


1960

Recipe: Pumpkin Wine

"In the fall of the year get a big punkin and cut the top out like you was gonna make a punkin face and scoop all the seeds and stringy stuff out. Now you fill that punkin up with brown sugar and put the lid back on and put it in a jar with a cheese cloth cover over it with a string tied around and just go away for three or four months and forget about it. When the sugar has et up everthing you take and strain the dirt and all out of it and put it back in the jar. Cover it over again in the cellār where it'll keep cool and then forget about it again for four or five months. When you go back you'll have something that'll make you smack your chops and throw your hat if you ain't careful."