

No. Never put no salt on it, but some of them, they used to put sugar on them, but I ate mine just the way it was.

(About how long would it take to bake them in that pit?)

Not very long. It seemed like if she put that in in the morning, we used to have them for dinner. And if she put them in after dinner in the afternoon, we had them for supper. It didn't take long for them to bake.

(How about these green ones that had the long necks--how would they fix those?)

They bake them. Dry them. Sometimes fry them, you know. Just slice them up with the rinds, and fry them in grease.

(Did they ever dip them in anything like cornmeal or anything before they fry them?)

No. They cook them straight. You know, way back, the way they used to fry things, they never did roll them in anything the way we do now. They just went ahead and cook them the way they were. They just learn to roll things after white people show them how to cook. When we all went to school we learned to cook things like that.

(Did they ever dry those green squashes?)

Yes, they dry them, like pumpkins. I tell you, that green squash was sweeter than pumpkin. Sometimes they didn't have to put sugar on that. It was already sweet.

(Is that squash they used to have anything like the squash we buy at the stores today?)

Yeah, it was something like that. But some were bigger than what we buy here. Some would be about that long--round over here, and then the neck.

Around here are there any fruit stands in the fall where they have pumpkins?)

Down at Watonga and Clinton, but over here at Canton they just have beer and

wine! (Laughs)