

R: Field rice like you'd go to town and buy you a bag of rice. We never did go to town and buy rice. _____ made his own sugar.

P: He made his own sugar? How do you do that?

R: Brown sugar, you _____ drying cane, _____ two or three weeks to get sugar out of this cane.

P: Did you do it all day every day?

R: All day. We'd have _____ the last day _____ sugar day.

P: Uh huh.

R: And the barrel, we used the barrel, and you'd get the thing full, put the head in it....

P: What's the head?

N: _____

R: That's _____ You got the _____ in there and fill that thing full.

P: What's the bung?

N: Tell her what the bung is.

R: The bung in a barrel is the same thing it is in a keg, but it's just a siphon we call on the side of a....

P: Oh, okay.

R: But he'd fill that barrel full of that syrup and just roll it to one side, maybe a month or two later, go back and take those big old _____ set it under this barrel, take this brace and _____ every little hole in the bottom of that barrel about, molasses, and what have you, sugar'd be coming out and maybe get a half a _____ out of that barrel.

P: Of sugar?

R: Of syrup.

P: Oh, okay.

R: The rest of it would be sugar _____ and maybe through a month or two up here and that greenery. Everything quit greening out of it _____ barrel an' old _____