

didn't have furniture like they do today. There was no blinds on the windows, there was no closets in this house and the beds--they had mattresses and quilts and when they would get--and at night when they would make their beds down, they would put the mattresses and then they would put the quilts on 'em. That was their bed and when they would eat, why they had the cook stove--a wood cook stove, and they burnt kerosene lamps and they would get ready to eat why they would spread out a long table cloth, oil cloth rather and put bowls and a large spoon and a smaller bowl for coffee or water and put salt shakers and sugar bowls on the table. The salt shakers were real large and sugar bowls were what they call fruit dishes now, they have a lid that's a stationary lid and it opens on one side. That's what they used to use as sugar bowls and then they had the real large sugar bowls that they used to use.

PREPARATION OF MANY FOODS USED IN EARLY DAYS

The food that would be served was usually dried corn and beef briskets and fried bread and rice and dried fruit or canned peaches. The Osages loved canned peaches and we didn't eat very many eggs, but we did have bacon and that was usually the meals and in season we had squash and pumpkin. The way they dried this corn, it--a certain time of the year, when it's usually in July when they dry the corn, it has to be what they call in the milk, that it is, gathered real early in the morning. The day--the day they are going to dry it, they shuck it and they have a fire, they cook it for about three or four minutes, let it boil about three or four minutes till it sets it's milk and then they take it off and let the ears cool and then they call what they spoon it. You take a spoon and take the kernels off the cob and then lay them in the sun, usually on a table that has oil cloth, paper or something to keep it from--that will absorb the water, the moisture in the corn and this has to be done before noon. It has to be in the sun before noon.