

(Is that very hard to pound up the meat?)

No, it's not too hard. I been pounding corn since I was a girl. I didn't use to like to, but my father tells me to. So, I pound corn when they want corn to be pounded, or meat, or something. And when my mother used to roast meat--. That time we don't have no stove. She'll get little stick 'bout that long and put that meat on that. They stand it by the fire, open fire, and turn it once in a while. It's jest like roast meat. It taste a lots better, I think. That is, I like it....better. But, I don't--. It's been long time since I eat it that way. And so that's what she always done--roast meat, I guess. And she'll have this corn--waht's chopped up on that thing. And then she roast meat and corn jest be plain like. It don't have no meat or something. It's just plain. But there's that meat. You eat with that meat--with that corn. And it's real good.

(Well, now was that green corn she pounded in that?)

No, it's dry corn.

(Then how did she cook it?)

She cook it in a water--soup like. Its dried corn like this corn here. That corn. ((SHE POURS OUT SOME DRIED CORN.)) This is dry corn. This is red corn. That's what you always chop, chop over there.

(Is that better than yellow corn or blue corn?)

Yeah, this is a good corn. And that white corn you make 'ah parched corn. You stick it in the fire. Well, in open fire, you just use a skillet and put the corn in there--till they get brown. And then you pound 'em. That's good too.

(But, this--if you were going to cook this, well you'd put it in there, and pound-it up.)