

the year my brother married. "I know we're goin' to have grandchildren." He calls all our nieces and nephews and you know - Call 'em all grandchildren. "My grandchildren are going to grow up so they can eat this corn." And we have raised it. I still raise it.

(Where do you raise it?)

I raised this, my crop, over at Carlton. I used to raise it down home here, but my kids grew up, and they moved different places. We still own that place there but it's leased. And I raised it in town for two years over here at my cousin's my nieces. But that Johnson grass kept, kept multiplying, and I quit using that ground. So I had my cousin - he and I raised it over at Carlton this year. I haven't gone back to the, to gather it yet. It's in shocks.

(What do you do, just put it in the shock and then get it as you need it?)

Oh, yeah.

(Well after it's in the shock and dried up like that. Can you still use it to eat?)

Oh yeah, yeah. You can parch it, you can - you can parch it first and then you boil it. Yeah, you can still eat it. And I like it - parched, anyway. Oh, it's good.

(How do you parch it?)

Well, you just take the big old pan - dishpan something like that - shell it. Grease the pan a little bit and then shell it. Salt it a little bit and then put a lid over it. And when it's done, it turns kind of brown - brown-like. Then you can grind it or you can cook it whole. Boil it. (Interruptionand he said, "Two of my boys found some of those sage hens. We eat some of them." And he said, "Besides your corn matured." So me and my family went over there. They had a table set out in an arbor..... But even though they got irrigated land there in Wyoming, their corn was over a month later than ours, but their corn is just about that short. Of course it's plump, but it didn't grow as full