

We're just sitting there and smoke pipe you know, each one would have a little pipe you know, and maybe we smoke. Well I didn't smoke, they didn't give me no pipe to smoke. And so when they cooking that meat they get one greased stick. I remember I seen one green stick just one, oh, maybe about that big, clean it off good, steam it off.

Mrs. Osborne: Clean the bark off of it because they're going to use it. Cooking it, and when it's done they got a long fork to take it off the fire, you know. They took it off the fire and they set it down.

Mrs. Osborne: And they lift it off the fire you know, it's a big iron kettle or big brass kettle you know. There's two of them to take it off. Holding that green pole under lid and that handle and lift it off that way. And when they get through that, take it off and use that green stick and dip in there and get it out you know. No hot, just get 'em out like that Ramona, and put 'em in another new canvas in there.

(You mean using that stick they use to use their hands too?)

Yeah.

Mrs. Osborne: And without even burning.

Yeah, just that stick. I talk about it. That one stick. Yeah, off the stove. When they get all through, well when they get all through, that got that already meat in there cool it off you know. Well when they get all through--

(Wait a minute.)

(End of Side A. This tape continues on Side B.)