



James Workman

Narrated by Stanley Woodward

1. Hash differences (02:41)

<Video opens with James Workman stirring a pot of hash>

S. Woodward: Mr. Workman, have you ever heard of a hog's head hash?

J. Workman: Hog head what?

S. Woodward: Hog head hash?

J. Workman: Well most people, that's all they used to make it out of, the hog head and certain other parts and people that use, you know, the hams and the shoulders and all that they kept that to feed the family off. With the head, that was the hardest part to get the meat out of. They would just boil it and get all the meat out of it and all the meat fall off the bone and use it to make hash.

<Video cuts momentarily and then shows James Workman again>

S. Woodward: Well how much is hash eaten in the African American community in Greenwood?

J. Workman: Oh god. I'll say seventy five or eighty percent of people know about hash and they're gonna eat some hash during Labor Day, Fourth of July, Memorial Day, those are the basic times to eat hash, whole lot of hash.

<Video shows James Dixon stirring a pot of hash>

S. Woodward: What's your favorite way to eat hash?

J. Dixon: Mostly with uh, hash and a loaf of bread. You know, take hash and sometimes you know I put a little bit in a loaf of bread in there, you know and most of the time. Then I can say I cook grits put it over in grits it's good.

S. Woodward: You like hash in grits?

J. Dixon: Oh yeah.

<Video cuts momentarily and then shows James Dixon again>

S. Woodward: How far does hash go back? As far as you know?

J. Dixon: <Laughs> As far as I know, ever since I was a little boy and I'm sixty three years old so you know it's been around a long time now. Most of the time like on a Fourth of July, they used to have this guy called uh...I believe his name was [Sapp]. Now he would go down to the state park and cook hash every Fourth of July, you know. Hash and you know, ribs and stuff like that.

<Video shows James Workman>

S. Woodward: Why is it that people love hash so much?

J. Workman: Now I wish I could tell you that, but I don't know that one. And I think that even [better and better] most of the younger people don't like it...or they never tried it. Figure they don't know what it means, "Hash".

<Video shows James Workman stirring a pot of hash>

S. Woodward: Hash here. Hash across the street. Hash everywhere in Greenwood, eh?

J. Workman: Well, well good hash just here and across the street. <They laugh>

<Video shows James Workman again at the pot of hash>

J. Workman: Miss. Ruth's just one great lady and she's makin' hash before I were, you know? You can't knock a person that's been doin' it sixty years and I only been doin' it twenty five years. And they say [prices always make purchase] so you know. And she got an-she got a great setup now. I like her setup. Over at the store-

S. Woodward: -I wonder how far back that old pot goes.

J. Workman: I really don't know, if she been over there since what, 1934? I'm pretty sure they've been doin' hash ever since they been there. And I talked to Miss. Ruth [today]. She's a great lady.

2. Workman discusses preparing hash (04:05)

<Video opens with James Workman>

S. Woodward: What's an average week, work week for you?

J. Workman: About a hundred twenty hours, a hundred twenty five hours.

<Video cuts momentarily and then shows James Workman again>

S. Woodward: With all you've got to do, making hash is a kind of painstaking long process.

J. Workman: Well, yes. That's why I like to start early part of the week. If I want it by the weekend I'll start like, uh, I'll probably put my meat on a Mon-no Tuesday night. Then Wednesday when I come in, I'll-while it's nice and cool, there's no one in the kitchen, get it all off the bone and then refrigerate it until I get ready to do the whole process

<Video shows James Workman in the kitchen>

S. Woodward: Now you grind your pork, but you pull your beef?

J. Workman: Right. Pull my beef so it'll be stringy

<Video shows James Workman next to the walk-in refrigerator>

J. Workman: Now this is the pork...for the hash. Pork and beef.

<Video shows James Workman using the buffalo chopper>

J. Workman: And this is our Boston Butts. Now I already roast them and got them off the bone and I run them through the buffalo chopper.

