

they got a--inside of a cow it's some kind of a flesh that grows--they take it and they dry that and they put it in that milk and it makes it come to a cheese. I don't know what they call it. It all gathers, you know. And they take that and they put salt and I don't know what else in there and they make cheese out of it. Clabber. And after so many years, when there used to be white neighbors that was our lease man--this white neighbors, they come from Arkansas. And my father loaned them some milk cows--about four or five of them. And they began to milk. And we go up there and my mother always tell me, "Go get some grease." They call it "cow grease." And it was butter. "Go get some of that grease." And this white woman used to take it and put it down in a deep well--cold well, and she used to block it. She have a wooden--she put the butter in there and she press it down and it makes a stamp on top. Then she put it down with a string in the deep well. And it's square, just like we have it now. And after that, when the white people--that's one good thing that I thought--the white folks taught my mother. She didn't have no education. Didn't know no English. And they taught her how to make butter. And they got a stone jar about that big around and about that high and then they got a handle up there (churn) and they pour they milk in there and they go to churning. Oh, I don't know--two or three hours--and then they make their butter that way. Oh, I used to like that butter. And my grandmother and my mother, they make this butter. And we had the real stuff, too. It's not this old butter we got now, you know, we call-- (oleo)

Jenny: They didn't have no ice boxes or refrigeraters in those days. But they have a well. And they put this butter maybe in a bucket and cover it up and tie it, and they drop it down there and it freezes down there--way down in the bottom, it's cool. And that's the way they keep their butter. (Where did the Indians get their wells?)