PREPARATION OF CORN DISHES

(How did the Wichita fix their corn when they wanted to use it?) Well, you could make hominy out of it, out of the dry corn. Make it once in a while. You break it in wood ashes, eat it. You dig a little of it out, make hominy, put in soup bones. Put the corn in a bucket with water and ashes, then put in the corn. All the shell comes off then, and you can clean it up. You clean the ashes and the shell off, and make hominy or corn bread out of it.

(How did they make the corn bread?) ...

Well, they knead that corn into a kind of dough, I don't know whether they use hot or cold water. You put in a little shortening, and then stick it in a skillet or in bread pans. Then put it in the oven.

hominy-dasgidia; means kind of whole, doesn't break corn bread - dassgidica

(Were there other ways of fixing corn?)

Yea, corn could make dumplings. Corn and pumpkin together.

Make it out of that. My wife is a Kiowa, she can't cook these things. You could make hominy out of it all. You usually use red corn for hominy. Before they had pots, the Wichitas had clay pots and wooden bowls. They got those. I found a lot of pieces of pots, broken pieces. That's about all I got. The Wichitas used to move around a lot, maybe about once a week. They took their food with them. They had some portable food. pumpkin - gusaus Strips are about two feet long, the bigger the pumpkin the longer the string. About 1½ inches wide. You could mix the pumpkin with other things.

(How did they fix the pumpkin?)

Well, you peel the pumpkin, cut the neck out, and make a hole there in the tops. Then you let it season for a little while, and then you take it and strip it. It makes a long string. Then you hang it in the sun to cure. Once in a while, you take it in and pound that, and flatten it out. It takes a while, according to the weather. If it's hot and dry, it might take about 3-4 days. Damp weather sure gets you. I used to pound that pumpkin, but then I found a better way to flatten it out. You can run it through one of those old clothes ringers. You