

(What did they put on the board to make it rough?)

They jest nailed that piece of tin or somethin' on that board. They didn't use a board--they jest used that tin. Oh, its about...you know how long the corn is?

(Yeah.)

About that long. And so they jest worked it that way.

(Do you still have one of those graters?)

No, I don't even know where mine is. 'Cause I don't use it. I used it whole lot, but awhile back, I kinda quit.

(Did you ever hear what they used way back a long time ago before they got baking powder lids?)

No. I never learned that.

(I wonder if your mother ever said that they used anything?)

No, she never did say anything. She never did say anything about it.

(Well, after you get the corn out of the dutch-oven, what do you do?)

We put it somewheres in--maybe we put some in table cloth or something and we jest put there and let it cool off and when its... That is, when we gonna dry it. When we gonna eat it, we put it in the dish. We put it in the dish. But when we dry it, you put it in the table cloth. And when it get cooler, you break it to pieces and you let dry. You dry it.

(How big pieces does it come out in?)

From dutch-oven?

(Yeah--when you're breaking it up to dry it?)

Oh, you jest break 'em in as little...different pieces as you can get.

You know, when they kinda warm, they won't--it won't work. You have to kinda let 'em cool, and then you can break 'em anyway you want, however big piece you want to break it.