



Rodney Long

Narrated by Stanley Woodward

1. The Long tradition (03:29)

<Video opens with Ronnie Long>

S. Woodward: Now when you're usin' those black pots, what-how do you start out? You put a little water in there first?

R. Long: Yeah you start it out, and what we usually do is we get the water boiling first and then while the water boils, it takes awhile in those old pots to get 'em goin'.

<Video cuts momentarily and then shows Ronnie Long again>

R. Long: And while we're boilin' the water, we'd cut up meat, start throwin' it in, put a little salt in it. Salt helps it boil a little bit quicker. We'd put some, uh, paste board over it, uh, that helps it boil a little bit quicker and then once it's roarin', uh, you get all the meat in there, you can kinda relax for about three hours. Then when that stuff starts breakin' down and your fat will always sit on the top, then your lean goes to the bottom. That's when you need to keep stirrin' it, make sure that fat's broken up.

<Video shows the road and then Ronnie Long, driving>

R. Long: We're at my mother's house in Bush River, South Carolina. This is where we used to, uh, kill hogs. We'd kill 'em right out here and, uh, make hash and this is where my dad, uh, his restaurant got started, was right here doin' a Labor Day barbecue...in our backyard.

S. Woodward: Now how did that happen?

R. Long: He just decided to have a barbecue and, um, s-uh he and my uncle-and they started out with about fifty people the first year and I think by the third year, there's about three hundred and um, times being what they were on the farm in the uh, in the eighties, they had to stop because they just couldn't-they couldn't afford to put it on and, um, about a year-I think they skipped a year and then they started the restaurant the following year. Um, my pop had developed a pretty decent name for cookin' around these parts

and uh, he believed in himself and took a chance and, uh, built a restaurant and it was great from day one.

<Video shows Roxanne Long Fulmer>

R.L. Fulmer: When-when I go to a place, I go-I go to the hash first.

S. Woodward: Is that right?

R.L. Fulmer: Right. But then there's a couple of other things that I had to learn to like back here, but over the years I just did it.

<Video cuts momentarily and then shows Roxanne Long Fulmer again>

R.L. Fulmer: But it's just part of the culture here.

S. Woodward: Um hum.

R.L. Fulmer: I mean, if you're around here you're gonna eat hash...and uh, my children just-just grew up with it.

S. Woodward: Ronnie seems to have it in his blood.

R.L. Fulmer: Oh he does. He does. He could go out and do, uh, without a recipe. He has done it so much and he is good at it too. He's a good little ole' cook. *<She laughs>*

<Video shows Ronnie Long>

R. Long: After we had killed the hog, what we'd do is...we'd take this tire, which has been here for way longer than I've been here and we'd pull it back and we'd drop another chain down and we'd hook the [swingle] tree to it like I showed you back at the restaurant and we'd uh, we'd hang the hog up on it and we'd process it. And then we would take all-we'd have all our hash pots sitting outside and if we were butchering we had to make sure we had about three good days of cold. If we were having a barbecue we would just stay right out here and would cook all our stuff here and have tables lined up out there and there'd be cars everywhere parked for his Labor Day barbecues.