

pole about 3 ft. in length, and on one end it would be about 2 or 3 inches in diameter, clear to the top, and then on top there, there would be a little larger part - in diameter. And then they would use one end to start breaking the corn, that is grinding the corn. And then they would have flour sifter. They would sift the grain out. The smaller grain would fall out, and then they would pour it back in there, and then they would throw out, out of the sifter this part that wasn't needed. Then they would grind again with that pole, that stick. They would grind it and grind it and grind it. Till after while it would be just almost like flour - after they get through with it. It would just be in meal form. (Is this the roasted or unroasted corn that they grind?)

(Mrs. Osborne) Both.

MAKING MUSH AND HOMINY AND MAKING CORN PANCAKES

(Then how are they used, is this how mush is made - is mush made from roasted or unroasted?)

Both.

(It's made from both - what about for cornbread . .)

(Mr. Osborne) For cornbread, they use it from the raw, the raw corn. Where they parched it. They didn't parch it - they grind it like this, like I tried to describe awhile ago. But that, where they parched it - they cooked it and used it, Just like in a mush form.

(Mrs. Osborne) Then I was goin' tell about the raw corn that we had left too. Why, we made hominy, my mother made hominy. By watching her, why, I know how to make hominy. We go and get our ashes, wood ashes, and then cook it with our - put it in there with our corn and our water, and I think we boil it from on and half to two hours, whenever that skin from the top of the skin comes off; well, we know it's hominy then.