

(Well, is it pretty good to grind it that way?)

Well it's all right. It taste something like that over there. But that's lots easier.

(I just wondered if you thought it was, tasted any better or if you used it and if you pounded it on yours.)

It's kinda--taste little different than what's on that.

(It does?)

Umhummm, I like mine on that. But, I've ate that what's went through in that other, but I think it taste better when you use that.

(Well, I'll bet it does. Do you ever use the white corn for any other ah...do you ever fix it any other way?)

Huh-uh. Just parched corn and then pound it.

(Yeah, well, what about this blue corn, now you said that they made hominy out of that?)

Umhummm.

(Could you tell me how they do that?)

Oh, they what-cha-callit, you know. Them--on the fire--What those what-cha-call'em? Ashes?

✓ (Ashes?)

Ashes. That's what they use. They what-cha-callit that--They use a sifter, you know, you know. They put all that on there in the water and then they hang it over the fire.* And when it's gets start hot, they put that corn in there. That's how they make their hominy. And then after, when they think it's done, they have to wash it lottsa times. Lottsa times.

* Sounds like she says 'put all that cream on there, in the water----'. She's talking about the mixture of ashes and water I think. J.J.