

Annelle Lindsey is an active seventy-three year old African American senior citizen living in Carrollton, Georgia. Traditional recipes and baking methods are as much a part of Mrs. Lindsey's regional diet today as they were during her childhood. Mrs. Lindsey fondly recalls her mother using some brand specific and farm produced ingredients to bake homemade cakes, pies, biscuits, cornbread, and tea cakes in her favorite worn cake pan and perfectly seasoned cast iron skillet. Even today Lindsey uses many of her mother's recipes for holidays, birthdays, and church dinner on the grounds. Overtime, some of Mrs. Lindsey's ingredients and traditional recipes have evolved in conjunction with the ease of contemporary pre-packaged and frozen products, and still others have simply fallen by the wayside, opening the door for trying new recipes and cuisines. But no matter the changes to her menu, the caring sentiment behind Mrs. Lindsey's cooking for her family, church, and community is constant and clearly reflected through more modern and complicated recipes like her well-known Friendship Cake.

Interview of Annelle Lindsey
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Southern Foodways Oral History Project
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DR: Ok. Ok. Well, we are goin' to move, Annelle, thank you so much for that demographic information an' we are going to talk a little bit about your childhood an' get into talking about baking, What was the time period when you were growing up.

AL: Uh, it was back in the '30's, that was durin' the Depression.

DR: Ok. Ok. And what kind of breads were eatin' in your home?

AL: Well, there was uh biscuit an' cornbread.

DR: Biscuits and cornbread. And, when were these breads eatin', was it a certain meals or . . .

AL: Well, like breakfast uh, we always had biscuits an' lunchtime an' dinner, they'd have uh cornbread to go along with the vegetables, like uh for breakfast we'd have uh my father, they raised their own hogs, so we'd had plenty uh bacon an' ham an' all that stuff.

DR: Ok.

AL: So we'd have ham an' biscuits, ham an' whatever . . .

DR: So, you would basically have biscuits in the morning and maybe biscuits at lunch. Did you call lunch supper or did you call it lunch or . . . Then at that dinnertime or the last meal of the day is when you may have cornbread to go with the vegetables?

AL: Well, like when I was small, growin' up, my father, he, well my mother an' father, they had three hot meals a day an' she had cooked three times a day, an' so uh, like we had biscuits in the mornin' an' uh ham an' eggs an' uh uh pear preserves or jelly or whatever

'cause she made her own jelly an' all that stuff an' uh like lunch, well we call it dinner, supper back then . . .

DR: Ok.

AL: We'd have uh like, well she, they grew all their vegetables you know an' stuff so we'd have like turnip greens or collards or beans or whatever an' you uh, mashed potatoes an' cornbread, an' uh we had our own milk 'cause we had, they uh raised cows an' things, so we had our own milk.

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DR: Ok. Ok. Now, who did the baking in your home when you were a child.

AL: My mother an' me an' my older sister.

DR: Your mother an' your older sister. And how many years difference about is it, between you and your older sister?

AL: Well, my oldest sister uh she uh she went to live with my Grandmother uh an' when she got to be a teenager, but my next oldest sister, which was five years older than I am, she did a lot of cookin' . . .

DR: Ok, so she helped your mom uh a lot, so you mom, did you dad ever bake?

AL: I don't remember. [laughter]

DR: Ok. Now, did you ever, once you got to a certain age help with the bakin' or the cookin'?

AL: Well uh, by the time we reached 9 or 10 years old they started us ta cookin'.

DR: Ok. What kind of things did they started you off cooking?

AL: Cornbread. [laughter]

DR: Cornbread. Do you remember who you made your cornbread?

AL: Well uh, we, they uh uh grind the meal . . .

DR: Ok.

AL: An' uh, I don't know if you remember this or not, but anyway, they, uh freshen your [inaudible] you have ta sift it . . .

DR: Ok.

AL: it's not like a meal, a mix, an' uh, well you'd have about 2 cups an' then you put about cup, ½ cup of flour, an' it'd be plain an' uh you'd just automatically know how much uh salt and bakin' powder, you wouldn't even haveta even measure that . . .

DR: Ok. How would you just know?

AL: I don't know, you just know. [laughter]

DR: So your mom wasn't one to measure and say ok "I need a teaspoon of salt or a teaspoon of pepper or bakin' powder. She just knew how much to put into the mixture dependin' on how much she was makin'. If she was cookin' for just you'all or if she was cookin' for something for the church . . .

AL: Right.

DR: You know, she knew how much to put in and that's how you learned, like that, you just kinda know how much to, to uh use. So you began baking when you were about 9, 9 years old.

AL: 'Bout, I say at least 10, 'bout 10.

