The Gai:wanöhge’ is back after a short hiatus as a result of staffing shortages due to unforeseen health issues. However, now the newsletter back to business as usual. In this 137th issue of the Gai:wanöhge’ you will find program updates, a language lesson, a fun kids activity to do before the snow melts and a tasty recipe. Enjoy!

As a Department, we are looking forward to a time when we can provide in-house classes and programs. We encourage everyone to continue to remain safe & healthy while following CDC guidelines for COVID-19 prevention. If you have any questions or comments, please feel free to contact 716-532-8162.

By Gaenohdö’

**In Onöndowa’ga:**

Lex: Sgë:nö’ dih näh?
Bess: Eh, gadögwe:ta’, I:s?
Lex: Eh ha’dagyei:’.
Bess: Söh ni:s?
Lex: Alexis, Sgyë:dih!
Bess: Da’agasha:’. Ga:weh tsnöge’?
Lex: Ganôhsod duh!
Bess: I:S NÄH!
Lex: O’sgyë:de’ onëh!
Bess: De’goyë:deo:’
Lex: Hao’ to’ogwe:nyöh ėsgö:gë’ ae’
Bess: Nyoh ėsgö:gë’

Editors’ note: One of the fun things about working with Elders in language learning is their sense of humor. Language mingles are used to help learners develop scenario based conversational language. Sometimes those mingles are a little dry and need an elders sense of humor to spice it up a bit. This mingle is the result of one such evolution. The conversation is one that all of us may be familiar with since we have been wearing masks in this era of COVID.

By Gaenohdö’ for keeping us laughing.

Lex: Are you well?
Bess: Yes, I am well, you?
Lex: Yes good enough
Bess: Who are you?
Lex: Alexis, You know me!
Bess: I don’t remember. Where do you live?
Lex: House duh!
Bess: YOU!
Lex: (slides mask down) You recognize me now!
Bess: I didn’t recognize you.
Lex: Well I hope I am able to see you again
Bess: Ok, I’ll see you

Lex: House duh!
Bess: YOU!
Lex: (slides mask down) You recognize me now!
Bess: I didn’t recognize you.
Lex: Well I hope I am able to see you again
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By Gaenohdö’

**In Ganyo’ö:ka:**

Lex: Are you well?
Bess: Yes, I am well, you?
Lex: Yes good enough
Bess: Who are you?
Lex: Alexis, You know me!
Bess: I don’t remember. Where do you live?
Lex: House duh!
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Nya:weep Gaenohdö’ for keeping us laughing.
The newscast is back! After a long hiatus the language newscast has been revived to help address a language program/accessibility vacuum. The hope is to have a bimonthly newscast that will be published on social media for our community to enjoy and learn from. The newscasts will provide program updates, language jokes, upcoming events and other language segments.

We will be looking for upcoming events to highlight in the newscasts. If you have an event coming up, send your info to Ashley.Henhawk@sni.org or Samantha.Jacobs@sni.org.

Be on the look out for the next newscast later this month!

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Virtual Smoke Dance
Winners drawn March 4th
Www.equalskiesmedia.com

Post a smoke dance video and mention/check-in to 87.9FM Karennaan:we on facebook, record and send a mp3 smoke dance/social song to equalskiesmedia@gmail.com, fill out the ballot at the www.equalskiesmedia.com

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Artist Awards
Deadline: March 16th
Given by the Native Arts & Cultures Foundation

SHIFT is a 2 year award program designed to increase attention to Native communities and shift a narrative of invisibility, misunderstanding and misappropriation.

LIFT is a program that provides support for early career artists with a one year award.

For more info: www.nativeartsandcultures.org
Gakwi:yoh Farms
Annual Pancake Breakfast
March 20th
9am - Sold out
CCC MPR Kitchen side parking lot, 12767
Route 438 SNI Cattaraugus Territory
$10, includes: pancakes, syrup, eggs, sausage & oj
For more info, call: Mike at 716-801-0116

Gawë:nö´ lesson: Do you want to build a snowman?

