

(But you put it outside and make a fire under it outside of the house. This wouldn't be in the house?)

Mrs. Downing: Yeah, the fireplace.

(Oh, in the fireplace. In the grates. You'd just stick that skillet right in there on top of the coals?)

Mrs. Downing: That skillet be setting right there close to the fire. And you'd get hot coals for 'em, the fire. Right in there and on the top. And the sweet potatoes in the middle.

(Oh, you would take--I see. You'd have the sweet potatoes in that skillet. You'd have the skillet sitting by the fireplace. And you'd get those coals from out from under there, the hot ones. Put on top of the skillet and then you'd put 'em down under the skillet. And then you'd roast the sweet potatoes that way.)

Mrs. Downing: Sometimes we'd bury 'em down under the fire. We cook 'em that way too.

(Sometimes you'd throw 'em just up under the fireplace?)

Mrs. Downing: We'd bury it. They'd cook.

(Did you ever do Irish potatoes that way too?)

Mrs. Downing: They're good too. You have to clean it though cause the ashes on top.

(But it's real good though, huh? You all making me hungry. Did you cook--grow any kind of squash?)

Mrs. Downing: Well, I don't know. I never did cook that either. I don't know how to cook. I learn that cooking, I guess, it was about ten years ago.

(How about green beans?)

Old way to cook that.

(Regular way you cook 'em now. But you did prepare them any special