

Ways of Preparing Corn (Este-cate Vce Enhompetyv Noricat)⁷³

Told by J. Hill (IV:89-125)

Vce-lvste
acilásti

Black Corn

Vce-lvste taklike omē eshayat
acilásti takléyki ó·mi· ísha·yâ·t
blackcorn bread like making out of
There are five names for breads

hocefhokv cahkēpēt omēs.
hocifhoká cahkî·pi·t ô·mi·s
names five are
made of black corn.

Vce-lvste celahset,
acilásti ciláhsit
black shelled
(You) shell black corn,

uewv esmorecetvn uewvn vcahnet,
óywa ismo·licítan óywan acáhnit
water to boil it with water put in it
put water in [a pot] to boil,

totkv ētkan onvpvn sohlihcet
tó·tka i·tkâ·n onápan sohléyhcit
fire burning on top of, over (the fire) set it on
set it over the fire,

ēssó homan torvwv vpvkekon nvcomusēn aktehhēn,
í·sso hó·man tołáwa apákiko·n nacómosi·n aktíhhi⁷⁴
ashes strong charcoal(s) not any, without a little bit put it in
put in a small amount of strong ashes without any charcoal,

morkof, mv vce celvsken aktēhen, esmoriken,
mo·lkô·f ma ací ciláskin aktí·hin ismo·lêykin
when it boils that corn that's shelled had put it in boiled with
and when it boils, put in the shelled corn, and after it boils,

⁷³ Title: isticá·ti ací (in)hompitá noleycâ·t 'cooking Indian corn dishes'

⁷⁴ Haas nb has atíhhi.

vcen akcahwet okkosof
acín akcáhwit ókko·sô·f
corn took it out while (somebody) is washing it
take out the corn, and wash it off,

vce ehvrpuce omvlkvt enhsvtiken
ací ihałpoci omáلكat inhasatêykin
corn skin all (got) cleaned off
until all the corn skin is removed,

kvrpē hakof,
kálpi· ha·kô·f
dried got
and when it's dry,

kecon vtehhēt, kecvpen eshocofvt
kicón atíhhit kicápin ísho·cô·fat
mortar put it in pestle when pounding with
put it in a mortar, and when you pound it with the pestle,

tvlako hvrpe monkat talvpe nekrivkv̄tē em ēsson
talá·ko háłpi mónka·t ta·lapí nikleycakáti· imí·sson
bean hull or cobs that had been burnt its ashes
add fine ashes from bean hulls

nokrivkv̄tē telēkmusēn vpayet
nokleycakáti·⁷⁵ tilī·ⁿkmosi·n apa·yít
been burnt very fine put with
or burnt corn cobs,

hocet lopohtet svlahwvn es enyoyet,
ho·cít lopóhtit saláhwan isínyo·yít
pounded made it fine (sifter) fanner fanned it
pound it fine, sift it with a fanner,

telekman encahwet,
tilíkma·n incáhwit
fine part separated from
remove the fine portion,

⁷⁵ M: nokleycakáti· and nikleycakáti· are both commonly used. Edna Gouge says really black corn doesn't need ashes.

tvlakon horkē noriecvktēn ’teyahmet,
 talá·kon hółki· nołeycakáti·n ’tiyáhmit⁷⁶
 beans boiled (beans) been cooked by someone stirred it
 stir in some boiled beans that have been cooked,

uewvn escvlahpet, wvnhēn ont,
 óywan iscaláhpit wánhi·n ônt
 water mixed with (water) hard while it was (hard)
 mix with water, and when it’s stiff,

enke·tvpekse hvmkusat fackusē tayen kalet,
 iŋkitapíksi hámkosa·t fa·ckosi· tâ·yin ka·lít
 handful one full about (a handful) breaking off (like bread)
 break off about one handful,

wetēnet pokko omē tis hayet,
 witi·nít pókko ó·mi·teys ha·yít
 to press it (or with your hand) ball even like making it
 squeeze it, make it into a ball

