

INTRODUCTION

This is Faye Delph and this is September 20, 1969. This afternoon I'm interviewing a full-blood Cherokee lady, Mrs. Lulu Hair, who lives in Hulbert, Oklahoma.

EARLY COOKING AND PRESERVATION OF FOODS

(First part of interview is inaudible)...my mother and dad. And my other sister, she done the housework and the cooking while we was growing up.

(Yeah.)

So they just worked and we lived. I know we didn't have no easy life. Had a hard life and everything that we cook, well just like Maggie said, pounding corn or getting corn or anything like that. We call them corn bread dumplings which you wrap up in the corn shucks. Grated corn, make your own grater.

(Yeah.)

Get that corn off the cob, and then boil the corn on the cob, well, you can dry it on the cob. And we call it (says Cherokee) corn.

(Repeats Cherokee word) corn that's what we call it.

(Say's Cherokee word?)

Uh-huh. And you could dry it off of the cob, cut it off the cob if you wanted to.

(Uh-huh)

And then can it or grate it off the cob and can it fresh just like they do now.

(Uh-huh.)

And potatoes-they raised a lot of potatoes. Well, they'll have their own potatoes down at the smoke house or their own meat. Well, I know that's what we had when we was growing up.