

Indiana State Library
Indiana Shopping Club
Native Plant Society

INGSIDE IN HOOSIERLAND

Hickory Bark Gave Maplelike Syrup

By WAYNE GUTHRIE

Several readers were quick to inform me corncob molasses is not new to them.

They had known for years of that delicacy, mentioned recently in this column.

Among them: Albert Sech-bark was boiled for a while," he explained. "Then the residue liquid was strained off. To it was added sugar to make a liquid that tasted much like maple syrup."

Toms remembers well that his maternal grandmother made corncob molasses when he was a boy. He said the color of the finished product depended on the color of cobs used. In other words cobs from red or yellow corn would produce a darker sirup than those from white corn.

He also recalled that vinegar was made from corncobs in that era.

Writing from Baton Rouge, La., where she is visiting, Mrs. White said:

"How well I remember my

mother gathering the dark red clean corn cobs, boiling them and then wetting that "ran short" of maple sirup — which was known by most folks as "tree molasses" — her father would break up fresh shelled corncobs, put them in water, strain off that liquid, add what was known as "A" sugar and then "boil down" that mixture until it had about the same consistency as maple sirup.

CORNCOB MOLASSES TERMED A NOVELTY

Mrs. Priest said that as a child she thought the corncob molasses her mother made was quite a novelty, very delicious. Mrs. Welsh, now 75, said mention of corncob molasses took her back in memory to her girlhood. She said she also made molasses from spice wood, sassafras and hickory bark. She added:

"I remember that in the spring my father would go in to the woods, tap maple trees and take the juice, or sap. Then he'd boil the spice wood in it and we thought the result was wonderful."

She said they wove rag carpets, blankets and yard goods. They called the last-

Mrs. Baker said that when in her girlhood, the family "ran short" of maple sirup — which was known by most folks as "tree molasses" — her father would break up fresh shelled corncobs, put them in water, strain off that liquid, add what was known as "A" sugar and then "boil down" that mixture until it had about the same consistency as maple sirup.

"He added no corn sirup or coloring but the cobs gave it the taste of real maple sirup — also about the same color," she continued. "It was very good on hot biscuits or pancakes."

Recent mention of the era when most housewives had their own looms brought from Mrs. Theodore Lamar, 9415 Penitence Pike, word that both of her grandmothers had one.

She said they wove rag carpets, blankets and yard goods. They called the last-

panel "linsey" which some folks referred to as "linsey woolsey."

She still has a blanket her grandmother wove. It has a chain of cotton thread and filling of white yarn. She has a coverlet made by other grandmother. Squares were woven into if the blocks were sewed.

Plan Group OKs Shopping Center

Special to The News
NEW ALBANY, Ind. — City Planning Commission approved plans for a 200,000-sq.-ft. shopping center on Chatterbox Road here.

Builders of the new shopping area were told they must complete the project in two years and they must construct entrance and exit lanes on highway at the shopping center site.

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Guthrie