

tell it--for the life of you--from a sweet potato. You just take and slice those and you put them in the oven and when you get through you put butter on them, and you couldn't tell them from sweet potatoes. As far as the taste is concerned.

The texture and the taste is all the same. And we put those--we'd have our cotton ginned--and we didn't have cottonseed meal. In order to have protein for our cattle we'd bring the cottonseed--whole seed--back, and put it into a granary.

And then by putting these pumpkins inside this granary of cottonseeds, they would never freeze and we'd have pumpkins the winter around.

Jess: Yeah, they'd never freeze. That's a good way to keep sweet potatoes.

HOW JESS'S FOLKS STORED SQUAW CORN

(Jess, what kind--you all had squaw corn out in your garden--how did you save that for the winter?)

Jess: Well, when it's in the roasting ears, they took some of the husk off and leave a thin layer of husk and then make a long pit about from here to that fire, and about that wide--and they'd have grills and they'd make a fire. And when it goes down--quits blazing--they put that corn--about thirty or forty ears at a time--out, and there'd be one or two kids of us that would turn them when the husks turn brown. We turn them over. That's when they were kind of killing the germ. Then when we get them off, then the women folks would finish husking them and braid them in ten bunches of each (I think he means ten ears in each bunch--j.j.), and then hang them on the line over night--maybe three or four nights--until they're dry. Then they take the husks off and put them in cans or sometimes they shell them right down.

(Did they have to roast very long on that trench?)

Jess: No, no. Just so they kill the germ. But then in the winter time you can put that in the fire and make hominy--Indian way--and oh, it was good.

Bob: Did you ever put it into a salt brine and keep it?

Jess: Yeah. We do that yet.

Bob: They take a ten or twenty-gallon crock and you take and strip the--put the roasting ears down in this jar, raw. Have a strong salt brine and just cover that.