

Cooking with my Grandmother

I saw a post on Facebook not long ago that asked, "Who taught you to cook?" My mother, bless her, always held down a job outside the home and she really had to cook quick hurried meals. By the time she was home from work she had to wash, clean, and cook supper. She never had the luxury of a 'wife's helper.'

So, if I wanted to give credit to my cooking skills it would be my grandmother and "trial and error." My grandmother could make a meal with very little ready purchased ingredients as they grew almost everything they ate. She had a garden right outside her kitchen door and all kinds of vegetables were grown and then canned in those big Mason jars on that black wood stove.

She raised chickens for the eggs and the meat. She had a Rhode Island Red Rooster that chased me all over her yard and I always wished she would cut his head off and make her chicken and dumplings, but she said he would be too tough. What a shame.

I remember being there and helping them with the hog killing. This was not one of my favorite things but as I grew older, I realized it was certainly a necessity. I remember starting really early in the morning and a neighbor or two would come to help. I never wanted to be there when the big hog was killed so I would wait until the scraping of the skin began before I made an appearance. Nothing, and I mean nothing from the hog was wasted. I would eat most of the meat, except for the chitterlings and souse meat. I just never could bring myself

to taste this delight.

My grandmother was not what you would call a gourmet cook, no fancy embellished cuisine. She was a plain and pure Southern Cook. She seasoned her vegetables and fried her chicken in the fat from the hog that was killed yearly. She even

made her own lye soap from fat of the swine.

I can remember standing on my little wooden box, (I still have it) that my granddaddy made for me to sit on there on the short little bench at the end of her long home-made table covered in an oil cloth, to reach the pots that

held scrumptious food. My granddaddy would always meander into the kitchen and taste check to make sure it was seasoned right. I believe he was just anxious to gobble up the delicious fare.

Every time I



Peggy's Take

cook something that she and I made, I remember her so much and I am so thankful for the great memories.

Grandmother's Cracklin Bread
Always use

an iron skillet. Place 2 – 3 tablespoons of hog fat or bacon grease in the skillet and get it really hot. Mix up 2 cups self-rising flour, ¼ cup of sugar, 1 cup of buttermilk, 2 eggs, ¼ cup of bacon grease. Mix well and add 1 cup of crushed cracklins. Pour into hot skillet and bake at 450* for 25 minutes.

*Peggy Sims is a life-long resident of Attala County and columnist.

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*Additional

(Continued from page 18.) has approved additional counties for Public Assistance for damages from the April 12, 2020 tornadoes.

The following counties are now eligible public assistance through FEMA: Bolivar, Calhoun, Carroll, Chickasaw, Choctaw, Clarke, Clay, Coahoma, Grenada, Holmes, Jasper, Lafayette, Lawrence, Leake, Montgomery, Noxubee, Panola, Quitman, Smith, Sunflower, Tallahatchie, Tate, Tunica, Walthall, Webster and Yalobusha.

The Public Assistance (PA) Grant Program support communities' recovery from major disasters by providing them with grant assistance for debris removal, life-saving emergency protective measures, and restoring public infrastructure. Local governments, states, tribes, territories and certain private nonprofit organizations are eligible to apply.



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