

pumpkin, you can cook that dry pumpkin with that and it's good. It's good when you cook it with the pumpkin.

(Do you ever put tomatoes or anything like that in it?)

No, I never cook it like that. I always cook tomatoes with stew meat or something. You know, "stew." That's when I put tomatoes in. But I don't put nothing in there.

(Well, would you ever use dry meat?)

Oh, yes, you can cook dry meat with that. Anything. Any kind of meat.

(Would it be pounded up first?)

No, you don't have to. It just help it to be good.

(Well I hope your corn comes along good, I hope you have a lot.)

Yeah. I hope they'll make. I don't have much of beans com'in up. We had that kind of beans for years and years--long as I remember. And it's a job to have to put poles up, and let them climb on them poles. Then you have to pick 'em. They don't get dry all at once. If you don't pick 'em as soon as they get dry, they just pop open and beans be all over the ground. You just have to keep picking them when they dry, you know.

(Well, do you have to shell them, then?)

Yeah, it's a job. It's a job for everything.

(Sounds to me you just work all the time.)

You have to work hard to have something. But, later on you don't have to, you just have to get it and cook it. But while you raising it, then you have to keep pick'in it.

(Well, what do you put the beans in to save them?)

Just in ah sack.

(Paper-sack?)

No, flour sack.