



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

Editor: Samantha Jacobs
 Articles contributed by Sully staff

Kids Corner: 2

Gakö:ni:h Ganö'ja' 2

Online Seneca Language
 resources can be found at:
www.SenecaLanguage.com

Happening @ The Sully: in July

**Mondays starting
 the 17th-** Hide
 Prep, Dyeing &
 Tufting class with
 Mary & Sam, 6pm
 - 8pm

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

10th - Summer Lan-
 guage Program be-
 gins at the Sully

13th & 27th - Sing-
 ing with Darelyn,
 7-8pm

Gai:wanöhge'

Gai:wanöhge' V15i7

Saisgekneh 2023

Daswöndio:go'

The Onöndowa'ga' Gawë:nö' Summer Program is set to begin next week on July 10th. The Language program has been prepping for weeks and is excited to kickoff another summer full of fun & learning.

Community art class will continue as scheduled for the summer. If you have any questions or comments on any events happening at the Sully please feel free to contact 716-532-4900 ext. 5132.

Getting To Know Us: Lee Jimerson Jr.

It is with a heavy heart that the Language Program moves forward after losing one of our own, Lee Jimerson Jr. Through his ups and downs, he was always sharing his positive words of wisdom and support. His hard work in learning and teaching the Onöndowa'ga'

Gawë:nö' will live on, not only through the learners he mentored but also through the videos he recorded.

Lee wasn't just a coworker, but a friend, coach, ref, mentor & family to many. His loss will reverberate throughout the community and he is missed by many.





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

Make Drip-Free Jello Popsicles

Ingredients: Box of jello, 1 cup of water, 1 cup of juice (OJ or fruit punch), 1 or 2 cups of mashed fruits (strawberries or blueberries, etc.), Popsicle cups

Directions: 1. Make the jello according to package directions until the adding cold water part.

2. Once jello has dissolved in boiled water, pour in the mashed fruit and 1 cup of juice and stir for a little while.

3. Fill popsicle cups with mixture, freeze for a few hours and then enjoy.

Photo & recipe from:
www.kidsactivitiesblog.com



Gakö:ni:h Ganö'ja' - Watermelon Recipes

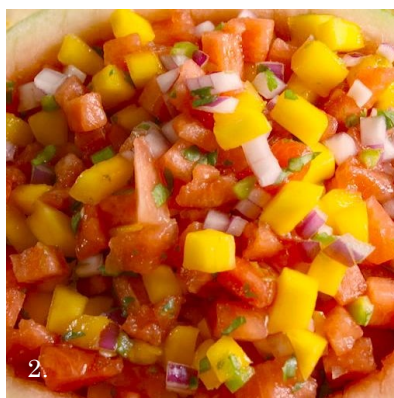
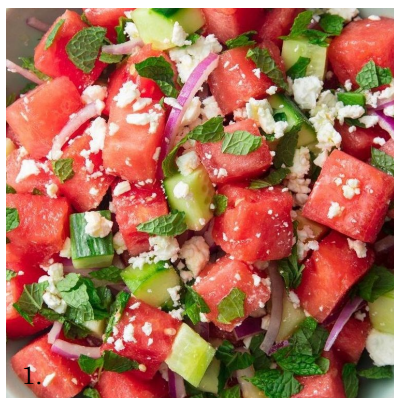
Watermelon salad (1)

Ingredients:

- 1/4 C. extra virgin olive oil
- 2 tbsp. red wine vinegar
- 1/2 tsp. kosher salt
- 3 C. cubed seedless watermelon
- 1 C. medium cucumber, chopped
- 1 C. crumbled feta
- 1/2 C. red onion, thinly sliced
- 1/2 C. coarsely chopped mint, plus more for garnish
- Flaky sea salt (optional)

Directions:

1. In a small bowl, whisk together oil, vinegar and salt.
2. In a large serving bowl, combine watermelon, cucum-



ber, feta, red onion, and mint. Add dressing and toss to coat.

3. Garnish with more mint and flaky sea salt if desired.

Watermelon Salsa (2)

Ingredients:

- 1/2 baby seedless watermelon
- 1 large mango, diced
- 1/2 red onion, diced
- 1 jalapeno, seeded & diced
- 2 limes, zested & juiced
- 1 pinch salt
- 1/4 C. cilantro, chopped
- 1 bag Tortilla chips

Directions:

1. Slice watermelon in half lengthwise. Trim a little off the rounded edge of the water-

melon, so it sits up like a bowl with out rolling around. Use a spoon to scoop out the watermelon flesh of one half-being careful not to scoop all the way through the trimmed bottom—forming a bowl with the watermelon rind. Dice the watermelon flesh into bite sized pieces.

2. Pour the diced watermelon, mango, jalapeno, lime juice, lime zest, salt and cilantro into a large mixing bowl, tossing to combine.
3. Spoon the salsa into the watermelon bowl. The salsa tastes better as flavors sit, so if you can, refrigerate this for 20-30 minutes before serving.
4. Serve with tortilla chips.

Recipe & photo from (1): <https://www.delish.com/cooking/recipe-ideas/recipes/a5739/watermelon-salad-feta-mint-recipe/>

Recipe & photo from (2): <https://www.delish.com/cooking/recipe-ideas/recipes/a48054/watermelon-salsa-recipe/>