October 4th, the Sully Staff will be back in business. We would like to welcome most of our team back. Due to the COVID pandemic our department staff was shortened tremendously. Please bare with us as we gather our thoughts, re-fresh our methods and continue to revitalize our ways.

If you have any questions or comments, please feel free to contact 716-532-8162.

Onöndowa’ga:’ Gawë:nö’ Department Director

Gawë:nö’ lesson: Ohjö:n - Scary

In Onöndowa’ga:
1. Ö:gwéhí:ga:s
2. Gahat:h
3. Gano’sa
4. Hagó:de:s
5. Oyéhás’a dega’hojé:yó:h
tí:gya:’dagwe:go:ž
6. Otgweghsadahgwas
7. Owe:yoh wataine’
8. Degano’je:s Oyagahiyó’t
9. Da’ehde:s
10. Denyo gé:ó:wané:n
11. Ohe’ t
12. De’so:he’t
13. O’dwagajónyós
14. Ot’sínó’daje:a’
15. Tawagajó:ó:k
16. Agatsi’nó:daje:a’
17. Énótgo:jó:ni’
18. Ésasho:go’ ésayo:go’ neh
gany a o:ya’
19. Gaya’ dahsyó:ni’
ga’sehds:go:ž
20. Yehsénoyat:a’ta’
21. Éswatgwe:nyó:go’
jé:gwa:…
22. ahó’oh ohjó:n
23. ahó’oh oja:noon
24. ahó’oh agwas öweh
johsa’

In Ganyo’ó:ka
1. Man Eater, Cannibal
2. Shapeshifter
3. “Hairy Legs” aka
Buttocks
4. Long Nose
5. “Mummy” body
wrapped in bandages
6. “Vampire” it takes
the blood out
7. “Zombie” Walking
dead
8. It has fangs
9. Long claws
10. It has big horns
11. It’s alive
12. It’s not alive
13. I got spooked
14. Scaredy cat
15. I won’t be afraid
16. It came flying at me
17. They’ll put on make up
18. Bob for apples (you’ll
bite & take out the apple)
19. Decorated Car
20. “Trunk” where you
put things away
21. You all will win if …
22. Most scary

Onönsagwë:de Cultural Center,
6pm

8th - Free Concert
Ft. Opliam @
Onönsagwè:de’
Cultural Center,
6pm

9th - Horseshoe
Tourney @ Saylor
Pits, 12pm sharp

18th - Paint & Tie
Dye Night @ CCC,
6pm - 7:30pm

Open Bead Group
Tuesdays
5:30pm - 8:30pm
Bead room, Stanley Huff
Heritage Center, 12857 Route 438, SNI Cattaraugus Territory
Bring your own projects down to work on
For more info, call: Sam at 716-532-4900 ext. 5120

Craft Class
Mondays
6pm - 8:30pm
Bead room, Stanley Huff
Heritage Center, 12857 Route 438, SNI Cattaraugus Territory
Currently working on fall center pieces
Must bring your own supplies.
For more info, call: Sam at 716-532-4900 ext. 5120

Corn Hole league
Starting Oct. 19th
5:30pm - 7:30pm
Cattaraugus Community Center
SNI Cattaraugus Territory
8 week league, $40 team entry, 30 min. games, ACL scoring & rules/regulations apply
For more info: 716-532-8450

Trunk or Treat
Oct. 22nd
5:30pm - 7pm
Pinewoods Ballfield
SNI Cattaraugus Territory
Cider & Donuts provided
Prizes for most original, scariest, funniest & cutest. Rain or Shine!
Drug & Alcohol Free event

Halloween Celebration
Oct. 29th
6pm - 9pm
Cattaraugus Community Center
SNI Cattaraugus Territory
Costume contest, activities, treats & more!
For more info: 716-532-8450

Salamanca’s Halloween Parade & Trunk or Treat
Oct. 31st
5pm
Parade Line up: Dudley Hotel, Salamanca
For more info: SalamancaHalloweenParade@gmail.com
Craft Class update

The craft group that meets on Monday evenings has finished many projects over the past couple of months. The next group project is discussed & determined by both season and lead volunteer availability. We have created center pieces, finished several paintings and are now looking forward to holiday projects.

On display now in the hallways of the Sully are several of the paintings the group has done. Mary Gates was kind enough to share her talent for teaching and painting to show the group how to make hummingbirds. The groups’ hummingbird & strawberries paintings are hung outside the bead room.

In honor of Orange Shirt Day, the group watched several short documentaries and created an acrylic response to the films. Those paintings were then hung up in the hallway of the Sully building. The group wanted to have the paintings ready for the Healing & Remembrance walk that was held on Sept. 30th. Feel free to stop down to check out the paintings as well as the Thomas Indian School / Residential school exhibit currently on display until Oct. 15th, from 11am - 3:30pm daily.

The craft class is open to the public and meets Monday evenings from 6pm - 8pm. For more info, call Samantha Jacobs at 532-4900 ext. 5120.

