

Okahsló·ta? Kaná·talok.

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

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Green Corn Bread

Boil some young beans. Then scrape the green corn off some young Indian corn (white flint corn) and use a knife to scrape off the corn. Then mix the corn and beans. And you throw in a little bit of salt. Then you stir it. Put some grease in a baking pan. Then you'll put it in and fry it for maybe one hour. Then you'll remove the bread and cool it. Then you will slice it and butter it for yourself. Boy, that's good tasting bread.