

Corn.

(Corn. Do you grind it up?)

Uh-huh. The corn. We make this, well grind it up or beat it. And this is called corn bread. You cover it with dried bean husks.

(Dried bean husks?)

Uh-huh. I mean the dried ones, you know. The dried ones - you know, beans where you shell the beans? You scrape all that hull and put it in a pot, a wash kettle and burn it.

(Burn it?)

Uh-huh. Burn it and make ashes out of it. And you just sift it. That's what your color is.

(And then you mix it with the corn?)

THIRD VOICE: That's what makes it blue.

Uh-huh. Make it blue. It's blue when this is cooked.

(And you just make regular dumplings out of it?)

Uh-huh. No, you just put water.

(Water in it?)

Uh-huh. No, - just put water. Like you were going to make a biscuit. Fix it and drop it in boiling water.

((Interviewer talking to third person)) Is that what you like?

THIRD VOICE: Yeah. That's what I like. Whose Bible is this?

That was Poppa's. Uh-huh. That one and that old one out...

((Interviewer to Third person) What was that you...?)

THIRD VOICE: Sour cornbread.

Sour cornbread?

SOUR CORNBREAD

(How do you make sour cornbread?)