

after shucking the corn, it was separated into the hard kernels, the medium ripe kernels, and then the very fine baby kernels. And they were separated in that manner. And then, they would build a huge fire, oh, so many feet along the fire, a pit, and on this pit there were about four tubs of water. And they would have a roaring fire and water boiling and they would put this corn in these huge tubs and they had special ladles for this corn, long handles to stir them up with. There were men that did the cooking, just the cooking. And after they were done, they would be taken out of these huge tubs and spread out on a canvas to cool. And then after they were cool, the ladies would sit around this canvas and we would all start in shelling it on the ground--the canvas was spread out on the ground. And there were many ladies sitting around with piles of corn in front of them and shelling it off of the cob. And while we were--to shell this corn, they used to make shellers from the creek bottom. Then they made shellers, they whittled wooden sticks, pointed, on one end that would just go down the cob with each roll. And then some of us would use the sheller to cut the corn off the cob. And then after that was performed, I could remember out in the huge yard, oh, several canvases, nice clean white canvases, spread out. And they would separate the kernels, the harder kernels on one canvas, and the medium ripe kernels and the baby kernels on each canvas, they were separated. And, these were out under the sun to dry and then every so often, someone would take a rake and rake these all around to get them evenly dried. And this took several days--oh, I would say about a week to finish this whole drying method.

#### OTHER WAYS TO USE CORN

And it was just a joyous get-together. And while we were drying this corn, we would all have corn that we would roast on the coals, which was very delicious. And then we would have--we have a very special cornbread, that we make out of fresh corn. It is quite a delicacy and most enjoyable to eat. It is cut--it is grated off of the cob and made into a cornbread, and we used