monkat tvpeksē poloksē tis hayet,
 móŋka·t tapíksi· polóksi·teys ha·yít
 or flat or round making it
 or make it flat and round,

uewv morkēn aktēhohen norof,
 óywa mo·łki·n aktí·ho·hín no·łô·f
 water boiling (water) somebody put it in when it got done (cooked)
 they’re placed in boiling water, and when they’re cooked,

cvtvhakv kicet hocefho·yēt omēs.
 catahá·ka kaycít hocífo·yít ô·mi·s
 blue dumpling called it named it do (call it)
 they call it cvtvhakv [blue corn dumpling].

Opuswv esketv hērēt omēs.
 opóswa iskitá hĩ·n̄i·t ô·mi·s
 soup to drink it’s good (to drink) is
 It’s good to drink the soupy juice.

Hvtvm vcehocke matan vtotketvo cvtvhakv hayvranē
 hatâm acihócki ma·tá·n atotkitáv catahá·ka há·yała·ní·
 again pounded corn same to work, too blue dumplings going to make
 Then using the same ground corn worked

⁷⁶ M: Or (MM): ’sitiyáhmit.

vtotketv maḡusat ētan vtotiket omis
 atotkitá mǎ·ḡhosa·t i·tá·n atotēykit o·mēys
 to work place very same worked did
 as if to make cvtvhakv,

uewv morkē aktehvranoftv
 óywa mo·lki· aktihála·nô·fat
 water boiling (water) when being about to put it in
 when just about to put them in the boiling water,

vce hvrpen 'svyokkofet eshoret noricat
 aci hálpin 'sayókko·fit ísho·lít noleycâ·t
 corn shucks wrapped with boiled with when cooking it
 you wrap them in corn shucks and boil them in that, and cook them,

vssvtulke kicet,
 assatólki⁷⁷ keycít
 blue dumplings wrapped in shucks called
 and they're called vssvtulkē,

monkat puyvfekev-hake tis kicēt pvphoyēt omēs.
 mónka·t poyafíkca há·kiteys⁷⁸ keycít pápho·yít ô·mi·s
 or spirit like called it they eat it do
 or they're called puyvfekev-hake ["like a ghost"] and eaten.

Hvtvm meskē hakof,
 hatâm miskí· ha·kô·f
 again summer getting (summer)
 Then in the summertime,

eto essen tvptahan hopoyet,
 itó íssin taptâ·ha·n hopo·yít
 (tree) leaves wide ones hunted for
 they gather wide leaves of trees

mvn hvtvm svyokkofet eshorat,
 man hatâm 'sayókko·fit ísho·lâ·t
 that again wrapped it with (those broad leaves) boiled it with
 and they used those as wrap and boil them in those,

⁷⁷ Written once: assatólki; Raiford: assitólki.

⁷⁸ M: Or (Edna Gouge): poyafíkawanáki 'wrapped ghost'.

mvo vssvtulke kihocēt omēs.
 maw assatólki kényho·cí·t ô·mi·s
 that too wrapped blue dumplings it was called was
 and those are called vssvtulke, too.

Hvtvm tvlako vpvyekot
 hatâm talá·ko apáyiko·t
 again beans didn't put with it
 Then if beans are not added

uewv escvlpkat tvlkusēn totkv ētkat em vtēkēn 'staklihcet
 óywa (i)scalápka·t tâlkosi·n tó·tka i·tkâ·t imati·kí·n (s)takléyhci⁷⁹
 water mixed with only fire burning edge put down (one)
 and just water is used to mix, you set it at the edge of the fire,

ēssó hiyen 'sohrahnet noricat
 í·sso háyyin (s)ohláhnit⁸⁰ noleycâ·t
 ashes hot covered it cooked it
 and cover it with hot ashes and cook it,

taklike takhopelke kicēt hocēfet hompakvtēt omēs.
 takléyki takhopílki kaycí·t hoci·fít hómpa·katí·t ô·mi·s
 bread (some kind of roasted bread) called named they eat it do
 and it's called taklike takhopelke ["buried bread"] and they ate it.

