

They weren't living together.

(Was your grandfather living?)

Yes. At that time he was living. But he was married to two women. He was married to another woman and he was staying over here close to Fort Cobb, and grandma was staying with us over here at Mount Sheridan.

(Did you ever see your grandfather?)

Yes, he comes over every once in a while. I don't know where I put it--I had that name. I think my daughter got it...And she (his grandmother) is a great hand to cook. Them days they don't have no stores to go buy groceries. And they live on jerked meat mostly. And when they want fruit or vegetables they get their native berries. And grandma, when the soldiers from Fort Sill used to come to the community--they'd camp close to mother's farm on a hillside--and they camped for a day or two and hunt, and then they move. And where these cavalry horses had been -- they feed them corn -- and grandma used to go over there and pick up all the corn that's on the ground. And she wash it and she makes hominy out of it. Yeah. And I sure like that hominy and parched corn she makes. That was a long time ago, before they had canned hominy. I don't know how she made it, but she fixed it. She boiled it and get the top kernel off, and then boil it over with tallow meat. And she season it and it's good. She used to make all kinds of food. She take dry meat--jerked meat--and she mix it up with tallow--grind it flat and pound it--and she put these here hackberries-- She grind the hackberries with the stone outfit (the seed), and then they get it just like cornmeal and they mix it with that meat that was all pounded up like sausage, and mix it up. Sometimes she sweetens it and sometimes just by itself. We got an old pounding(stone) for meat that we used--a copy of that-- (gets up and brings out a Mexican molcajete) Here's my meat pounder.