



Penīpimakat Kēsoq

Falling Leaves Moon/October

Vocabulary!

Tahkīw

It's cool out

Anīpiahkanan penīpīmakaton
The leaves are turning color

Nepīheh eneq 's picckaet yōm
piakemenan
In the water is where it grows,
this cranberry



Piakemenan
Cranberries

Original art created by Dan Grignon

Photo by Jennifer K. Gauthier

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Program (HOP 1809) cooperative agreement*



CRANBERRY BREAD

INGREDIENTS

- 2 cups sifted flour
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 cup sugar
- 1 egg
- 2 tablespoons shortening
- 1/2 cup orange juice
- 2 tablespoons hot water
- 1 cup cranberries
- 1/2 cup mixed nuts

Recipe from Indian
Cookbook!

1. Sift dry ingredients together.
2. Beat egg and add shortening, orange juice, and hot water.
3. Combine with dry ingredients.
4. Add nuts and cranberries.
5. Bake one hour and 10 minutes in 325° oven.
6. Brush bread with butter, wrap in wax paper while hot, and place in refrigerator for 3 hours.
7. Remove paper, wrap in towel, and put back in refrigerator.