

The corn that they are going to dry that day has to be in the sun before noon. It dries all that day and then the next day and then the next day and usually it has dried enough by the third day to put it up to store it. It's very delicious.. Usually it's cooked with beef briskets then fried bread that I'm gonna tell about. It's called Squaw bread today, but we never called it Squaw bread. We call it fried bread and it's made with flour and baking powder and warm water and salt. There's a trick to that. You can mix these ingredients but you don't always get the same results. This, when you mix this flour and salt and warm water, it has to set for a little while and then this warm water and this baking powder while I think it's a little cookin' process that goes on there, while it's sitting before it's even fried. Then you fry it until it's brown and it's very good. The squash that I was talking about that we serve it's very good too. It takes a lot of sugar to cook this squash. You take the squash and clean it and leave the rind on it, you don't peel it, just leave the rind on it and turn the first layer with the rind down, all the other layers you turn with the rind up, it is put in layers, then you pour your sugar over it and then, your shortening, put some water on it and then you fix fresh, real fresh squash, it will make a lot of water itself, so as it cooks down, well it makes a real thick syrup and sweetens the whole squash and it is very delicious. And we also fix a dish that's taken from the bottom of the river or the pond, it's called--let's see they are called yonkapins and they are very good. A lot of people don't like them, but they're real good, they look like a root with holes running the length of 'em and they are boiled and cooked with beef and they are real good. Then there's another dish that we fix and it's called steam fry. Now this is usually cooked and made with round steak, that's cut in small pieces and then it's browned with a little bit of shortening and water. As this water boils down it makes a gravy and you can either put flour and make your thickening and put it in