

AUNT LIZZIE COOKS THE RABBITS AND SQUIRRELS IN FIREPLACE

And we'd take 'em in after we'd killed 'em and we'd dress 'em. We had a fireplace and in front of that place where the rocks down in there had holes in there. And he had whittled out some locust sticks about that big--

(Make it about an inch or inch and half thick?)

Yeah. And we'd stick them rabbits on there. And ever once in a while Aunt Lizzie would come along and turn 'em for us.

(Along by the fireplace on those sticks?)

Yeah. And that fireplace--that fire down there, you know, would cook them. And that grease, that stuff get to poppin' out of that rabbit and hit that fire. And boy, you talk about somethin' smellin' good-- that would give you an appetite.

(Whether you had one or not?)

Whether you had one or not. Yeah. Boy, I'm tellin' you they are really good. We'd do squirrels and chickens and we'd do that way and anything we'd kill we--and then they'd take squirrels and do 'em that a way, you know. And the, they'd take 'em, Aunt Lizzie would, and cut 'em up and get some skin corn and cook 'em in with skin corn.

(Skin corn? What's skin corn?)

THE DIFFERENCE BETWEEN SQUAW CORN AND SKIN CORN

Well, that's that old squaw corn, they used to call it--there's not much of it anymore--they've done away with it. You see a little of it now and then.

(Wonder where it got the name "Skin Corn". Do you know?)

Well, see, they heat some ashes and boil that corn in that ashes, and that peels the outside husk off of it. And they called it skin corn.

And squaw corn was black, red and white and yellow. Ear of corn was all colors. And boy, you talk about somethin' good eatin'. That was