

(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)

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