



## Puddin' Pot

*Narrated by Stanley Woodward*

### **1. Making puddin' pot (02:26)**

*<Video opens with a shot of a camp house and then Jerry Whetsell>*

**J. Whetsell:** We just washin' up and gettin' clean up here what we gon' put in the pot at first. [????] [make sure you] get that head.

**S. Woodward:** Now what did you just put in there?

**J. Whetsell:** Those are the ears. That's tongue. Those are hearts.

*<Video shows a pig's head>*

**S. Woodward:** What is that?

**Female Cook:** That's the head.

*<Video shows a male cook>*

**Male Cook:** Barbecue hash has the same ingredients. Hash-pork hash-

**C. Whetsell:** -That's how you make your barbecue hash, correct.

*<Video shows Claudanne Whetsell>*

**C. Whetsell:** That puddin' pot is eatin' hash that you eat. That's what hash is. Parts of the hog. You throw a tail in there.

*<Video shows Jerry Whetsell>*

**J. Whetsell:** You got your hearts and your melts and your livers and your-that's it. You got three items on the inside.

*<Video shows Claudanne Whetsell>*

**C. Whetsell:** You got your ears on the side and your tongue and that's it right?

**J. Whetsell:** The head itself.

**C. Whetsell:** And the head itself, that's right.

*<Video shows a hog's head>*

**Male Cook:** Look here, give me a-run give me a corn-corn put in his mouth. And I'll show him somethin'. *<Someone laughs>*

*<Video shows Claudanne Whetsell>*

**C. Whetsell:** A hog killing was an all day affair. You start out early in the morning, they had the old kettle. And they'd fire that up and get that water hot, boiling to a certain degree and they'd kill the hogs right there. The men would be there and they'd put him in that pot and you'd have to turn'em.

*<Video shows a hog's head>*

**S. Woodward:** Jerry, tell me the difference between the puddin' pot and what I would-I would call a barbecue hash.

**J. Whetsell:** No difference. Same thing. They just change the colors of it.

**S. Woodward:** Really?

**J. Whetsell:** Right. You make barbecue hash red and a puddin' pot you don't add any ketchup.

*<Video shows a puddin' pot cooking and then Jerry Whetsell>*

**S. Woodward:** What you got in here so far?

**J. Whetsell:** Onions and a little bit of seasoning...and all the head parts. No insides. We cook it for about two hours. [Old] big thick pieces of meat then they'll put the [lemon] and the rest of the stuff in it. Cook it for about an hour. About three, three and a half hours.

*<Video shows a pot and then Jerry Whetsell>*

**J. Whetsell:** I've been doin's this every since I've been big enough to walk. They let me start stirrin' the pot I reckon' when I was about twelve. You know how kids are, they always want to do somethin' they can't do.

## **2. Eating puddin' pot (01:43)**

*<Video opens with shot of the camp followed by a shot of the puddin' pot, and finally a female cook>*

**Female Cook:** That's what they're gonna eat today is rice and these parts in here, instead of [stuffing] it and making pudding out of it, they're gonna eat the ingredients whole.

*<Video shows a female cook>*

**Female Cook:** When you go to help your plate, we serve rice along with it.

**S. Woodward:** I see.

**Female Cook:** And slaw and anything else that we have that they want to put on their plate.

*<Video shows another female cook>*

**Female Cook 2:** I'm glad that everyone could come and enjoy this puddin' pot with [us]. The weather is certainly agreeable. Um, we have everything fixed cafeteria style over here. The puddin' pot is right in the middle. Come by, we'll give you what you'd like to have.

*<Video shows the second female cook serving puddin' pot>*

**S. Woodward:** Now is this the puddin' pot?

**Female Cook 2:** This is the puddin' pot. What you want?

*<Video shows female cook 2 serving puddin' pot>*

**Woman:** Ear.

**Female Cook 2:** Yeah I got ear right here.

*<Video shows puddin' pot being served and then the first female cook*

**Female Cook:** But like the tongue and the ears and all, why they just cut it up in pieces and eat it like that. What's left over, why Jerry's going grind it up and we'll make the hash out of it.

**S. Woodward:** I see.

*<Video shows a politician eating at a table amongst other people>*

**Female Cook 2:** These Orangeburg folks is really givin' [????] snout [????].

**Politician 1:** I didn't-I couldn't find the snout.

**Woman 2:** <*Laughing*> He couldn't find the snout.

*<Video shows puddin' pot being served>*

**Man:** [That's] a piece of liver.

**Man 2:** That's good.

*<Video shows puddin' pot being served>*

**Female Cook 2:** Alright, that's the tongue.

*<Video shows a second politician>*

**Female Cook 2:** This is a piece of melt.

**Politician 2:** Ok.

**Female Cook 2:** That's equivalent to your [????]

*<Video shows the second politician's plate>*

**S. Woodward:** What did you end up getting? Do you know?

**Politician 2:** I got some, um, melts, some tongue, and some ear.

**S. Woodward:** Have you eaten those before?

**Politician 2:** It's been a long time. Yeah. Maybe not all of them.

*<Video shows Jerry Whetsell sitting with a couple of other men>*