

put it in a sack for me, and then when I'm playing around, she..when she think I'm hungry, she'd call and give me that meat. Put it in a little bowl and give it to me, and I'd sit down and eat it.

(Did it have anything else in it?)

Salt. It's got salt in it.

(How did she have you to cut it?)

She told me how to cut it. Lots of times when I got started, when I was real small and could cut it, oh, I could just cut my hands up like that, you know, all over here, and it would be bleeding. And sometimes she'd put sugar on my hands when it was bleeding you know to stop that bleeding. And sometimes I'd cut it real deep. And other times when I learned to cut, I never did cut my hands no more. She learned me all those thing, because she said, "When you get older you're going to want to save your meat, and this is the best way to save it." And it's just like those dry meat you buy, you know, in cans, but they're real salty, that canned dry meat, but these others, we don't put salt on it. Unless we pound it and we're going to start eating it, we put salt on it. That's the way she used to save all her meat.

(How old were you when she taught you all of this?)

I was real small, I say about six years old.

(Was that before you started to school?)

Yeah, before I got started to school. I was real small when she learned me to pound meat, about four years old. She made that little wooden bowl for me, and when the meat dries...she learned me how to cut it, and sometimes I'd make little bitty slices and hang them on the...she's got poles, you know, laying outside over a fork like that she made, and then she'd hang all her meat on one line, and mine on this side, and when