Fakke-pvlaknv tvpestvkusē tis hayēt ocet
 fakkipalákna tapistakósi·teys há·yi·t ô·cit
 clay-plate some of them flat (had) made had
 They had little flay clay plates,

mvn vce-telekme cvlpkat vlicet noricat
 man acitilikmi calápka·t aleycít noleycâ·t
 that small grits mixed put ... in ... cooking
 and they pressed grits in those and cooked it,

vpvtvkv kicet hocéfakvtēs.
 apataká keycít hocífa·katí·s
 batter-cake called it they named it
 and called it vpvtvkv ["pressed against"].

Heyv nake hocēfhokv cahkēpat takliket omvtēs.
 hiyá nâ·ki hocífhoká cahkî·pa·t takléykit ô·mati·s
 here something their names five bread were
 These five names were breads.

⁷⁹ Original: takléyhci, corrected by Raiford to stakléyhci.

⁸⁰ Original: ohláhnit, corrected by Raiford to sohláhnit.

Momen vce telekmihocat
mo·mín ací tilikmeyhō·ca·t
Then corn that had been made fine, pulverized
Now they removed the grits

nērkuce encahwet
ni·lkocí incáhwit
large grits took from, separated out
from corn that was ground fine
from corn that had been ground fine,

cvtvhakv vpvvranē tvlako horate opuswvn eshohret
catahá·ka apáyała·ní· talá·ko hô·ła·ti oposwán ishóhłit
blue dumplings going to put with beans had boiled soup boiled with
boiled them in the juice of the beans boiled to be added to cvtvhakv,

nehan vpayet afke-lvste kicet homhopvtēt os.
nihá·n apa·yít a·fkilásti keycít hómho·patí·t ô·s
grease put with black hominy called it they ate it did.
added grease, and called it afke-lvste [“black mush”], and ate it.

Mv vce ētan telekmickv sekon horret
ma ací i·tá·n tilikméycka síko·n ho·hłit
that corn same (corn) (without) making it fine without boiled it
When the same corn was boiled and cooked without grinding,

norof, nehan vpayet,
no·łô·f nihá·n apa·yít
when it was cooked grease put with
grease was added,

sokv kicēt hocēfet homhopēt omvtēs.
soká keycí·t hoci·fit hómho·pí·t ô·matí·s⁸¹
hominy called it named it they used to eat it (nearly everybody)
and it was called sokv [‘hominy’] and eaten,

Vce-lvste sekon omat,
acilásti sikon o·mâ·t
(if) black corn not any
If there is no black corn,

⁸¹ Raiford thinks o·matí·s would be better.

hompety hocefhokv kolvpakat omvlkvn vce-hvtken eshahoyēt omēs.
 hompitá hocifhoká kolapâ·ka·t omálkan acihátkin⁸² ishá·ho·yí·t ô·mi·s
 food names seven all white corn made it with did
 all seven of the foods named are [also] made with white corn.

Vce-hvtkē taklike eshayvranat,
 acihátki· takléyki ishá·yała·nâ·t
 white corn bread will make (bread) with (white corn)
 When bread is to be made of white corn,

vce-hvtkē celahset,
 acihátki· ciláhsit
 white corn shelled it
 you shell the white corn,

uewvn aktehhet esmorehchet,
 óywan aktíhhit ismo·híhcit
 water put it in boiled it with
 put it in water, boil it,

uewv em pvlahset,
 óywa impaláhtit
 water poured out from
 pour the water from it,

kecon vtēhet, kecvpen eshocet telēkmof,
 kicón ati·hít⁸³ kicápin ísho·cít tili·kmô·f
 mortar put it in pestle pounded it with when it gets to be fine
 put it in a mortar, pound it with a pestle, and when it's fine,

svlahwvn 'senyoyet, telekman encawet, sulehcet,
 saláhwan sínyo·yít tilíkma·n ínca·wít⁸⁴ solíhcit
 fanner fanned it with the fine part took away, separated from got enough
 sift it with a fanner, take out the fine part, and after you have enough,

uewvn escvlahpet,
 óywan iscaláhpit
 water mixed it with
 you mix it with water,

⁸² M: Haas nb has acihátki·n.

