

Field Worker: Lenna M. Rushing
April 1, 1937

BIOGRAPHY OF: Mrs. Hugh Wakolee (Ma-Ko-She)
(Full Blood Sac and Fox)
Meeker, Oklahoma

BORN: Early Spring of 1869 in
Oklahoma.

In the early days before this country was open for settlements for the white people, there was plenty of everything of animal nature: buffalo, bear, deer and various other animals.

The men of our tribe were great hunters. It was common to see the Indian village at early dawn with the men coming in from the hunt loaded with game. Usually the men in our family got up real early for the hunt, because deer feed real early in the morning and that was the best time to catch them.

When the game was brought in, the women cured and sliced the meat after the men had skinned the animals they had killed. I learned how to cook from watching the older women at their tasks. I have seen them cook different kinds of meat in such a way that it kept in good condition for our future use.

Indian corn, better known as "Squaw Corn", was another food that the Indians lived on. The Indians used to grind the corn on an Indian corn-mill. They were usually solid wood; chopped from a pecan log, about eighteen inches in diameter and about three feet, six inches in height. Ashes or burning coals were placed at the top and they gradually

burnt a conical shape base twelve to fourteen inches ¹⁵⁸ depth. The next procedure, we placed several handfuls of corn into the mill and with a long blunted pole shaped like a dart, we held this up-right and pounded the corn as fine as we wanted it. After we pounded the corn, we placed a kettle over the fire and let the water come to the boiling point, then poured the chopped and ground corn into the water. When it became tender, we seasoned it with meat to give it a fine flavor.

This, of course, is a simple method of Indian Cookery, I have told you and corn and meat cooked this way are quite filling.

THE END