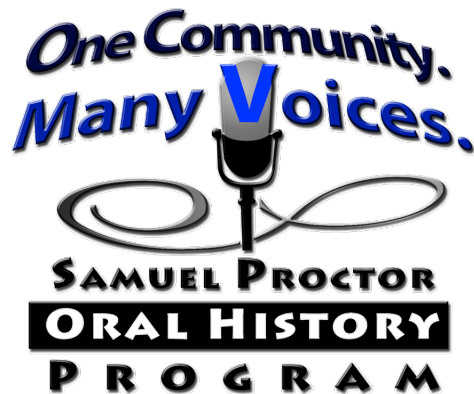


# **Bilbo John and Carrie Tubby**

**Southeastern Indian Oral History Project  
MISS CHOC-018**

**Interview by:**

**Staff of Nanih Waiya  
November 1, 1973**



University of Florida • Samuel Proctor Oral History Program • Paul Ortiz, Director  
P.O. Box 115215, 241 Pugh Hall, University of Florida, Gainesville, FL 32611-5215  
(352) 392-7168 [www.clas.ufl.edu/history/oral](http://www.clas.ufl.edu/history/oral)

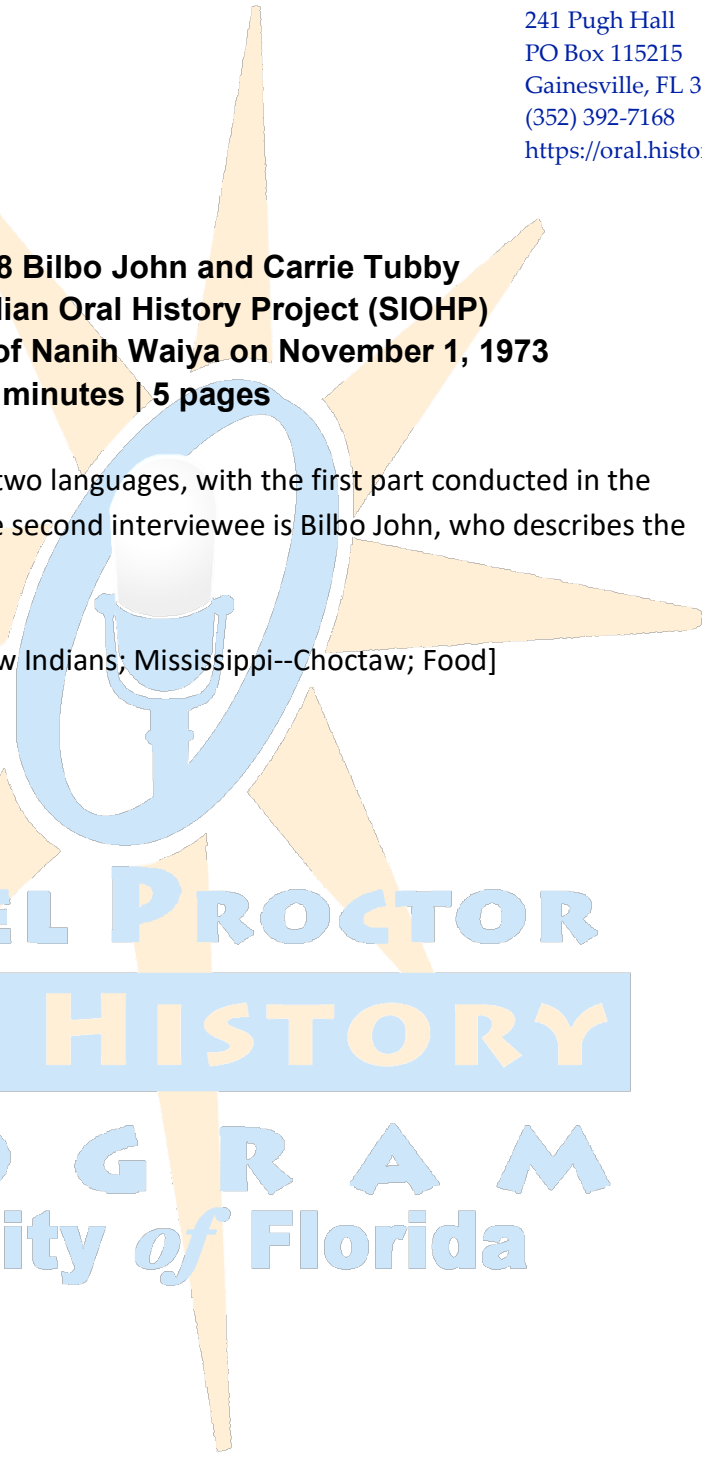
**Samuel Proctor Oral History Program**  
College of Liberal Arts and Sciences  
Program Director: Dr. Paul Ortiz

241 Pugh Hall  
PO Box 115215  
Gainesville, FL 32611  
(352) 392-7168  
<https://oral.history.ufl.edu>

**MISS CHOC 018 Bilbo John and Carrie Tubby**  
**Southeastern Indian Oral History Project (SIOHP)**  
**Interviewed by Staff of Nanih Waiya on November 1, 1973**  
**19 minutes | 5 pages**

**Abstract:** This interview takes place in two languages, with the first part conducted in the Choctaw language by Carrie Tubby. The second interviewee is Bilbo John, who describes the process of making hominy.

