

it and put it away, pound it or dried it or something like that. But they had their own food what they raised when winter come.

### MAKING CORN

(Well, how about your bread? Did you make your own bread?)

Well, sometime we'd run out of flour, well, they'd have this corn. Well, I know my grandmother and mother did. Well, we'd run out of corn. Well, we didn't have hardly anything to get. They'd shell it off corn and pound it in that mortar--that's what they call it. Pound it and make meal out of it. And just sift it and get the meal out of it.

(Well, now a mortar, is that one of those big stump-like things and then you hit it with a stick?)

That's what you pound knotchnie in. Well, that's what they used. It'll pound hominy grits. Now the hominy grits what's in town now it didn't look like what they pound. Cause they'd use these here strong ashes, skin the husk off the corn and then pound it.

(Where did they get the ashes?)

Out of the stove where they made fire in wintertime. And they'd save it and pile it up to itself. Pile it up itself and they'd use that. They skinned the corn with.

(They'd just skin the corn right out of the field?)

Uh-huh. Yeah, and they'd shell it off the cob and just put it in there. Well, that's the way her folks done it.

(Yeah, but you have to dry it till it dries out.)

No, you didn't have to wait till it dries out to pound it.

(Oh, you didn't have to wait until the fall of the year until it got dry. You could do this in the summer when it was still fresh?)

Yes, it was fresh. Anytime you skin it, you can do it now.