

It's a liquid lye, which was made by us only. And we made the lye by taking clean ashes out of the fire, and take a bucket and punch holes at the bottom where the water would go through. Then we put the clean ashes on top and pour water on it, where it strain, and the drippings of this ashes, which we call the lye, which we add to the sofky. Cause if you didn't, why the sofky would be pale looking. Other words, we put this lye in it, it gives it a flavor and gives it a color, and that's how we made our lye to put in to the sofky. After we have harvest our sweet potatoes, we bring it to the house, which we had a cellar under our floors, and we stored our potatoes under our floor. And also there were quite a few pump ins which we stored there, and out of these potatoes crop that we had, we used it in winter by, ah, taking it out and cook it; fry it or any other way, bake it. What one particular thing that we enjoyed most was making potato bread. Which you take a piece of tin, flat tin, punch holes in it with a nail, reverse it, where the stickers in it be sticking out, and taking this potato by scraping it on this piece of tin, that the potato went through, which was ground up. And after we take the potatoes that has been ground, why we put a little flour in it, and little grease and, if we wanted little sweet, we mixed it with little sugar. And we got it where it form together. We pat it into shape of a sausage. And we had a fireplace there, which we had a cast iron kettle, long handle, usually with three legs, and with a cast iron cutter. So we'd let that by the fire, in front of the fireplace, pull out some hot coals and set the kettle on it, and put our potato bread inside to cook. And then after we put the lid on it, we took the hot coal and put it on top. And that way we cooked our potato bread, and cook it two different batches, where we'd be enough for the family. Speaking of pumpkin while ago, as we had this potato in our cellar under the floor, we take this pumpkin out and we cut it in half, take out the seeds, then we cut it around, clear around, to make it one slice, which is to be divided. And then we take the rind off, or we get some poles or a place to hang them, or a place to dry them. Depends