

Generally they put a little daub of butter in there, on there. And as you roll them, you have to grease your hands in butter and then roll them where they won't stick to your hands.

(Oh. And then after it kind of dries, then it won't be sticky.)

Yeah. It won't be sticky as it as while it's, you know.

(Uh-huh. Well, did they make much candy back then like fudge or anything like that every once in a while for the kids, or ?)

Well, uh-huh, some of that knew how did, you know. Such as divinity, they knew how to make divinity, long time at that time. They made things like that. And peanut brittle, it didn't taste like it does now. But they just had to work with what they had. And they raised their own peanuts. So we had plenty of them. And then--

(You'd roast them in the winter time.)

Yeah. Uh-huh.

SASSAFRASS - IT IS USEFUL

(Well, I was going to ask you, too. Ida, I was going to ask you, I've heard something about sassafras tea and I've heard that the Cherokees only drink it in the month of, is it the month of May, or is it June?)
March.

(Oh, it's March. And why do they drink that then?)

Well, because there's a different changes in the blood circulation or temperature, I really don't know, but it enriches your blood.

And then through that, well, we have been told in the month of March that's when, in the winter time your blood is thicker, I guess, than in the summertime. In that way it enriches your blood and the circulation in the blood is helped by that sassafras because of the --

(Uh-huh.)

And in the fall, some of them drink it in the fall.

(Oh, do they?)

Uh-huh. You know, when the cold weather comes in.