

put it in the stone jar. If you want real sour sour, wait about two days, But I cook mine the next day. It's good.

(Linda was telling me about her grandfather's funeral where they had all sorts...)

But they was real sour-dough ones that...

THIRD VOICE: Boy, they sure were.

I fixed some here awhile back but I cook it the next day. It don't... I can't eat anything like that any more, so I don't let mine sour. Sofky either. I don't like it sour. We just drink it while it's fresh.

(What foods where there at, you husbands, Linda's grandfather's funeral. What other kinds of foods did they have there besides sour corn bread and blue dumplings?)

((Mrs. R. to Third person)) You know, what did we have at Poppa's funeral?

THIRD: ((unclear)) just brought anything we needed.

Yeah, I think so.

Third: Squirrel, and rabbit, fruit, roast, and ham.

Yeah.

(Did you have anything else like blue dumplings and sour corn bread that the other people don't usually hear about?)

Let's see, did we have it? We probably did, I guess.

Third: Yeah. That was there. I don't remember sour corn bread because I have eaten plenty of corn bread.

Yeah ((unsure of this word)), Oh that's a hot job. You shell the corn just right before they get hard. Shell it from the cob. And you use ashes, too, put it in a pot. But you have to sit there. You have to keep your head tied up. And your fire burning under that pot, you have to sit there. and stir it, stir it, keep it from burning. Stir that corn, stir it until it gets done. Then you take it out and sift it and put in some more corn.