



Willie Lee Williams

*Narrated by Stanley Woodward*

**1. William's Family Reunion Hash (02:37)**

*<Video begins by showing some of the Williams Family>*

**Family Members:** Amen. Amen.

**One Member:** *<Hugging another>* How yall doin'?

*<Video shows Vernon McQuire>*

**V. McQuire:** We're getting ready to prepare, uh, these heads for the hash.

*<Video shows pig heads>*

**V. McQuire:** We have eleven hog heads. This head is being prepared right now. What we're doing, we're gonna take, cut this back, take this out, you'll cut it down through here *<Makes a cutting motion with his hand against the hog's cheek>*, on both sides. Cut this out. Then we'll take it and we'll wash it and we'll clean it. Then we'll put it into a pot.

*<Video shows Willie Lee "Huddie" Williams>*

**S. Woodward:** And how long have you been cooking this hog's head hash?

**W.L. Williams:** About thirty years.

**S. Woodward:** Thirty years.

*<Video shows heads boiling then shifts to show Darrin Williams>*

**D. Williams:** That's your heads boiling in the pot right there. Once they get boiled up, we're gonna take 'em off the bone and have it chopped up and then we're gonna go from the-there to put the ingredients into the hash. But the first thing you gotta get the meat cooked up first and after that you go from the meat to your ingredients and you mix and then you got your hash.

*<Video shows hash being stirred>*

*<Someone says something inaudible>*

**D. Williams:** That's that hash. That's the favorite. That's why when they come here, they goin' talk for years and years and years and don't ever stop comin' 'cause they love that hash. Go-Gotta come back. Once they taste that hash it's all over.

**W.L. Williams:** That's that secret you had put in there. And w-when it hit the [mouth] they always say, "[????]". <They laugh>

<Video zooms in on W.L. Williams>

**S. Woodward:** What-wh-what did you say? I didn't hear you. Say it-

**W.L. Williams:** -When I put that secret in there, they taste [????], you always tell'em, "[????]".

**D. Williams:** That's that master chef.

<Video shows people's plates with hash on them>

**S. Woodward:** How's the hash?

**Woman:** Very good.

<Video shows a young man>

**Young Man:** Every family makes their hash differently and from the hashes that I've tasted around, this is the best one around. People-

**Woman (not shown):** -This one's good today.

**Young Man:** People come from miles around, just to taste the hash. It's real good hash.

## 2. Hash ingredients (02:30)

**D. Williams:** <Gesturing> This is my father right over here.

<Video rotates to show W.L. Williams before rotating back>

**D. Williams:** Uh, Willie Williams. Better known as Huddie. And he's gonna be doin' the hash. Whatever you wanna know, ask him.

<Video shows heads boiling>

**D. Williams:** That's your heads boilin' in the pot right there. Once they get boiled up, we're gonna take'm off the bone and have it chopped up and then we're gonna go from the-there to put the ingredients into the hash. But the first thing you gotta get the meat cooked up first and after that you go from the meat to your ingredients and you mix and then you got your hash.

<Video shows W.L. Williams taking the heads out of the pot>

*<Video shows ingredients being added>*

**S. Woodward:** Is that corn and tomato soup?

**D. Williams:** Corn and tomato.

*<Video shows W.L. Williams stirring the hash and more ingredients being added>*

*<Video shows another man stirring the hash>*

**Unknown Man:** Alright, get me a different stirrer man.

*<Video shows D. Williams>*

**D. Williams:** That's that hash. That's the favorite.

*<Video shows people eating>*