

favorite dish that we serve at our traditional dinners, is hominy, which is, Osages are known for. We take the raw corn and we prepare this two or three days ahead of the dinner. It is cooked in ashes that are--that are pure, they are not to have any oil like kerosene in them, they have to be real good ashes to make good hominy. And this hominy--this raw corn is boiled in ashes and water for several hours until it is properly cooked and washed many times in clear water until it is absolutely clear and clean. Then we spread it out to dry partially and to keep till it's time to prepare it to be eaten. Another delicacy we like to serve at our dinners, is the Osage Indian meat pie, which was originated by Osage women and the original meat pie--the meat is taken from the beef loin, that is the choice tenderloin. That is the choice part of the beef, and it's a long strip of meat, and from one beef, will prepare many meat pies and this is ground up, coarse grind and mixed with the pure suet around the kidney and mixed with black pepper and is encased in a biscuit batter and baked in the oven. And we serve them today, individually, in each plate. And another dish we like to serve is a parched corn mold that we put on a platter. And it is raw corn, roasted in the oven and then it's pounded in a wooden carved bowl and pounded by a carved wooden pole. And this is done by the ladies of the tribe, and they pound this until it is fine. And then it is piled until a thick consistency and poured on a platter and it immediately forms into a mold and is garnished with a dab of beef tallow. And then another dish we like to serve is the "Yonkapin," which is the lily root. They are grown in ponds, special ponds and this is a wild vegetable and it is very hard to secure and you've got to go out and get it at a certain time of the year, and very hard to get out of the pond. Men have to wade into the water and dig these out from under the bottom of the pond. They grow about from to two feet in the mud and they are very hard to get and very good eating--