

And then they were roasted, barbecued, in other words, the Indian way over hot coals. And then, this way it is cooked and then it is spread out in the sun to dry. And it takes several days to dry, and then it is packed away into bundles. And it has got to be thoroughly dry to keep. And that's another way we prepared meat for the winter months. And this meat is prepared in a different way, after it is dried. It is boiled, and it is mostly lean, and if it is too lean, it is seasoned with salt pork and it makes a delicious soup. And then the real delicacy of the dried meat, we pounded it. And with that it is a fancy dish that we call from the dry meat and it is highly valued, and we call it a real delicacy. It is pounded dried meat. And the way--and it is very hard to prepare. It is pounded in wooden hollowed out stumps and we have a long wooden handle that we pounded it with. And it is very hard to prepare. And to eat--we eat ah, beef tallow. We season with it. Because of the dryness, the meat has to have a little tallow to give it a moist consistency to eat. And, we serve this on very special occasions.

PREPARATION AND USE OF PUMPKINS

Now, another food we used to raise in abundance I can remember, is the Indian pumpkin. That was one of my father's specialty in the garden. I can remember at one time, when we harvested the pumpkin, our back porch was just filled with these pumpkins. My aunt, more or less took care of the pumpkins for the whole family. She--it was her specialty I can remember, was taking these pumpkins to her home and she would process them for drying, which we dried for winter months. As I recalled, I could see the pumpkin that was peeled and sliced and hanging on poles in her yard. And, one fancy way I remember, she braided pumpkins. They were quite pretty hanging up dried. And this took several days too, to prepare and to keep. So, the Osages would prepare for the winter months. They would dry the meat, dry their corn, harvest the raw corn for seeds and keep the raw corn for hominy and we would pound it, and in the different grinds, the fine, medium and coarse, for