

Then he'd put wood in there and just let it burn. When he's got a lot of coals, they used to take them coals out and then throw that corn in there and put the coals back in there and then cover it. And that corn used to bake in there.

CORN: VARIETIES RAISED, HOW PREPARED, ETC.

(The corn that they did that way, was it already dried or was it fresh corn?)

Fresh corn. They used to throw it in there. And then after--maybe they had it in there all night and then get it out in the morning. Then they used to shell it and dry it. That's the way they used to dry their corn.

(The kind of corn they put in there--was it squaw corn or any kind?)

Squaw corn. Used to be black and blue and white. Used to raise that. But I never did know of them drying this yellow corn or white corn. But this white corn, they used to fix it like hominy, you know. I know my aunt and my grandmother, they used to get this white corn and they used to put it in a pot and then put ashes in there. And used to just look like hominy. All that skin of the corn used to come off. Then they'd take it out and wash it. I don't know how many times they washed it. And then put it away. Used to cook it...It was good.

(Let me ask you this. Way back before your time did the Arapahoes plant corn?)

Yeah. Ever since I can remember--way back. Corn is what we had, and then pumpkin. They used to dry this corn, and then in wintertime they used to put pumpkin and corn together. It tastes good. They used to cook them together. They would peel this pumpkin and cut it just like in strings. Dry it. And they used to put it away, and whenever they want to use it, they cooked it with this squaw corn.

(What kind of corn did they raise way back then? What did it look like?)