

Well, pumpkin.

(Pumpkin?)

Yes, they dried the pumpkin. They never did can it.

(How did they--?)

Well, they cut the pumpkin, just round, make rings out of it, cut it so thick and take the peeling off and hang them on a stick--long stick. They'll have behind the stove, cook stove. When everybody used wood stove then. It cook, stove for heating, our fireplace. Well, they just put them on, hang them on post and let them hang there. Let them dry.

(In other words, they would cut it around like so it just kind of--?)

Uh-huh. Yeah, just dries on it--just like a ring.

(Curve over that stick?)

Uh-huh. Just curve around the stick.

(Hang there behind the stove and it would dry out during the winter.)

And some of them just bunch them up on a string and let them hang there behind the stove. Sometimes they'll smoke and get kind of black, smoke like that. In these days, if we were to do things like that--black--we'd throw it away. (laughter) But they didn't.

And kind of what they done when got it down to cook. They'd take it down and break it up and put it in a pan. Let it soak. When it soaks little while, well, they take it out and wash it. Well, that come off just as easy and that pumpkin would be just as yellow. That's sure what they used for their dried pumpkin.

(How would they fix it then after they--?)

Any way you wanted it. Just salt it or anything like that. They just pick it up and fry it.

(Oh, they fried it too?)