

Kole-A-Detz

Janice Huber Stangl, e-mail message to Michael Miller

My father, Edward Huber, was born near Hosmer, SD, in 1907. He remembers two or three early foods that were part of the Christmas/winter season. The family had mostly pork as meat [no beef] to eat. To utilize the feet, they would be pickled, made into Kole-a-detz, or made into the constant pot of bean soup simmering on the back of the kitchen stove.

Pork hocks
2-3 bay leaves
salt
1 T whole allspice
1/2-1 cup vinegar

Cover hocks with water and salt. Boil until meat is tender. Remove meat from hocks, chop and then add it back to the salt water. Add vinegar, with allspice and bay leaves in a cloth bag. Boil for 1/2-1 hour. Cool in desired glass pan or dish. Slice when cold and jellied.