

July

Christmas and New Year
were a time for this
pork dish - which is
an acquired taste. The
Uncle Joe, ^{his} Mom Lucas,
and others favored it and
some of the younger generation
carry on the tradition -
Bill Waters gets a bowl
full from his ^{eldest} daughter
Mary Vicherman every year.

cover pork hocks +
pigs feet with water
add garlic - celery - onion bay leaf
cook until meat falls from bone
pour into bowls + refrigerate
sprinkle with pepper
serve with a sprinkle of vinegar
bones may be removed
before refrigerating