⁸³ Raiford: atíhhit.

⁸⁴ M: Haas nb has ínca·wót here for ínca·wít, and ákca·wót below for ákca·wít.

taklike esnorickvñ vlihcet noricet,
takléyki isnołéyckan aléyhcit nołeycít
bread [pan] put it in cooked it
put it in a bread pan and cook it,

okfvłke takliken kicēt,
okfâlki takléyki⁸⁵ keycí·t
baked corn-bread called it
and it's called okfvłke taklike;

hvtvm tvskõcusēn tvpeksicet,
hatâm taskõ·ⁿcosi·n tapíkseycít
again very thin flattened it out
or when you flatten it out very thin

nehan akpiket noricat,
nihá·n ákpaykít nołeycâ·t
grease put it in when cooking
put it in grease and cook it,

vpvťkv 'sakmorken kihocēt omēs.
apataká sakmó·łkin kényho·cí·t ô·mi·s
batter-cake fried (batter-cakes) called it did.
it's called vpvťkv 'sakmorke.

Vce-cvłvtwe
acicalátwi
flint corn.
Flint Corn

Vce-cvłvtwe celahset,
acicalátwi ciláhsit
flint corn shelled it
They shelled flint corn,

ue-kvsvppen aktēhet eslicet vce akcawet
oykasáppin aktí·hit islēycit ací ákca·wít⁸⁶
cold water put it in set it down corn separated out
put it in cold water, set it aside, then removed the corn,

⁸⁵ Corrected by Raiford from okfâlki takléyki·n.

⁸⁶ M: Haas nb has: ákca·wót.

kecon vtēhet vhericusēt hocet
kicón ati·hít ahiléycosi·t ho·cít
mortar (already) put it in easily pounded it
put it in a mortar, pounded it lightly,

vce-hvrpucen encopahlēcat,
acihałpocín incopáhli·câ·t
corn-skins to skin (the corn)
and peeling off the corn-skins,

vce aktonken kicēt,
ací aktónkin keycí·t
corn pulverized (corn) called it
they called it vce aktonke [“pulverized corn”],

entvlē essen enwehset,
intalı· íssin inwíhsit
pounded corn husks sifted from
and sifted off the pounded corn husks,

uewv esmorēckv rakkēn lehayv-rakko kicet,
óywa ismo·hí·cka lákki·n ’liha·ya-lákko keycít
water [kettle big] pot big called it
filled a big water kettle called a lehayv-rakko

facken uewvn vcahnen, hiyof,
fâ·ckin óywan acáhnin hayyô·f
full water pour it (water) in when it got hot
with water, and when it got hot,

vce aktonken aktehhēt,
ací aktónkin aktíhhit,
corn pulverized put it in
they put the vce aktonke in,

em vhetēcet totkv rakkekon em vhetēcen,
imáhiti·cít tó·tka lakkiko·n imáhiti·cín
keep the fire burning around it fire not big make around, kindled around
lit a fire under it, not a very big fire,

hvlvłatkusēt morken,
halalã^{nt}kosi·t mo·łkín
slowly boiled it
and it slowly simmered,

Osafken kicet vfastē noricat
 osá·fkin keycít afa·stí· nolēycâ·t
 sofkee called it attending to it cooked it
 It's called osafke, and the one attending to it and cooking it

onēpē maket okhoyvnts.
 oni·pí⁸⁸ ma·kít ókho·yanc⁸⁹
 a cook saying what they meant, called it
 was called onēpē.

