

(Okay, I hate to ask you to tell me again, but tell me again about the "Cowboys"*--what they are.)

Oh, well, I just cut 'em--Cut 'em here, and not clear up--and then I put 'em on the fence. Let 'em stay there and get dry. I didn't cut any of these round what--You braid them, when they're dry--those round ones. But these "cowboys", you don't.

(Does that come, those cowboys, does that come from a certain place on the pumpkin?)

On the end. After you cut all of that round one and there's the end, it's kinda flat. You just slice that, and then cut it in half. Not clear up. And that's what we call "cowboys," I call it "cowboys."

(And these ones that are round, you just slice the pumpkin up?)

Umhummm. You don't cut these. They're still round like that. And when they're dry, you braid them, you know. You just double that round one and catch it like that, catch it like that and you keep going. You fix one 'bout this size--that big. And when you cook it, you don't cook all that. You just break as much as you want to cook. That's too much if you cook all that.

(And this would be your whole braid, here?)

Umhummm. I don't know how much--You make lots of 'em.

(Well these round slices, do they have holes in the middle?)

Umhummm.

(Well, do you cut it and make a string out of it to braid it or...?)

I use these rounds.** I just double them. And make 'em round through here.

* Note: "Cowboys" is a term Mattie used to refer to a slice of pumpkin which is being dried. The slice is a cross-section through the neck of a long-necked pumpkin. The slice is cut to the center and then placed on a pole or line to dry--like a cowboy astraddle a horse. JJ