

MAKE HOMINY - GRATED MEAL - AND KRAUT

(Made any hominy?)

Skin corn they called it. And you have to have lye you know, out of the fire place, ashes, and dip your corn and boil it in that lye, and when it loose its skin. Then they'd take it to the spring and wash it. Then cook it. It was whole corn. But the hominy had to be beat, in a mortar. And you beat it, you see. And you put lye on that corn, you know, you have husks. Yeah, I can just see it. I was 17 or 18 and I stayed over here at Ross', and I helped make it. And there's we called it bean bread. And wrap some up in the shell. . . what'd they call it?

(I've heard my folks call it dog ears.)

Yeah, that's what it is. And wrapped up. . . green shucks you put over it. Had beans in it. I've got my old griddle down there.

(Yeah, you made greated bread.)

Uh-huh. Some you know like it soft, but I grit mine, til it'd be kinda like meal. I like it that a ways best.

(And I've heard about knuche?)

I couldn't make that, but I know how to fix it. We used to buy it. Went so high now, we can't buy it. And that was old time. Make it in a jar, you know. Make kraut in a jar.

(Well, do people still make kraut.)

Yeah, they make it different from what I made it. Louise, my daughter, she makes it. But she makes hers in quart jars. It's good too. I ain't been makin' any, but my husband. . . and I, we used to make it in a big old jar. And make it. . . then I'd can it in jars. Old fashioned like. It was good, but I never have made any since he passed away.

INDIAN CORN

(Do any of the people still raise Indian corn, you know like, colored corn.)

No, I don't see any more.

(I haven't seen any anywhere.)