



Landy West

Narrated by Stanley Woodward

1. Hash Tradition (03:39)

<Video opens showing Darrell Kendrick>

S. Woodward: What's the next thing we got goin' now? We got the hash cooling down?

D. Kendrick: Yeah, we'll uh-

S. Woodward: What happens next?

D. Kendrick: We'll start, uh, separating hash in a little while. We'll pour the broth off-off of it and start pickin' the meat, taking the skinnings and the fat and any bone in it, we'll take all that out and start separating it and gettin' it ready to, uh, put back together and start seasoning it. Putting the seasonings in.

S. Woodward: So you'll actually retrieve it out of those pots.

D. Kendrick: Oh yeah.

S. Woodward: And then you'll take the fat and things out of it.

D. Kendrick: Take the fat and the skimmings, skippings and stuff like that. Uh, throw them away. Put the meat back in the pot. Uh, put the broth back in with it. And then, uh, put the onions in it and salt and pepper and the butter. Start-start getting it right.

<Video shows Blake Kendrick, Darrell Kendrick's son>

B. Kendrick: And it's passed down from family to family and like I say, if my dad he wouldn't have helped Mr. Landy, I don't think he would know about it himself. If-I mean-he-he-he's eaten it as a-as a child and we-you know, we've seen signs in Georgia, "Hash," but we bought some and it wasn't anything like this, you know? I-I don't know, people ask me all the time. They say they're reading the newspaper and everything about hash and they want to know what it is and I try to explain it to them, but none of them-it's real hard for them to kind of understand what it is, you know, they've never seen anything like it. But, um, once they've tasted it, they are hooked on it, you know?

S. Woodward: Well now who's gonna show up tomorrow morning to buy the hash?

B. Kendrick: Uh, probably the same people that showed up last time at about four o'clock in the morning wanting to buy some hash, you know? *<Both laugh>*

<Video shows Darrell Kendrick again>

S. Woodward: This guy was telling me what you did for a living and I didn't quite understand. What-what do you do for a living?

D. Kendrick: I'm a productions scheduler for the Timken Company in Gaffney, South Carolina. Our home base is out of Canton, Ohio. Uh, I schedule bearings that run through the different types of furnaces that we have. Uh, up to seventy million bearings a year. Uh, it's a lot of bearings to keep up with, but that-that's my job, to schedule where they run, when they run, and how they run.

S. Woodward: And uh...how do you come by, coming here and spending all this time making hash, when you got a kind of a high tech job like that.

D. Kendrick: Twenty five years with the company, I got a lot of vacation time. *<Both laugh>* Need to get away. This is a break away from that. It's a-it's a-it's a high pressure thing here, really. A lot of money involved, a lot of hard work, and a lot of time. Uh, but it's a break away from my job. This is something I thoroughly enjoy doing. Thoroughly enjoy it.

<Video shows Darrell Kendrick placing a grate over a fire>

S. Woodward: Darrell?

D. Kendrick: Yes sir.

S. Woodward: This is hard work.

D. Kendrick: Definitely.

S. Woodward: Why do it?

D. Kendrick: That's just something I enjoy doing. I enjoy getting people together and having a good time.

<Video cuts momentarily to a shot of people eating>

Uh, it's just something I enjoy doing.

S. Woodward: It's in your blood?

D. Kendrick: Anything worth-worth having, you know, is going to be hard work, uh, and it-it-it's worth it to me. Certainly is.

S. Woodward: Did you come up with people that worked hard?

D. Kendrick: I certainly did. Cotton mill, most-most people in my family come out of the cotton mill and cotton mill people work very hard...generally.

S. Woodward: Do you think-do you think you would have to know that kind of hard work to do this work?

D. Kendrick: Yes sir.

<Video cuts momentarily to a shot of Blake Kendrick stirring the hash pot>

You couldn't just come in off the street and do it. It'll whoop you. You have to be kinda used to it 'cause there's a lot of hard work involved in it. Certainly is.

2. Joel Stover discusses regional differences in barbecue (02:29)

<Video opens up with Joel Stover>

J. Stover: It's just, uh, I don't know how it got started, it's just different regions in South Carolina, uh, they just prepare their barbecue different ways. Uh, just thirty, thirty five miles down the road from here, whenever they prepare barbecue sauce, they use a mustard base. That would be down in Newberry, Whitmire, Saluda, down that way as opposed to up here just, say, thirty, thirty five miles up the road, more people up this way prefer a vinegar base and I guess that it's just uh, a difference in what they're used to, really.

<S. Woodward says something that is drowned out by the conversations around him.>

J. Stover: Yeah, yeah, there is a lot of history in both those sauces, it's just, uh, whatever people grew up with and what they like, you know? A lot of folks down there don't like the vinegar based where as opposed to up here they do.

