

(Then in the winter time the main thing they'd have from their gardens was their dried corn and their pumpkins.)

Yeah. That's the main thing they have.

(Back in those days were there certain things they used to get from the stores?)

Well, some of them would get this salt meat bacon and stuff like that, but they didn't buy much that time. They used to get--they used to butcher their--

(End of Side A)

SIDE B

DRYING MEAT AND ROASTING COFFEE

(Conversation is still on butchering and drying meat.)

--clean them up and dry them and put them away. And then when they boil their corn they used to boil them in there. I don't know how they didn't get spoiled or anything, but I have ate them I never did smell them.

(Probably talking about intestines or other internal organs.)

(They knew how to do it, I guess.)

They knew how to take care of it.

(That was every three months they'd issue beef?)

Every three months we used to get beef over here. A whole beef to a family, you know. Then they used to dry their meat and save it for winter. And then when they cook their pumpkin or corn they had meat to put in it.

(When they dried their meat, how would they store it?)

You know them rawhide things? They used to put them in there. Put them in there and tie it up and put it away. That was their ice box! Yeah, that's the way.

(Did they ever used to get coffee or flour or anything like that from the store?)