

SIDE TWO

AMERICAN LOTUS

(Would you tell me again, how you cook those mud bananas when they are fresh?)

Yeah, you put water in 'em and meat, and first you have to kinda scrape them a little bit. Just like peeling potatoes or something. But only you scrape that off, and then you slice 'em. Thick as you want to slice 'em and then cook 'em in water.

(What kind of meat do you use?)

Any kind you want--pork or beef. Either kind, even this salt meat that tastes all right, a piece of salt meat.

(Are they pretty good?)

Oh yeah, they good.

(And how do you cook the dried ones?)

Just the same. Just cook 'em in water only you have to cook 'em longer cause they're dry, good and dry, and it takes longer to cook.

(How long does it take to cook those dried ones?)

I always put 'em on, just like when I wash dishes when I get through, gonn'a put something on for dinner. Right after I'm through with the dishes, that's when I put 'em on. Then I cook 'em till noon. See, all morning like.

(What's the name of that in Kickapoo?)

Po.kisikoma.t

(Does that have any meaning? Does that Kickapoo name mean anything?)

It mean those what I'm talking about.

(The name of those?)

It's just the name of those.

(What time of the year do you get those?)

Oh, you get 'em in the fall onto--right now--right now you quit getting them.