DR: !0. So, was that kinda a requirement for all the girls?

AL: Oh, yes.

DR: What about your brothers?

AL: Uh, you know, they didn't.

DR: Ok. Help with the baking. Now, what time of day did your mom do the bakin'

AL: Well . . . we ate breakfast, I guess, around 8 o'clock in the mornin'. An' then around 11, not, 'bout 12 o'clock or 1 o'clock, an' then as we call then supper, it would be like 6 or 7 o'clock.

DR: Ok. Did you sit down and eat together as a family or . . . ?

AL: Yes.

DR: Ok. And what types of flours or meals did your mom use? Now I know you said then you had to grind up the meal and then sift it because it is different than what we know as meal today that we purchase out of the store. Did she use any special brands that you recall?

AL: I don't recall the flour, I don't know.

DR: Ok. Ok. And uh you told me about how they were processed at the mill, was it a local mill that everybody went to or did you do it on your own property, in terms of grinding up the meal?

AL: No. They would take it to uh different place an' get it ground.

DR: Ok. What about fat. What type of fat did your mom use in terms of bakin'?

AL: Well in bakin' cakes an' things she would use Crisco, but like biscuits an' things like that she would use the uh lard from the pig, hog.

DR: Ok, so for uhm baking cakes she would use . . .

AL: Crisco or butter.

DR: Ok. And where did you get your butter from?

AL: Uh from the uh milk.

DR: From the milk that you had there with your cow.

AL: Yeah. [laughter]

DR: OK. And were did you, what was the other one that you said that you used?

AL: Uh, she used Crisco.

DR: Ok. Ok. So you your hogs an' your cows an' she mainly would use the, for the biscuits the uhm . . .

AL: The pure lard, uh huh.

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DR: Ok. So you have quite a few meals from the hog for your family. What types of sweeteners did your mom for bakin' bread?

AL: Hh she, she always bought Domino sugar.

DR: Domino Sugar. So what was so special about Domino Sugar?

AL: I don't know. That's the onlyiest kind she ever bought, ever used.

DR: Ok.

AL: An' if she couldn't find Domino's, well, I mean not the Domino, she would use Domino when she couldn't find Dixie Crystal.

DR: [says Dixie Crystal at the same time}. Oh, ok.

AL: But, Dixie Crystal is what she really used all the time.

DR: Ok. So Dixie Crystal. Is that, do you, since I know you're a baker, what do you use in terms of uhm sugar?

AL: Dixie Crystal.

DR: Is there a different taste if you use Dixie Crystal compared to the store brand?

AL: Well, to me it is. Because Dixie Crystal, well like if I can't get Dixie Crystal [inaudible] but Dixie Crystal is sweeter. You buy the store brand, you goin' to have to use more [laughter]. You do not save by buyin' cheap su-, sugar.

DR: Ok. So, when you're bakin' your cakes or pies or whatever custards that you make, you make sure that use use Dixie Crystal?

AL: Right.

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DR: Ok. Mainly bak-. Any particular brands since she liked the Dixie Crystal sugar or she was

AL: She always got uh Caggie (sp?) Mix.

DR: What was it?

AL: Caggie, I think it's Caggie Mix.

DR: Caggie Mix, ok. Ok, I'm not familiar with that particular brand. Now describe once again how your mom measured her ingredients.

AL: Well, uh she'd just pour a little portion in her hand [laughter] and uh she'd just know how much to put in there, you know.

DR: And she did that with all of her baking?

AL: Well, when she cooked, when she baked cakes or anything like that now she'd use a spoon. She measured it, but I'm just talkin' about cornbread an' stuff like that.

DR: She just knew what to use, but if she was baking uh a pound cake or something like that . . .

AL: She'd use a measuring spoon an' a cup.

DR: She'd use a measuring spoon and a cup for that, but if she's just baking cornbread or maybe biscuits, she'd just pour a portion in her hand, but if she had to bake some cakes and things of that nature she may use a measuring cup. Was the measuring cup, did it have the measurements on the side or did she have a special cup in the kitchen that was like a coffee cup that she knew that was one cup and that she used like that? Do you know?

AL: Well, uh when I was smaller, I think she had, back then she used just a regular uh cup, teacup they called 'em. But now, but as, as uhm when I got older she always just used a regular measuring cup.

DR: Ok. Now describe the types of pans or dishes that you mom used when she bakin' bread. Did she have a special pan for her cakes? Did she have a special pan to bake the cornbread or the uhm biscuits?

AL: Yeah. She had, uh she always used special cake pans, you know. Uh, she used uh the nine inch round cake pan an' uh she had a special pound cake two pan that she use and for her cornbread she used the iron skillet.

