

thing, because when they went to taking the privilege away from the people, why you practically took their freedom out. And they took, before that, they took and got them a piece of tin and nailed that --punched that tin full of holes. Then they'd take their corn and rub it across and make that piece of tin in a cup-shape, and nail it to a board. Well, they'd take an ear of corn and they'd rub it across that piece of tin and the corn or the meal run through that piece of tin, well that was what they called grated bread. And so, that's the way they fed their families, each family had one of them graters.

(That's what the Indian women used for their corn in cornmeal.)

Yeah, that's what they called grated bread. And I've eat a many a mess of that.

(Some people cut their roasting ears on that.)

Yeah. Then you can take any board and you can cut that corn and you can make as good a meal as you would expect. Just rubbing that corn over that rough board. And they could parch this corn by taking it and cutting this and leaving the shuck on it and take and put that corn in a fire and build a fire and just leave the shuck on it. And they'd take and cover that corn up with ashes or mud or whatever they want to, and then lay that down there and build your fire on over it. Well, that corn would steam cook through those shucks. And so that's how the people lived in the days when they had to learn that.

RED AND BLACK HAWS AND PERSIMMONS USED FOR FOOD

So they learned how to live and. . .you can take and find what they call the red haws and the black haws, and they still grow in parts of the country, and they take those persimmon and they take and they cook those persimmons. And after they got 'em cooked, they would take their hands and squeeze them seeds out of there and make what they call a persimmon butter. And so, now they,