

Yeah, you can fry it.

(Did they ever put sugar on it?)

Yeah, some of them. If you like sugar, you can put sugar on it.

(Well, back then did they have all the spices that we have now?

Like cinnamon and nutmeg and all that stuff?)

Well, I don't remember about that. Do you remember, Maggie?

Maggie: Huh-uh.

I don't remember that.

Maggie: The ones that makes the sausages--they use sage nowadays.

Yeah, sage, that's about all.

(Well, was that wild sage? Did you all pick it?)

Yeah. I think the old folks did. I don't remember too much about the sage and anything.

Maggie: We just had it in the yard, you know.

(Oh, it just grew?)

Maggie: Uh-hum.. And they just--you know, when they were going to make their sausage or anything like that, that's what they used.

Boy, it was good.

It sure was.

(When they killed a hog in the winter like that for your meat, how did they make this homemade sausage? Did they make it little different than than what you buy in the stores?)

No, I don't remember making no sausage out of it. They get--just ground it, you know. We had a grounder like we do now, you know. Meat grounder. Some places that's what we used to do. They can them, you know.

(Did they put hot peppers in them little bit?)

No, just sage. That's all.