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(SNP038) Bennie Cupp, with Lula Roach and Hazel Marshall Roach interviewed by Dorothy Noble Smith, transcribed by Sharon G. Marston

Bennie Cupp

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ORAL HISTORY PROGRAM
SHENANDOAH NATIONAL PARK

NARRATOR: Bennie Cupp,
Lula Roach,
Hazel Marshall Roach

INTERVIEWER: Dorothy Nobel Smith

PLACE: Brown Mt.-Southern

DATE: April 15, 1979

TRANSCRIBED BY:
Sharon G. Marston

COMPLETED DATE:
May 15, 1980

D.S.: We are interviewing Mrs. Roach and Bennie Cupp and Hazel Roach who all live near..where was it that you lived near in the Southern Section?

B.C.: It was Rocky Bar.

D.S.: Rocky Bar. Okey, alright, now when..roughly how many acres did you have? Did your family have? Do you recall?

Alright now you say there was a Marshall and a Roach property?

B.C.: No. It was a Marshall and ... her father and uncle .. right?

Mr. Tom Marshall.

H.R.: Well then it was my grandmother..see it was the Marshall homeplace.

B.C.: Marshall homeplace.

H.R.: My father moved there when he was four years old. Which if my dad was living now, he would be eighty. And uh, this was the Marshall homeplace. Now my uncle owned it later. After my dad retired.

D.S.: And that was how many acres?

H.R.: Better than two hundred.

D.S.: Two hundred...

B.C.: my grandfather. But now who did my grandfather get this from. Grandfather Cupp. Who did my granddaddy buy his farm from. Do you remember. Granddaddy John Cupp.

L.R.: Who did you say? Your granddaddy?

B.C.: Yea, Who did he buy the farm from that you usta live on up here and then later. Do you remember who owned that land?

L.R.: Tom Becks.

B.C.: Tom Becks owned it. Right. And that was about two hundred acres.

L.R.: Well something like that.

H.R.: Yea, right at two hundred.

B.C.: How or when was that? Do you remember..how long ago that was?

H.R.: Uh, it had to be in the early 1900's.

D.S.: Okey. Roughly how close were homes? About a half a mile a part?

Would you say.

H.R.: About a half a mile between houses. And the Marshall property was bought from the Shavers. That would have been..it would have.. uh..been earlier than that was bought. It was owned in the 1900's Marshall and Cupp property, and on up in the 1900's would have been when my father would have been living there. See his dad owned *it and* my dad was born 1900..what would it be?

B.C.: You say he would have been 80 now. It would be 1890 something...

H.R.: Yea, right at the turn of the century.

D.S.: Did most of the families have large families. Were there a lot of children?

H.R.: Fourteen..my grandmother..

D.S.: Fourteen!

H.R.: Fourteen children..uhhum.

D.S.: Okey. That was a large family. Was the house a large one or how..

H.R.: ~~yea~~ the house has just been restored. Uh, you just passed it as you came down. Where the red barn is..the white house has just been restored by .. what was he .. that would be ^a great-grandson.

D.S.: Okey. So that was a good and nice home. Yea. Now the people that were in the mountains. How..do you recall how close their houses were?

B.C.:What around the turn of the century?

D.S.: Uhhum.

H.R.: Well uh, the Ralston property and the Roach property was about probably less than a mile. ~~Between~~ those two wasn't there? And uh, the Shifflet property was just real close to the Roach property..it joined. ^{it} So those houses were close.

B.C.: Let's see now. It was Cat Wills..

H.R.: Yea.

B.C.: Do you remember the Cat Wills place, up in the park?

L.R.: Yea.

B.C.: Was there any other cabins close to that? Do you know of any that was close to that Granny?

L.R.: Do uh...no there wasn't no cabins right close.

B.C.: Wasn't there. How far away do you reckon the closest one would have been. I mean like walking and all...

L.R.: It was..I couldn't exactly tell you.

D.S.: Alright now..most of the people in the mountains..they had gardens.. vegetables gardens

L.R.: Close to the Brown place.

B.C.: Close to the Brown place.

D.S.: Close to the Brown place.

Cat Will's place.

B.C.: Uhhuh. Was that down this way further, or back on up the creek further?

L.R.: The Brown place you mean?

