

a whole month. Then put them away.

Oh, I tell you, that's all we used to have.

(What happened later on. You said this is what you did when the ears began to make. Did you let any of them get bigger?)

Well, this corn that I had, if I wasn't satisfied with that, the bigger ones...they...when you use the big ones, you can make... you know...pretty good amount of them. But the little ones, it takes too much. But still, it's better than the big ones. And if I want some more, I go out and get some...I don't dare to pick everything out there. I save that for drying. I'm going to plant that (some corn kernels), and right in fall before frost time, it'll be made.

(You said you dried these big ones, how did you dry those?)

We dry them same as the other. Just roast them and store them. But the main corn, this one I'm trying to tell you, we let that dry out in the field. On the stalk. And after that ear of corn...this is the way they come out, the white one. Now that would make a good pot of hominy. If I don't use that, I'm going to make me hominy.

(Now this is different from sweet corn, isn't it?)

Yea, it's different. That's just squaw corn, that's all. Now I can make a pot of hominy out of that, and I can make corn mush out of it. Make the corn. We parch the corn, and grind it. We use food chopper now days. And I can make mush out of that. And same time, I can...hominy, and when we make corn bread, or cooked with ashes, almost alike. One you can cook them in ashes, when I'm just going to make corn bread, I'll let...now, these that's on there...you might think this corn's white. But when you get it in ashes and when it starts boiling, it's yellow. And pretty soon it'll be cooking until that hide come off, and it'll be white like that. Then I know it's ready. I take it out, and clean it, wash it, and then grind it.

### HOMINY

But making hominy, I have to let it cook on and on and on, until right on the edge...the tips of these...you can see them when they're cooking in ashes, the little hulls we call them. When I take one of these corn here, when they cooking, making for