

No, they just let it go. When it makes, after it makes, they gather...they don't gather all the corn. They gather the green corn, and that's this corn I was showing you. Now this corn is big, the corn was grown. When it was roasted. We make them a little smaller than that, I like them. But when we get real hungry, cook that, we'll eat it anyway. Because there's a certain taste in it that's different from any other corn, look like.

PREPARATION OF CORN FOR STORAGE, COOKING CORN, ETC.

(How did the Wichita fix corn, right after it was gathered?) Well, this green one, roast corn. Oh. Well, we always...today, modern days, look like things kind of changing. Now I have an grate out there where sometimes I barbecue meat out there. And I was telling my granddaughter the other day, I always take the top one off...it's kind of a screen. I take it off and put it on top of the house. I don't like for the dogs to lick on that. But the other one stays there, I don't care about that. I pick that...oh, I could use that, cause it don't have too big a hole. I place my corn...we used to, the old way we used to lay two logs. And if two women is going to roast the corn, they lay three. But, just one, then two poles. They gotta be green, too, so it wouldn't burn. Oh, we could use dry one, if we got in a hurry, you know. But take the green ones, you can use it once, when the fire goes out, you can use it again. But the dry logs, they'll burn, burn, all you'll find is ashes out there, unless you put it out with water. You lay them down like that, and when the corn is mature, where you could cut it off with a knife; well we gather the corn with the husks on, and we lay them all across like that.

And we keep turning them over and over. There's difference, now, in these corn. White man, they'll pick all the husks off, and they'll put kettle of water and they'll throw this ears of corn in there. Get them out. It's just as good. Cut the corn off, and then dry them. But our people, they leave the husks on. Don't use no water, and the corn is cooked with steam inside of that husk. It's steam cooked. And we know just when,