B.C.: Yes mam.

L.R.: Well that would have been *the other way.*

B.C.: On back up..on back up Big Run further yet, wouldn't it?

LR. : That's right.

B.C.: Right. Did they have a big family. I mean a big .. the Brown's ..
did they have a big family?

L.R.: Yea. They had..they was colored people.

B.C.: Colored..Right.

D.S.: They were?

B.C.: Uhhuh. The brown's were colored people. Right. Do you know how
big a family. Do you remember? Or do you remember where any of
them went? Or any of them still around?

L.R.: Some of them still in Harrisonburg.

B.C.: Is that right? Yea. Well that's. *something*

H.R.: How many of them was there Granny?

L.R.:

B.C.: Right.

L.R.: *There was* Henry and Matt...

B.C.: There was Henry and Matt -- three or four gids.

D.S.: Were they accepted just like white people?

B.C.: Were they accepted around here pretty well.

L.R.: Yea.

B.C.: They was. Yea. That's normal..that really is right cause I
You know. That's one thing you never had around here was that
kind of problem. Did you?

H.R.: Huhhuh.

B.C.: Never been..been a good..all my life that I can remember from
even Brown's Gap down everybody had a good relationship. You
know.

D.S.: Is that why Brown's Gap is named Brown's for those Brown's family?

B.C.: It's possible. Do you think maybe that's how Brown's Gap got it's

name?

L.R.: Well, I don't know.

B.C.: Don't know. It's possible.

H.R.: It's possible.

D.S.: Now the families all had vegetable gardens, right, up in the mountains? Do you know if they used a plow or how did they work up the garden? Did they have a horse?

B.C.: Do you know like at Cat Will's did they have horses and mules?

L.R.: Where's that?

B.C.: Like on the Cat Will's place, and the Brown's and stuff or did they just spade up their stuff when they needed..like planting the garden?

L.R.: I don't think they had any horses.

B.C.: They just spaded it up. Used shovels.

D.S.: Were there many rocks?

B.C.: Yea.

D.S.: There were a lot of rocks.

B.C.: There were nothing but rocks. I can answer that. Right John? We fought rocks all our life.

D.S.: When they were planting corn, did they use a big patch for corn, do you know?

B.C.: Well I know ya'll did.

H.R.: Out here on the farm, but back in the park I think it's only been for the garden the corn would have been raised.

B.C.: Places up in there that probably an acre is growed up now, where probably they did have cleared at one time. Right. But I'm sure like you know ... probably an acre or two acres cleared offCause I know all the places we been to up there just fooling around..you never see over..just a little patch between the creek

and a ridge...you know. Just be small patches.

H.R.: Just room for a house and a garden..bout..is all they had.

D.S.: Yea. Some of the people because of the rocks used to plant kernals of corn next to a rock. Have you ever heard of this.

H.R.: Hum!

B.C.: Nah..I ..

D.S.: Have you ever heard of that? Okey. I was just wondering if that custom had come on down here.

H.R.: Ask her about that.

B.C.: Do you remember about like planting corn and all Granny..she said like we was talking about further up and all that they used to just move a rock and plant corn without plowing or anything.. just scratch a place out and plant it. Do you remember...

L.R.: I remember ^{back} on the Blue Ridge people used to do that.

B.C.: Is that right? Yea. She said in the Blue Ridge they did that. Right.

D.S.: Okey. They said that it made the corn grow fast.

B.C.: Is that right. She said that everybody claimed it made the corn grow faster.

D.S.: Yea..it..the heat of the sun stayed on the rock and it retained the moisture.

H.R.: Moisture right beside the root. Uhhum.

D.S.: Yea. And so it really grew. How did they keep their vegetables over the winter? Now you were describing ^{it before}.

B.C.: Now your cabbage, potatoes, and your turnips how did the most of the people keep them. How did you keep them over winter?

L.R.: Well they mostly buried them.

B.C.: Alright. Do you remember what you buried them with? Granny.

Like with straw or sawdust? Or just

L.R.: Anything you could get..

B.C.: Anything..leaves or anything?

L.R.: Yea.

B.C.: Just like dig a trench or hole. Right.

D.S.: Uhhuh. Then you would put the cabbage in with the root up..right.?

