

She'd stick those in the oven, and I'll tell you they were the best things. Sometimes I do that, when I dry my little pumpkin. I save that, they be out in the sun, and I put them up somewhere, get withered. I stick them in the oven, and I eat it. Oh, maybe about three or four. Course, these kids don't like things like that now. When we run out of those, that have been dried, well then, these plaited ones that we put away. We start on them. Sometimes we have about one or two or three of them made.

Well, mother would take it on one end, where the tips of them...she'd break off a little piece, clear across. That's make a big mess. That's be two strips. She break them and she cook them, and we'd eat them either straight or she'd make dumplings out of them, or pudding out of it. Oh, I tell you we never did go hungry.

(You said she could break these off?)

Yea, sometimes it would just crack, all break off. Rest of them, you just break them off, wash them, and start cooking them.

(After a minor dispute with one of the children.) Oh, these children. Mine were different. I raised them different. I raised two of them, in this home.

MEAT EATEN

And we live on that. And we always had plenty of meat, until here lately. Not in olden days, they had to go out get buffaloes. But when we lived down here, when I was a little girl, we had a lot of cattle. Just by the hundreds, looks like. And every time we run out of meat, that's dried meat, now, why my uncle would say, are we out of meat, and mother says yes, and they go out and butcher.

MORE ON PUMPKIN

(Could you tell me what the Wichita word for pumpkin is?)
ge?aes

(And what were those plaited ones called?)

I know it, but I can't think of the name. There's a name for it. ga?aes sia.c^a And those neck ones, pumpkins I was telling you, they call that wi.dhi.c^a Dried pumpkin neck. And now if they were to say dried peaches, they'd say nae?aesadi.^{/a} Some-