

(Un-hum)

Put your corn in there make it as fine as they could instead of going out there and beating it; well, he's got that in the garage too, where if he wants to beat it, you know. He's got that in the garage. But it's just a juicy drink just like sofkey. Only it's a real fine corn meal, it's sweet and well, you'd think you're drinking sand, but it don't have that crackling feeling when you start eating it, you know, drinking it. But it does look like South Canadian bottom. Real fine sand.

(What seasoning do you put in it?)

Actually you don't put no seasoning in this one. All depends however you want to make it. You can and you can't. But more likely you don't, in your abuskee. Just sugar, about the only thing you put in there. And you mix it and you drink it.

(How about your blue bread you mentioned?)

The blue bread is also made from your corn. And it's corn meal. You do it the same way by making fine grains of corn. And just making dough. Then you put flavoring in there as, such as ashes or whatever kind of flavoring to color your, you know, put a little color in or more likely it's your ashes that colors your corn and, it's very interesting. It tastes pretty good too, if you like to go and eat wet bread. I mean that's all it is, just wet corn meal and I mean, corn bread that taste pretty good too only you got lots of flavoring put in that one. Just salt, pepper and whatever you want to put in it. They come out just about the size of a biscuit, homemade biscuit and it's pretty good.

(You don't fry it or cook it?)

No, you boil it. You make, it's kind of a dumplings you know. It's round, you just put them on in a day, they make out kind of dumplings or you put