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O·náste? Kukwité·ne Latiyáthos.

[s.l.]: [s.n.], 1970/1979

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They Plant Corn in the Spring

We planted corn in the spring and then cut it in the fall. Then we husked it and dried the corn and made corn soup. When we made corn soup, we usually shelled about four quarts of corn. Then one'll put a kettle on the fire and the ashes are taken out and you put them in the kettle with the corn. Then it will boil for perhaps four hours. Next you remove the kettle and you rewash the corn and boil it again. It should boil until the ashes rinse off. Then you take out the soup and put in meat and salt and cook it until it is done. Then you put on the kettle with beans until it is quite done. Then you throw them in the soup and then you eat. Golly, it tastes so good.