B.C.: About the cabbage, do you remember how you put it in the hole? Roots up or..

L.R.: Yea. You put the head down, and move the dirt this a way you know.. with the roots up.

B.C.: That's news to me too. I'm learning something out of this Granny. I really am. How about that.

D.S.: Oh great. And they kept good all winter didn't they?

B.C.: They kept good all winter?

L.R.: Yea.

D.S.: Uhhum. Did they dry apples?

B.C.: I know she did. Because she taught mama how. Dried apples?

L.R.: Yea.

B.C.: Peaches..

D.S.: Did you dry peaches?

B.C.: What all did ya'll dry? I know you dried green beans?

L.R.: We dried beams, cherries, apples..dried most anything.

D.S.: Huckleberries?

L.R.: Yes. Dried huckleberries.

D.S.: Alright.

B.C.: How many huckleberries do you think you might have picked a season. Just like you and mama.

L.R.: Lord, that would be hard to tell

B.C.: I remember..she's told me about coming out of there with boxes..
big boxes of huckleberries.

D.S.: How much would you get for those huckleberries?

B.C.: How much was huckleberries a gallon?

L.R.: Well they started out about 10¢ a gallon and then they kept a
going up ..

B.C.: over the years..over the years.

L.R.: Over the years

D.S.: Ten cents a gallon for all that work.

H.R.: What's the most you ever got for ^{out} huckleberries?

B.C.: How much was the most you ever got for any huckleberries? Remember?

L.^k.: It's been so long *I can't remember*

B.C.: Yea.

H.R.: Was it over 25¢ a gallon?

L.R.: Something like that I guess...I reckon. Towards the last.

D.S.: Did people set fires deliberately so they would have huckleberries.

B.C.: Do you remember about how people would set fires and stuff to make
the woods burn?

L.R.: Yea..I heard..I never seen it but I heard...

D.S.: And it assured having huckleberries .. right?

L.R.: Yea.

B.C.: I've heard that.

D.S.: Uhhum. Where would you take the huckleberries?

B.C.: Where would you sell your huckleberries?

L.R.: Mostly at ^{Island} Allan Ford's..

B.C.: Allan Ford.

D.S.: Alright..would they give you credit or would they give you cash.

L.R.: Well we mostly always took it out in the store.

B.C.: Trade

D.S.: In trade.

L.R.: And the people used to come in here from the *Dunker* neighborhood and buy them...

B.C.: *Dunker* neighborhood.

D.S.: Right. Would you take eggs down there too, and hams.

B.C.: Barter in eggs and stuff too? Hams. Now I'm sure with Granny..

they wouldn't have had that to have traded.

L.R.: *The people what bought 'em paid cash.*

D.S.: They wouldn't?

B.C.: No, she wouldn't, have had.

H.R.: She would..probably would have had just enough..you know..chickens

B.C.: Right. See her chickens would have been hers.

D.S.: Did they have a cow?

B.C.: Did you have a cow?

L.R.: Cattle? yea.

B.C.: Now I know you had a cow..when I was that big because we brought it home with us one time and it ran off and we had to..that was forty years ago. I know she had a cow. That would have been..let's see..that was in the thirties. That she had it uh, because it ran off and we had to..going towards *ourback* coming back to Rocky Bar.

H.R.: Go all the way from *Bills* Ranch back to Rocky Bar.

L.R.: brung her back, and hind legs...

B.C.: She still remembers that. I was just about..I wasn't..I was about the size of Mindy I reckon, and she said I told her that the cow just stood there and batted her eyes at me. We took her cow up when she went up to stay with me.

D.S.: So, then you made butter?

B.C.: Uhhum, yea we made butter and all. You made butter?

L.R.: Yea.

B.C.: Yea. I remember that.

H.R.: Cottage Cheese.

B.C.: Cottage Cheese.

D.S.: Clabber?

B.C.: Yea. Well that's where you made your cottage cheese.

H.R.: With the clabbered milk.

B.C.: See, cause you'd squeeze it and hang it up.

D.S.: Yea. And you kept that in the spring house?

H.R.: Ask her where she did keep her milk and butter.

B.C.: Where did you keep your cottage cheese and stuff when you made it?

Do you remember or just..

L.R.: Well back then you didn't have frigerdairs and all things like that.

B.C.: Right.