By Gowä’go:gwëh

In Onöndowa´ga:

1. I:she:h Ëknyahsyö:ni’ Oniya’
   Gahsyö:nya’döh?
2. Ënsisyö:ni’ hö:gweh oniya’ ’ësniyä’ dak
3. Ésë’ho: syö:ni’
4. Ésagahatwëo:je’
5. Ésnihagade:ni’
6. Da:neh o:ya’ ësahsawë’
7. Dëhsya: syö’
8. Niyo:we’ ëganiye:se’
9. Desagahgaëndë’
10. Ésegagö:dë’
11. Ésesaga:ëndë’
12. Ehsnoshö:dö’
13. Ehsehi: gwäh
14. Oshogwahda’ ’ësödëh hohsoga:ën
15. Ésidi’godö’ oë:dö:gwa:h
16. I:s ihja:k yöne’eowë’shä’

In Ganyo’ö:ka

1. Do you want to build a snowman with me?
2. You 2 will make a man snow you 2 will use
3. You’ll make a ball
4. You’ll roll it along
5. You’ll roll the snow
   (continues on page ge:ihih)

We made a snow man

Wa’aknyahsö:ni’ Oniya’
Gahsyö:nya’döh
Hadiksa’ shö’öh Neyonögka’ - Kids Area

(continued from page sëh)
6. Then you’ll start again
7. Stack them on top of each other
8. Until how tall it gets/ tall enough
9. You make eyes
10. You make a nose
11. You make a mouth
12. You put arms on him
13. You put a hat on him
14. Put a pipe in his mouth
15. Put the buttons in front
16. Put around his neck, the scarf

Gakö:ni:h Ganö’ja’- Ganya’o:ya’ Poke Öähgwawánoë’

Ingredients:
Cake Base
2 cups all-purpose flour, plus more for pan
1 tsp baking soda
1 tsp baking powder
¼ tsp kosher salt
1 tsp ground cinnamon
2 large eggs
½ cup unsalted butter, at room temperature, plus more for pan
1 cup granulated sugar
1 ½ cups sour cream
2 apples, such as McIntosh, peeled and cut into 1/2-inch pieces
Caramel Sauce
1 cup granulated sugar
6 Tbsp. water
¼ cup maple syrup
¼ cup whipping cream
¼ cup cold unsalted butter, cubed
Topping
¾ cup whipping cream
3 Tbsp. maple syrup
3 Tbsp. sour cream

Directions:
Cake Base
1. Preheat the oven to 350°F.
2. Butter and flour a 9-inch square pan.
3. Whisk flour with baking soda, baking powder, salt and cinnamon in a small bowl. Set aside.
4. Combine butter with eggs and sugar in the bowl of an electric mixer. Using the paddle attachment, beat mixture until smooth. Stir in half the flour mixture, then half the sour cream. Repeat additions. Stir until well mixed. Fold in apples, then scrape batter into prepared pan.
5. Bake in center of oven until a cake tester inserted into center of cake comes out clean, 45 to 50 min. Remove from oven and let cool completely, 1 to 1 ½ hours.

Caramel Sauce
1. Stir sugar with water in a large, heavy bottomed pot. Place over medium-high heat and let caramelize, without stirring, until sugar turns a deep golden brown, about 10 min. Gradually whisk in maple syrup and cream, being careful to avoid splatters. Boil, until mixture is smooth. Whisk in butter, then remove from heat. Let cool to room temperature.

Topping
1. Using an electric mixer fitted with the whisk attachment, beat cream until firm peaks form, 2 to 3 min. Whisk in sour cream, then maple syrup.
2. Using the handle of a wooden spoon, poke holes in cake, staggering each about 1/2-in apart. Pour all but 2 tablespoons of caramel over top of cake, smoothing with a spatula. Top with whip cream mixture, then drizzle with remaining 2 tablespoons of caramel.

Recipe & photo from: https://www.foodnetwork.ca/shows/great-canadian-cookbook/recipe/apple-poke-cake/18824/