

very fine eating. And they are white after they are cleaned and cut, a white vegetable. And these can be dried and canned, we learned to can them and then later we put them in the freezer and we can have them all year round nowadays. We season them and use into soup with pork or beef. Now the Osages are famous for preparing corn and pumpkins. Well, we have two fine dishes. Bread, made out of corn. We take the fresh corn and we grate it off the cob and we mix it with salt and hot grease and we put it in the baking pans and we bake it. Now this is fine eating--fresh corn bread.

And the other, we eat in the winter time, raw corn ground to a fine consistency and it is boiled into a thick mixture and baked in the oven and prepared with beans. And that is good corn bread for winter time. And then for desserts, we eat all fruits in season and especially the grapes. We make a fine soft fresh fruit drink out of the grape. And then we have a dish that we prepare--we stew the grapes and make the juice and we thicken it with flour and we put dumplings in it and sweeten it and it makes a fine dessert. And we dry the grape too, for winter consumption and this is a fine way to prepare grapes. And of course if one would bring a deer or an elk, we prepare that according to our ways. The favorite way we like to prepare meat, to serve our company, our guests, is to barbecue the deer in the beef fashion. And we barbecue the ribs just like we do the other. And another delicacy which we prepare the deer, we pound it--we pound the dried deer meat in this carved wooden bowl with the carved wooden pole to pound it into a fine texture and it is seasoned with tallow. Then we steam fry the deer, which is a fine way to prepare a deer as we do pork and beef. We make soup out of the deer--we just prepare it as we would a beef. For bread, I imagine all Indians in Oklahoma, prepare the fry bread the same way--in deep fat, and I presume it's prepared by all other tribes in Oklahoma. And another type of bread we make, we call it turn-over bread. It is the fry