DR: An iron skillet. Do you mean one of those, I call it a cast iron skillet, the thick, thick black skillet.

AL: Yeah, yeah, uhm hum. [speaking over DR's last statement]

DR: And describe the type of stove that your mom used for baking.

AL: It was a wood stove.

DR: Ok. And, how did the wood stove operate?

AL: Well uh, a wood stove uh uh, it had uh, how can I describe it? Anyway it was just a stove an' it had uh, uh a firebox . .

DR: Uhm hum . .

AL: Where you would uhm make your fire an' then had an oven you know uh kinda like a little gas stove, similar, but it had an oven where you uh uh put your bread an' everything an' uh it had a gauge on the door, how hot, it'd tell you how hot it gets an' all that, you know, an' you just make this fire an' when it'd get up to a certain temperature, you know how hot you'd want it, about 400 or whatever . . .

DR: Do the gauge would read 400 or how . . .

AL: Yeah, an' after it gets to a certain gauge you just start puttin' once piece of wood in there an' it would stay that certain temperature.

DR: Ok. Ok. So, what type of wood did you put in there?

AL: You'd have like pine or hickory . . .

DR: Hickory . . .

AL: Uhm hum.

DR: Who had to chop the wood?

AL: My brothers.

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DR: Ok. Now describe uh some of the special events in which you mama might bake for.

AL: Like uh, take dinner to the churches, to the church, uh a birthday dinner, stuff like that.

DR: What kind of things would she bake for dinner for the church?

AL: Then, people just baked, the baked a full meal, they baked vegetables or casseroles . . .

DR: Like what kind of vegetables, describe a meal that you mom may bake.

AL: Well, she'd take like turnip greens an' collard greens or squash casserole an' uh roast, beef roast an' chicken, cakes an' pies, they just, they just took everything, you know, just a whole box full of food.

DR: Ok. And each family would do that?

AL: Yes.

DR: Ok, to bring to, contribute to the feast. And any other special events that she might bake for?

AL: Uhm, just like uhm [inaudible] back then she'd always, 'bout once every month or every other month she'd have the pastor come an' eat an' then she'd cook a big dinner for him.

DR: Describe a dinner that she'd cook for the pastor.

AL: Well, she'd have uh, uh, 'bout the same, chicken, dressin' uh uh, ohh . . .

DR: What kind of vegetables?

AL: She'd have like collard greens or uh string beans, potato salad an' uh . . .

DR: What types of sweets?

AL: Uh, she'd have uh like potato pie or uh, pototo pie an' like cake an' uh she'd cook . . .

DR: What kind of cake would she fix?

AL: Uhm, coconut cake an' uh uh pound cake [inaudible}

DR: Ok. What if someone died? What of things did she prepare to take to that family?

AL: Well, they would do, uhm, when they take food, just whatever, you know . . .

DR: Would they have the meal at the church or at the family's home or how did that work?

AL: They usually'd have it at the family's home.

DR: Ok. At the family's home. And she would make sure that she took something if someone had lost a family member. Uhm, and what type of occasions might your mom bake something special?

AL: Oh, I'd say like Christmas, holiday's.

DR: Holidays. What would she bake for Christmas?

AL: She'd bake all kinda cakes an' pies an' . . .

DR: Describe the cakes for me, an' the pies.

AL: Uhm, she'd have uh potato pies . . .

DR: Potato pies . . .

AL: Uh, egg custards then uh she'd have coconut cake uh pound cake an' caramel, ohh I don't know, she'd cook 'bout four or five different cakes . . .

DR: So, she may have coconut cake, pound cake, caramel cake, you said custards, any other cakes that she might cook at Christmas?

AL: Uhhm, she would cook uh . . .

DR: Did she cook any cookies or . . .

AL: Oh, yeah. She'd always cook uh they call it teacakes I guess . . .

DR: Oh, teacakes, what is a teacake?

AL: Uh, it's just uhm, it's like a plain cake only you make it up like a cookie an' you roll it out an' uh . . .

DR: Is it different flavors or is it like a little pound cake or . . . What is it?

AL: It's just a little round cookie, like a cookie, more or less like a cookie. An' uh, but she would, she'd keep them all the time. She'd bake teacakes, she'd keep a cookie jar an' she'd, we'd have them all, all the time . . .

DR: Ok.

AL: She'd keep a jar of cookies or somethin' on the counter all the time . . .

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DR: Ok. So did she cook some of the same types of uh sweets at Thanksgiving as she would at Christmas?

AL: Uh most of the time she' have uh more like uh well we never liked pumpkin pies so she'd mostly just do potato pies . . .

DR: Sweet potato pies . . .