Osafke hakvtan ocet lopocecihcet,
 osá·fki há·kata·n⁹⁰ ô·cít⁹¹ lopocicéyhcit
 sofkee that has been made to have (sofkee that is made) make small
 Having made the sofkee small,

esnorickv cutkusēn uewv vcahnet,
 isnołéycka cótkosi·n óywa acáhñit
 [pan] small water poured in
 pour water in a small pot,

aktēhet, vpeswvn vpayet, noricat,
 ákti·hít apíswan apa·yít nolēycâ·t
 put it in it meat put in it after it's cooked
 put the corn in, add meat, cook it,

capkonepken kihocēt omēs.
 capkonípkín kényho·cí·t ô·mí·s
 (corn-grit boiled in water with fresh meat in it) they called it did.
 and it's called capkonepke.

Vce-cvltwe lokcat,
 acicalátwi lo·kcâ·t
 flint corn when it gets ripe
 When flint corn gets ripe,

kvrpeko emonken celaset, lehayv rakkon ēsson vtēhet,
 kálpiko· imōñkin cila·sít 'lihá·ya lakkon í·sson atî·hit
 not dry before shell it pot big ashes put it in
 before it hardens, they shell it, put ashes in a big kettle,

⁸⁸ Or: oní·pa 'a cook'.

⁸⁹ M: Haas nb has óhho·yanc.

⁹⁰ M: Haas nb has há·ka·ta·n.

⁹¹ M: Haas nb has ho·cít.

vce-celvsken tohkalet, totkvn ētkēn 'sohlicet, vpaset,
aciciláskin tohkâ-lit tó·tkan i·tkí·n sóhleycít apa·sít
shelled corn put it together fire burning put it on parched it
put it on the fire with the shelled corn, parch it,

hvsottan em ocet, kvrpēcēt sulkēn hericēt ocet,
hasô·tta·n imo·cít kałpí·ci·t sólki·n hiłéyci·t ô·cít
where it's sunny put it and dried it lots stored, put it away had it, kept it
dry it in a sunny place, and keep lots of it stored away,

fakv vpēhoyof,
fá·ka apí·ho·yô·f
(hunter) hunting when they go (hunting)
and when they went hunting,

mv vce hvtvm vpahset ocet,
ma ací hatâm apáhsit o·cít
that corn again they parch it keep it
they parched that corn again and kept it,

telekmekon sulkēn hahyet,
tilíkmiko·n sólki·n háhyit
not pulverized lots made it
and made lots of it whole,

hockvtē kihocēn
hockatí· kéyho·cí·n
flour called it
and called it hockvtē

fakv 'svpēhoyēt omvnts.
fá·ka 'sapí·ho·yi·t ô·manc
hunting when they go taking it with them did
and took it with them hunting.

Mvn osafken hayofvt,
man osá·fkin ha·yô·fat
that sofkee when making it
When making that kind of sofkee,

vpvsk-osafken kicet
apaskosá·fkin keycít
parched corn sofkee called it
they called it vpvsk-osafke [“parched corn sofkee”],

hvtvm tak-vpvske-onepken kicēt homhopvtēt os.
 hatâm takkapaskonípkín⁹² keycí·t hómho·patí·t ô·ns
 again (coarse cold flour) called they ate it used to
 or tak-vpvske-onepke and ate it.

Heyv vce vpvske ētan ocet svlahwv lopockusē ropotēcan,
 hiyá ací apáski í·ta·n o·cít saláhwa lopö·ⁿckosi· łopóti·câ·n
 here corn parched same had (fanner) sifter small those that go through
 They kept this same parched corn and when they passed it through a fine fanner,

sēyoyet, telēkmusen ocet, uewv escvlapet,
 sí·yo·yít tilī·ⁿkmosin ô·cít óywa íscala·pít
 sifted it well very fine kept it water mixed with it
 they sifted it and kept it very fine, mixing in water,

vpvske wvpaksv hocēfēt,
 apáski wapá·ksa hoci·fí·t
 parched corn swollen called it
 and called it vpvske wvpaksv [“swollen parched corn”],

opuswv sulkēn cvlapet,
 opóswa sólki·n cala·pít
 soup lots mixed it
 mixed in lots of liquid,

momēn eyacen omat,
 mó·mi·n iyâ·cin o·mâ·t⁹³
 that way want it (that way) if they do (want)
 and if they liked it that way,

fo encvmpēn escvmpēcet,
 fó· incampí·n iscámpi·cít
 honey sweetened it with
 they sweetened it with honey,

eskaket fullvtēt os.
 íska·kít⁹⁴ follatí·t ô·ns
 drank it went about used to
 and drank it.

