

Drying Corn

In the past, Hooçåk people saved corn to eat during the winter months by drying it. The dried corn kept the people from starving during the winter. The colorful corn was used as a main ingredient in ceremonial food. Sweet corn was saved in the same manner. Sweet corn was used for day-to-day life.

The colorful corn (węąkłłk wicęwas ktriktrif) was picked while still "milky", shucked, and put in a kettle of boiling water. The corn was boiled until it changed color. Then the kernels were (walgu) taken off the cob (węosak) and dried in the sun. Corn saved this way could be kept for a very long time.

The corn could be crushed and used in bread, cereal and grits. It could be kept whole and used in soup. A small amount of dried corn can make a large kettle of soup. A little went a long way!

Family members worked together to finish this long process. Drying corn takes a lot of hard work. This was a great time to catch up with the family.

1. Put these steps in the correct order:

The corn is shucked	_____
The kernels are taken off the corn and sun-dried	_____
The corn is picked	_____
The corn is boiled	_____

2. What are some ways corn is used by Ho-Chunk people?

3. True or False - Drying corn is an easy process.
4. True or False - A small amount of corn could go a long way.