

them in dress them you know--clean them--dress them--hang them up--
smoke the meat then. Hang them in the smoke house. Get some hickory
wood stuff. Smoke that you know. It was awful good.

(How'd they do that? They make a fire out of the hickory wood in the
outside in a pit or--?)

No they'd hang it in a smoke house and then they'd get--oh like like
lard can or something--pretty good size you know and they get this hickory
wood and cut it up short. Build a little fire and get that started and
just keep that in there and make smoke you know. Have a lid over it
with some holes in it.

(Uh-huh)

And it smoked the meat. If it get to blazing they have to drop a
little water on it and put it out or something like that.

(And it would get the flavor?)

Oh yes, it was good hickory smoke flavor. It was awful good.

FRIED CHICKEN WITH WILD ONIONS

But there wasn't wild onions, stuff like that down there to eat with
it. Had to buy your onions. But here where you got so dang many you
can out and dig them you know.

(Uh-huh)

Have plenty onions and stuff like that.

(Water cress too.)

Yeah, I made one garden. Didn't put nothing in it except wild onions.

(Oh-h-h Glen!) (Laughter)

So you--yeah you talk about that water cress that's really good stuff.

(Sure is.)

Do you like it?

(Yeah, I like it. It grows in the creeks doesn't it?)