

into your drink to flavor it and after so long of boiling, it's sofkey. But you can eat it as a food or drink it as a drink. Put sugar in it or put salt and pepper in it or either way you want it, but it's filling and it's good.

(Now how long does this boil?)

Till your, till your corn is more or less in the chewable, tender part and your juice gets more or less thick. And it's, it don't have no certain period of time for it to boil. It's just all, depends on how you want it cooked, you know, you want it thick or you want it juicy and actually don't have no certain limit of time. But it usually takes about two hours.

(Now the only thing you put in it is wood ashes, when you flavor it?)

Yeah, just the juice, the juice from your ashes that you put in it to flavor it, and the more flavoring, the whiter it gets and the less flavoring, all it is, is lye. You're just putting lye in there. And it's, I don't know, it's pretty good.

(But the wood ashes create this lye?)

Yes sir. And creates the flavoring with the Indian Corn.

(Does it have any particular significance or is this a food year around or...?)

It's a food year around but it's mostly, you'll see it mostly in the winter time. But lot of these outside uptown elder people, the Indians, live, you'll find some you know. You'll come across and say, "Got some sofkey?" or something like that you know. Yeah, more likely they have, like mother now, she usually got a pot of it over there all the time. And I usually go down there. The old lady, she cooks it every now and then but it's not everybody can do it. I mean very few people can do it. But if you got somebody in your family that does, then who you married into, picks it up from there.

(What other foods do you have that are...?)