

(Is that some kind of ah scoop?)

Umhum. It has little holes, the one we always use. It have little holes. But some you know, they jest hold like that, but this one its large and a good one. You jest--they get in there and get the corn out.

(Is that made of metal?)

Umhum. But, you don't see them anymore.

(Now when you're doing this cooking in the dutch-oven or in these tubs, is that outside or...?)

Outside. We don't cook 'em inside. Out side. Everything outside.

(What kind of a fire would you have?)

Oh, match fire.

(Well is it a real big fire or jest coal or...?)

Oh, yes, its big fire. But when you make cornbread it don't have to have big fire.

(Well, after you get that cornbread dry, good and dry, you know, so that you can save it, how do you save it?)

We put it in a flour sack and put it way, maybe with the corn or wherever we put the corn. That time, mouse didn't use to get into them, but now they sure lot of those.

(Now, were you still living in your Indian house when you did all this?)

Umhum. Yes.

(Did you keep, you know, did you hang up those sacks in the inside of your house?)

No, we didn't hang 'em them up, we jest put 'em down in the--.

(You say you had enough to last you all winter?)

All winter. Maybe some left. Maybe some corn left. And they don't hardly cook it, cause it's old. And they like to have fresh corn.