

(How did she dry it?)

She hung it up and let the sun hit it.

(Outside?)

Yeah.

(Then how would she fix it after that?)

After it's dry? She get them and take them down and put them up. When she get ready to cook some, she just cut them up and cook them. Boil them.

(Does she have to put sugar with it?)

No. She never has. You sweeten it yourself when you put it on your plate.

(What about her squaw corn--did she ever dry any of that?)

Yeah.

(How would she do that?)

Well, she boil that corn. She boil that corn just like you would boil corn on the cob. That's the way she does. They dry it. She boil it cob and all. Boil it and when it get done she get there and she spreads a sheet out there--off the cob, you know. She just carry it all out there--put out a big canvas or something and put it on something like a table and lay it outside. She have it out there. Every now and then she goes back out there and she just turn them over like that. When they get good and dry, she put them in a sack. When she want to eat, she just takes and boils it--dry corn.

(Was that pretty good?)

Oh, yeah. You seen some of this they got in the store now, haven't you?

It comes in cans? You ever bought any? (referring to John Cores brand dried sweet corn.) That's what it was.

(After she had it dried and put up, did she have it in bags?)

Oh, no. She just keep it in a sack. Like a flour sack, you might say.

Put it in a flour sack.