

and then turn it wrong side out with the rough part showing. Bend that over. Over a flat board. And /word not clear/ pull through that. Then put /words not clear/ up there. They call it gritted bread.

(Gritted bread.)

Uh-huh. It's really good.

(Was that the fresh corn?)

Uh-huh. Yeah.

USE OF FRESH CORN - SHUCKS

Yeah, I forgot to tell you that, too.

/unidentified voice/: And another one too is take the leaf of corn and wrap it and boil it in hot water.

Yeah, wrap it tight. Shuck, ain't it. What do you call it?

(Shuck.)

Uh-huh. And wrap it up and you boil it that water. While it's really boiling and then put them in there. It's really good. Kinda like hot tamale.

(Uh-huh. Oh, in other words, you would scrap it off with that scraper.)

Uh-huh.

(And then roll it up in those leaves.)

Uh-huh.

(And then drop it in boiling water.)

Yeah.

(And cook it.)

Uh-huh.

(About how long would you cook it?)

Well, whenever it looks like it's boiled enough, you take it out.

(You make them pretty big, huh?)

No, not too big. It's just about that big when you take them out.

(Uh-huh. They probably swell up a little bit after it cooks.)

Uh-huh.

(Oh, did you use any grease on them, or just put the boiling water?)