<Video shows James Workman cutting onions>

J. Workman: Portions on the beef-on the pork is twenty five pounds. Since I'm just makin' a small pot to demonstrate to you what I'm doin' and I'm gonna use about...about forty or fifty pounds of onion. The more onion in it, that's the [secret]. That's the [great ???].

<Video shows

J. Workman: Most of the time I'm-I gri-I do everything by myself. 'Cause you don't want anybody to want all your secrets for doin' the hash. So you do most of it by yourself. [I know].

S. Woodward: Is it ok if I'm here?

J. Workman: I'm not gonna let you see everything. *<Stan Woodward laughs>*

<Video shows James Workman straining his stock>

J. Workman: This is the stock that come off the beef. Which I'm gonna-I'm gonna strain it to get all the little fat particles out that have been in-in [????] here.

<Video shows James Workman stirring a pot of hash>

S. Woodward: It's a lot of work though, isn't it?

J. Workman: Oh, you see me makin' a sweat already and I done done sixty percent of the work before you-you started 'cause I done cooked it, got it off the bone and, um,

strained some of it. We got to stand here now. There's no leavin' this pot now. Maybe four or five minutes at the most. Once it start cookin' [????]. Then I'ma go get my-all my butter, and margarine and [some sauce] and put in there. Get all the ingredients to put in there now. I'm carry this back in on the inside and I won't be gone over five minutes because you can't leave it that long.

<Video shows James Workman outside>

J. Workman: Ok, the next I'm gonna get all the ingredients that go in there and when I get ready to put all that in there, you're gonna have to leave. I won't let you see all that. And you can come back in five minutes.

S. Woodward: *<Laughing>* Ok.

J. Workman: Alright sir.

<Video shows James Workman with a hotel tray of onions>

J. Workman: Sometimes we do it a faster way. Say if I really would've needed a lot of hash right now.

S. Woodward: Uh huh.

J. Workman: And I wanted this to cook faster than I normally need it, I would sauté the onions in butter in the kitchen over a flame. Put them in a pot and sauté them with butter, then bring them and they got tender then. I don't have to cook it as longer. But I love to cook it this way, [with] all the onion flavor in it...and uh, I mix it up.

<Video cuts momentarily>

J. Workman: [????] get all my little secrets. This is the broth.

<Video shows James Workman stirring the pot of hash>

J. Workman: Well I'm not goin' to show you all the ingredients that I put in it. I show you the basic [????] that you need to know about makin' hash and the rest is secret. Just season and the time to stand here and keep it stirrin' for til' it get real good and thick, the broth get thick on it and don't let it stick on ya. The first thing I need to do now is to light the fire.

<Video shows James Workman lighting the fire>

J. Workman: Basically this is it. All but the ingredients that goes in the hash.

<Video shows James Workman stirring the pot of hash>

J. Workman: Your vinegar, your salt and pepper. A lot of people put potatoes in theirs...no potatoes goes in this. And, uh, this is basically it. You see I'm standing here keepin' it stirred up for the next three hours probably-four hours on this pot right here. At least four. 'Cause the longer you cook it and the slower you cook it is the better. All these onions gonna flavor up in here and the seasonin's gonna get up in there.

3. More on hash preparation (02:49)

<Video opens with James Workman stirring the hash pot>

J. Workman: [She's] gonna bring me all the ingredients that goes in it. Got to put butter-tons of butter-I guess here I use maybe about fourteen or fifteen pounds of butter...or margarine. People don't use butter, so expensive, but margarine's just as good. Vinegar, not a whole lot of vinegar. That you ate didn't have a whole lot of vinegar taste to it, did it? That hash that you ate from me last week.

