

I cook some blue bread. Short cornbread. Make Sofkey.

(How do you make that blue bread?)

You take the white corn, scald that with-- get some ashes and take that lye. Oh, just take them ashes, shake them ashes really good and use that. And you have to wash that corn real clean. And beat that and burn that pea hulls. And when get that, they black. And you just put a pinch into ever of that mortar full. And it'll make it dark. Make it blue. We call it blue dumpling. And some people call it wild grape blue dumpling. But we call that blue dumpling, the blue bread.

(Oh, blue bread.)

Uh-huh. I make sofky all the time.

(Now, you still make sofky?)

Yes. Soft corn bread.

(You don't have any now do you?)

No, I don't. I sold some yesterday. I made (Creek word.)

(Oh, do you? How do you make (Creek word)?)

Now when the corn is just be'ending, just shell, just a little before you make abuske. You boil that-- you know the corn when you want to boil corn on the cob. You just take that and boil it and shell it off of the cob. And put it in the hot sun and let it dry. That's the way you make it.

(You shell it first?)

Uh-hum. Some of them dries it on the cob. But I don't like it that way.

RECREATION YESTERDAY AND TODAY - CHURCH ON SUNDAY

(When you was a young girl, do you remember what you did? You know these days these Indian young teenagers they have some recreation around town. You probably don't know about. Maybe you do.)

No. Yes I do know.