Lane: Sometimes we would use whatever we could: honey buns, deer meat. Sometimes we would mix up corn mash and put it in jugs. When it would heat up, we would cut a couple of slits on the top and it would emit the scent.

Meldon: (laughing) That’s great.

Lane: Yeah, well we got that hint from-- there was a fellow that lived here, Bailey White. He was from the area. And he suggested we do that because bears were always getting in liquor stills because they were getting into corn mash. And we thought, well, we figured out how to do that.

We didn't get copper tubing and make liquor out of it or anything like that. We would just mix up the mash, buy cracked corn and yeast and do all of that. You know, just a gallon jug. You didn't want to drop it when they started to ferment, because it would just go poof. It would make a big smelly mess. But that was intriguing to the bears, as well. And at least it would let us know if one was in the area, he would go to it. And if he hit the site, then we would set up a more formal trap.