

INDEX CARDS:

Wichita -Caddo Country  
Dugout Home  
Caddo Customs  
Kiowa-Comanche Customs

HUDSON, FANNIE.

INTERVIEW.

1321

- 8 -

Form A-(S-149)

39

BIOGRAPHY FORM  
WORKS PROGRESS ADMINISTRATION  
Indian-Pioneer History Project for Oklahoma

Field Worker's name Thad Smith, Jr.

This report made on (date) April 27 1937

Name Mrs. John Crowell nee Fannie Hudson

Post Office Address Chickasha, Oklahoma

Residence address (or location) 127 Dakota Avenue

DATE OF BIRTH: Month July Day  Year 1884

Place of birth

Name of Father Napoleon Hudson Place of birth Tennessee

Other information about father Buried in Tennessee

Name of Mother Mattie Vinyard Place of birth W. Virginia

Other information about mother Buried in Oklahoma

Notes or complete narrative by the field worker dealing with the life and story of the person interviewed. Refer to Manual for suggested subjects and questions. Continue on blank sheets if necessary and attach firmly to this form. Number of sheets attached .

## Interview with Fannie Hudson.

I was born northwest of Verden in the Caddo country. My father was a farmer and when I was six years old my folks moved near Mountain View. I got my first schooling at the Cottonwood School. My teacher's name was Woolsey, and I studied the Blue Back Speller.

We lived in a half dugout, the upper part of which was made of logs, and the roof was shingled.

The grass on the prairie was waist high and there were lots of cattle and horses. The cattle and horses watered mostly at the Washita River.

In 1902, I went with my folks to an Indian dance at Fort Cobb. There were Kiowa, Comanche, and Caddo Indians there.

Beef was the main food. When steers were killed in the summer time, part of the beef was usually dried. The Kiowas and Comanches cut the beef in strips one inch wide and about an inch thick. These strips were then hung by ropes or in trees, in the sun.

The Caddos cut the meat, they dried, in big thin slabs, just as thin as it could be cut; for instance if they had a piece of beef eight or ten inches square,

-2-

they would cut a slab the full width of the meat, then turn the meat over and cut a thin slab off that side, and in this manner the slab of meat would sometimes be one and a half or two feet long, and eight or ten inches wide. This would then be hung on a rope, or sticks, and turned over once or twice a day. It usually took about three or four days to dry, depending on the weather. The meat would keep indefinitely when dried, and was good to eat raw. I have eaten lots of it raw. The Caddos usually roasted beef on coals of fire, then put it in a mortar and pounded it up with a pestle and it was then put into a cooking utensil with a little water in it and boiled. It was then called hash.

The Kiowas and Comanches usually ate the meat roasted. Sometimes fresh meat would be roasted on a green stick that was sharpened at both ends. This stick would be stuck in the ground so that when the meat was put on the other end it would be over the fire, and this

-3-

stick would be moved several times so that the meat would be cooked thoroughly on both sides.

The Caddos would often gather summer plums a little while before they were ripe and dry them. Later, the plums were boiled and sweetened, before eating. They also gathered and dried wild grapes. These wild grapes would shrivel up until it looked like there was nothing to them but when they <sup>were</sup> boiled, the juice would come out of them and this juice was used to make grape dumplings.

The Indians made their spoons out of the lower part of the buffalo horn. It curved so that it made a very good spoon and there would be a notch cut around the handle part of the spoon and a string tied around it, so that it could be carried.

Mrs. Sarah Ellen Virginia Cannon, my grandmother, used to sew for the Indians, and in exchange for her work was given plates and dishes.