

put into it when they're roasting corn, to make sure that you don't burn it - to make sure that you roast it, that you don't take it off too soon - (right?)

Jnhunnh. I know a lot of people want to buy corn. And I believe, you know Gertie over here, I believe she was selling it at \$2 or \$2.50 a quart, and some will say, my that's too high. But when you think of all the work - and when you've worked out in it - well, you know, all the work the work that you have to put in - and then to have to sit by that hot fire - I tell you that's bad -.

(Hot fire on a summer day?)

Yes. Hot fire and a summer day - you out there and working in all that heat. And I'd say that's it's worth more than that, you know, what she gets, Gertie. 'Cause you can go get corn and get that kind a corn - what do they call it - dehydrated corn for 98 cents can, and it's nothing like the corn that we put up.

(One other thing that I want to mention or ask you about is - After the corn is shucked, in the roasting process, and after it's cut off the cob - laid out in the sun on canvas or tarpaulins - for several days. I remember how late in the evening, when we would go out to gather it. Grandmother would say, or have us put it in, maybe a dishpan or a bucket or something and then after it was all gathered - we'd kinda sift it out - what do you call that?)

(Mr. Osborne) That was the purpose to fan the, like the silk that's in the corn, and the loose skin that comes off in the corn - that's, kinda fan that. They'd do that to let the wind blow it. And just make it good, make it, - well, they took care of it. They done every way they could to, when they finished, when they completed the task of preserving it, curing it in such a way in, when it was cooked, and ready to eat - why it would be clean, good flavored, it was just, just like taking care of anything. But when it's