

Uncle Ab From Abington — December 8, 1976

By Jim Jones

Come in t'other evenin' and the wife sez git down to the corn field where Number One Son is waitin'. So as a dutiful husbin' I went. Number One Son had been gatherin' corncobs. Must be time to make Corn Cob Jelly.

So next time we went off to th' store, th' good wife sez better stock up on sugar and fruit pectin, which I did. As I left, the gal back of the counter sez, you makin' jelly now? I sez yes, we do ever fall. What kind?? Corn Cob Jelly. What's THAT!? You never heerd o' Corn Cob Jelly?? No. Guess I better bring you some. End of that conversation.

Corn Cob Jelly dates back to pioneer times and seems to be popular only in the tourist areas like Parke and Brown counties heere in the ol' Hoosier state. Most folks never heerd of the stuff and when we brew up a batch folks laff a lot. Guess they sorta put corn cobs and hawgs in the same pen with one another. Nothin' could be ferther frum the truth. Corncobs is full of sugar and all one duz is bile the sugar out of the cobs and make jelly. Turns out like pink apple jelly and sorta reminds one of apple in taste.

We all talks a lot about makin' use of byproducts and other residues of plants. The universities have made experiments usin' cornstalks fer wall panels and other buildin' needs. We harvests the corn and makes everthing frum stock feed to cookin' oil from the grain. We feeds the cornstalks to livestock an' makes silage out of it but nobody pays anny attention to the corn cob. We does an' thinks others should too fer here's a source of dee-lightful spread fer yer bread and toast and so on. Easier to make then fruit jelly er jams and jest as fine tastin and nice lookin'.

So one of these cold fall days the steam will roll off the stove an' the Good Wife will be makin' Corn Cob Jelly. Suggest you folks out ther make up a batch yerselves and enjoy this little-known delacacy yerself. After all, the Good Lord gave us the corn cob an' we should make somethin' of it. Git busy.