

(Talking about food what they kept through the winter, they make a lot of those things and kept them through the winter?)

Yeah they do. They used to but not now.

(Not now)

Not now and then hominy, homemade hominy they get these, in those days we used to have green wood for fire wood and we'd take the ashes and we put in cans or something with holes in it. And you'd pour warm or hot water on top of it, the grits and that makes a lye. And you used the same thing to make sofkey. And to make this hominy, you use that. You kinda cook it in it a little while. Don't cook it too long just to take the husk off, things off well it makes them white.

(Uh-hum)

That makes homemade hominy.

(Kind of shells off white?)

Uh-hum. And it's real good, that homemade hominy. The Indians used to have lot of that and at night, before they go to bed they have big fire they'd get their black kettles and put the hominy and had pig feet in it and what they had the next day.

(Oh)

And it sure smells good, before you got to bed.

(Do they can those too?)

FOOD SUPPLY

Uh-hu. They used to can them in pots, gallon or pint jars and just put them away. And when they killed their hogs they used to make sausage when they kill their hogs

(Did you all used to kill hogs for the winter?)

Oh, yes. We used to kill three or four of them, fat ones too.

(Hum-m. You all had lot of meat then.)