

all up with my hand, after it's cooled off. First, I use that wooden spoon, I just keep using it, stirring it till it cools off, enough where I could put my hand in. Then I squeeze that, get it all together in a good size lump of cornmeal and pumpkin, sugar mixed in it. Then I pat them up. I make mine round, like that. One boy, our pastor's son, he always say, torpedoes...he calls them, little torpedoes. When you fix them, my hand, I pat them you know, they sharp, and they look like torpedoes alright. You get your hot water on the stove, maybe half a bucket. And when it's boiling, then you throw those that I made...the corn dumpling...I put them in there. But you got to be very careful at the beginning. But now, these buckets today isn't no good. I got one down there, big white bucket, got handle on it the old way. Now I treasure that. I won't let them get hold of it, cook in it, or anything. Because I can set that on the stove with water in it, when I put my dumplings in, you have to take them, have to take...they don't stick. If you let them set there, they'll stick. But when I throw them in, put one or two in, then put two more, I keep shaking, until when they're kind of getting cooked...of course, hot water will cook them right away, they won't stick. Every once in a while, I get the pot off while they cooking, turn them. I used to cook them right around, maybe an hour. And then I take...if you want them real fancy like, I got a big walnut tree out there, plenty of walnuts. I get maybe half a cup of walnuts...walnut meat, and I'll just mash them up, and I'll put them in that. Oh....

(This cornmeal that you use to make the dumplings, do you start out with this whole corn?)

Uh, huh. It's just the corn meal out of it.

(Then you have to boil it first?)

In ashes, I told you. That's the one, that's the corn meal. But the other corn meal with parched corn, that's another... that's dry, mostly. I told you about that, where we parched the corn. That's a different kind of corn meal. You can make something else out of that, too, and it's called...it's a dessert too, and it's made...

(I want to get the name of the dumpling?)