

their corn, or would they have a different place?)

Sometimes they used to plant these pumpkins right between the corn rows.

And these, the long-necked ones, they used to plant them away from these other pumpkin. They said they used to mix, you know. (cross-fertilize)

(Well, that makes me think--when they were raising corn, did they ever take any care to see that their corn didn't mix with some other corn--or did they ever talk about that?)

No, they never did talk about it. They just let it grow the way it wanted to grow.

(What time of year would these pumpkins get ripe?)

In July. In July or June. And they used to pick them and put them under the shade and let them lay for a while, you know. And then after they lay there maybe about a week or two, then they take the rind off.

(What did they use to take the rind off with?)

They had knives, like we have now, but they were longer. Big flat ones.

I wish I had that--I don't know--I had my grandmother's knife, and it's just getting thin. I still have it, but I don't know where it's at. In the house, somewhere. We couldn't find it.

(Did they ever eat their pumpkins when it was fresh?)

Oh, yeah, they used to fry them. My aunt, (Mrs.) Coal-Fire, she used to take them and bake them--the whole thing. Same way they bake the corn, you know. She used to make fire and just a small ditch, like, and she'd take all these coals and put that coals on there and cover them, and they used to bake--just nice and soft. With the rind on them.

(And the seeds still inside?)

Seeds be inside. After they bake, well, she takes them out and slice it and we used to eat it.

(Did you ever put anything on it like salt or sugar or anything?)