⁹² M: Hill says it: apaskosá·fkin.

⁹³ Could also say o·n o·mâ·t for o·mâ·t.

⁹⁴ M: Haas nb has íska·kí·t.

Mv vpvške telekmeko vhoskan
ma apáski tilíkmiko· aho·skâ·n
that parched corn not fine left over
With the coarse parched corn remaining

afken eshayet, neha vpayet,
á·fkin ísha·yít nihá· apa·yít
hominy grits made with grease put with
they made hominy grits, added grease,

homhopēt omvnts.
hómho·pí·t ô·manc
ate it used to
and ate it.

Hvtvm vce kvrpan celaset,
hatâm ací kálpa·n cilâ·sit
again corn dried shelled it
Sometimes they would shell dried corn,

ēsson vpvkēn mvo vpaſet ocet,
í·sso apáki·n maw apa·sít o·cít
ashes with it that, too parched it kept it
parch that with ashes, also, and stored it and

mvo safke eshayet,
maw sá·fki ísha·yít
that, too sofkee made it with
made sofkee from that,

tak-vpvsk-onepkē kicēt,
takkapaskonípki· keycí·t
roasted-by-the-fire called it
and called it tak-vpvsk-onepkē,

monkat afke tis hayet,
moŋkâ·t á·fkiteys ha·yít
or hominy even made
or they would make mush, too,

wakvpeſē·cvmpen vpayet homhopēt omvtēs.
wa·kapisi·cámpin apa·yít hómho·pí·t ô·mati·s
sweet milk put with they ate did
add sweet milk, and eat it.

Mv afke hayvranē hochoyan
 ma á·fki há·yała·ní· hochô·ya·n
 that hominy grits going to make that that's pounded
 When pounding corn to make mush,

telēkmusē vpakan encawet
 tilí·ⁿkmosi· apa·kâ·n ínca·wít⁹⁵
 fine parts that is with take from
 they took the fine ground portion

vpvske-hvtke kicēt uewv escvlapet eshoket omis,
 apaskihátki keycí·t óywa íscala·pít ísho·kít o·mêys
 parched corn white called it water mixed with drank it did
 called vpvske-hvtke [“white parched corn”], mixed it with water, and drank it,

vpvske wvpaksv enherē em oricekot omvnts.
 apáski wapá·ksa inihí· imołéyciko·t ô·manc
 parched corn swollen that good (wasn't as good) wasn't as (good) (wasn't)
 but it wasn't as good as vpvske wvpaksv.

Vce-lowvcke
 acilowácki
 [tender corn]
Roasting Ears

Vce lokcē vpesvkē hakof,
 ací ló·kci· apisakí· ha·kô·f
 corn (getting) ripe (getting) fat when getting
 When the corn was getting ripe and fat,

fueyet em vtoklopēn encawet, em vpvlahtet,
 foyyít imatoklopí·n ínca·wít imapaláhtit
 shuck it its silk take from it and throw it away
 they shucked it, removed the silk and threw it away,

eco notakhv-funen pvlhvmkusēn enute ocan
 icó notakhafónin palhâmkosi·n inóti ô·ca·n
 deer's jaw-bone just one side (one) its teeth [that] has on it
 scraped it with one side of a deer's jaw-bone

eskaset,
 íska·sít
 scrape it with it
 having teeth on it,

⁹⁵ M: Haas nb has: ínca·wót.

entalvpen encawet,
inta·lapín ínca·wít
its cobs take from it
remove it from the cob, and

takliken hayat akkaske taklike kicēt norihocvnts.
takléykin ha·yâ·t akká·ski takléyki⁹⁶ keycí·t noléyho·cánc
bread making it grated bread called they used to cook it
the bread made from that was called akkaske taklike [“scraped bread”] and cooked.

