thing that's fuzzy, you know. Wooly plum, like. Now if I didn't get one word kind of correct, they would always turn the leaves over (speaking of David, a man with whom she worked earlier, she continued talking about his field methods).

(You said that you could use dried pumpkin just by itself to eat.)
Yea, we can. I like them. I cooked dried pumpkin, just put a little butter in it. Ain't got the butter, you could put shortening in it. And sweeten it, of course. I believe I'd eat it straight. I haven't eaten any straight pumpkin since I been diabetic. You have to boil it.

(What does it look like when it's boiled?)

Oh, ...well, it does (look like canned pumpkin). It's yellow like that, but the canned pumpkin's been mashed up, but these other you can tell that they are dried ones. And then I usually take a potato masher, and mash that up when I'm going to make that. I just put that parched corn meal in it, make a thickening out of it. Make it thick, something like a pudding. I always take a potato masher, and after I get them all fine like, I know it's alright. We do that too, with ....The other day, we went to town, you didn't see me. (Discussion about seeing one another in town.)

## SWEET BOTATOES: VARIETY USED, PLANTING, STORING, AND PREPARA-

(You said in the car the other day that you thought the Wichitas had sweet potatoes before the land was opened up. What did they look like?)

Well, now I'll tell you, they didn't look like these sweet potatoes. They used to be kind of slender looking like. And, they were not orange, like they are, they were yellow, almost... inside. But the skin was kind of a reddish, like the rest of the sweet potatoes. That's why when those sweet potatoes come in, they didn't like them. Said it was too much juice, or something like that. They'd rather eat the dry ones, they was kind of dry. Some of the old folks that learn to eat that, why they didn't like those. They rather eat the dry ones. And I like them. Something like pumpkin.