

And you know that poor blind grandmother of mine used to sit there and feel of them, and they would be good, you know. And just one at a time she would take them leaves off. You know, they stacked up like that, all around. And she knew how to do that. And she lay one down, the husk, and she'd lay the other one, and she'd lay so much down. And she'd say, this one makes so much wrap-up bread, and she'd take one of the corn husks that's long, and she'd make a string out of it, and tie these. Lay them down, another one. Have big bunch of them, and we'd keep those and tie them with some rope, something. They used to use barks, elem barks, for string. Tie them and hang them up inside the grass house. And that's the corn husk we would use to make that.

And this same corn meal that we use on the dumpling, we used to put that corn meal in, and we have a pot of beans cooked... those beans I was telling you about. But in modern days, they used those beans...but today, we use pinto beans and black-eyed peas. And we put our corn meal in, and then we put our hot beans in there. Put them hot.

(Are they pounded?)

No, they're whole, the beans. We'd put plenty of salt in it, a little salt in it, the one we eat. You know, our taste. Well, we put more salt in that in order to season that in the cornmeal. And when we use the cornmeal, we wouldn't put no salt in that. And then when we were through with that, we'd have it just right. It wouldn't be too salty, just right. And then we mix it up together, just make a great big dough out of it. After it's all mixed, we fix the corn husks, at least one of them, and we take a little one, and we put it in there. And we lay one layer of corn husks on top of the other, cover the whole thing. And we tie on the end here, the bottom of the corn husk. We use strips of slippery elm. Then we tie the other end. And after we tie that, we usually bite on the end here, and we smooth it out. Then we tie it here and tie it. It makes three little balls. We don't tie it clear through. We just tie it enough that we know where it's been tied. Then we lay that down, put it in the kettle. Another, maybe makes twenty five or thirty. Then we take it to the dance dinner.