

MS, LUCY. INTERVIEW.

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Rufus George, Field Worker
Indian-Pioneer History Project S-149
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Thos. Mcagher
Supervisor
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INDIAN COOKING
Interview with Lucy Tonia

Lucy Tonia is 63 years old and belongs to the Long Tiger band of Indians and located on Pole Cat creek south of Sapulpa, Oklahoma. She says:

"The Indian long time ago use to have many different kinds of food to eat. They did not have to wish for anything to eat. In them days they did not know how to can fruit but they would dry the fruit. There were many kinds of fruits but they did not know anything about them. They used to dry the peaches and apples. They would raise corn and make many different kinds of things to eat out of the corn. They would make dried corn to eat in the winter time. And here is the list of things they use to make out of corn: sofkey, cold flour, blue dumplings, hickory nut sofkey, sour corn bread and green roasting ear bread. They also raised peanuts and when they were big enough to eat they would boil them until they were tender, then they would sit around and eat the peanuts with salt. They also raised Indian sweet potatoes and in the winter time they would roast them in hot ashes in their fire places and when they were done they would eat them."