D.S.: In the spring house?

B.C.: They didn't have a spring house. They had a well.

D.S.: Oh!

B.C.: But no spring house.

H.R.: Usually when they had a well, it was kept down in the well.

B.C.: Yea. I remember them letting stuff down in the well.

H.R.: Put it in a bucket and put it on a rope and hung it in the well.

I know I've heard them talk about that. I've never seen ^{if done} them, but that's one way they did it..People that didn't have spring houses.

Now over in East Virginia my grandmother had a spring house and I was familiar with that where I grew up. She carried her butter and milk backwards and forwards to the Spring house, but through here there's not that many springs in this area. Very few people had

any springs. You either had a cistern or a well.

B.C.: See this house has a hand out well. And her place up there has a hand out well...where she was talking about..has a hand out well. It was right down from the house on this side.

H.R.: Yea. And later they put a cistern in near the house. Later but it was a well there back first.

B.C.: And she had..where she lived was a hand out well. Cause they had the old hand crank and all. And I can remember..

H.R.: I remember seeing that.

B.C.: Yea. Well I do too, see. I remember when we used to play ~~out~~ there. And so that well hasn't been gone but...

H.R.: Huhhuh..it's still there, it's just covered over

B.C.: It's dry. All that's still there.

D.S.: Would you ask Mrs. Roach what kind of a house she had?

B.C.: Okey now this is...

D.S.: When she was a girl or

B.C.: Alright. Granny, when you grew up like where you grew up..how many rooms in your house and how was it built? Was it like weatherboarded or log or...

L.R.: Well, we lived in a log house. Four rooms.

B.C.: Log house, four rooms.

D.S.: Four rooms. That's a big house. That was a big house. School. Where did you go to school?

B.C.: Where did you go to school?

L.R.: Rocky Bar.

D.S.: Rocky Bar, ~~was there~~ ..was that far away.

B.C.: How far did you have to walk?

L.R.: Well, I guess about three miles.

B.C.: About three miles.

D.S.: Three miles. Was it five months or six months?

B.C.: Do you remember how many months, you went to school out of the year? I mean like six months, half a year or seven months.?

L.R.: Well, I just just forgot.

B.C.: You forget. Yea, she doesn't remember.

D.S.: Okey. Do you have any knowledge about the schools.

B.C.: Only that it was a small school. And that mama and them went to it too didn't they?

H.R.: Yea. It was a two room school which is still standing. It belongs to the church now..it's been made into an Episcopal church owns it what was the school at that time. And it was two rooms. and uh uh, the first through about the fourth grade was in one room. And one teacher taught all four classes. And then seventh down to the fourth grade was taught by another teacher. And Kathys' mother taught there when I was in the first grade . (Yea, I think it was first, second, one and third in ^{one} room and all the way up through high school in the other, because mother always said the kids came when they were little but when they got big enough to work then they didn't come. So they always had so many more in the smaller grades than they had in....) Well they had high schools then at McGaheys ville when I went. Uh, they went to the seventh grade here and then they went to McGaheysville.for high school. See in my dad's time, McGaheysville High School was there, because most of them graduated from there.

B.C.: But did they still have to walk?

H.R.: Yes. They walked from up here to McGaheysville And Russell

Weaver used to ride the horse..my dad used to ride the horse with him a lot.... but Russell Weaver the lawyer, ^{in Harrisonburg} uh he rode a

horse to school and uh him and my dad were close to the same age just a matter of months between there ages. And he would get a ride part the way with him some on a horse but they all walked to McGaheys....ville to school

D.S.: Walking..nobody thought anything of walking did they?

H.R.: No.

B.C.: Well I remember Uncle Russell and Uncle Joe and them talking about walking to work..three or four miles..to catch a train and carry feed back to their cattle from the train on their shoulder. One hundred pound sack. Hundred pound sack of feed on their shoulders all the way. Coming Home. I just imagine me and John doing that today.

D.S.: Right. Now before we started this you were telling me about people working that were living in the mountains working on the railroad.

B.C.: Well now that was Granny's sons. Uncle Joe and .. now how long .. and Uncle Russell .. now but when did they start it. When did Uncle Russell and Uncle Joe start working on the railroad? Do you remember how young they were?

