

(Did the Wichita use pecans?)

Yea, well, they just eat them, you know.

(What's the word for pegan?)

ha.c They used to put those...some women...they put those in them dumplings. They use them too. I never thought about that. And here's another one of that parched corn, I was telling you. We make meal, make mush out of it. Well, nowadays, I can go to work get me some stew meat, and cut them up small and boil them... boil them, till I know they are done. Then I take some corn meal, that same corn meal, the parched corn meal...I'll put it in a container, it don't take much, then I put water in it. Then put it in my meat. That's the way we eat it, too. I know a lot of times I take one to church like that and they all fight over it. They don't know how to make it now, you know. Look like the younger generation.

(Are these mostly Wichitas at this church?)

Yea. And here's another one. It slipped my mind on that, parched corn. I was telling them I always think about something after he leaves. It's that parched corn. I know we used to like it, us kids would rather have it our way than have it our grandma and mother and dad's way. They used to have a little dish, and put maybe a little handful of parched corn when it was hot, and they put soup in there. Look like we always managed to have soup. And they put soup in there, and season it. And they eat it that way. But us kids used to put our parched corn in a small container, too, and we put water in it and sugar. That's where I got my diabetes I guess.

(Is that pounded corn?)

No, just whole corn grains. Course I had good teeth then, and everybody else did. And we used to eat it straight that way.

MEAT (BEEF): BUTCHERING, DRYING, ETC.

(One thing we haven't talked about is meat. How the Wichita fixed meat?)

Well, our people is like the rest of the Indians. We used to have a lot of cattle. I bet we had four, five hundred head. Back up that way was our home place, and all back up there in the draw. You know, there was no cultivation then. Now it's