

cellar. And we had meat the year around.

Jess: I tell you--there's another way about this sausage. I know my folks used to do that, and I've done it myself--take a lot of this white corn--break the husks--break the corn out of it, and pile those husks up, you know.

And when you make your sausages, put your sausage in there and re-wrap that with husk and tie it up and just (unintelligible word) and it'll keep.

(Did you use pork for that?)

Jess: Yeah. Pork. Pork sausage.

Bob: See, we used to cure all of our meat--our pork. We'd have--we all had a smoke house--you've seen those? And you take this hickory wood--where they had plenty of hickory--and that gives you a taste that you probably have never tasted.

(Was there hickory growing around here?)

Bob: Not here. But back in the east--in Osage County--there was a lot of hickory. And walnut, and black walnuts and hickory nuts--by the car loads.

Jess: Well, the Indians, they smoked meat, too. Like, they'd have a big tipi and they'd put cross poles at three or four different heights. And they'd slice their meat, and then they'd put it up in there and they'd start--

(End of Side A)

Side B:

--they'd use red elm and blackjack--just so it made smoke.

Bob: This blackjack, it's a hard wood and the coals would stay there and cook slowly, while this cottonwood, if it were dry, it would just burn quick. Oaks and blackjack will just simmer along there and be real good. You know, the way we used to prepare our meats and food--we lived better and I believe we were healthier than we are now--in the fall of the year they'd take cabbage--have you seen them make cabbage like that? They'd have these old big crocks--

(You mean sauerkraut?)

Bob: Sauerkraut. My mother has made that and put this salt brine on there and we'd have kraut all winter. And then, you see, everyone made his own butter. They had buttermilk. And we just lived at home--in other words, everyone was independent. We can't do that anymore.