

I couldn't tell you for sure, but I know what he done with this. He cut it off the cob. I don't know what all he done to it, but he put it up on the house. He carried it up with some cedar bark to keep insects and flies couldn't get to it.

(Yeah.)

Third voice: Boil the roasting ears.

Boil roasting ears then cut it off the cob.

(Yeah)

Third voice: Cut it off the cob then dry it out.

Just like dry beans. You cook it and boy it's good eating. It's been a long time.

(Yeah, you know my grandmother used to fix it, but her kids don't know how to fix it now. They've forgotten how, I think. But she fixed it good. 'Course you take those full-bloods, they knew how to fix that stuff.)

MORE ABOUT FOOD

They had a Delaware meeting over here to the gymnasium here about -- it's been seven or eight years ago now. Some attorney up there knew was Robinson.

And I found out then that it's Cherokee and Delaware -- you being both bloods could draw--could draw to Delaware. And when the mealtime come we went out behind there we had-- lot of those Indians fix hominy and a piece of fried bread. I thought, "Well, shoot, that won't be no good." Boy I bought one of them and I then bought the second plate before I got through. It sure enough was good.

(Oh, they know how to fix it. It's got a flavor all its own. You know some of that fry bread has little bit of a beef. I mean barbecue beef flavor. I don't know how they get in there, but.)

The Delawares had a meeting the old Bartlesville Park. This side of the river down there at Bartlesville one time.