AL: Yeah, sweet potato uh yeah.

DR: Ok, what about for birthdays, did she do any special cakes for your birthdays or . . .

AL: Yeah, she'd always cook us a cake on our birthdays.

DR: What, what type of cake would she cook?

AL: Well most of the time she'd cook the one that we liked, you know, an' I always like coconut.

DR: Coconut cake.

AL: Uhm hum.

DR: Ok, so she'd cook your special cake on your special day.

AL: Right.

DR: An' what was your mom's favorite cake? Do you recall?

AL: Uh . . . I feel, I would say pound cake 'cause that is what she most liked . . .

DR: Ok . . .

AL: It's just like a plain cake.

DR: Annelle, did your mom cook anything or bake anything special on the Easter holiday for Easter services?

AL: Uh, yes.

DR: What did she prepare on that day maybe?

AL: Well justa 'bout every holiday uh she'd cook something [inaudible] ham an' dressing an' uh just 'bout every Sunday we'd have potato salad an' fried chicken an' baked chicken an' uh just a full dinner like that . . .

DR: The full dinner. And along vegetables an' for Easter what kind, did she cook any type of special cake or bake any special cake for Easter, or custard?

AL: I, I don't think she did, I don't remember

DR: Ok, you don't recall that. Ok. Where did your mom get the recipes that she used for her baking?

AL: Well a lotta times she got 'em outta cat-, outta magazines an' uh then she had cookbooks an' from friends an' like that.

DR: Ok. What types of uhm magazines did she read to get some of her recipes? Do you recall?

AL: Well, she always liked the McCall magazine an' then she liked uh uh my mind is blank, I can't think of . . . [laughter]

DR: That's ok. [speaking over AL last few words].

AL: Uh, uh, uh ohh god, I can't think of the magazine that she always used

DR: Ok. Did she have a special cookbook that she used.

AL: Yes. She always had uh . . . I don't know the name . . .

DR: Did she ever talk with you about some, some of the cakes, especially that she uhm baked or maybe even the teacakes, did she receive any of these recipes from her mother or from her husband's mother or someone else in her family?

AL: I don't recall that . . .

DR: Ok. You don't uhm recall that. Did she use, did she wear anything special when she baked? Did she had a special apron or . . . When she baked her goodies?

AL: Ohh yes. She always wore an apron. [laughter]

DR: Can you recall what the apron looked like?

AL: Well the apron had a bib on it an' uh it uh like that, you know, she always had pockets, the pocket on it . . .

DR: And what color was it?

AL: Uhm, well she had uh white . . .

DR: White. Well, she must have been a great baker. Was it still clean when she finished bakin'?

AL: I, I don't recall . . . [laughter]

DR: Ok. Do you wear anything special when you bake?

AL: Uhm, yes, I wear an apron.

DR: You wear an apron. Do you have a special apron that you wear or . . .

AL: I only have 'bout two. [laughter]

DR: Well, they must be special then if you have two. [laughter] When your mother baked some of the special things that she baked in terms of th- cakes, we talked about certain things she baked Christmas, Easter, New Year's, I'm sorry, uhm Thanksgiving an' for your birthdays. Is there any certain ingredients that she had to save up for certain cakes and things?

AL: Uh no. Not that I know of.

DR: Ok. No. Now tell me again the cakes that were probably your mother's speciality. Was it any particular cake or desserts that your, that the people in the community, oh we want Ms. So-an'-so to bake this, or was she just good at all of 'em?

AL: Welllll, I suppose she was good at all of 'em, but . . . [laughter]

DR: And, so her cakes were the coconut, well, . . .

AL: The coconut, the plain cake an' . . .

DR: So the pound cake . . .

AL: An' the uh caramel an' uh well she baked chocolate cake, I didn't, I didn't name chocolate . . .

DR: Ok, chocolate cake . . .

AL: Chocolate. An' she also bake the uh Japanese Fruit cake around Christmas an' the Lain cake (sp??) You heard of the Lain cake?

DR: No. I have heard of that. Describe the Lain cake.

AL: Well, I never baked it [laughter] anyway it's uh, I can't, I can't . . .

DR: Is it like uh Friendship Cake?

AL: No. It's uh it has layers an' then you put, well I can't describe it, anyways it's a good cake.

DR: So it has layers. Is there more than three or . . .

AL: Oh, it'd have 'bout five, five layers an' uh an' you put uh nuts in it , coconut an' raisins an' all that in the fillin' . . .

DR: Ohhh.

AL: An' I, I never baked it . . .

DR: What is the, describe the icing [talking over AL's last statement]. What did you recall the icing looking like or maybe tasting like?

