs in the auction, everything from Ribbon skirts, beadwork and jewelry. The auction runs from May 5th, 6pm - May 7th, 6pm. Items will be available for pick up next week at the Sully. The auction can be found on our group page at www.facebook.com/groups/CattRezBeaders

Nödayawähse:'

Traditional Outfit Class

May 11th, 18th, 25th & June 1st

5pm - 8pm

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

Opportunity open to High School Seniors & Junior
materials list will be review upon call back.

To sign up, call: 716-532-8162

Community Dinner & Social

May 11th

Dinner - 4:30pm

Social - 5:30pm

Allegany Community Center

Open to the Public, all are welcome

For more info, call: Hiltz Johnny-John at 716-801-1907

From the Earth Arts & Craft Show

June 3rd

10am - 5pm

**Onondaga Nation School, NY-
11A, Nedrow, NY, 13120**

For more info, call: Ashley Bennett at 315-466-2468

Cold Plate Sale

May 12th

11am - sold out

**In front of CIRHC,
36 Thomas Indian School Dr.,
SNI Cattaraugus Territory**

\$10 per plate

Benefiting the Grandparents Club

Art Business Finances & Supplies

May 11th

6pm

**Hous of Lone, 505 Bloomingdale
Rd, Basom, NY**

Facilitated by Faye Lone

Native Roots Artists Guild Professional
Development class, non guild members \$20

Bike Blessing

May 6th

12Noon

Iroquois Post 1587

12897 Route 438,

SNI Cattaraugus Territory

Refreshments with pass the hat donation

Ahsoh Nödayawëhse: '

6th Annual Catt. Creek Catfish Tourney

May 27th

10am - Midnight

Catt. Creek Bait & Tackle

11158 Route 20, Irving, NY, 14081

For more info: www.facebook.com/CAttCreekBaitTackle

Wild Onion Soup & Frybread sale

May 7th

5pm - sold out

Newtown Longhouse,

SNI Cattaraugus Territory

Hosted by The Newtown Singing Society
Social to follow

Plant Sale

May 12th

3pm - 6pm

**Gakwi:o:h Farms, 13594 Taylor
Hollow Rd, Collins, NY 14034**

A variety of vegetables and flowers to get your
garden started. All plants are organic.

For more info, call: Tekahentake Regis at 716-572-1963

Spring Bazaar

May 20th

10am - 3pm

**Wright Memorial Presbyterian
Church, 12672 Route 438,
SNI Cattaraugus Territory**

Vendor tables: \$15

For more info, call: Eileen Marx at 716-864-4745

Women's Box Lax Try-Outs

May 12th & 16th

7:30pm - 9pm

**Bill Burgoyne Memorial Arena,
129 Linwell Rd., St. Catharines**

Hosted by Niagara Turtle Islanders

\$25 fee & proof of registration

Haudenosaunee Social

June 1st

5:30pm - 8:30pm

**Seneca Niagara Resort & Casino,
Hotel Mezzanine, Niagara Falls, NY**

Light Refreshments & vendors

Free and open to the public



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

Children's Author visit & book signing

Feat: Fred Popeski

May 6th

1pm - 2pm

Seneca Nation

Allegany Branch Library

Author will read his children's book

Copies of *Oscar & Sarah* will be for sale

Light refreshments will be available

Gakö:ni:h Ganö'ja' - Rhubarb Crumble Tart

Ingredients:

filling

2 heaping cups thinly sliced rhubarb *Note: if your rhubarb is thick, slice the whole stalk lengthwise and then chop*

1/4 cup granulated sugar

1 tsp vanilla bean paste

1 Tbsp Instant Clearjel thickener, or substitute cornstarch

crust and crumble topping

1 cup unsalted butter, room temp

2/3 cup granulated sugar

2 tsp vanilla bean paste or extract

1/4 tsp salt

2 cups all purpose flour

3 Tbsp rolled oats, for the crumble topping

Directions:

1. Preheat the oven to 350°F. Have a 9 inch tart pan with a removable bottom ready.

2. Toss the rhubarb with the rest of the filling ingredients in a bowl, mix well, and set aside.

3. Cream the soft butter and sugar until light and fluffy, about 3-4

minutes, scraping down the sides of the bowl as necessary. Beat in the vanilla paste and salt. *Note: it's important that your butter be at room temperature. I like to leave it out overnight when I know I'll be baking.*

4. With the mixer on low, slowly add the flour and mix just until there is no dry flour left. Don't over mix.

5. Take 2/3 of the dough and pat it into the bottom of your tart pan. I like to scatter the dough in crumbles across the bottom, and then start to pat it down. It helps to flour your fingers, or use the bottom of a metal measuring cup to tamp it down. Take the time to get the dough evenly distributed. *Note: you're not looking to go up the sides of the pan with the dough, just to make an even flat layer.* Refrigerate for 10 minutes.



6. Mix the remaining dough with the rolled oats, breaking it apart with your fingers to make coarse crumbles.

7. Arrange the rhubarb on top of the bottom crust. Top evenly with the

crumbled dough. It's fine if some of the rhubarb shows through.

8. Set the tart pan on a baking sheet, and bake in the preheated oven for about 35 minutes, or until the top is just starting to turn pale golden. I usually lay a

sheet of foil loosely over the top for the second half of baking so it doesn't brown too much.

9. Let the tart cool for 15 minutes on a rack before releasing the bottom from the sides. Finish cooling on the rack.

10. When cool slice the tart into 8 or 10 slices. Serve as is, or with some lightly sweetened whipped cream.

Recipe & photo from: <https://theviewfromgreatisland.com/>