

make corn mash. We parch the corn, and always make the meal out of it. Well, we use that meal, and we also take, maybe, a good sized cup, maybe a teacup, we use two of them, of pumpkin seed. And we also parch that. And we grind it. Now, we use this pumpkin seed, and after we parch it and mix it with the corn meal, and kind of make a thickening out of it to put in that hominy. Now, you might say, there might be some of those little hulls on the pumpkin seed. Well, when you put water in it, they all come to the top, and we just skim that off with a spoon, you know.

And keep stirring it until every bit of it will come up. We just making a thickening out of that cornmeal and pumpkin seed. And then we pour it, and after we get all the hulls out, we pour it in that hominy. And it's kind of thick like, you know. Oh, not too thick to eat, just thick enough to eat. And that is known as the old Indian Village Dish. I got it in the cookbook.

(Did you put that in the cookbook?)

Yea, we had a missionary down here, and they made a cookbook, all Indian food. It was good.

(What's that called in Wichita?)

gi.ds karia.s hi gi.ds karia.s is an (old village, and hi. is that mush. And hi. is the same meaning with flour. But that's made into mush, like. I don't know how they put that, it's something like a dough, like. It sounds that way. We have words, sometimes, one word will mean two things.

(Did you ever dry hominy after you made it?)

Yea, you can keep it, and dry it. Just spread it out in the sun, until it's real dry, and then put it away.

(Then when you want to cook it?)

Just put it in the kettle, like beans and boil it.

(I was going to ask you, most of these dishes you talked about with corn, you said you used that white corn. Can you use the other kinds?)

We can use the red, and we can use the black, the blue corn, the speckled, we can use all the corn. It has the same, inside, the meal part of it has the same flavor and all. Let's see, are