Gagaː' time: The Old Woman Who Stole Children’s Heart

Arthur Parker wrote the book *Seneca Myths and Folk Tales*, the following story is one of the tales from the book.

There was an old woman who always helped with children’s funerals, and would sit up all night while the tired parents slept. She would lock the door and stay with the dead children. Everybody thought she was a nice old woman until one time a woman walking by her house saw a witch light fly out of her chimney and go into the graveyard. “Hoh,” she said to herself, “I guess old lady must be a witch.”

Soon thereafter another child died and the old lady came as usual to help with the funeral. That night she sat up with the corpse but this time the woman who had suspected the old lady told her husband Gus to watch her through a window.

Gus found a place outside where he could see into the room. At midnight the old lady took a knife and cut the heart out of the child and then ran out of the house while everybody else slept. She went to her own house and shortly turned into a ball of fire and flew out of the chimney. The light went to an old cemetery where there were many sunken graves. Gus followed, though he was frightened. He saw the old woman put something into a hole in a grave hollow and say, “There, I have got you another. Now you are my friend and will have to show me where I can get money.”

Soon the light soared overhead again and went back into the old lady’s chimney.

The next morning Gus went to the father of the dead child and told him what he had heard and seen. The father was very mad but after examining the child could find no marks where the heart had been taken out. The old witch had healed the cut. So then they went to the cemetery and found the grave. Digging down where they saw the hole they came to a corpse and it was all covered with blood and had a child’s heart in its mouth, gnawing at it. The men poured kerosene from a lantern in the hole and set it afire. Then they went to the old lady’s house and found bloody rags on the table, but she was not there having gone back to the house for the funeral. The father of the dead child then ran home and found the old lady there.

“You are an old witch,” he stormed. “Now I know why you have been going to children’s funerals. You must confess now or I will kill you.” He grabbed her by the hair and swung her around. She burst out crying and said, “Yes, I now confess. I took children’s hearts to give to my friend. This friend gives me luck and I would starve without her.”

“You go home and quit this business,” said the father.

The old lady went home and after the child was buried the family called in a witch doctor and they made a charm against the witch woman, and soon she died.

**Gahno’gä:** Big Tooth Aspen, Onyö’ Gwajiwagēh - Bitternut Hickory, Yeōhdagwā:jös - Black Ash, Otgē:shā’ - Black Rasp.
**Hadiksa’ shō’ōh Neyonōgka’ - Kids Area**

**Halloween Party**

**Oct. 29th**  
6pm - 9pm

**Catt. Community Center**

**Costume Contest**

**Activities & Treats**

**Haunted Hallway**

For more info, call: 716-532-8450

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**Gakö:ni:h Ganö’ja’- Apple Cinnamon Swirl Bread**

*By Jenn Siegal*

**Ingredients:**

- 1/2 Cup light brown sugar packed
- 1 1/2 teaspoons ground cinnamon
- 2 large eggs
- 1/2 cup granulated sugar
- 1/2 cup (1 stick) unsalted butter, melted and slightly cooked
- 1/2 cup milk
- 2 teaspoons vanilla extract
- 1 1/2 cups all purpose flour, spooned & leveled off
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 cup peeled, cored and finely diced tart apples, from 1 apple, preferably Granny Smith

**Directions:**

1. Preheat the oven to 350°F and set an oven rack in the middle position. Spray an 8.5 x 4.5 inch loaf pan lightly with nonstick cooking spray. Line the long side of the pan with a parchment paper “sling” and spray lightly with nonstick cooking spray again.

2. In a small bowl, mix the brown sugar and cinnamon until evenly combined. Set aside.

3. In the bowl of an electric mixer fitted with the paddle attachment or beaters, beat the eggs and granulated sugar on medium speed until pale and creamy, about 2 minutes.

4. With the mixer on low, gradually add the melted butter followed by the milk and vanilla, and mix just until evenly combined.

5. Add the flour, salt, and baking powder to the batter and mix on low speed until evenly combined.

6. Add the apples to the batter and fold with a rubber spatula until evenly incorporated.

7. Spoon about 2/3 of the batter into the prepared pan. Sprinkle about 2/3 of the brown sugar cinnamon mixture on the top of the batter. Spoon the remaining batter over the top, followed by the remaining brown sugar cinnamon mixture. Using a butter knife, swirl the layers by making a zig-zag motion through the batter once in each direction (don’t over do it).

8. Bake for about 50 minutes, until the bread is golden brown and a cake tester or toothpick inserted into the center comes out clean. Let the bread cool on a rack for a few hours or overnight. Store loosely covered with aluminum foil on the countertop for up to 4 days.

Recipe & photo from: [www.onceuponachef.com](http://www.onceuponachef.com)

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**Gahno’gä:’ - Big Tooth Aspen, Onyö’ Gwaijugëh - Bitternut Hickory, Yeöhdagwà:sös - Black Ash, Otgë:shä’ - Black Rasp.**