<Video shows Parker Page>

S. Woodward: Where are you from?

P. Page: From Lakeview, South Carolina. It's in the Peedee area.

S. Woodward: And what kind of stews do they cook down there?

P. Page: Um, in your, you know, iron kettles, a lot of chicken bog's real big or cow head or hog head and then they'll make the hash out of that in 'em. Also another big hash is-a lot of your older people like um, 'coon hash is popular with a lot of people.

<Video shows Darrell Kendrick>

D. Kendrick: Everybody does things a little bit different. Just a little bit different.

S. Woodward: That's the nature of hash isn't it?

D. Kendrick: That's the nature of hash, and people. *<Both laugh>*

S. Woodward: Now what is white hash? I've heard that Landy West was famous for white hash.

D. Kendrick: Uh, well it'll have to be white in color. Uh, most hashes you see will be a dark, uh, brownish color, reddish color, but this hash, uh, is always, it'll always have a white tint to a white color to it.

S. Woodward: Now what-what would you attribute that to? What would cause that being white hash?

D. Kendrick: Well, that's part of the tradition, that's part of the secrets of cooking hash. That's something that'll never be let out. *<Both laugh>*

S. Woodward: So that white hash is really part of the secret?

D. Kendrick: Yes sir.

S. Woodward: And how wide spread known is this?

D. Kendrick: Uh, this-this many states, several, well several states around us, people have come and bought hash from here, so it's known throughout, you know, the southeast pretty good.

S. Woodward: Is that right?

D. Kendrick: Yes sir.

S. Woodward: So it's not-

D. Kendrick: People that's moved away has, you know, come back and got some and carried it back with them and that type of thing, yes sir.

3. "Bo Jack" the pot (02:56)

<Video opens with Ray McLees>

R. McLees: Bo Jack was a pride of, uh, Landy West. Uh, he was really happy with, uh, that pot. Uh, it was his largest pot. It was about, uh, twice as big as any of his other pots. He told me that it came from Fairfield county. And I got a feeling that he bought, uh, Bo Jack when he had to move his hash making operation from West Springs-from the proximity of the spring at West Spring to the hash house that he built behind his, uh,

place of residence. Um, and uh, he really thought that Bo Jack allowed him to make hash on a different scale and maybe even, uh, a different quality from the pots that he had before Bo Jack.

S. Woodward: And do you know where Bo Jack is today?

R. McLees: Sure. Bo Jack's in the hash house here at West Springs.

S. Woodward: Right in there?

<Camera pans to the right to the hash house>

R. McLees: Right in there.

<Video shows Darrell Kendrick>

D. Kendrick: Now we cook several times for our own private use and DHEC won't bother you, you know, with that.

S. Woodward: Well when-when does DHEC get involved?

D. Kendrick: Uh, I think you can cook up to about six times a year, uh, before DHEC, you know, gets involved with it.

S. Woodward: But this is such a different tradition, in the [black pots].

D. Kendrick: Oh yeah, yeah, somethin' else. And a whole lot of people got black pots like that.

<Video shows Darrell Kendrick again, this time inside>

S. Woodward: What do you think will happen to hash making in South Carolina in the 21st century?

D. Kendrick: Hopefully people will keep making it. It's a dying tradition I think. There's not as many people cooking it today. Uh, hopefully through, uh, this hash house and the use of this hash house by some of the younger people that's here: my son and some more that will be here later tonight. Hopefully it'll stir an interest in it, you know, and maybe they'll keep the tradition going, hopefully.

<Video shows Ray McLees>

S. Woodward: That the idea of a pot being given a name is so...You give your son a name-

R. McLees: -Well-

S. Woodward: -or your dog a name.

R. McLees: That's true, that's true and uh, I would say that, uh, that pot ranked up with a liver-spotted pointer or maybe a-a prodigal son, but it was more productive than, uh, the son would have ever been. *<Both laugh>*

4. Troy Brewington describes cooter stew (02:38)

<Video opens with Darrell Kendrick>

D. Kendrick: You ever heard of cooter stew?

S. Woodward: No sir, I haven't.

D. Kendrick: It's a-turtle is actually what it is. It's turtle. Uh, it's called cooter around these parts of the country.

S. Woodward: Where do you find them?

D. Kendrick: Uh, in the farm ponds and rivers. Uh, all around South Carolina, North Carolina, Tennessee, Virginia, Georgia, everywhere, where there's water you'll find cooters.

<Video shows Troy Brewington>

S. Woodward: Tell me what cooter stew is.

T. Brewington: That's a snapping turtle. It's a hard shelled turtle. Uh, they basically live off fish. They'll eat about anything in the water.

