

through that lid?)

We always have a big dishpan under it, so all that corn gets there and then maybe somebody else be cook'in, so one be workin on it, fixin it like that and one be cook'in it. That is, when you gonna dry it, lotta corn on each, I mean you dry that corn bread. They cook that and then they let it lay first. Then after while you kinda break it up you know, and let it dry that much more, makes a heap.

(Yeah, but, the first thing you do when you get the corn off, you know, before you cook it while you take that lid and you get it off the cob and then after that you cook the corn. How do you cook it?)

In dutch-oven.

(In dutch-oven?)

Umhummm. Thats all we been using, dutch-oven. I still have one, dutch-oven. I still use it.

(Well, do you put water in with it or what?)

No, jest that corn. You put a little salt on it. You jest--thats all you do, put a little salt. Put a little grease on that dutch-oven and they won't stick on to that.

(What do you do...put it on a board or something?)\*

Huh?

(You put it on a board or in a pan when you put it in the oven.)

No, jest in that ah dutch-oven, you know what dutch oven is?

(Oh, yeah.)

They have a lid, that. And you kinda get it hot not too hot. And you put that corn meal in it--not to much, not to thick--and put that lid on it.

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\* This question asked because interviewer did not at first understand what Mattie meant by dutch-oven.