

Jess: Yeah, the tripe or paunch, and that "many-folds" (?) They'd cook it tender. First they'd clean it and they'd take that guts out and work them wrong side out and clean it all out, and salt it and they'd cook it over a fire where there's no blaze, and scrape off all the burnt part of it, and that's what they made sausage out of. And that tripe--they cook it tender and then they put this Indian corn with it, and season it a little bit, you know, with something like-- oh, there's a weed they used to call something like this here parsley--a wild weed--

Bob: You've eaten this head cheese, haven't you?

Jess: Yeah.

Bob: They slice that off like cheese--

Jess: Oh, that was good. They call it souse.

Bob: What did they use in that?

Jess: They used meat and burnt bread crumbs, and--

Bob: They take everything out of the head, don't they?

Jess: Yeah, and the head--all that head cheese, you know--the jaws--and then mix it with this toasted bread crumbs--cooked bread crumbs, and they flavor it, of course, with a little sausage flavor. Oh, it was good.

Bob: Well, I don't know how people are as healthy today as they are. You take these luncheon meats that we have, and it's full of--what do they call it--formaldehyde? It's plumb full of formaldehyde--

Jess: Yeah, it's formaldehyde. I don't eat that.

Bob: But we had the real stuff with that head cheese--that was all meat. And everything that we had then was pure.

Jess: Real, genuine stuff, then--home made.

Bob: We'd get our own honey--that's the purest form of sugar you can get. Then we made our own mollasses. We'd take this sugar cane--this cane that you grown out in the field and you'd strip those leaves off and then you'd haul that in to a machine that pressed the juice out of it into a big vat and they had a fire under this vat, and they'd bring it to a boil and someone would stand there and take this foam off of it and when it got to the right consistency--like making