

on the weather whether it takes four or five days. After they are crisp dry, we put them up for the winter. And in winter time, we take them same dried pumpkin, then by place him in hot water they come back to life, which was preserved. And we also had pumpkin in wintertime as well as in summer. Going back to preserving the beef: in summertime the men folks butchered the beef, dressed it and let it hang overnight. The next morning they'd cut it up and take the meat off the bone, leave the meat to us, where we have to cut it up, or thin it out in thin pieces--that is, it's pretty good size meat but still it's thin, where the sun could dry that. And the bone, which was left, they had a pit there with fire in it, which they would barbecue the beef, the bones on that. And then this dried beef that we had prepared, we'd put them in tubs and salt it down as we put 'em in. And after we got through this 'em out, we'd take 'em up on top of the house somewheres, where it'd be directly in the sun, where we'd dry. And every noon, or maybe in mid-afternoon, too, that we'd turn this meat over constantly, until it's dried clear through. And after it's dried, we'd put it away for the winter. And also the barbecue bones, which were over the fire, we'd also preserve that. And then eating, or preparing, this dried beef: we'd take that again and put it in hot water, which it pre-cook and then we'd take and grind it, or chop it with this stump and this stick that we usually had to make sofky with. And we grind it up, or chop it up, and then after it's cooked, some prefer onions mixed in it and some don't. Either way that, we had dried beef for dinner for everybody. An, in the wintertime when, an, not butcher time come, the hogs were butchered and dressed and stored away in a smokehouse. And some sides hung up, salted down. And as we need it, we went into the smokehouse and cut off what we could use. And also rendering the lard. When we render the lard, we kept the cracklins, put those away and the cracklins were used to make homemade soap, which usually made those in summertime by mixing lye, cooking it and dissolving all the cracklins into this ingredients. And the meat that we had stored away, why it already salted down, so that we had to pre-boil it to get the salt