

(Do you ever use that for popped corn?)

Huh-uh. Just that white corn.

(Tell me about that white corn, then, you know what you use it for and how you fix it.)

Mostly you make parched corn. And after you make this parched corn and then you pound on 'em, then you cook 'em and then you cook meat with it, with the corn--parched corn--and it's good. Still people--Indians--likes it.

(Well, I'll bet it is good.)

When there's lotta people gets together, when they going to eat together, somebody want to have that kind, you know. They always try and bring the Indian stuff, Indian cook'in. When they get together like that, you know, someplace they get together--jest once in awhile.

(Well, how do they parch the corn?)

They use a skillet on the open fire and they put that corn in it and keep stirr'in it, until it gets brown and then they take it out.

(Does it take very long?)

Yeah, it kinda takes awhile.

(Then you put it in a sack too?)

Umhummm. Yeah. Somedays I put mine in a bread-sack. I'll save the bread sacks and when I go and put something away--I'll put corn in there or something--whatever I put in there--it keeps.

(Now, when you go to use it, do you have to pound it up first?)

Yeah. I have to pound that corn.

(What do you use for that?)

What, the pounding the corn? Umhummm.

(Well, do you use that over there?)