

(Now if you gonna eat this cornbread while it's fresh, how would you eat it? When it's, fresh? Jest right after it's cooked?)

Oh, you jest eat it like bread. Bread, when you eat bread. That's the way you eat that. It's really good.

(Gee, it sounds good.)

I like it.

(I just wondered if you put syrup or anything on it?)

Yeah. Its good that way.. And that thing over there--

(That mortar...is that whay you call it?)

What?

(What do you call that?)

I don't know what you call them, but that's where we pile corn.\* And this corn what's not dry, when you go--sometime you chop it and you cook and it's good. It taste different than other corn, you know. You just have to cook 'em different way, you know. And you chop that corn and then you cook it separate, another way, you know. You don't be jest sweet corn. You just cook it all different way. And when you dry meat, when you-- you can pound dry meat on that.

(Oh, you can?)

Umhum. And, you know, it make what-cha-callit, I guess. Well, when you wanta make gravy or somethin', you know. It must be something like hamburger meat. But, you, only use that--. You pound that meat and it goes fine, but its dried. And its dried and then you get that and you cook that and make gravy. That gravy meat. And its good. That's way you do that, too.

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\* Talking about wooden mortar made from tree trunk.