Yeah.

(Kind of along that order?)

Yeah, just about like it.

(Well now, back to the corn--you just soak them in the ashes?)

Just let cook and boil and then set them on the fire with water and ashes and just pour you corn in there and when it starts cooking, boiling, just keep stirring it. Stirring it till you see the corn, it'll turn white. All that husks gets off. And then take it off and start washing it. Wash it till you get all that ashes out, clean it off. And some of them now, the way they do now--strong ashes. Well, they burn the ashes and strain and just the strong water and pour the corn in there now. The way they skin it now, they just put the corn in the water and use that strong ash water. And in them days, though, we took the ashes and then we set them in there and stir them up.

(Well, now was that all that you put in it?)

Uh-hum. Yeah, that's all and then when we washed it, then just put you on a kettle and just put it on there and start cooking it.

(Well, I had heard somewhere that sometimes they put a little lye in it. Have you ever heard of that?)

Well, that's the way some of them does now. Kind of thick skinned corn they used this here bought lye and put it in there. Skin it. I guess that's what you mean. Well, that's what some of them does now. But I never have used it myself.

(Oh, instead that would take the place of the ashes?)

Yes. That would take the place of it now.

(I see what you mean.)

But I never had used it myself.