

this corn, and they pull back the husks that's still on the cob. And they'd braid them in bunches, I'd say 10 to 12 or somethin' like that in bunches. And then they hang them out on limbs or wherever they could hang 'em for 3 or 4 days. Then they'd shell 'em and put 'em away. The other ones, what we eat there at the time, they used to boil them you know. And we'd have fresh roastin' ears. Some way cooked right over the fire there without a husk. Eat 'em, you know - roastin' ears. Oh, that was good. I still like 'em.

(Gee, I'll be it was. Well, the Arapahoes didn't use to fix corn like that a long, long time ago, like before reservation days, did they?)

Oh, yeah, yeah. They'd make sort of a mush, like, for immediate use. But we'd never make it to sour like these Creeks and Seminoles. They do what they call "sofke." They didn't make 'em that way. They didn't believe in the sour stuff. But anyway, they'd parch a lot of this corn that they didn't cook, picked the roastin' ears out of it. After it had matured, they put it away. And they parched lot of it, cooked it, you know, parched lot of it - big skilletts, pans. And then they'd grind it. Course, few of them had cows in them days. Lot of them would take this - when they kill beef, they'd take and get all the meat off the bones. Then maybe one day later on they'd go to wood pile and take all these bones out there. And if they didn't have a stone or rock or iron, they'd crush up all these bones. And they'd throw in some of those soup bones - they kept - the ribs. Then they take a big old kettle, they take all these bones and then they put water in there and then they boil it all day long maybe, until that that from those. First they take the soup bone, and they break it in two or saw it in two, and they take that marrow out of it - you know that marrow out of it. They accumulate that in big pans. And they kept it cool by putting it