AL: Oh, it's uh, uh I just can't describe it . . . it's a good cake . . .

DR: What color is it [talking over AL's last statement]

AL: It's uh, the icin' mostly be like uh tan like uh caramel lookin' . . .

DR: Uhm hum. Like a caramel cake?

AL: Uh, yes, somewhat.

DR: Ok. Ok.

AL: But it'd have a lotta nuts an' all that stuff in it an' so I . . .

DR: But different than the fruit, than a fruit cake [speaking over AL's last statement].

AL: Oh yes. It's different than a fruit cake, uh huh.

DR: Ok. Ok. Well a fruit cake usually doesn't have all those layers, but it has several layers, five layers, an' its called like a l,a,n,e . . .

AL: L, a, n, e. Uh huh.

DR: Lane Cake an' what was the other cake you said she baked?

AL: Japanese Fruit Cake.

DR: And what is that?

AL: Uh it a cake, uh uh, oh god I don't ever bake it so I can't describe it . . .

DR: It is like a Friendship Cake?

AL: No, uh huh. [laughter]

DR: Ok.

AL: It uh has one spice layer an' then the other just plain layer an' then you uh put it'd have a lotta coconut an' stuff in the fillin' too, but you don't just raisins an' all that, but you have coconut an' nuts it an' all of that . .

DR: And she usually cook those cakes at what time of the year?

AL: Like Christmas holidays.

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DR: Ok. How, how would you uhm compare your family's baking traditions as child to other family's who were around ya'll at the time. It most people cook and bake some of the same things your mother did or where they different?

AL: Well, back then when we was growin' up they usually everybody baked just about the same thin', you know.

DR: Uhm hum, uhm hum. Ok, so it wasn't really any different in your community. Now how have your bakin' habits changed over time?

AL: Oh, well. I guess it has changed a lot. Uh because the, the cookbooks are different, you know . . .

DR: How so?

AL: Uhh, gosh they have different, because I don't have any old books [laughter].

DR: But you think it's, you can see a difference in the cookbooks?

AL: Uh, I do, yeah. They are.

DR: Ok. Well we talk about bakin' traditions. Let's talk a little bit about you and your baking. How would you describe your household now? Who is in your household now?

AL: Uhh, just two here.

DR: Just two . . . an' that's you an' . .

AL: My daughter Kathy.

DR: And your husband . . .

AL: He's deceased.

DR: Ok. And how long has he uhm been deceased?

AL: Four years.

DR: Four years now, ok. So who does the bakin' in your home now, you or your daughter?

AL: Well, I do most of it . . . [laughter]

DR: Ok. Why do you think that is?

AL: Well I don't know, uh, occasionally she get up an' bake an' fix breakfast an' all that but most the time I do it.

DR: Ok. And how, what about the recipes that you use now for some of the cakes and things that you bake. How did you come upon those recipes?

AL: Well I buy a lot of cookbooks an' then when I was workin' uh I, I uh we exchanged recipes with people.

DR: Ok. Ok. Did you happen to obtain some of your recipes from your mother?

AL: Ohh yes. I saved some of hers.

DR: What's some of the ones that you recall that you saved from her?

AL: I know she has one favorite uh pound cake uh recipe uh I still use that . . .

DR: Ok. And do you where she got it?

AL: No, I don't know where she got that one from, but I still use that.

DR: Ok. [speaking over AL's last few words] And describe it, describe when breads are eatin' in your home, I understand that you do the bakin'. What types of breads do you fix now?

AL: Well, now, uhh to tell the truth about it, now uh I, sometimes I might bake biscuits, but most of the time I just buy frozen biscuits [inaudible]

DR: Ok. Now when you bake your biscuits, what do you put in those biscuits.

AL: I just Crisco.

DR: Crisco. [laughter] And do you use any particular type of flour?

AL: White Lily.

DR: White Lily. Why White Lily?

AL: I don't know, that's just the flour I've used.

DR: So th- Golden Medal, is that not a pretty good brand?

AL: I don't like it. [laughter]

DR: Ok. So, you like the White Lily flour.

AL: White Lily.

DR: So, you put, you use White Lily flour, you use Crisco. What else do you put in your biscuits?

AL: Uhm, I, I use, just, well when I cook, I hardly ever use plain flour for biscuits, but plain flour make the best biscuits, then you put your own uh bakin' powder in an' uh so forth, but I always use self-rising flour . . .

DR: Self-rising.

AL: When you use self-rising flour to make biscuits you're only just puttin' shortenin' an' milk.

DR: Ok. An' you use what type of milk?

AL: Uh, I just use the regular homogenized milk.

DR: Ok. Ok. Now, describe the time of day or the day of the week or the occasion in terms of the different breads that you might bake.

