

(We want to continue this interview about the Osage Indian wedding and Mrs. Unap is going to continue describing some of the things, the guide lines of what was taking place and we were talking about the food that was served at the wedding feast and she is going to describe the type of food they were eating.)

THE WEDDING FEAST AND PREPARATION OF SAME

Well, like all people over the world, white people and other people, they prepared for such a day. For years, they gathered the finest of china and glassware and some were crystal and some were imported and the linens on the table were the finest that could be bought at that time and just like other people, we borrowed from the white people and had the traditional wedding cake. And like most elaborate feasts, there was the main course was barbecued beef and fried chicken and baked chicken and pork, prepared in many ways and I imagine at that time there was corn, fresh corn and dried corn. We have several ways to prepare corn. And another delicacy that we serve on such occasions, is the Osage meat pie and Osage fry bread, is our main entrees at that time. And I observed fresh fruits were served, and pastries and fruit drinks. The Osages have a nice grape drink that they prepare and serve at dinners. And we had several other vegetables that are known by the Osage people as the "Yonkapins," that's an Osage delicacy, which is served. It's cooked with pork or beef.

(When you were eating, you and the wedding party, were eating at this feast, what were your thoughts and there was a lot of people there looking at the wedding party, were you conscious of people in the crowd that you might recognize or, just what were you thinking and what was your interest? Were you eating?)

Well, as the bride, I was quite shy and I didn't partake much of the food, although I did eat a little and I noticed there was a huge crowd around us