

Because I know (interruption: another person says, "It's good too.) Well, yes it is. It's lot better that way. Well, I know my mama and my grandmother had great big barrels. They'd kraut that cabbage and just have it. They'd have a big square rock about that big, and I guess about that big. When they'd get everything done, well, they'd put a white rag on top of it. Put a board, well, a plank board--a nice clean board--on there on top of that rag and they'd put that big heavy rock right on top. Well, that mashes the cabbage down and the brine come up to top. That's what made the kraut good. And now they just trap it in jars, but it don't near taste like it did in them days.

(Making my mouth water) (Laughter) (Sounds so good)

And cucumbers. Well, that's the way they done the cucumbers and hot pepper. Well, they string them on a string or twine and hang them up on the porch. And if they wanted one, they just go get one little pod off, break it off and put it in the beans or whatever they wanted on it.

(I was going to ask you--how would they use hot peppers?)

Well, they just use them--cut a little piece off. If you like brown beans or any kind of beans or greens, mustard, turnips, polk greens, anything like that. If you like that they just pinch a little off and just put it in there, just mix it all up. And that's what they done. But they never did can the pickles. They strung them on strings. Hung them up.

(Well, was there--sort of dried them, didn't they?)

Yeah, they dried them.

(Was there any other food back then that they strung up like that and dried?)