

up face up. And when they got dried up why then we take them down and put them in a sack and hang them in the smoke house. And same way with pumpkins. Now my mother use to split a pumpkin half in two. And just sliver it so it all be in circles you know, the pumpkin, well she string her a string across the smoke house until they just dried up. And in the winter time she take them down they look like something you would want to throw away. But after she cut them up and washed them and cut them up and put them in a pot they'd swell up and then fill that pot full. And it be the best pumpkins and green beans the same way. She string her green beans, she had a big darning needle, she string her green beans, you know, string them up. And that's the way they kept them. I mean that's the way they kept their vegetables.

USE OF INDIAN CORN AND WILD VEGETABLES - MUSHROOMS

(Was there such a thing as Indian corn?)

Oh yes.

(What was that like?)

Well there was different kind. Now this squaw corn they call it it was purple and they used it for their bread, bean bread. Now I wouldn't know how to make bean bread, I've seen it but I don't know how she made it, but I think she made it just like she makes corn bread, but she didn't put no baking powder and no salt, it just plain water and bread. That's the way it looked and tasted. And she cooked these here--this corn, she cooked this corn and mixed it up with her-- it's kind of hominy, mixed it up with her bread. And then she cook her beans and sh put them in there with her--and she called that bean bread. And I never did eat too much of that stuff and I never