

(What kind of wood did they use to smoke their meat?)

Hickory and sassafrass.

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It shore makes good meat. Well, I lived half mile above where that old house was, where I was borned. My dad had a big ole smokehouse when we was kids, whole bunch of us. He'd kill eight, ten hogs ever year. He'd get smoke ready hog-killin' time. Now, they got lockers. He got cut up and put in locker there. Kept a locker long time. Boy, though, he bought him a deep freeze for meat.

SELLING CATTLE AND HOGS

I have sold cattle around here. I never got nothin' for 'em. I give \$155.00 for the heifers when they was calves. I sold them big old calves, weigh five, six hundred pounds for \$200.00. Got bull, four year old bull, I sold him for \$200.00, but that wasn't near what it cost me. I tried to sell him round here. Used to be fellow round here, this Clyde Christie, has got a big bunch of cattle there now, bottom land beside the road. He come from Texas. He come over and looked at 'em and he didn't offer me anything fer 'em. This old man and his boy, somebody at Tahlequah told him a fellow named Marrs, above Christie, had a bunch of cows. Well, he went up there to look at 'em and they wasn't good enough. And that fellow over here that had the cattle, named Cochran, he told him he knowed where there's a few good cows. He come be here late in the evenin', asked where they was at. Somebody's over there next to the boys and we went over and looked at 'em. Got around, kinda bunched 'em up. He said that's what I wanted and I told him two of 'em died with the cholera. He jest bought 'em. They