S. Woodward: What's it like? Is it like a snapping turtle or something?

T. Brewington: Snapping turtle. Uh, they pretty mean, but you can catch'em. We usually go up to Tennessee, catch'em around here, catch'em on beef hearts or beef tongue or somethin'. A hook and a jug is about all you catch'em on. Call it [grab-grabbling]. Cooter [grabbling].

S. Woodward: What is it?

T. Brewington: People run under the banks-they'll reach back up under a bank, feel for'em and pull'em out. I like my fingers too good to do that. *<Everyone laughs>*

<Video pans around and shows Parker Page>

Someone: Old [Park], he knows somethin' about that cooter stew.

P. Page: That's in the low-That's in the eastern part of the state. They don't know nothin' about that, up here in the upstate. *<Everyone laughs>*

Someone: This-this is cooter capital man.

P. Page: Some cooter stew or some 'coon hash.

<Video shows Troy Brewington again>

T. Brewington: We usually bring 'em back and uh, I skin mine. Cut 'em out the shell, skin 'em. Uh, I don't cook no skin.

Someone: Do you drop yours in boiling water?

T. Brewington: Nah, I just cut the heads off and let 'em die. Cut 'em out of the shell and skin 'em. I don't [want] none of that-

S. Woodward: What do you put with them?

T. Brewington: Uh, nothing, uh just far as meat?

S. Woodward: Well any other ingredients you cook them with?

T. Brewington: Well I put uh, onions, potatoes, uh, little bit of corn, hot pepper, black pepper, uh milk, cream. It just-you just kinda get a feel for it. It's like hash, everybody kinda does it different.

S. Woodward: Is it as thick as hash?

T. Brewington: No, uh-uh. It uh, it's according to how much meat you got in it really, but most of the time you got more soup then you got meat. Uh-

S. Woodward: What part of South Carolina could you find cooter stew cooked in?

T. Brewington: Uh, I really don't-all around here. Uh...

S. Woodward: All around here would mean where?

T. Brewington: I would say, uh, Union, Chester, Newberry, you know, the lower part I would say.

S. Woodward: And where do-

T. Brewington: -I hadn't heard of people in Spartanburg or Greenville fooling with it.

5. Rabbit as the "Cadillac of hashes"

<Video opens showing a number of beagles before showing Darrell Kendrick>

Someone: You don't have any quail dogs then?

D. Kendrick: No. Bird dogs, I used to.

Someone: You used to?

D. Kendrick: Used to.

S. Woodward: Hey Darrell?

D. Kendrick: Yes sir.

S. Woodward: What dogs are these?

D. Kendrick: Beagles. Beagles.

S. Woodward: Beagles?

D. Kendrick: Rabbit dogs.

S. Woodward: Rabbit dogs?

D. Kendrick: Yeah man.

S. Woodward: Do you-do you hunt rabbit?

D. Kendrick: Yes sir.

S. Woodward: Do you, uh, ever make hash with rabbit?

D. Kendrick: Yes sir. Definitely.

S. Woodward: Tell me about rabbit hash.

D. Kendrick: Rabbit hash is the “Cadillac of the hashes.” Just like, uh, we call cooter...uh, cooter stew the “Cadillac of stews”, rabbit hash is the Cadillac of the hashes. It’s good.

S. Woodward: I never had heard much of rabbit hash before down in the Lowcountry and the Midlands.

D. Kendrick: W-Well we use it to, uh, put a little pork with it just like we do with the the beef hash that we make. Uh, onions, basically about the same way. It’s just a lot harder to, uh, cook because there’s so many bones that’s in rabbits. Yeah.

S. Woodward: What’s the difference in taste?

D. Kendrick: The rabbit hash is a little, uh, sweeter. Little sweeter meat. It’s uh, very good. Very good.

S. Woodward: And where does that tradition come from?

D. Kendrick: That’s been around for years and years this part of the country. I’ve been cooking that ever since I was a boy. My grandpa and me used to cook it, uh, uh, forty years ago, cooked rabbit hash. So it-it’s been around here for years and years.

S. Woodward: Well rabbit hash probably goes back to the black iron kettles.

D. Kendrick: Oh yeah. Yeah. For sure.

S. Woodward: How-how far back do you reckon’ that would go?

D. Kendrick: Uh, there’s no tellin’. There’s-there’s no tellin’

S. Woodward: A hundred, two hundred years?

D. Kendrick: I'd say a hundred years at least. Sure would. Certainly would.

<Video shows Blake Kendrick>

S. Woodward: Do you like rabbit hash as much as your dad does?

B. Kendrick: I like it a lot more than I like beef hash to be honest with you. I think it's a little bit lighter meat and uh, I think it tastes a little bit better.