

(Mrs. Osborne) It was just as good, you know - but that's how they made, they call it (Pawnee word) - See, when we prepare that corn, why, it's (Pawnee word), you know, that roasted corn, preserved corn. And it sure made a good (Pawnee word) mush, and then this same little corn there, why, grandma would - you want to tell about pumkin too, or not? You know she cooked it with pumkin too, and that's, you've tasted it, it's good. And I believe that's about all, unless you want to tell about drying our pumkin too? Dried it and used it for the cornbread, and they used it for to put in this corn, this small grain corn.

CURING PUMPKIN

(Mr. Osborne) .

The curing of that pumkin was just on the same order of the curing of the corn, that is drying it out. The Indians, they would slice, cut the pumkin, in two, maybe in quarters. And then they would get rid of the seed and then they would peel the skin off the pumkin. Then they would slice the pumkin. Then they would cure it out on the sun. The same way they did the corn. They let it lay out in the sun, let the sun dry it out - process of four days, two or three days - and also they used it too, where they hung it up, well prepared, fixed a place to hang 'em out and maybe they make rings out of the pumkin there. And they would hang them out there, and they dried that way.

(Mrs. Osborne) Be two forked poles, and they just lay another pole across there, how you hang your dry meat up - that's how they hung the pumkin up too.

(Then how would they use this dried pumkin?)

In corn, in cornbread, and then just straight.

(So it's really quite different from the way that we know it now - every-