

good to drink.

(Is it?)

Uh-hum. I still like it in these days. If I could use meal but I can't use meal because (unintelligible phrase) or nothing now. I'd still be making it if I could use it. But I can use it. It sure is good if you put sugar, salt--anything you want to.

(Well, it's just ground up meal and brown, parch it and brown it real good.)

Cornbread meal, meal gravy, that makes good meal gravy sometimes. We start up, run out of flour or gravy or anything like that. Well, I always just parch that meal and make gravy out of it for my kids sometimes. We lived on it.

CARE AND COOKING OF MEAT

(Well, for meat--how, I mean if you couldn't afford to raise your pigs, what kind of meat did you get to eat in the wintertime?)

Well, they generally have pork the most part of it at that time.

Well, these days, the way I eat, well, I always have to get beef.

But pork though, they used to save it just like I told you. Hang it up and smoke it. And some of them had killed a hog and burn it down to salt. Put in a box, put a meat in a layer of salt and then layer of meat, salt. Well, that's the way they kept their meat through the wintertime too. Put it in a box.

(That way it would preserve it?)

Uh-huh. Yeah, and just go out there and get any kind of piece you wanted, fry it or boil it or anything like that.

(Well, how about wild game? Like squirrels and things? Did they hunt very much back then?)

Yeah, they hunt pretty good about that time. And especially in