

Wait till it gets doen and brown and take it out.

(Does it take very long for it to get done?)

When the dutch-oven ain't hot, it kinda takes long. You have it get it hot, jest right to get it done. If you get it too hot, it gets done too quick. And maybe its not done inside.

(Yeah.)

You jest have to kinda take time on it.

(Well now is that corn in whole grain pieces or is it sorta chopped up?)

It's chopped up. See that lid--what we used--it got lotta stickers-- you know, its kinda sharp. We use nails to make them holes. And they kinda, lot of it stick out here and when you using all that corn, it makes it fine.

(Well, you know the lid you use to make that out of, is that jest a tin can lid?)

Baking powder lid. But they don't have that kinda lids right now--baking powder. They don't have that kind of lids.

(What kind of baking powder was it?)

Jest almost any kind-any kind of baking powder. And but, when they ain't any, I bought me one, a grater, one from a store what I use. It's fixed somethin' like that. And its real good, but I don't know where it's at.

I quit making bread, you know, that kind of bread, so I don't use that.

And some uses this--oh it's about that round. It's round. And they use that. And some people they fix some like rubbing board. It's not rubbing board, but they nailed it on the board and it has them.* So they jest work --work on that corn. Jest like they was rubbing clothes, wash'in. Some people uses that.

* She's talking about another kind of grater.