

And I catch it--Get the other one and catch the other one so--

(Like a chain!)

Yeah, that's right!...Yeah, that's the way. But only, they kinda square-- just square. You fix 'em square. And I always dry these little pumpkins too. And they're not--what-cha-call'um? They green--they're little. I always dry them.

(Do you slice those up too?)

Umhummm. I don't make no--I don't cut 'em round. I just make cowboys out of them. They're sure good, them things, when they're dry.

(Are they hollow on the inside?)

Umhummm, yeah. One time we's pick'in onions over there. They gave us about a bushel. So I brought them home. I didn't know what to do with them. I can't eat these, I said, long time, I had to do something. So pretty soon, I took 'em outside and start to peeling 'em and I dry them. They come out all right. And after they dry, I try cook 'em--see how they gonna taste. I like 'em the way they are. But after they're dry, I try cook 'em. They were good. They good.

(And that's some kinda little pumpkin?)

Umhummm, it's green.

(And they're not very big?)

They 'bout that big around.

(Do the Indians raise that kind?)

No. They was just given to us over there when we's pick'in onions. I think. But it was just a garden-like.

(What were you doing picking it for these other people?)

** Cross-sections through the hollow part of the pumpkin.