

that. And so them top ones, that's what you braid and that lasts long time-- all winter long. Have jest big stack of pumpkins. Well, it's dry, you know. But, right now, if you put the pumpkin away, they get wormy. That time they didn't. I don't know why they keep long time, everything, even corn. It gets kinda wormy too, you know. They have to kinda learn to keep it in a cool place. That long time ago, I never know how they keep it. And then we make this corn bread, fresh corn bread. And so we start make that and make a lot of it, you know. We get the corn out of--. We use some kind of lid--make little holes, you know. Make that corn-what-you call it. And you cook lot of that and you dry that. You have it all winter long. But you--that dried corn bread--and you cook it, it looks like some kinda of--some kind of oatmeal, looks like. But it taste little different than oatmeal.

(Well, now you make the corn bread from green corn?)

Yeah, real fresh corn.

(And did you say you sorta grated it or something?)

Umhum.

(What did you use for that?)

A lid. We make the holes on that.* Its jest about that big around and you jest have to work on it.

(What does that do to the corn, does that make it come in little pieces or something?)

Yeah. Yeah. Take them all off of the cob and you jest clean that what-you-call it.

(Do the grains of the corn, do they get cut too, while you're running that

* Talking about making a grater from a metal lid.