

ever prepared corn in this same manner or is this process unique to the Pawnee tribe?)

I can't remember of any tribe that puts up their corn like we do. I know the Osages are different. And I know how the Otoes put up their's too, but it isn't like this. They just get their corn, you know, with a fire outside and big pot, and they - they put - boil their corn in there - the whole ears, you know. And that's how they preserve. The Pawnees, why, I sure don't know if any. Because you know, the people really liked the way the Pawnees put up their corn, you know. Because the Osages comes way over here to buy corn, from the Pawnees. And it has all the flavor in there, you know - and in town here - I know my brother, you know Uncle Paul and them, they really put in a lot of corn, and they sold to, you know, white people, in town, even Dr. Levee's wife, and George Overman's wife, these high-class white people - they know, they tasted the Pawnee Indian corn - how they put it up, you know. And they always want to buy it. But just like I say, there's hardly anyone that puts up corn anymore, cause, you know, when you go to town during that time of the season, why people, or in the winter time - they want to know where they could get some corn to buy, that's been preserved - from white people and Indians both.

(It would seem that this method of roasting the corn would have a tendency to really give it the flavor)

It does, on account of it's got that shuck - when you're roasting it. Well, you got that shuck over the corn, you know - and that flavor's all in there.

A LOT OF TIME AND EFFORT GOES INTO THE PROCESSING OF PAWNEE METHODS

(Mrs. Osborne)

(There's really a lot of time and attention and care that one must