

Days of Yesterdays, Esmont Community Center

Stories of the elders as told to Laura Piedmont, R.N. and Susan Hastings, R.N.

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Country Terms

as recalled by Waltine Eubanks



Cracklins—dried, rendered fat, lard.

Cracklin bread—cornbread made with the cracklins from the lard.

Liver pudding—scraps and liver cooked in a pan with onions and spices, then cooled. Kind of like sausage, but not hot.

Souse—ears, tail, snout, upper jawl, jelly-like.

Hog jawl—back part of the lower jaw bone.

Chittlins—basically, hog guts (stomach and intestines) you clean 'em then soak 'em in salt water, then cook 'em with spices, onions, celery and some secret ingredients.

Fat back—the fat from around the stomach, cured with salt.

Sausage—made from the trimming from chops, and shoulders, etc. Cooked with spices then canned or put up in cheese cloth dripped in lard. Stored in ice house or smoke house until needed.