

(Oh, in other words, it wouldn't be the good grease. It would be grease off of the dishwater and stuff like that?)

Come from stuff like that. That kind. They'd make about a gallon, I guess, when they'd start to make soap. That gallon grease--it would make a huge, big pot. Gallon grease and water. I believe it was two gallon, it would take one lye can.

(One can of lye, a gallon of that grease that you had gathered off of the dishwater, where you all had washed the dishes. Two gallons of plain water and then you would put it over the fire. Would you make this outside now?)

Yeah.

(You'd build a fire outside?)

Build a little fire. Build a fire around.

(By being a little fire, I suppose you cooked it slow, didn't you?

How long did you let it cook?)

Oh, I don't know. Maybe about two hours.

(About two hours. And then how would you pour it out?)

You have to be starting to cool before you take 'em out. Overnight.

(I see. You let--after it stopped cooking for a couple of hours, you know it was about--how could you tell when it was about ready?)

Oh, you can tell. They making sticks out and stir it. Turn and try to stir it.

(Starts getting kind of syrupy.)

When it gets hard.

Mrs. Downing: ...jelly.

(Kind of reminds like you're making jelly.)

Yeah, that's it. It's like that. When it gets cool, certainly by overnight.