

juice out of them, you know. And it was just the color of poke berry.

(Well)

And then they'd stir up a little corn meal and thicken it. Just a little bit enough to drink it. It was fine.

(What was the drink the Indians used to make. I haven't seen any of it myself, but I've heard them talk about they would parch corn and then beat it up into a powder and then they'd pour hot water with it to make kind of instant drink of some kind.)

Parch meal.

(Parchmeal.)

Parch meal soup, yeah.

(Parch meal soup. That's what I was trying to think of.)

I've made many kettles full of that. And I make that grape soup too. Yeah, you parch your corn good and brown, you know.

(Yeah)

And put in one of them mortars and beat it up and then take a sack and sift that meal all out.

(Well)

And then they fix the glass and put that water in and kind of (words not clear) And then the grits out of that. They cook them and I think it was good.

(I bet it was good.)

Yeah I sure--(Tape is inaudible)--Back in those days--there'll never be--thirty years--

(Yes ma'am)

And, you know, the ground (words not clear)

(Yeah, that's something else I've missed out on.)

That's in the Bible.

(It is, oh yes.)

John the Baptist (word not clear)