Tom David did. He's a North Carolina Indian and he married my cousin, still in Tahlequah. And he had that colored corn. He raised it every year. I had the seed of it when my husband was living. I don't see it anymore. And they say the Osages raised it. That's awful good roasting ears.

(Ithink I've heard some of the Indians talk about flour corn?)

My mother used to rais that.

WHAT IS DOG CORN?

(And did you ever hear of Dog Corn?)

No, I never did.

(Down around Stilwell. I've heard some of those Indians down there talk about dog corn. It grows real short, and it got it's name, I guess, a long time ago when they didn't have extra feed for the dogs. . . .Well, the dogs would get hungry, and when the roasting ears were on, they'd go out there and eat that corn. They just. . .it was low enough that dogs could get to it, and the dogs would get their feed that way. So they just named it dog corn. But it's a yellow looking corn.)

Well, you notice yellow corn's the sweetest of any corn. My sister always said she like the yellow corn. If we buy it in cans she wants the yellow. But I. . . .

DRYING PEACHES AND APPLES

(How did you dry peaches?)

Well, you just wash them, you know, and cut the pieces. You know you didn't have to peel them. You put them on a cloth and put them on top of a house, and if it didn't rain, they'd just dry pretty. And apples the same way. Apples and peaches. And cook them in the wintertime. My they taste good. That's what I say, people don't do like the used to. They was more healthy, I think, when they used to eat food like that. They changing now, living out of the stores. But lot of things I'd love to have yet. Course I don't eat very much, but I like the taste of. . .haven't got any peaches. I want to can some. My