

Pound it first.

(And then cook it in water?)

Umhummm. Plain, like, and then that meat--what I was telling you--roast meat, like. And my mother used to--. When they butcher cows or somethin', she don't--we don't have no ice-boxes, you know. And roast all the meat first. She slice it and hang it--let it kinda dry and while its hang'in up there. She 'll be fix'in place--'bout that high... It looks oh almost 'bout biggest that little bit narrow, that bed. And she makes fire under there and she barbeque that meat on that. And I never go over there and help her. And I just once in awhile I go over there with the salt and I get piece of meat and put salt on it and eat it. That's what I used to do. And that meat keep. It don't spoil. Right now if I had lottsa meat, I'd have spoil.

(Well, you know, after she got it barbequed, how did she keep it? How did she store it?)

She put it in a sack. That time there use to be lotta big flour sacks. She put it in a sack and maybe hang it in a cool place and it...

(Is that your seed corn here?)

Yeah, thats what I... That's the kind I got some over there. I got some white ones. And this ones.

(So you've got red corn and white corn.)

Umhummm. And there's some--now, there's another kind--blue corn--but I don't have that seed. I just got this and that white one.

(Well did you used to have blue corn back then?)

Umhummm.

(How did you use that?)

Oh, you make hominy with that. So you make hominy with that and then it's