

We buy that from the store.\* It's ah some'thin like dry corn--what you dry. That's what we call sweet corn we dry! But this is a little different from our corn. And it taste different.

(Is this pretty good?)

It's good. We buy it, it costs lots, though.

(Well, boy, I'm sure gonna try some of that.)

See?

(Yeah.)

You put little meat in it.

(And this is like your sweet corn?)

Umhummm.

(I think I saw some of this in our Safeway the other day.)

Yeah, that's where it come from.

("John Cope's Fancy Dried Sweet Corn.")

It's good.

(How do you fix that?)

You just cook it in the water and put little meat in it.

(Do you have to cook it very long?)

You don't cook it too long. It cooks quick. It's not big. It's kinda small.

(What kind of meat do you use?)

Just almost any kind--beef or pork.

(Do you put everything...)

And you can put the..if you have the dry pumpkin, you can cook that dry

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\* Shows me a can of John Cope's dried sweet corn, put up in Pennsylvania.