

You just fry it and gets light scorching to it.

THIRD VOICE: Tastes good. Tastes like scorch.

MORE ABOUT FRUITS AND VEGETABLES AND MAKING KRAUT

(Ok. If you say so. Did you raise squash?)

No, I didn't raise no squash. Cucumbers, corn and we raised a lot of watermelons and cantelope.

(You did? Did you...)

We would always put out a lot of Bermuda onions. We sold some of them onions, too in sacks.

(Did you can a lot?)

I put up a lot of green stuff and made kraut out of that cabbage 'till the world looked level. I had some 10lb. stone jars, you know. I would fix my kraut in that and then can them and put them in jars.

(How do you make kraut?)

Well, you grate it with, you, that kraut cutter. You put a layer of cabbage in there and put salt over it and then put in another layer of cabbage and another layer of cabbage and another salt until you get it about that much full of kraut. And then cover it up and put - wet it down so all the cabbage will go down and the brine will come up. About 7 days, I guess. No, about 4 days to get all that washing out and then put them in jars.

(And you learned all this by...)

By reading a book. I don't have it this minute, but I got it right here.

(Is there a lot of fruit around here?)

Uh-huh. To can. Peaches, apples, plums - make jelly and preserves.

USES PRESSURE COOKER - SAY THAT ANYBODY WHO CAN READ CAN LEARN TO CAN VEGETABLES

(Do you can meat at all?)

No, I don't can meat. But I did can chicken one year but I don't can much meat.