

(Rhus trilobata, I think) are also plentiful in this area. --J. Jordan.

The transcription of Kiowa terms here are only approximate, but the words can be heard clearly on the tape.

This tape is an S-290 reel-to-reel tape--not a cassette. --J. Jordan.

HOW MESQUITE BEANS PREPARED FOR EATING

Cecil: Chop that, then put it in a bowl, boil it real hard, and then strain it. Get that soup in there and then put your corn meal in there and then it's good. Put a little butter in there. She (Jenny) sure knows how to make it good. What was it they like what you cook over there?

Jenny: That's what it was. The way they cook it, the mesquite beans, they just boil it, boil it tender. And then they chew it--you know mesquite beans about that long. They (the Mescaleros) don't do nothing but boil it until it's tender and then they just chew it. But the way we cook it, the Kiowas, we break the end of it. It's sharp. Break them off and break them up like string beans. But they're dry. And then boil them hard and when the juice gets kind of orange or yellow, like, we strain the juice and throw the other part away. And then when it's strained, the way I cook it, I put corn meal in it--white corn meal. And then I put sugar on. Oh it taste good. That's the way I cook it over there. I didn't have nothing to do, so I went over there and I told one of the friends I got acquainted with, I said, "Let me cook it the way I always cook it." She said, "Go ahead, help yourself." And that's the way I cook it--in a big kettle, you know. Oh, they really went after it.

(Well, did the Kiowas still make that?)

Yeah.

(When do you gather the beans?)

Jenny: We gathered them in the fall. Some years it's not good and some years there's lots on the trees. And that's the time to