AL: Well when I do bake biscuits uh it would be like on a Sunday when I have time. I bake biscuits; an' uh I have made rolls, you know, like homemade rolls, but it's been quite a while since . . .

DR: What do you use to make the rolls?

AL: I use uh, I use flour an' uh a yeast flour, sugar an' cookin' oil.

DR: Ok. Any particular brand of cooking oil.

AL: Uh, we use Wesson Oil. [laughter]

DR: Ok. And what about for your rolls, do you use, do you still use the White Lily? [inaudible] Oh ok. [laughter]

AL: But sometimes I uh, when I used to bake bread I would buy bread flour.

DR: Oh, ok, the bread flour. Which brand of bread flour did you buy?

AL: Uhhh, White Lily [laughter].

DR: Ok.

AL: I have made. Well it's been quite a few years back, I made the sourdough bread.

DR: Ok, sourdough bread. Ok, ok. Do you still enjoy baking?

AL: Sometimes.

DR: Sometimes, ok. Describe how you have used boxed or refrigerated baked goods, for instance if you bake a cake, do you use cake mix, like a dumping kind, or a Pillsbury or how do you make your cakes now?

AL: Well uhh, there's an ol' sayin', "I make may cakes from scratch."

DR: And what does that mean, from scratch?

AL: I use everything, you know, I, I don't use any cake mixes . . .

DR: Ok . . .

AL: I just use a plain flour, the sugar, I just use, you know, just mix all my ingredients.

DR: Ok, for instance. Now uhm since you said you maybe don't bake as much as you did maybe when you were a kids were smaller or teenagers or maybe even in their twenties. What types of cakes do you still bake?

AL: Well, uh now, uh I bake more uh Pound Cakes than anythin' but I bake like uh coconut an' bake uh Friendship Cake.

DR: And what's a Friendship Cake?

AL: A Friendship Cake is like uh it, it takes thirty-one days to prepare that cake [laughter] . . .

DR: Ok . . .

AL: An' uh what it is, you start it with like uh juice from a friend an' you call that a starter, you have a pint of a juice from a friend, then you start it with . . .

DR: Any type of juice?

AL: Uh, uh no. But, uh what it is, uh you have uh plastic or either earthenware jar, you can't it in a [inaudible] or nothin' like that. You haveta have either plastic or glass or either earthenware an' you uh, you start it off, you put this pint of juice from a friend an' you have a pint of peaches an' uh you chip your peaches up an' you uh put 'em in that juice an' you put two an' a half cups of sugar an' just stir that for ten days an' then after ten days you uh add uh a sixteen ounce can of pineapple an' uh you add two more cups an' a half of sugar an' you keep stirrin' that for ten more days an' then that's twenty-one days. Ok. After ten days, when you buy those uh ma, mar- cherries . . .

DR: Marrichino Cherries, I think?

AL: Yeah. Uh huh. Well you take about a ten ounce jar of those cherries an' you would drain the juice, but on the other fruit you put the juice an' all, but when you come to the cherries, you drain the juice off the cherries and you cut them in half an' you put them in the same container an' uh you put more two half cups an' a sugar, two more cups an' a half of sugar an' you continue to stir that for ten more days an' so that would be, all right, that would be thirty days an' so in thirty-one, the next day would be thirty-one days, ok, well, didn't already can it crystallized your fruits. It take thirty days to do that. Then you drain your fruit an' you take uh cup an' a half of fruit for the cake an' uh that juice's what you drain off. You give that to a friend, that's how you started. An' that juice you give it to a friend for them to start a cake. An' then uh well, for this cake you use a cake mix, Duncan Hines Cake Mix. Use a box of Duncan Hines Cake Mix an' you use about 3/4 cups of cook-, Wesson Oil, an' you use two, I mean use a cup of coconut, a cup of pecans an' a cup of English walnuts an' you mix all that together into like a fruitcake, but it's better than a fruitcake [laughter]

DR: Yes, it is.

AL: Then after you uh do that an' uh put it in your oven an' cook it on 300 an' 25 degrees for like an hour an' a half. No, an hour an' thirty minutes . . .

DR: Ok.

AL: No, not hour an' thirty minutes. An' hour an' twenty-five minutes.

DR: Ok. Hour an' twenty-five minutes.

AL: Hour an' twenty-five minutes.

DR: Ok. Wow, that's, that's a time consuming cake, but it's good though.

AL: Then you can also take some of the uh the juice an' uh just kinda brush it on the top to make it more moist an' that's all . . .

DR: Uhm hum. Ok. [speaking over AL's few words] Wow, thirty-, you said thirty-one days though, right?

