

out to eat. And most of our meat were preserved, all of our meat were preserved in that way. In preserving the pork, instead of salting they used to take the lean meat, as well as the bones, fry it and then after it's cooked, they used to take a five-gallon container, lard container, and put all the grease and melt into this container. Which would be preserved until summertime. Which the meat is taken out of this can and reheated, is where we had a way of preserving the meat. And during the time of preserving this meat, there used to be where they could go out and get a bark, slippery elm bark, clean it and tie it in a bundle, and drop it in the grease, which would, as well as the lard it's in this container, and that way it could kept almost through the summer. Now we come back again to some of the fruits that we enjoyed. And the food we enjoyed through the winter is one of them is the 'possum grape, known as 'possum grape, which is wild grapes. And we go out and get those grapes and have at least two clusters on a stem, where it could be tied and hung up in the house. And when it dries, they take those grapes down and take the grapes off the stem, and boil it again in hot water, and after it softens up, they put it in the cloth of some kind, where they could strain the juice out of it. And after the juices is strained, then they boil it again and then they take flour and make dumplings, and cut it in strips, by throwing it into this boiling 'possum grape juice. It produced what we call grape dumplings. And that's another thing that we enjoyed through the winter. And the grape wild, and the other one is called also contains what we call talop-ro-lo-gr. That's, in, the dumpling that is in there. But today they have, they have no way of going out and picking this. They hate to climb trees, or something, I guess, I don't know. But anyway, they go to the modern grocery store, but this grape juice, that is, grape. But there is no substitute for real genuine 'possum grape dumpling dinner. My father not only was a minister but he also made caskets for the people that died, for we know that there was no undertaker in the City of New Orleans, or the store did not handle any caskets. So what they did was to take the measurements of the body, and bring