

sometime once in a while, you hear just like a firecracker, well, we burned one a little too much. We find it, we know where the sound of it, you know. Take it off, cause it be burned outside, but the other side be cooked. We don't throw it away, just cut the good part off. When we get through with them, we throw them one side, and after they cool off, maybe somebody in the family be taking the husks off. Throwing them. Then they have a clear cloth, and they put the ears of corn in there. And we get through, we put them in the shade somewhere, and the women get around there and shell it, after it's cooked. Then we put it out in the sun.

(How do you shell it?)

Well, the big ones, you could shell it with your fingers. Cut some off, and it's easy. But the smaller ones, I use a knife, the end of a knife. I take my ear of corn, and kind of touch it a little, just keep going. My mother used to use, in the days of way back...we...all we used to use was K. C. baking powder. And the lids had sharp edging, you know. I don't know how she did it, but she used to go...ssssh, ssssh, just fall off. And some used to use these shells. We used to get them down the river, these shells...good sized one. And they sharp on the edge. And some we used...I have used that, but I rather use a knife. Quicker. I just tie my finger with a string...and I said, I could use that adhesive tape now, and just wrap my finger up, so I wouldn't get myself sore, right here.

(When you shell it, it's right after it comes off the fire?)

It's already cool, we can't handle it. It's not dry. Then we put it out and dry it, there, for several days, they have to be good and dry before...if you put them away before they're not dry yet, they kind of mildew, something. So they have to get them dry. And my mother used to use...after she had them dry, real dry, we use to use these flour sacks, like twenty four pounds of flour, she put them in there, maybe have two, three sacks of it. Then she'd tie them on the end. She still would put those sacks out when it's real hot, and keep turning them over, and shake them up, see all the insides of them, the middle part of them would come out. I believe she used to do that for