

And it's really delicious. You can cook it with pig shanks - really good. And I think that's about all. Oh, I didn't tell about when our corn is green, how we make grate our corn and make like corn pancakes, make a batter of this fresh corn, and fry it just like you would pancakes. Grate it and fry it like pancakes, and it's really delicious. I believe that's about all. Oh and there was another way too - I don't remember how it's made - but anyway, they used to make it - I think you grate it too - and then you get the shucks of the corn, (you know, and you put your batter in there and then you tie that shuck together and then, I think you boil it. I imagine it's like a little, instead of frying your, like pancakes, some of it, why, they boil it. I remember grandma making that too. And about the Indian cornbread. I know we don't never - I haven't made it for a long time, but I do know how to make it out of cornmeal. And since we don't put in pumkin anymore, why, we just go to the store and get a can of pumkin and put it in your mix, just water and pumkin. And get a can of kidney beans and put sugar in it, and then you put it in the oven - and it's really delicious - it's Indian cornbread. Pawnee Indian cornbread - the way the Pawnees make it.

(You mentioned while ago that in roasting the corn that the corn was divided into three separate groups depending of the size of the grain - what was the purpose of this - did they, irregardless of the size of the grain - did they prepare it all the same way, but just keep it separate?) Yes, just keep it separate - and that small grain; why, you, she made mush out of that too - that's roast corn too, and she ground that up too, and oh, that's good too - and what else was I thinking of -

(Mr. Osborne) That large grain was, you might say was more mature than the smaller grains - you have to cook it longer.