

You give them beads, moeny, dress material. That's a plenty. Yeah, they..not all of them delivers them. Sometimes a..well, we call a doctor, he delivers at the home. And then we take care of them most of the time. We don't have no old grandmas now. They about all dead. In our community down there they..there's just three of us left. And my partner she's in Lawton now. She's about the same age as I was. She was my playmate. We neighbored together. She's so old now she can hardly walk. She has to be helped. Oh, I say, ain't no sense in that. That's just foolishness. She just plum lazy. Get up and help yourself. We do our work here and take care of our flowers. But our flowers is my worst job here. You know I never--never used to when I without white man and had white neighbors give us flowers seed, I didn't put 'em out. I don't care nothing about them. I ain't no white lady. Now this year, just year before last I got to planting them. Last year I had such pretty flowers.

(Interruption)

HARVESTING AND COOKING OF SQUAW CORN

They have plenty of it and as soon as it becomes good, why, they go out and pick wagon loads of that and get under a big shade tree and cook 'em, and dry 'em.

(How did they cook them and dry them?)

On rocks. They build big fire, and then they just take they take half of the shucks off and they put 'em in a toaster. When they stem through the put 'em in a pile, then we all gather round them and shuck 'em and cut 'em off the cob. And then put a big canvas out and dry them on a pretty day. And boy, we have enough to do us all winter. And now it's ninety-five, is it ninety-five...dollar or something a quart.

(How do you cook it after it has been dried?)

Just like you do beans. Only you put soup bone in there. Oh boy, it's the best thing. You can buy it now but it's a dollar and nineteen cents or twenty-nine cents something like a quart. Just simply too high. And one wagon load of squaw corn will dry half a bushel. One wagon load now, and look at all the trouble you go through, such..... shucking them...and cooking them, and cutting them off the cob. And drying them. Ah...ah...work, but we never think nothing of it. We love to do it.