

we through with that. That pumpkin seed is rich, and look like instead of putting in butter and shortening, that has already... And the other one is, the one I thought about it, I don't think I told you about the green corn bread?

(No, you didn't.)

The other one is the green corn bread...oh, I just love it. Now we take the corn, any kind of corn, when it's green. We get it, and we kind of grate it...we grate it. Those graters we have, well I grate that in that. And I get a good...I have to guess, now you take that little skillet sitting on there. I have to guess to make thickening...about that thick. Not quite an inch, I think. Well, I season that with salt...the green...that I grated. Then I put grease in my skillet or pan or whatever I'm using, put a little grease in there, just enough to grease so it wouldn't stick, well then I just pour that grated whatchacallit in there, and just stick it in the oven and bake it.

(Now, when you say green corn, you don't cook the corn before hand?)

No, just raw. Just take the husks off, and grate the whatchacallit after it's clean. Just put salt in it. Oh, that's good.

(Does it have a name?)

gid?ic gicis^a

BEANS, HARVESTING AND USE OF IN FOOD DISHES

(What about beans... We haven't talked much about them. How did the Wichita fix them?)

We put beans in those, I call tamale breads. We put beans in that. And we can put beans in almost the same batter, only a little thinner, and bake that in the oven. That's one I was telling you. They used to bake it in hot ashes, you know. Stick it in there. It's called gid?ic kiric That's called holey bread. I guess that's because the beans come off and leave little holes. You could bake that in the oven, and it's the same mixture as that gid/ic godaek That's wrapped-up bread, with husks you know.

(Did the Wichita ever fix beans just plain?)

Yea, we cook them straight, like I'm doing. I got beans on,