

the husks off, shell it and put it in the sun here four or five days. Dry pretty good, store it in sacks. Or they would let some of the corn dry on the stocks gather in the fall. That's the only way they preserve. Ever eat this dry corn?

(How did they fix it to make it into a food?)

They boil it, or you could put some kind of a flavor maybe put in some meat. Anything you want add a little flavor to it. Well you take the dry corn that dried on the stalk, you can't boil it, but you can make corn bread out of it, or make other dishes. Before my wife passed way in her good days, healthy days she learned to use this corn grinder, a meat grinder. She discovered that, and she would get the corn and grind the corn and she would make different dishes with that. She was good hand at that.

(Did the Wichita make fried bread in the old days?)

I guess, only time is when flour is issued. I guess they made fry bread.

(Before that?)

Bread out of corn.

#### DECLINE IN RECENT TIMES OF WICHITA FARMING:

(Do a lot of the Wichitas still farm?)

I would say two. I think one fellow has about forty acres. He's about the surviving farmer, I would say.

(Do the ones that don't farm grow gardens every year?)

No, that's something that's been dropped by most sides. I would say perhaps three or four that's raising garden this year. That was Dr. Bittle I would say that was very essential in our way of living. The corn. It was looked upon as the number one, or outstanding food, when they gather over there they use that. They offer a thanksgiving. They offer a praise of the food through the corn.

(Was there much ceremony during the planting and harvesting of the corn?)

Well, what I saw my grandmother would get out there and give an invocation. Or even during the working of the crop, but I think that one of the things that the people as I was told by my father..if he were alive he would be 92..but he