

(They just quit drying fruit and vegetables.)

Um-huh. Yeah. I think all they do, they just can, cans it up.

(They gettin' away from the old way of doing things.)

Uh-huh. You know uh, this uh, turnip, they used to dig big holes y'know under house, to put 'em down in. Put a lot a hay in there and put a lot of 'em in there. They stay good all winter too.

But now they don't do it anymore. There's an old building, my brother-in-law lives back in here, he's on a government farm, government property. And a log house there been built somewheres 1884. Still got a fireplace and we lived there bout two years. I was goin to school, that school I was talkin' bout over there so under the floor y'know they had a big old place where they dug out y'know and they said they used to stroe their potatoes right there.

We had vegetable and pop corn y'know, jest like we waz talking 'bout while ago, 'bout logs y'know. We got wild berries and have big time y'know. We use them and they mix it with sugar and cream and you know was fine. And some of 'em, some they make hominy. Use ashes and corn y'know and make that hominy. You know that skin corn it was purty good eatin' too. They cook with pinto beans.

(Yeah.)

(End of Interview)

