

(Uh-huh.)

Oh, we'd live one place a year or two and then we'd go back to the other one.

(Did he farm?)

Yes. Uh-huh. Raised corn and cotton. And vegetables, sweet potatoes and stuff like that.

(Uh-huh.)

Yeah. I've chopped a many a corn and cotton.

(Well, I've chopped cotton too.)

Have you? Well. ((laughter))

(I guess most all the Indians did.)

Yeah.

BLUE DUMPLINGS

(Let's see what else, recipes you know for Indian cooking?)

Well just like that hominy now you see the hominy before you cook it like I said you washed it..

(Uh-huh.)

And then you take a part of it and dry it. And then you beat that into, with a you beat you know and you make blue dumplings out of that.

(Hum.)

And then, in that you can make, mix into a flour you know and then make real sour bread.

(Uh-hum. The same formula you make hominy out of it?)

Yeah. You can either do that or you can take the sofky grits and soak them over night and then grind them to make your sour bread out of.

(Uh-hum. Do you ever cook any of that now?)

Oh once in a while. I fix a meal of blue dumplings

(Oh)

SOUR BREAD AND POTATO BREAD