

## The Joy Drive-In

*Narrated by Stanley Woodward*

### **1. Hash and the Fourth of July (01:52)**

*<Video opens with a couple shots from Gaffney, South Carolina and then shows David Phillips>*

**D. Phillips:** So we use all beef.

**S. Woodward:** It's all beef.

**D. Phillips:** It's-it's all beef hash. It's not like the, uh, lower part of the state. It's different. It-it's mostly in this region here. You don't find it every where, so...

**S. Woodward:** What's this region now you're talking about?

**D. Phillips:** The Upstate. It's the Upstate and once you get past Cherokee County and Union County and-you can go to Shelby or somethin' and they don't know what hash is up there. We've always had hash in this region. Mainly it was around the Fourth of July. A lot of people at the Fourth of July would always have hash, but now it's got popular they eat is all the time, so...

**S. Woodward:** And when you say Fourth of July, that would be way back a long time ago?

**D. Phillips:** Yes sir, yeah.

**S. Woodward:** And what-what would they do have a party or somethin'?

**D. Phillips:** They had-throw a party out in the yard and get the big wash pot out and axe handle or boat paddle and cook a pot of hash up, so...yeah, it's really, after that it's just grown. Now they ask for it, so...*<He laughs>*

**S. Woodward:** But it started with the old wash pots.

**D. Phillips:** Yes sir. Yeah the old black wash pot.

*<Video shows David Phillips making a sandwich>*

**D. Phillips:** You don't need the rice with it. Put what you want on it: hash, a little bit of slaw. A lot of people like just a little bit of white slaw with it. Make it and it's ready to go. It's cooked up beef.

**S. Woodward:** Cooked up beef.

**D. Phillips:** Cooked up beef tenderloin. Wrap that thing up...melt in your mouth!

## 2. The Cole tradition (02:46)

*<Video opens with David Phillips>*

**D. Phillips:** Yeah as far as that goes, I know a guy here in town that's close by here, that's really got an old pot that he cooked hash back in the early fifties before he went out of business and went on. But, he was the first one I knew around here that cooked hash and uh, he still-as far as I know, the pot's still there if yall would like to see it...

*<Video cuts momentarily>*

**S. Woodward:** And how old is that pot?

**D. Phillips:** Mercy, I'd-I'd hate to guess how old this pot is because, like I say, when I was a boy, he-that was his business. Back then he'd farm during the day and cook dinners and for suppers. Saturday was his big day just like the rest-like it is now, but everybody-farmers came to town back then and when they come to town, they come to get the hash and the barbecue at his place and his son still has the pot there that he cooked in, so.

*<Video shows Willard Cole>*

**W. Cole:** Yeah I-they ain't-they [outta] gotta, you know, I done tore the stand down, but I got'em up there-laying up there if ya'll wanna [look] at them.

**S. Woodward:** Where at?

**W. Cole:** Right around there.

*<Video shows Willard Cole leading Stanley Woodward and David Phillips to the pots>*

**W. Cole:** There's what they sit in.

**D. Phillips:** Yeah those are the stands they used to stand them on...and had the burners under'em.

*<Video shows David Phillips and Willard Cole looking at the hash pots>*

**D. Phillips:** See you can see here's the old pots and you see two big pots back then-

**W. Cole:** That'un hold a hundred and ten and that'un hold ninety gallons.

**D. Phillips:** That-that's a big pot boy kettle-metal pot. Iron pots back then, you can see how thick they are and heavy *<He taps on the pot>*. That [subsidized their] farm back then so-

**W. Cole:** Yeah.

**D. Phillips:** And so, yeah, they'd come up on Saturday make enough money to keep-keep the cows fed and the boys fed *<Willard Cole laughs>*. He had about six boys. Four or five boys.

**W. Cole:** Five boys. Two girls.

**D. Phillips:** So he had a big family he was keeping up back then, so...Yeah that-that Saturday cooking that hash probably kept him goin' through the next week and made it through the winter.

**W. Cole:** That's right.

**D. Phillips:** So that's the old pit that his daddy used back...

**W. Cole:** Fifty years.

**D. Phillips:** Fifty years ago. And, matter of fact, the hash pot probably set about this area here as far as I can remember.

**W. Cole:** No. Right here-right here was a chimney.

**D. Phillips:** Yeah.

**W. Cole:** They set right up here. *<He motions where the pots were>*

*<Video cuts momentarily and then shows one of the pots>*

**D. Phillips:** Lot of tales to be told.

**W. Cole:** Nowadays they mostly used stainless steel pots for that.

**D. Phillips:** Yep.

**W. Cole:** And we fired them things with wood, you know? And we would have a pile of wood out here half as big as the house *<W. Cole and David Phillips both laugh>*.

**S. Woodward:** [Did you cook] in that pot?

**W. Cole:** Yeah. Yeah. We cooked in them pots right there every week.

**D. Phillips:** Yep.

**W. Cole:** Sure did.

**D. Phillips:** Yep.

**S. Woodward:** Well when you guys look at that old hash pot that's sittin' down there...what comes to your mind?

**W. Cole:** Oh hey, I tell ya I get more memories out of that than anything. I mean you don't [give up] doin' that every week. Uh, truck farming, all that kind of stuff, I mean I wouldn't take nothing from my raisings.