

corn through the sifter and it makes your meal. Then you keep pounding, put it back in the log and repound it and pound it, till you get the amount that you want that's fine and of course there will be some that's a little coarser; it's a coarser meal. And this you take and you have your turkey soup. Then you cook your coarser corn first; sort of like hominy. And then you wait till it's done and then you thicken it with your fine meal that you pounded. This makes a very good soup.

OSAGE HOMINY

(I understand that Osages use corn in many ways; I think that other Indians might but I know the Osages are--they like this hominy corn and they have a way of preparing that and you--do you know how to make this hominy?)

Yes, I have made hominy several times. You preferably like ashes from a good clean green wood. And you sift your ashes. Then you take your corn, your Indian corn, and you put the amount of corn that you want in and your amount of ashes in water. The corn and ashes in water and you let them boil and cook til the corn, you can take it and rub it in your hand and the "eyes" and the kernel will come out quite easily and that's--that's the desired amount of cooking to be done to it or then in making hominy. Then you wash your corn to get out the ashes and wash it and rub the corn together like you were washing something by hand til you'll get most of these little "eyes" out. Take it and spread it out and let--let it dry until you get ready to recook it for your meal. Then you select whatever you want to season it with, if you want to use your beef or pork, then you put it on with the meat and cook it just as you would the dried beans.

WHY GUESTS ACCEPT FOOD FROM INDIAN FEASTS AND FUNERAL FEASTS

(You know Osages have pretty large feasts yet and there's a custom there that people are always asking about and it's taking home food. Do you know the reason for this? Have you heard the reason for this?)