

(Oklahoma. She is a Creek Indian, and she is sixty-seven years old.)

(Speaks Creek--Informant.)

(You can tell about the recipes that you know. About Indian (speaks Creek.)

Oh. Well, I guess I just have to tell it to you in English though.

(Yeah. That would be better.)


ABUSKEE AND HOMINY:

Well what you do when you make corn abuskee roast ears you know.

(Uh-huh)

And then we take it and shell it. Shell it off the cob. And then put a wash pot and we tilt it. Built a fire under it and tilt it. And you have clean ashes that we save, you know to be cleaned.

(Uh-huh)

From wood. And then take a big sifter and sift that in the pot. And then we take this big old paddle and we stir that until it begins to bubble. 

(Uh-huh)

The ashes begins to bubble. And then we put so much, about, oh, a quart corn of that corn in there and then we just keep a stirring it. Stirring it and you have to sit right against the pot. Stir it and then corn gets brown and done. And then we take it off and then sift it out. And then we put in on kind of coarse-made tea towel or sack or something. And we sift the corn, sift the ashes out, back into the pot and put it on, we usually have a table. We pour it on that cloth. And then we take it and then we rub that. We rub most of that husks off. And then we take it and beat it and make it into whole flour. You know that's what abuskee is.

(Uh-huh.)

Is whole flour.

(Oh.)