Hvtvm vce-lowvcke sulkēn fuyiyet,
hatām acilowácki sólki·n foyéyyit
again roasting-ear corn lots shucked it
Then they would shuck lots of roasting ears,

totkv rakkēn etēcet,
tó·tka lákki·n ití·cit
fire big made, built
build a big fire,

vfulutkēn vce entalvpe ’semonkvn totkvn vsvpaklēcēt,
afolótki·n ací inta·lapí ’simónkan tó·tka asapaklí·cí·t
clear around it corn- cobs (with corn on them) whole fire standing up to it
stand whole ears of corn all around the edge of the fire,

hotohpēt, norakof,
hotóhpit noła·kô·f
roasted it when it got done
roast them, and when they were done,

celahset, hvsottan em ohocen, karpof,
ciláhsit⁹⁷ hasô·tta·n imo·hô·cin ka·lpô·f
they shelled it in the sun they put it when it got dry
they shelled them, put them in the sun, and when they were dry,

ēcko kicēt hocēfet,
í·cko keycí·t hoci·fít
dried corn they called it they named it
they called it ēcko

⁹⁶ Raiford: takléykin.

⁹⁷ M: Haas nb has siláhsit.

hericet horet rvfon homhopvnts.
 hiłêycit ho·lít łafón hómho·pánc
 they kept it boiled it in winter they usually ate it
 and stored it, boiled it, and ate it in the winter.

Heyv hompetv hayat
 hiyá hompitá ha·yâ·t
 this food they made it
 Preparing this food

hoktvke em vtotketvt omēs.
 hoktakí imatotkitát ô·mi·s
 the women their work it is
 is women's work.

Momis hiyomat hoktvke nvcqmusēs nake momvkē
 mo·mêys hayyô·ma·t hoktakí nacö·"mosi·s nâ·ki mo·makí·
 But now the women just a few things like that
 But now only a few women can prepare food like that,

hompety hayē tayat hoktvkve fullat tvlkuset kerrakat sasēs.
 hompitá ha·yi· tâ·ya·t hoktaláki follâ·t tâłkosit kiłłâ·ka·t sâ·si·s
 food that can prepare old women that are about only that know there are
 and old women are the only ones who would know.

Vce-ıvste vce-hvtke vce-cvıvtwē heyv vce tuccēnat
 acilásti acihátki acicalátwi⁹⁸ hiyá ací toccí·na·t
 black corn white corn flint corn these kinds of corn three
 Black corn, white corn, flint corn -- these three corns

este-cate enhompety mahhet omēs.
 isticá·ti inhompitá máhhit ô·mi·s
 Indians' their food regular is
 are the Indians' real food.

Mvt enlokcekon omat,
 mat inłókcikon o·mâ·t
 (if) that doesn't get ripe for them if
 When it doesn't make for them,

“Elvoko rakkēt vlaket os” maket fullvtēt os.
 iláwko łákki·t alá·kit ô·ns ma·kít follatí·t ô·ns
 famine great has come they say they used to be about were
 they used to say “A great famine has come.”

⁹⁸ Or: acilátwi(·).

Heyv vcet sekomahen omat,
hiyá acít sikomá·hin o·mâ·t
this corn not any at all if there is (not)
If there was none of this corn,

vce rem ētv tis hompaket omis,
ací 'himí·tateys hóm·pa·kít o·mêys
[corn] other [even] if they do eat it do
they did eat other corn,

hēremahat tokot os komhoyvtēt os.
hĩ·ⁿhimâ·ha·t tó·kot ó·^{ns} kómho·yatí·t ô·^{ns}
(not) very good not they did think that
but it was not considered very good.