

Interview with Barbara Mullin  
 January 27, 2006  
 Miami Nation Headquarters, Miami, OK  
 (by Mike Gonella)

Background

Barbara was the second oldest of 6 siblings. She learned about family/Miami traditions from mother (Julie Ann Gamble) and grandmother (Ethel Goodboo Gamble), who learned it from her mother (Sophia Roubideau Goodboo). All information below is from Barbara, mostly about corn.

Plant	Cultural Information
Hominy corn	Mom and grandmother made hominy: hardwoods made better ash (lye). Filled tub with water and added ashes. Let the ashes settle down, pour water off to soak corn in, then add corn. Let sit until the husks are soft, soaking for a long time, maybe overnight or two nights. Rinse a number of times. She remembers having to draw the water for rinsing. When done, canned the hominy. Never used heat, just soaking in cold water.  Used beef as the meat with hominy (hominy not called soup, that is a different corn dish)
Sweet corn	Corn anecdote remembered: Charles Wade's (her mother's nephew and 2 <sup>nd</sup> chief before Tom Gamble and the interim one before Tom) parents raised some type of sweet field corn.
Dry corn	Husk, wash, cut kernels off cob and spread out on cheesecloth. Place it outside on a flat surface, like a metal roof. Drying was her family's favorite way of storing. She once dried it and stored it in bags.
Drying corn Story	It was August and she had the corn cut off and ready to dry. There was a Seneca-Cayuga Green corn festival coming and she invited Tom Gamble to go. She asked her husband to bring in the corn, drying outside on a metal roof, if it rained. She came home to a very sour corn smell in the house. Apparently, husband (Wayne) forgot to bring it in, put the wet corn in a pillowcase and threw it in the clothes dryer, but the pillowcase broke open.
Fried corn	Recipe: fresh cut off cob, fried with bacon grease.
Mush	Make mush from corn meal; sometimes let this set, cool and then sliced and fried. Grandmother Ethel Goodbo Gamble made this often
Grinding Corn	In old times, it was ground into meals in a wooden mortar and pestle. Done by great grandmother Julia Wheeler Gamble, whose grinding bowl she still has (wooden)
Corn meals	Had corn about 5-6 times per week, in many ways, while growing up.
Creamed corn	Another family recipe using corn. First stew corn, season, then mix a little flour with cream to thicken.
Corn bread	Another family recipe using corn.
Parched corn	No recollection of parching corn in her family.

Miami/Indian Corn	No recollection of using “Indian” corn in her family, probably a sweet yellow corn variety. (Julie might know)
Corn soup	Dried corn and pork, salt and a tiny bit of sugar (soup with a broth)
Cracked corn	Her grandmother talked about this and made it (doesn’t know how she made it)
Corn with vegetables	Not cooked this way in her family (not with pumpkins)
Garden relish	At the end of summer they would make a ‘garden relish’ of the things left in the garden, sometimes including corn. Like a leftover relish.
Corn, pumpkins	Not a family recipe. Pumpkins, though, were cut up into chunks and cooked and canned, and later used for cooking, like in pies.
Sweet Corn	Her aunt and uncle (Clyde and Juanita Gamble Wade) grew sweet corn.
Wild cherry	Grandfather made cough syrup out of wild cherry bark, by peeling bark off trees, boiling and making a tea that was bright red. He put honey and sometimes whiskey in it.
Pokeweed	Grandmother and her mother and herself harvest pokeweed. Break off early shoots before about 1 foot tall, cook down by boiling, changing the water a couple of times. Can also harvest more mature plants, but just take the top, young part.
Watercress	Her favorite green. Harvested in late March, definitely by April 1 <sup>st</sup> . Found in clear-water streams. Cook by wilting with bacon grease and sometimes vinegar.
Milkweed	Her grandmother used to fry milkweed
Dandelions	Grandmother fried dandelion greens
Sour Dock	Grandmother fried dandelion greens
Wild Onions	Gather the onion with the flat blade and dig up the bulbs. The actual bulbs are so small—takes a lot of work. Cook with eggs.