

way to keep 'em for the winter? Like did you dry 'em or--?)

Well, they just said they string 'em up. They dry 'em.

Mrs. Downing: Yeah, just--

For winter.

(Where would you hang those for 'em to dry?)

Just on the fire. On the side of the fireplace.

(On the side of the fireplace? Was there any special name for those beans?)

Mrs. Downing: (In Cherokee)

(What is that?)

Well, bush beans. That's a different pole bean.

(Oh, I see.)

Two kinds. (rest of Mrs. Carey's comment not clear.)

(Oh, the kind they grow way tall. And now when you'd cook those in the winter--I mean did you break those up when you'd thread them and hang them or did you just thread them whole?)

When you get ready to cook them, you have to soak 'em again.

(Overnight?)

They'll be soft then when you break 'em.

(Would you soak them overnight?)

No.

(How long would you say?)

Oh, about thirty minutes.

(And then cook them about how long?)

About an hour.

(What would you all usually put in with them?)

Lard and salt.

(And about your potatoes, that you raised in the garden--how did you