

(Did you ever do much tanning yourself?)

No. I used to help my aunt--Mrs. Coal Fire--when she'd tan hides. When she'd get tired she used to tell me come and do that. Oh, that's hard--hard on finger nails and hard on arms! I used to get away from her.

(Whenever they used to butcher, did they eat most of the meat right then while it was fresh or did they always dry part of it?)

Oh, they dried all the hind quarter and shoulder, but they eat ribs and the backbone and stuff like that while it was fresh. They either roast them ribs, you know. They used to put a stick by the fireplace and made big fire. Just so far apart, and just think, that meat used to cook. They used to keep turning it over. Used to have stick by the fireplace and they'd keep the fire up. Ribs would cook.

(Were the ribs stuck on the stick?)

They ain't crossing--they just cut a hole in it. This stick was forked and they used to turn it. And they used to keep turning it. It cooked it. Distance from the fireplace. Boy, that's good eating after it's done.

(Would--how big a chunk of meat would it be that would be on this forked stick?)

The whole ribs--the rib side. Over here at the end it always be they make a hole and just put that fork in there and make fire and adjust it. But this now--this generation--they have these grills, you know, and they put them on there.

(Have you ever heard anybody tell about how they used to boil meat before they had pots or kettles?)

I don't know how they used to boil them. Maybe all the time they just cook over the fire--cook their meat over the fire.