AL: Yeah, you cook it, uhm hum.

DR: So, you said a cake that you bake now, mainly pound cake, coconut, sometimes you bake the Friendship Cake any other pies, cakes, or custards that you bake still?

AL: Well I uh, uh potato pies or uh potato souffle . . .

DR: uhm hum . . .

AL: an' put the brown sugar toppin' on it . . .

DR: ok . . .

AL: an' the toppin' is just a fourth of cup of flour, a cup of brown sugar an' a cup of . . . pecans . . .

DR: pecans . . .

AL: an' you mix it all together an' spread it over the top of your pie, or potato fillin' then uh take you uh fourth, I mean one stick of butter an' just dab it over the top of it. Cook it about thirty-five, forty minutes . . .

DR: Now, so the only time that you your, the use the Duncan Hines is on your Friendship Cake but if, if somebody asks you to make a pound cake then it's a cake from scratch?

AL: Right.

DR: Ok. Uhhh, you already told me about the types of flours that you use. What about meals. If you are makin' some cornbread, do you use any special type of meal for your cornbread?

AL: Well when I could find Stocker's Best (sp?) I just to use that all the time . . .

DR: It's called what now?

AL: Stocker's Best.

DR: Best. Ok.

AL: But, you can't hardly find it, an' so now I use White Lily. [laughter]

DR: Ok. [laughter]. Ok, now let me go back. When I asked you about your mother and the flours an' you told me about grindin' it uh, the meal, did she ever buy it in the big bags or anything, would your mom? Everything was ground when you all took it to the place, she never bought like a twenty-five pound bag of . . .

AL: Well see when they took the meal, we they took it an' had it ground that would be our uh their own corn . . .

DR: Right. Ok, so, that you all used from your fields, I got ya, ok.

AL: Right, an' what they would do like uh they might, the people that grind it uh, I don't think they had no choice no more than, they might take a fourth of whatever you have,

you know, they just take a portion of what you had for the pay. That's the way they did that an' like on the flour she always bought twenty-five pounds.

DR: Twenty-five pounds.

AL: Uhm hum.

DR: Ok. What type of fat do you currently use for your baking?

AL: Now?

DR: Yeah.

AL: Oh, I just, I use uh butter an' Crisco for my bakin'.

DR: Since you mention butter, do you use any particular brand of butter?

AL: Uh, I just, I say butter but I mostly use Parkay Margarine.

DR: Ok, Parkay Margarine.

AL: Yeah. And then I get that uhm Land O' . . .

DR: Land O' Lakes.

AL: Land O' Lakes Butter, uhm hum, but it's so expensive so, I think I got a pint over there now, but now I use that special. I don't use that in all the cakes I sell, I use for myself. [laughter] 'Cause it's so expensive.

DR: Ok. Ok. [speaking over AL's last words]. An' what types of sweeteners do you use for your bakin' now?

AL: Ohh, I've been usin' Dixie Crystals [laughter] . . .

DR: Ok. Dixie Crystal [laughter], so you're carrin' on a family tradition an' you already mentioned the types of milk that you use. Anelle, you said you just use regular milk?

AL: Yes. But like cookin' the pies an' things I use like Pet Milk.

DR: Pet Milk. Only the Pet Milk brand?

AL: Or Carnation. Most of the time I use Pet Milk.

DR: And when you say Pet milk or Carnation, you do don't mean the regular milk, you mean the uh evaporated milk . . .

AL: Uhhh, evaporated milk . . . [speaking over DR's last words]

DR: Ok. Ok, I just wanted to make sure and clarify that. And what types of leavening do you use now?

AL: Well [inaudible] I just a little bakin' powder. I don't use too much of anythin' 'cause most things now, most the time I get self-rising. But when I do use plain flour, I use bakin' powder uh an' a little soda, 'cause when I bake Banana bread I use both.

DR: Ok. Ok. So since you mention that, let me make sure that you kinda bake an' cook now. You mentioned uh pound cake, the Friendship cake, the coconut cake, the banana bread, occasionally you might bake some, some biscuits an' some rolls sometimes cornbread. Any other types of breads or cakes that you bake besides those that I mentioned, that you can think of?

AL: I can't think of any.

DR: Ok. An' the sweet potato uh custard or you said the souffle.

AL: Uh huh.

DR: Ok. An'

AL: An' I did bake the uh Banana Nut cake . . .

DR: Ohh, Banana Nut cake, ok, ok. Ok. An' when you, do you have any special occasion now that you bake for, special occasions or holidays? Do you bake certain things on certain holidays or special occasions?

AL: Uhhm, like when people asks me to bake 'em somethin' like that on special occasions but for myself, just whenever I take a notion. Anytime I might . . .

