

(You butchered them yourself?)

Uh-huh. They butchered in the winter time and then salt it down and we had that meat.

(And the way you kept it was put salt on it ?)

Uh-huh.

(How did you keep it during the summertime?)

Well, if we would kill a hog we would cook it all up. Like say we had that big 10-gallon stone jar? We would put the meat in there and put grease over it and it kept fresh. When you needed meat, just what you want for dinner, warm it over. That's the way we kept our meat in the summertime.

RECIPE FOR CARAMEL DUMPLINGS

(Did you make very many sweet things like cookies and cakes?)

I used to make cookies and doughnuts. I don't do it now. And I used to make 'em and the kids really like it. Frank asked me here awhile back, "Why don't you make some more of that..." It's a caramel topping. I don't know who taught me how to make that, but I used to make that - dumplings?

(What are they?)

It's made out of flour and milk and sugar. It's the...you caramelize your sugar in a skillet, you know, and put hot water over it and make a syrup. After you get all that melted, fix you a batter of flour, a little baking powder, and this batter, drop it in that hot liquid. You drop it in by spoonfuls and put it in the oven and you bake it. It's good. We call it caramel dumplings.

SEVERAL DRINKS AND FOODS THAT INDIANS LIKE TO USE

(Is there anything else that you made for them that they liked?)

Saki. ((?))

(What's that?)