

Then in the winter time you just soak that out a while and it's just like fresh roasting ears.

Jess: We still do that.

Bob: Then another things, we couldn't get fruit. So it wasn't anything unusual to see the Indian and the white people too take the peaches and take the pit out of them and cut them in half and take a needle and thread--and dried apples.

They'd slice them thin--slices of dried apples--and then run this thread through and hang them up and let them dry in the sun. Then all you have to do is re-

constitute them by putting them in water. They puff back up--

(It sounds good.)

Bob: It was good. You had all of your juices right there--you put it in water and they come right back.

(Interruption)

(Tell me about that corn?)

Jess: We get these gallon big-mouthed jars--like my daughter and Edna Pedro, and they get this Indian corn when it's fresh and just like Bob said, we cook them in brine a little while, you know, hot salt--and then we put them in those jars and pour that brine in there and cap them. Thanksgiving come along, we take those out and boil the salt out of it, and it's just like fresh ears. Same way Christmas. My dad used to put up a lot of hay, and every time he'd get about five or six foot hay in a stack, we'd throw a lot of canteloupes and some watermelons in there. Then build up the stakes. In the winter time he'd guess about how high it was in there, and he'd start to take it out. Cut a hole in there with those hay saws, and there'd be fresh watermelons there, and squash, and pumpkins and muskmelons in January and February.

(Interruption)

CHANGES IN INDIANS' AND NEGROES WAY OF LIFE IN RECENT YEARS

Bob: --on Sundays for family after family to drop in for dinner. Always the farmer had plenty to serve. He had hams; he had bacon; he had canned roast beef; he had canned chicken. It wasn't any big chore. Today if more than two or three drop in on you, you throw your hands up and say let's go to the