

can break it up (dried pumpkin) and boil it in water. Season it. Eat it straight, that way. Or you could mix it with corn dishes, you know. Pumpkin grows just like any other plant. You dig a hole, and put in the seed. It makes a vine, really spreads out. It puts on. It ain't like a field pumpkin, it wasn't yellow, way different. The color could be pure white, yellowish, or striped green. Same vine has same kinds of pumpkins on it. I grew pumpkins myself. I got the seeds from a Wichita woman. It got about 10-12 inches around, not very long. They kind of pitcher shaped. Some has long necks, but I don't like them. I like the ones with no necks. They taste the same, I suppose, but I favor the ones with no necks.

pumpkin - ʒə' ə. s. si. a. c' a

#### OTHER VEGETABLE FOODS EATEN

(What did they do about bugs in the old days?)

Well, bugs sure come on those pumpkins. They used wood ashes and spread them around. They put them on the plant, wherever there was bugs. Doesn't hurt the plant any. Didn't have no way of getting rid of worms on corn, they just let them be. The wood ashes came mostly from oak and blackjack. Blackjack acorn, you could gather them up, and make acorn mush out of it. Sure is good, I like it. You have to take the top layer, or that skin, that hull, off. Grind the meat part, into a fine meal. You could put it in a sack, and pre-boil it a little while. That would take the bitterness out of it. When it's done, you cook it with meat. Boy, it sure makes good mush. That's how they fix it.

acorn - hawa.c' ;

acorn mush - hawa.c' hi. ya' ;

blackjack - hawa.c' ki. di. 'asa'

(refers to those striped acorns)

(Did the Wichita ever use skunkberries?)

No, they never did. But during season, they would use grapes and plums and berries.

(What kinds of beans did they have?)

Different kinds of beans that grew, mostly. Only they didn't have Navy beans. Some had those little peas, they used to raise them. I'm not sure if they had brown beans. But they had those big butter beans.