

MAKING DRIED CORN-GRAPE DUMPLINGS

(Tell how to make "eachgo"--dried corn.)

Well, you cook the corn of cob, take the husks off first, cook it (boil it) in a big pot and then cut the corn off the cob and dry it in the sun. My husband use to tell me, they picked possum grapes and hung them out to dry and ate grape lumping in the winter time. He said flies got on it I guess but they boil it, I guess it was alright. They done the beef same say. They would kill a calf and slice up the meat, salt them and dried them out and it's good.

MAKING ABUSKY-PREPARATION

(I asked her to tell how to make abusky too.)

About drying corn they use to put them in oven too do dry them. Back in my days, they didn't can any food. They dried them out. Most everything. I guess it was because "maybe" they couldn't get no jars. I never did use no pressure cooker. The only way I learned how to can was to close the doors to kitchen and not let no air or breeze come in and canned them in hot kitchen. Now I'll tell how to make "abusky" It's made up of corn (fine corn). It sure is good drinking in hot weather. You put lye or ashes in corn, and put them in big pot, not too much, and build a fire under or around it, keep stirring it--it with a long wooden spoon like. Looks more like a canoe paddle. Until it kinda bubble like, don't burn it. Take them out and shake the ashes out till clen. Put corn in one of those wooden stump like with a deep hole in it (clean it) and maul it. The small grits that comes out of it.

LONG AGO INDIANS HAD LOG HOUSES-HOW THEY WERE MADE

Long ago Indians built their homes with logs and in place of cement now, they use to put red clay with weeds in it to hold it together and put them in between logs. They had small rooms but they like them and lived happy.

INDIAN KNEW THE SIGNS OF MOON