

Okahsló·ta? Kaná·talok

-kahsloʔt-
green corn

-naʔtal-
bread

Osahé·ta tsiʔ ka·yá otuníhaʔ né· ʔyelíhahteʔ, tho neʔ o·nʔ
-saheʔt- -yʔ- -atuni- -lihaʔt- then
beans those that are young one will boil them

otuníhaʔ onahakʔ·lát o·nʔste ʔyekahsló·tʔhteʔ á·shaleʔ
-atuni- -nahakʔlat- -nʔst- -kahsloʔtʔht- -aʔshal-
young Indian corn corn one will scrape off a knife

ʔ·yútsteʔ tsiʔ ʔyenʔstʔhteʔ. Tho ne o·nʔ yaʔtʔhsyesteʔ
-atst- -nʔstʔht- then -yest-
one will use to scrape off corn you will mix

o·nʔsteʔ khaleʔ osahé·ta. Okhnaʔ ostúha yʔhsahyoʔtsistu·tí.
-nʔst- -saheʔt- -hyoʔtsistuti-
corn and beans and a little you will throw in salt

Tho ne o·nʔ tʔhsawʔlih. Yutnaʔtalutʔkhwaʔ ʔsyenʔlhoʔ
-awʔlye- -atnaʔtalutʔkw- -yenʔlho-
then you will stir it baking pan you will grease it

Tho ne o·nʔ tho yʔsa·tí, okhnaʔ ʔhsateʔsku·tʔ ta·t núwa
-ati- -ateʔskut-
then there you'll put it in and you will fry it perhaps

úskah ʔkahwistʔ·eke. Tho ne o·nʔ ʔhsatnaʔtaluta·kó·
-hwistaʔe- -atnaʔtalutʔkw-
one it will be an hour then you will remove the bread

ʔhsatnaʔtalawístohteʔ. Tho ne o·nʔ ʔhsatatkweʔ·talʔs tho ne onʔ
-atnaʔtalawístoht- -atʔkweʔtal-
you will cool the bread then you will slice it then

ʔhsatatwistoslʔlhohe. Yats kanaʔtaláku.
-atatwistoslʔhoʔs- -naʔtalaku-
you will butter it for yourself golly it's good tasting bread