

(This rawhide they folded and kept it in there--were these the kind they used to paint designs on and decorate?)

Yes. Yes. They're the ones. I had two little ones. My grandmother made them for me. And I was going to have my girl have them--but you know there was a man that come around from Washington and buy all that stuff, so they sold it.

(Oh, I bet they're in a museum in Washington.)

Yeah. Like that. And then there were these--they used to call them "Indian sacks"--they used to be beaded on both sides. And just folded up and kind of--

(Indian what?)

"Indian suitcase."

MORE ON COOKING CORN, CORN BREAD AND CORN MEAL GRAVY

(This corn, after it's dried, if you were going to use it later on in the year, how would you fix it to eat?)

Oh, they used to boil it. Wash it before they put it in the pot, and boil it with bacon or some kind of meat. Just like they boil it over here when they have a feast. And when they eat--you've seen how? That's the way. There wasn't no other way.

(Did they ever grind it up?)

No, they didn't grind that what they already cooked, you know. They used to grind those that they didn't cook. That hard, dry corn. They used to grind it up for corn meal. And they used to make bread with it and gravy with it.

(Was the bread that they made anything like the cornbread we make now?)

Yeah, something like that. But they used to cook this bread in dutch ovens, you know. Outside. They didn't have no bread pans or anything like that.