S. Woodward: No, uh-uh.

J. Workman: Normally I don't put a whole lot of vinegar

S. Woodward: But it's got a very special taste to it that I haven't tasted before.

J. Workman: Right.

S. Woodward: What is that?

J. Workman: Well, I put a lot of different things in mines that most people don't, uh, put in theirs. I can tell you that, it's mostly, it's got mustard, Worcestershire sauce, all this different stuff in it. You-you got to use good stuff. You can't use a cheap grade of meat or butter or anything to make good hash. You need that stock. That beef stock was [good], you know?

<Video shows James Workman adding ingredients while James Dixon stirs the pot>

J. Workman: Do we ever cook more than one pot at a time?

S. Woodward: Yeah.

J. Workman: No. Most [just one at a time]

<Video cuts momentarily>

S. Woodward: I noticed that you measure very carefully.

J. Workman: Yeah, real carefully. You'll never know when [????].

<Video cuts again>

S. Woodward: How different is your hash from Miss. Ruth's would you say?

J. Workman: A whole lot. A big difference, um, I really have never seen Miss Ruth do her hash so I don't really know, but...and, uh, mine's a lot different from anybody else's probably.

<Video shows James Workman standing by the pot>

S. Woodward: And how long does this hash need to continue cooking, simmering, or whatever before it's done?

J. Workman: *<Checking his watch>* We've been doin' it for about an hour. You got here around seven, right? I must have started seven o'clock. I'll cook it this way for another, at least two hours and a half. I'll cook it [like say] 'til ten, ten-thirty slow. I'm a-once it come to a good boil, like it doin' now, I'ma lower the temperature on it and let it simmer. Or ['cause] I might let it simmer until eleven o'clock 'til I get ready take it out. When I take it out I always put it in smaller containers before-won't-so it can get room temperature so it won't be too hot. Then we'll refrigerate it or freeze it or whatever we're goin' do. We probably won't do anything to this. I'm gonna try and sell this tomorrow.

<Video shows James Workman stirring the pot>

J. Workman: And all this, I hope to sell this whole pot by tomorrow. Late tomorrow night all this should be gone.

4. Workman on his recipe (02:04)

<Video opens with James Workman>

S. Woodward: Where do you get your recipe from, for this?

J. Workman: From this? Makin' this hash? This is my own recipe for this.

S. Woodward: Is it?

J. Workman: Now basically, all the recipes are the same. Some people put potatoes in [theirs]. Some don't and...hash is really-the onions is your seasoning. Mostly if you put a lot of onions in it, it's gonna have a good flavor to it and...use a good grade of meat. Some people try all different new ways. Stainless steel [pallet] but if you use a stainless steel [pallet] it's gonna get hot and your hands are gonna get hot see, might wanna use the wood-old wooden [pallet]. Just keep [a' stirrin'].

<Video cuts momentarily and then shows James Workman again>

J. Workman: I started mines from about, knowing there was some kind of way we could change the taste on this and make it taste a little better or don't do-a lot of people say well they don't like to eat hash with a lot of pork in it so I figured well we'd put more beef in it or put all beef. We can do all beef hash or, uh, 70-30 or 50-50 or somethin' like that, which is why I think mine sells a little bit better-I don't know about sellin' better, but tastes better than the average hash, 'cause I do normally 70-30.

<Video shows James Dixon>

S. Woodward: How popular is the hash?

J. Dixon: It's pretty popular.

S. Woodward: Is it?

J. Dixon: Um hum. We have a lot of people say when they come out and buy fish, they want they want it from-you know, come out and get a quart of hash or stuff like that. But it's very popular.

<Video shows James Workman>

S. Woodward: How far back does hash cooking go in your family, as far as you know?

J. Workman: So I can be honest with you, I really don't know. I think around, let me see, my father, I'll say at least fifty, sixty years.

S. Woodward: How many generations back does your hash go?

J. Workman: I'll say three. Three or four, yeah.

S. Woodward: Do you have it on the menu every week?

J. Workman: No, but I have it for sale every week. I don't have it on my menu, on my buffet line not every week. I'll occasionally throw it on there, sometime on a Sunday when I think someone comin' in different, had never ate hash before.