

Oh, yea. I tell you. That corn mush is the cheapest of our Wichita meals. That's the cheapest kind of meal that we have. That used to be. And this other one I'm gonna tell you, it's a... our dessert. And it's a corn meal...I tell you what we been doing lately, since none of us don't have no corn. We ...the Mexicans make corn meal, just like we do, but theirs is a little too fine. I said I wish they'd grind it a little bigger, grain than what they have. That one's too fine. But we use it. It's the same taste. Corn meal. And I make dumplings out of them. I usually take it to big gatherings, when they have dances in the summer. I make it for them. Nobody hardly ever makes them. My sister makes them, her and I, because we were brought up in the same home. We know what to do. I don't know, it must be the laziness in some of the people.

Now I take a pan, I usually use a mixing bowl, good sized one, and I put my corn meal in it. But the old...our old way, the way we start off, we mixed the corn meal, you know the corn meal I was telling you, till they turn white, just the hide of the corn, comes off, the grain, and it's white and we grind it, and that's the corn meal. Well, I put corn meal in a bowl, and I'll have some of these dried pumpkins. The darker...my grandmother used to say, the older the pumpkin is the better it is. Cause it kind of turns dark when it gets old. And she used to say, those are the prettiest. Ain't no difference in taste, just turns dark, looks like, when it gets old, five six years old. And she used to say that the best...I have a cousin used to have some like that. And every time she'd make them, once in a while, they'd be just kind of reddish looking, the dumplings.

Don't take much, just be a good sized handful, I'll grab, and the dried pumpkin...I forgot to tell you when I was telling you about them pumpkins, when we raised them...well, I'll tell you later how it's prepared. But anyway, it's those neck parts. We slice them neck parts...this doesn't go in that one. And we dry them out, out in the sun, till they're real dry and they shrink and get smaller. Well, I take a handful and I cook it and boil it, till they soft. Then I use that pumpkin and put in my corn meal and then I put sugar in it. Get them sweet. Then I mix it