

to eat that while we were drying corn. And we just eat corn prepared in many different ways. Then we have another dish that we ate while we were drying corn, and we call it--I would call it corn chowder, which is very delicious. It is a thickened corn that is cut from the fresh corn and it was more like a corn chowder. So that was a very joyous occasion when we dried corn and many relatives came. And after the corn is dried, I can remember sacking this corn up in hundred pounds sacks, and I can recall-- oh, there was just hundreds of pounds of dried corn, and we would divide it up into our relatives--each family would take a sack or two and it would last them for the winter months. And sometimes there is enough corn that it would last two years. So one could imagine that many acres of corn dried, and how many hundreds of pounds of dried corn, and that was their way of preserving corn for the winter months, and sometimes they would last for two years. We did this every summer, and then--and also there was corn saved for seed for the next year. And we kept it going in that manner. And we also saved the raw corn to make hominy. That's our Osage way of preparing raw corn, is to make hominy. And they would pound this raw corn after it was harvested and they utilized the corn in very many different ways which we enjoyed during the winter months. And we had a wonderful dish--we have a winter cornbread that we make out of raw corn. It is ground and sometimes it is parched. And we have a winter cornbread.

(Mrs. Unap was there any other kind of foods, that they dried, other than corn?)

MEAT PRESERVED IN SEVERAL WAYS AND USED IN DIFFERENT WAYS

Yes, the Osages dried meat. And the way I observed, how they dried their meat, is different from other Indians. We roasted our meat first. And it was first, it was cut, it was--you take the fresh butchered beef or deer for that matter, and the ladies would take the lean pieces of the beef, such as the hind quarter and they would flatten these out into thin large pieces.