

Yeah, you can put corn in there, they put corn in there. Corn, or beans. Oh, they's lots of ways, cooking. We always used to gather at the cemetery, people come from Anadarko, they used to come out there every Decoration Day--American Legion. Whole bunch of them set a table on the ground. We don't eat on the table, we just sit down. We tell them, white people, you get to learn how to sit down. We watching one guy, he run a car shop, you know. I guess he looked down the other way, he saw something, you know. Oh, got a fork. He stuck one of them, make them about that big you know (about the size of a small tamale) call them corn dumplings. Got pumpkin in there, pumpkin with it. Sometime get walnuts, wild walnuts, you know. Just put it in there. Mix it in there, you know, with dough. And man, he et it. He got him another one. Soon as he got through, he said, "I want to meet some people who's got a recipe for this." Maybe some woman's cooked it, somebody cooked it, he wanted a recipe for it. But it took a lot of work. Just like corn, you know. Well, I don't know, I think some of them parches their corn. The dried corn, I mean. Then they boil it, they boil it, you know, then about half boiled then go down the creek and wash it off good, and then make a meal. That's the way they make it. Oh, there's lot to it. Then you can, some of them--we didn't use salt you know, they make them like a pancake. They boil them, too. There's another one, nobody don't hardly make them no more. They use, they use corn, probably put salt with it, beans. Then get shucks, corn shucks, about that long (about six inches) fix it up. Then I think they get the dough like that and fix it some way. Then they get the string, the shucks, tie that (ends). They make it that long. Maybe four or five. You know, there's one--they tie it, they boil it, with the shuck, you know. Nobody don't make them anymore. Oh, that's lots to say. And they take this corn, you know, well my grandma had, they had certain kind of seed, you know--corn. Wasn't this kind of corn at all, it was kind of red. But it was like, it was like ah--like a sweet corn. But it was red. It's corn. Use it for meal. They just make a fine meal, you know. Pretty good, you know. I don't know, she used to fix lot of it for us, you know. Eat the meal they sweeten it. Dry, you know.

(Do you eat it dry?)

Yea, we eat it dry, just like, you know, popcorn. Good.