

Everything they dried, they put it in a sack. Make sacks and put them in there.

(Did they ever have trouble back then with worms or weevils getting in?)

No, not that I know of.

(This hominy that they dried and put up, how would they fix it?)

Oh, they just boil it, just like any way. They used to put hoofs in there.

Cow hoofs. They used to boil it with them.

(What would that make it like?)

Well, they used to eat it. It was kind of sticky, you know.

(I was just wondering if it would make it sort of like jello or gelatin?)

Well, it looked like that, you know. Sticky. They eat it. They had ways of cooking stuff, you know. Cook it the way they thought it was good. And they used to eat it.

PARCHED CORN

(Sometimes when they dried the corn--didn't you tell me one time they used to leave a little bit of the shuck on and then braid those shucks together?)

Oh, when they dry them--they didn't cook them--they just dry them that way and they used to braid them together with the shucks. Hang them up on a tree or wherever they could dry. And when it's dry enough, they'd shell it and use it and sometimes they used to just roast it. You know, just in the skillet or dutch oven. Roast the dry corn (parched corn). And they used to eat it.

(Did they used to eat anything with it when they fixed the corn that way--like syrup or anything in particular?)

No. We didn't eat no syrup or anything. With the corn. Maybe some other people did, but I never did know of them, eating it with syrup or anything.

When they're roasting them, they used to put a little lard in there, and sprinkle salt on it. That way. That's the way we used to eat it. "Parched