

weave, like a basket, make it like that. They got through with it, it still hang it up, you know. Let it dry good. Then, they put it away, you know. They fold it when it's kind of damp, you know. Fold it up, I don't know how, according to what size you got, you know. They fold it, they fold it, put it away. You don't have to use very much, maybe cut a little piece off. Winter time. Cook it. It's same way with this dry corn. Dry corn. Whenever they roast it, you know, they always roast it half, about half done. Yeah, that's another hard work. But my uncle used to do it. He's a man, but he could do it. Yea. Get two big sticks about that big, green (about six inches in diameter). Lay them down like that. Put your sticks on, put your corn on. Get that fire on there. They do it same way, they have to--sometimes, they used to--they use, ah, seashells. I got a seashell right here. It's white--some of them grows big. Take it like that, you know, their corn, you know. Stick in, takes it off good. They used to do that, but it was a job. They used knives, you know. Another way you know I seen these other Indians dry corn, these other tribes. They don't cook it any, they just--green, you know. I guess that's their way. But other way, it's got a roasting taste to it--just like peanuts. Got a roasting taste to it. Get about that much, you know, about a handfull--six people.

(When they took it off the cob did they cut it off or pry it off?)

Well, some time like I was telling you, they cut it mostly. Nobody don't do that anymore (i.e. pry-off the grains of half roasted corn.) Same way, it's green, you know, we boil it--like roasting ear. Sometime we make a mush out of it, you know. My wife sure get some kind of--you know--oh, we was usually with baking powder, get an ear, make holes, you know. Mix it. She use that kind that mush you know. But they use it lot of ways, you know, the Wichita. This dry pumpkin, they put corn in there. Oh, there are a lot of dishes, but they don't make it anymore.

(How did they cook the pumpkin after it was dried?)

Oh, just like you cooking anything else, you know, boil it you know, till it's soft.

(Did they put anything in with the pumpkin?)