

1st Person--You can soak them if you're going to cook them the next day. Something like--they'll be tender.

(Like take them off the string and soak them overnight in a pot of water?)

The dry beans, well, they wait till the beans get dry then they pick them and hull them and sack them away.

(About how long, after you left them soak all night--about how long would you have to cook them the next day?)

Well, just as soon as they get done. It don't take long. Just like the green beans.

(An hour or two hours?)

Yeah, something like that.

(Do you put anything with them? Like piece of salt pork or something if you had it?)

Yeah, if you had it you can do it that way or just put grease and salt in it. Yeah. Cornbread and these here white beans. You can put these here white beans on and put hamhock--ain't they call it hamhock, that meat. Just drop that piece of meat in there, well, that's good too.

(Well, in the garden, did you all raise just regular onions back then?)

Uh-hum.

(Did you try to put them up for the winter too?)

Well, not in them days. I do now. I do some of them green onions now. Cut them up, put them in cellophane bags, put them in the deep freeze. When winter comes they just as fresh like when I put them in. I cook them, put eggs in it just like I do wild onion. Now Polk salad, I put it in the deep freeze and then when I cook it