

I made that sour cornbread the other day.

THIRD VOICE: It's made out of corn, too. We made a lot of foods out of corn. We made sofky, as made abuski.

(That's abuski?)

It's a drink. And dried corn. I dried some here. And you make sour cornbread, blue dumplings, and hominy. I have got some homemade hominy up there, too.

(How do you make hominy. I like hominy.)

Out of ashes, too.

Uh-huh. Where it's clean one. Where you burn just the wood, you know.

(And how do you make the hominy?)

Like you - I didn't make any but my aunt makes some. You put - I think you mix it with water and let it get kind of - I don't know how they do it but they put the corn in that thing and let it set awhile until it gets all that busk out. I mean all that...

(Yeah.)

I haven't made any. I haven't - I never did make any of that hominy.

(How do you make your sour corn bread?)

Well, you use - I use $\frac{1}{2}$ flour - how much you want. $\frac{1}{2}$ flour, and $\frac{1}{2}$ cornmeal, white corn meal...

(Do you raise the white corn or do you buy it?)

Yeah. You can buy it. But we lived out in the country and we raised our corn and made our own corn meal, you know. But why, here I go to the store and get some white corn meal. I use $\frac{1}{2}$ corn meal and $\frac{1}{2}$ flour and I cook my rice.

(Rice?)

You mix up flour and corn meal and baking powder and salt and mix it all together. And cook that soup rice in that, oh, mix it up real good and