

top of a house, or maybe built a scaffold for this corn to be dried out in the hot sun. And after they were dried, we'd put it away for the winter. And then lot of times that we would take this same roasting ears, the same time, boil it the same way as we did, making what is called echko. That's dried corn. One we'd usually preserve some of the, what we'd call, which was at that time our most favored Indian food, that every body enjoyed. Cause that was drink...still we used it as our body nourishment. Talking about this echko and ever thing else awhile ago, she said she used to take this corn and boil it on the cob, in the same manner as we did with echko, which is dried corn. And the other way, we'd take the same, ah, use the same method...we dried this corn, so we'll go back and find another way of preparing this corn, by taking this kernal off the cob. At this time now, the roasting ear is almost halfway between time to eat and full maturity, which can be shelled off the cob. They take a big kettle, cast iron. Set it in the fire and take clean ashes out of the fire. Put it in the kettle, 'bout one-third full. We mix this corn in with this hot ashe, continually stirring until the kernal are brown, and the women usually know when it was time. So we take this kernal out, shift the ashes from this kernal and while they're still hot, they put in the, ah, in what they call ketchob. That's something that is to grind this corn in. It's made out of wood, timber rather, with a hole in the center. That they have a pole which is round on the end, to fit the bottom of the grinder. So they pound it, one or two girls, or women, in right time that they could pound. This is just a matter of a few minutes. There, while they're pounding it, they're separating the chaff from the kernal. And after the kernal is clean, they take that and after it's been separated, and they pound it again....to, ah, almost powder form. Then they take it out and do the same thing until they get amount that they want. But out of this, what we call Obuskee, they could use that as a drink. Whether with or without sugar, and add water to it. Which something that is not very much known in our younger generation. As we were speaking of making sofky, we had to put lye, what is called lye in it.