

(You did? What did you raise?)

Oh, we raised green beans and peas and pumpkins and onions. Anything you can raise in the garden.

(Did you make pies out of the pumpkins?)

Uh-huh.

(How do you make a pumpkin pie? I can make it out of a can.)

Well, you just cook it real done and put your spice in like you do canned pumpkins.

(Do you just cook the whole thing?)

Well you cut it up, kind of quarter it - cut it in small pieces, quarters, you know, and cook it till it's real done.

(Get all the seeds out of it?)

Uh-huh. And cook it real done - well, not real done. You can mash it like you do mashed potatoes.

(You cut the skin on the outside off?)

Uh-huh. Cut the skin off the outside and scoop that inside out and then you just cut it up.

(Do you strain it or anything?)

Strings? Huh-uh.

(I thought it had fibers or something.)

Now, well, you scrape all that stuff, that seed and other. I use a spoon and scrape all that stuff out. I have some canned cucumbers - canned pumpkin down in the cellar now.

(Have you ever eaten dried pumpkin?)

THIRD VOICE: ((unclear)) Daddy fried it once. It's good. I say it tastes good when it's a little bit scorched. Scorched, yes.

(What do you do with fried pumpkin?)