

Mrs. Downing: That surprised me. Now, you can't do nothing.

(Was there any other way they used to fix cabbage besides burying it like that too?)

Mrs. Downing: Well, they mostly make a kraut. Sauerkraut. Cabbage. (How would they do that?)

Mrs. Downing: They just cut 'em. They had a big table. They just cut 'em in there. They used cans. They just cut cans like that. (You mean just like if you bought a can at the store?)

Mrs. Downing: Yeah, just any kind of can. Baking powder can.

(Oh, I see. Chop it kind of course or would it be fine or how?)

You take that can. Oh, about that tall--like that. Then chop it up fine, you have to put salt. Quite a bit of salt. Had a big barrel. (Is that one of them wooden barrels?)

Mrs. Downing: Put them big rocks in there. They'll cut again-- they cut them and make that big and they'll put 'em in rocks again. (Oh, was this one of those big wooden barrels?)

Uh-huh.

(With those strips of tin around the middle of 'em? And then so they'd make so much cabbage with the salt in it. What kind of stones would they put on top of that?)

Mrs. Downing: Oh, just any kind of rocks.

(Sort of round and smooth ones?)

Mrs. Downing: Any kind of rock.

(Mrs. Carey: They put a rag on top. A white rag.)

(Oh, they'd put a rag on top of the cabbage. Did they wash the rocks real good before they'd put them in there? Would they wash the rocks real good?)

Yes.