DR: What about for the holidays, like for Christmas do you bake certain things, at Thanksgiving or Easter or I don't know Fourth of July or . . .

AL: Like, well like, Thanksgiving I bake uh on that holiday an' Christmas . . .

DR: What do you bake on Thanksgiving?

AL: Uh just, like sweets?

DR: Yes, ma'am.

AL: Ok, I just bake uh, I make a potato pie an' uh plain cake an' uh that's about all.

DR: Ok, and what about Christmas?

AL: About the same thing, I usually cook that Friendship Cake around Christmas.

DR: Ok.

AL: An' Red Velvet, I forgot that . . .

DR: Ohh, Red Velvet [speaking over AL's last words making them inaudible] ok. So that's another cake, so you still cook quite a few baked goods from time to time. Uhm, do you take certain foods to certain events, uhm for instance if you have something at Church, do you have a special or favorite dish that you take for the dinner at Church?

AL: Uhh, they most, they always asks me to bring uh one or two cakes.

DR: Ok. An' what do you normally make, th-?

AL: I just make the plain Pound Cake.

DR: Ok, the pound cake. Ok. What about when uh someone unfortunately died, do you bake anything special for that family for the wake service or whatever they have at the family home?

AL: Well I usually take a cake, either, a lotta times I take drink, but uh my neighbor have [inaudible] death, like uh, I been fixin' breakfast an' I found that was better so I took breakfast twice an' Kathy took breakfast that Sunday an' then I also got up this mornin' an' took a breakfast.

DR: What did you take for breakfast?

AL: Oh, I took 'em some bacon an' uh eggs an' uh biscuits an' grits an' uh so Sunday I, I had service an' I took a dinner to 'em for Sunday, but uh I don't know where they ate after the funeral today. I asked, but I don't know uh, but she, but the girl told one of the friends that they requested, they didn't want 'em you know people brought stuff, not bring a whole lot because it wasn't nobody but just [inaudible] an' that little girl. An' uh but they could bring small portions but she didn't want 'em to bring a whole lot.

DR: So it would be wasted or anything, I'm sure. Ok. What about Banana Puddin'. Do you ever bake or have you ever baked banana puddin'?

AL: Uhh, yes. That was my husband's favorite. He liked Banana Puddin'.

DR: Ohh, how did you make uhm, how, how do you bake, make yours. Do you bake yours? Do you do the refrigerator type? How do you do your banana puddin'?

AL: Well I just made the uh uh the uh [inaudible] puddin' I just use, I just mix it myself, you know, I mix up some milk an' uh uh 'about a fourth of a cup o' flour an' like two or three

egg yolks an' let it cook, you know, let it thicken on the stove. I always just make my custard, puddin' myself, I never used that mix.

DR: Ok. So you made that some scratch too didn't you.

AL: Yeah. [laughter] But, I never like, you know, after he passed I hardly ever cooked Banana Puddin' 'cause I never like Banana Puddin' all my life, I never . . .

DR: But, that was one of his favorites or his favorite.

AL: Yeah [speaking over DR's last words] I never will forget my mother's sister came up here an' spent the weekend with us an' she made this big huge banana puddin' [laughter] an' she told my mother "you just don't know how to," Mama told her "they don't like banana puddin'." You just don't know how to cook it. She went an' made this puddin' it was, with the meringue, it looked good. We didn't even taste it though, 'cause we didn't like it. I never liked banana puddin', I don't know why, I just never liked it. But now I will eat a little, you know, just not . . .

DR: one of your favorites. Well, do you think bakin' traditions have changed over time in your family?

AL: Uhh, possibly.

DR: Ok, how so?

AL: Uh they just don't, they ain't interested in cookin' like they use to, they don't cook like they used to . . .

DR: [speaking over AL's last words] Really, why do you think that might be?

AL: I don't know, just don't take time.

DR: Don't take time.

AL: Just rather go an' buy it [laughter]

DR: Is that what you find at Church uhm sometimes if you have uh, I don't know uh, some kind of family reunion or if you have a homecomin' uh at Church or things like that or Revival services? Do you find that people buy the things that they bring or it's from scratch?

AL: Well, a lotta [inaudible] like our Church uh there's quite a few people that will bake but a lotta of 'em still go an' buy.

DR: Still go an' buy.

AL: Uhm hum.

DR: So you think bakin' traditions in our community has changed?

AL: Yes.

DR: Why do you think since women, especially in your family tended to be the ones that baked, why do you think that women don't bake as much uhm from what your sayin' as they did maybe when you were uh comin' up?

AL: I don't know, they, I think they just don't take time, I don't know.