

have all of it at one time. They'd butcher a beef and they would take it and dry this beef and they would "barbecue" it, they called it. They'd hold it and they'd out over fire on grills and barbecue it. They'd slice it thin. And then they same way with their pork. But their chicken they'd generally boil them and have dumplin's with them. And their turkey, why, they'd just make turkey soup - they didn't ever make nothing more. - they didn't make no dressing with this. They just had the turkey soup and then they'd have fry bread - what they called "fry bread". That was the main meal.

(And Corn?)

CORN and HOMINY

And they'd have this corn, yes, just dry corn.

(And when did they first start making this hominy?)

Well, I don't know how long they had been making that - ever since I knew them. Ever since I knew them they'd have this - they'd have hominy. They believed in making a great big batch and drying it. Then they'd just cook whatever they need of it. And they'd put that out in the sun - they'd make this hominy and make it up with ashes. And then they'd get it washed and cleaned and then they'd put it out on tables and the sun would dry it, and then they'd just cook a portion of that for their meals when they wanted it. And if they had the big meetings, then they'd cook a great big kettle full of it.

USE OF THE STOMACH OF A COW FOR EXTRA DELICACIES

(Ah, Della, what are the - kinda have what you might say delicacies I kinda remember when I was small. I imagine that what I wanted was this little - what they call, I don't know what, the intestines of a cow, I don't know.)

"Dom-shea" Yeah, they had what they call "Dom-shea" and I don't know what - when they'd butcher a cow they'd take the stomach of it --

(Intestines.)

Intestines, too. And they'd strip these intestines and turn them wrong side out.