

But they had dutch ovens. They call them "dutch ovens."

(And that sits right down in the coals?)

Yeah.

(Did they use baking powder or anything like that when they made that bread?)

Yeah. They used to use baking powder. Most of them, they used to use soda.

They used to call it "yellow baking powder." That's what they used to call it.

(I was wondering if they ever just ground the dried corn a little bit--not fine enough to make cornmeal, but if they ever just ground it a little bit and then cooked with it some way.)

They used to do that, you know. Kind of coarse. And they used to make gravy with it.

(How would they make their gravy?)

Well, they used to put it in the water and boil it, and then put something in there. Then if they had flour they would put flour in there and make it kinda thick, like. That's the way they did.

(Would they put meat in there?)

Yeah, meat. Sometimes they used to put dry meat in there, too. Salt meat. Salt meat was about the only baking kind they had.

(When did this yellow and white corn come in?)

I don't know. I wouldn't know. As far as I can think back I seen yellow corn. You know, they used to plant it and keep it for their horses. And they used to just have it piled up outside. On the cob. They saved it on the cob. And some of them, they used to shell it. Whole bunch of them, they would sit around and shell a whole wagon load and put them in the sack and put them away.

(What kind of a sack would they use?)

They had these gunny sacks--not gunny sacks, but they were heavy canvas sacks.