

on there with a string of some kind used from the hide, onto the stick. And their implements was something that they had - in their own way of thinking, they had implements such as a hoe and other things that they used, which was very difficult in the modern days to realize how they managed, it is hard to understand. But that's the story on preparation and the curing of the corn.

PREPARATION FOR ROASTING THE CORN - MAKING CORNMEAL

(Mrs. Osborne)

When we went out to get ready to roast our corn, well we always left corn, we didn't get all the corn in the fields. But we left some to be, we'd go and gather our corn about in September, or middle of September, and then we shucked it and we used it for - we shelled it, and then we separated the one that we were going to use for seed for the next year. And the other, why, the corn that we had, we used it, we shelled it again, and then we used it for hominy, and to make mush, as Sam said - to parch corn and use it for mush. And then even the ray corn we, why, it was used for mush too. In the wintertime, well, I can remember my mother had her Indian meal, how she grind it just like flour - I just can't understand how she did it - but she was a working woman with her corn. And that's what she did - preparing it for mush. Why, she grind it by hand, you know with that - - - (unin)

(Mr. Osborne) To describe that - why, they usually took a trunk of a tree, say two feet in length. Then they would shape it, cut off, and make a sorta a leg on the bottom there, two, three inches round, in diameter. That would be to be placed in the ground. And then they would also use the other end - they would burn it out where it was just like the shape of a cup, where they would use that to pour the grain in. And with this other they would get a