

(Where did you get the stuff to can it with?)

The vegetables - oh, the chicken. We raised our chicken.

(No, I meant did you can it in tin cans, or...)

No, in jars. In glass jars. I have a pressure cooker that I will bet it's as old as Frank and it's still working.

(How did you do it when you were first married?)

I didn't can nothing. I didn't know how to do it. I didn't can nothing till I moved out here. Now I just learned how to can back in '26 or '28. I wanted to can some corn but I didn't know how to do it so I got me a pressure cooker. And my neighbor, she lived about a mile across the field. From me. The home demonstration agent from Okemah was coming out to show how to can it, so that's where I learned how to can corn. And that's where I learned how to operate a pressure cooker. So I can everything with a pressure cooker. I still got that ole pressure cooker. I don't know if it will last another year or not.

(Grandmother used to can a lot of things. Go down on the farm and gather all these tons of everything.)

I have canned a lot of tomato juice. It's out of them little (not clear) you know them little bitty tomatoes. I made a lot of juice last summer. I have it down in the cellar and I have got some grape juice. I have got a great deal of that in the cellar.

(Where did you get the meats? Did you buy cows or did you have cows on your own?)

Uh-huh. We have cows of our own. We didn't buy nothing much except flour, sugar, salt, baking powder. We raised our own food. We had our own butter, our own milk, and our own meat. We raised hogs, too.

(And you had beef?)

Beef? Yes.