**Keywords:** [Mississippi Band of Choctaw Indians; Mississippi--Choctaw; Food]



**SAMUEL PROCTOR**  
**ORAL HISTORY**  
**PROGRAM**  
University of Florida

MISS CHOC 018

Interviewee: Bilbo John and Carrie Tubby

Interviewer: Staff of Nanih Waiya

Date of Interview: November 1, 1973

T: [Choctaw spoken 00:00–11:41]

J: If it's full, it'll take about an hour to make a half-gallon. It'll take about an hour to make this. And after that, you make it, you'd take all the stuff and mash it all. When you do that, it's all over. They cleaned up and put it in a pot and cook it.

S: Do you have to put the whole corncob in there, or do you shuck it first?

J: We shell corn, then we put it in there.

S: Just put the corn?

J: And you have to just beat and pat till the hull come off.

S: What do you do after you get the hull off after that?

J: It will come to little, small pieces. And after that, where the hull comes off, you separate the hull. It's ready to cook then, after you separate the hull.

S: How do you separate the hull?

J: I'll show you. You know when the corn is full here? When you beat until the hull comes full, and you put this in here first. You mash it up and the shuck comes off, and you put it in there, in a pan and you shake it. All the clean ones goes into the pan. What's left in there, you put back in there again, and beat it back again, until they all come apart. Then you take it out again, put it in there. Shake it again and the hulls come out again, and you can stand checking the wind blowing the hulls, just scattered all over. When that's done, you put it in here. That little corn coming through there is hominy now—homemade hominy. It's easy.

S: So you use dry corn?

J: Yeah. Dry corn.

S: Who taught you how to do that, Bilbo?

J: Huh?

S: Who taught you how to do this?

J: Momma. Momma's eighty-one years old.

S: She taught you all this?

J: Uh-huh. I had made mush, what they call shuck bread, you know? I had made that, but in shuck bread, even you going to use water, put hot water in there, early in the night. You got to beat it, I mean beating it until it come to meal then. You get assistance then, get that hull off, and it'll be cooked.

S: Is there a particular name for this wood?

J: I don't know what the English call it.

S: What is it in Choctaw?

J: [Choctaw word 13:37] I don't know what the English is. Do you know it?

S: We can look it up later. I know the wood is hickory, but I mean, you know, the piece [inaudible 14:50]

J: Hell, he ought to know. He has eaten it a whole lot.

S: Did you make this particular piece yourself?

J: This, no. I hadn't made that. [inaudible 0:15:10] whole lot. I just picked them up. They were laying on the ground here, about two or three years ago.

S: That's a long time.

J: Mmhm. If you put these things under the shelter, these things last twenty years they tell me. Good ones. [inaudible 15:31]

S: The mallet that you use, is it also hickory?

J: Yeah. Some kid dragged it off somewhere. I had it standing here once, and some kids carried it off somewhere.

S: When's the best time to get the corn started?

J: Well, if you got dry corn, you'll start anytime, any day in the week. Morning, afternoon, dinnertime, working that stuff.

S: Does it take very long time to ...?

J: This whole half-gallon, it'll take an hour to finish one of them to be ready to cook. Of course, that's what it did take me—about an hour. So, I don't know. It may take a good hammer, I don't know, or it may take less than that one—might take me an hour.

S: To change the subject, John, do you know any Choctaw tales or legends or stories that you could tell us?

J: [Laughter] No.

S: I tell you, we can't find someone who knows some Indian tales, like, you know, how the fox lost his tail, or something like that. It's like they got some legends and tales. What about some home cures and remedies? Like, what do you take when you have a cold or a sore throat or something? Do you make your own? Do you use your own medicine or medication? For a hangover, headache or something?

J: [Laughter] They can answer better than I can. [inaudible 17:42] Just to wear it out, that's all I know. [Laughter] Leave it off.

S: No cure.

J: Uh-huh. I tell you a good story if you cut that off. Nobody don't want to hear that now that's a bad one. [Laughter]

[Break in recording]

S: [inaudible]

J: That's a washing pot.

S: This one? Is this a cooking pot for something?

J: Yeah. That's where you cook hominy on, that's when you're going to have a big picnic or something. That's bigger than that. For your home use, you just cook out of that small one.

S: What else besides hominy do you cook outdoors?

J: That's all I ever cook outdoors now. I have friends that cook a lot of things outdoors.

S: Do you know of any other traditional Choctaw food or recipe that you fix?

J: I don't know, because we moved out of Choctaw where we was raised [inaudible 19:12]

S: You said your mother was eighty-one. Is she still in good health?

J: Yeah.

S: Do you think she might know some tales or legends that she might be able to ...?

J: I don't know that.

S: Or old customs or something? What we are trying to do is get a legend and tale, and just the old ways, you know, the old customs. Got a magazine, we're working on it every day.

J: She ought to know that.

[End of interview]

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