

they wouldn't take all the husks off. But they tie some of it together and put it over a smoke. They'd have big smoke, you know. Have racks made out of poles and they'd tie this corn on the poles, on the racks and they'd smoke them about two or three days. And that preserved the corn on the cob. Other than what they canned.

(In other words, you could eat that in the winter?)

Uh-huh.

(And then take those husks off and eat it just like that.)

Yeah. Yeah, you could. And then you could either fry it or something like that.

(Oh. So you boiled it little bit first with the husk on it.)

Yes. Uh-huh.

(And then you would put it over this smoke and smoke it for, oh, two or three days?)

Uh-huh. Yeah. And then that last a long time, all through the winter. It wouldn't even spoil or anything. And they did the meat, well, my dad was lucky enough to have hogs to butcher in the winter.

And they did the meat the same way, see. Smoke it over hickory.

They use hickory instead of any other kind of wood, you know, to smoke the meat. So that it gave it a good flavor. Preserved it through the winter like that.

(Was it almost better than some of the meat you buy now on the market?)

Yes. It was. It was.

(How about beans? Green beans. I've heard some people talk about shuck beans. Did you all dry beans?)

Uh-huh. Yeah, you could dry them. Uh-huh. But it was, well, one was kind of more of a tedious job, you know, just to can it.

Well, mostly they just let the beans dry and then, you know, have dry beans.

(Uh-huh. Oh, I see. In other words, just let them dry on the vine.)