(Just sage?)

Some fried and can half a gallon fruit jar. All the grease what left they fried you know, pour it in there. And turn that jar over and let it sit there about two nights, you know. They'll have half grease in there on top. And that's what they save. That's the way they canned it. There's a lot of fried. That's what they used to do, the one that had the grinder. You just have to go borrow it or something or somebody does something.

(Well, the pork brain--do the Cherokee eat them?)

Uh-hum.

(How would they fix those?)

Yeah, well, they just cook the head. Cook the whole head together and they just take out the brains and eat them. Or some of them like them fried. They'd fry them.

(Do they ever mix them with eggs?)

No, I don't remember about that--eggs. They just fried it plain or eat it. Just take it out of the head. And the meat of it, the head the feet, they put them all together. They make this here hogshead cheese out of it.

(What did you call that?)

Hogshead cheese.

(Oh, hogshead cheese.)

Yeah, well that's what we called it then. But they cook up the hog, the head and the feet and all of that together like that. And then I remember then putting little pepper in that. Put little pepper and sage so anything like that making that hogshead cheese. In the wintertime, well, you had your own instead of going to town to buy any. Had their own hoghead cheese.