

You have blue bread and abuskee and oh, like your hog parts, you have your blood pudding and ...

(What is this now?)

Called "empvse" (creek) or so forth. In English, I don't know what part it is but it's blood cooked in, cooked in your innards of your hog, you know. And after it's done, you cut them up and you eat them. They taste pretty good. They taste real good. That's part of the Indian food. And you have your abuskee, is just like your South Canadian sand but it's sweet. And it's real good.

(How do you make it?)

You ground corn, like in some paintings you probably seen where making meal, corn meal, you know. Big old stump with a hole in it and you know beating their corn. I guess you've seen paintings as those.

(What are those called?)

It's keyjubbee and kaggal (spelled phonetically). In English, I don't know what you call it but it's that long pole and that stump. That's what they make the abuskee out of. And instead of making abuskee out of it, if you don't want to. You can make corn meal. All it is, is corn, beat it down to fine, and you can make bread with it or mush or what have you or abuskee. Different types of corn, make whatever you want, and so it's another Indian way of making bread. First, you got to get corn and....

(How is abuskee fixed?)

Same way, it's you after you've, you don't go into lots of other things like boiling and so forth on this, they make them different ways. Now those people over there they got some now. And they do it the same way, they beat it. Only now days they use modern equipments you know. They use this regular grinding deal.