

Anything like that myself.. I've always been using the ashes. This canned corn what you buy in town, it don't taste like the one that you skin yourself. The one what you skin yourself will taste a lot better.

(A lot better, isn't it?)

Yeah, you can drink the juice cause it's good to drink. The juice is, after you cook it. You can put salt, pepper, grease or pepper or anything that you want after you cook it. If you want to eat it so, well, it's good. Cause I know some nights we be sitting at nights--wintertime, well, I'd skin a great big potful at night. Well, in daytime. I'd have all my kids sitting up at night. Of course, we didn't look at no TV's or nothing because we didn't know what TV's was or radios was at that time. We didn't have them.

So me and the kids and their daddy always sit there and eat that skin corn at night before we go to bed. And that was just pretty near our supper.

(Did you ever mix anything with it?)

Well, you can put brown beans in it. You can put brown beans and corn together. And it's good that away. Then when you do that, well, you can make corn bread, the meal and cook them brown beans, make cornbread, bean bread they call it. They call it bean dump-  
lings or something like that.

(Oh, I see. Is that little speckled brown bean like they call pinto bean?)

Yeah, something like that. That's good. Yeah, and that's the way we done at that time or just the meal. Some of them they call it gruel. Well, always parch the meal, make it good and brown, pour water in it and you can put salt or sugar or anything. It sure is