L.R.: Just the age^{enough} to start..
enough

B.C.: Just the age^{enough} to start working. So they would be

H.R.: Teenagers then.

B.C.: Yea. _____ So they would be eighty now wouldn't they. Seventy or eighty..now they wouldn't.

H.R.: Well Joe is 75. He is the oldest so when he was a teenager he started to work.

D.S.: What did he do on the railroad? Do you know?

B.C.: Just spike man and you know...

H.R.: Labor

D.S.: Yea, uhuh. Very good. So they would walk, uh, from their home to the railroad..how far was that?

H.R.: Uh..they probably walked the shortest way which would be walking across the fields and they went in through the bluff usually and uh went either to Lynwood's or then the trains went through here slow but usually they had a .. what was the rail car that they rode on ..

D.S.: Caboose?

B.C.: No a workers..

H.R.: It was workers..little four wheel with a little motor on it . That came along at a certain time and they'd be on the railroad somewhere. You know..they ^{that would} stop and pick them up. And then they would go to Lynwood's. And from there they went out to..they maintained from Grottoes to at that time I think ^{Island} ~~Allen~~ Ford's. And then another crew went ^{Island} ~~Allen~~ Ford's into Elkton maintaining.

D.S.: So this was money for the people, that worked in the park wasn't it. It was money coming in?

H.R.: Hhhuh.

D.S.: Did any of them do you know uh chop down trees and sell those to the railroad..like poles.

B.C.: You mean like light poles, signal poles, and ties..

D.S.: ^Uhhuh., Yea.

B.C.: Do you remember of anybody selling logs and stuff to the railroad with anybody up in here that done any logging and sold light poles.

L.R.: uh..ties..

B.C.: Sold ties. Do you remember who did it. Who sold them.

L.R.: Who sold ties? Well I couldn't give you exactly who done it, but
I remember they used to sell them..make ties and sell them.

D.S.: Did they peel the bark from the trees for the tanneries.

B.C.: Do you remeber about the tannery, and stuff..about peeling bark
and all? Back up in here.

L.R.: Yea.

B.C.: You remember hauling it out on the wagon? and stuff. I know she's
told us about that.

H.R.: She peeled bark herself.

B.C.: You peeled bark yourself.

L.R.: Yea.

D.S.: Was it work. Hard work?

B.C.: Was it hard work?

L.R.: Oh yea. Pretty hard *work*

B.C.: Do you remember what tools you used? What tools did you use?

L.R.: What tools. Well they called them spuds you know what they got
the bark off the trees you know. Axes to cut the trees down.

D.S.: You were around when the chestnuts were here?

B.C.: Do you remember the chestnut trees? When the mountain was full
of them.

L.R.: Chestnut trees? Yes indeed. Yes.

B.C.: When it was full. She can remember it when it was full.

D.S.: Did you gather chestnuts and sell them?

B.C.: Do you remember about picking chestnuts and selling them? Did
ya'll sell chestnuts?

L.R.: Well a lot of people did but I never had that many chestnuts *to sell*

D.S.: Was there much visiting. Did you visit people in other areas.

B.C.: Like down in the valley. Do you remember visiting much. People coming to visit? Going to visit?

L.R.: Well yea. Back there in the Blue Ridge they sold chestnuts back there. They had so many you know.

B.C.: Right. She's said further back...

D.S.: Right. Ask her if they visited somebody and the people were busy, what they did?

B.C.: Like visiting back and forth Granny. Do you remember like if ya'll visited somebody and they was working..did ya'll just pitch in and help or do you remember or did everybody just stop?

L.R.: Oh stop and talk a while and sometimes you'd help a while.

B.C.: Is that right?

D.S.: Yea, uhuh. That's the difference. Okey, I know that they made moonshine uh..did they drink moonshine like on a week-end.?

B.C.: Do you remember Granny about partying and all. Did they just party you know moonshine and stuff like that on week-ends or just sip on it all the time? Do you remember much about that?
Parties and such..get together.

L.R.: Well

B.C.: You don't remember much about that.

D.S.: Did they have dances?

B.C.: Do you remember about dances and all going to dances?

L.R.: Oh yea.

H.R.: Well usually it would be some moonshine around whenever there was a dance I'm sure.

B.C.: Yea. Right.

H.R.: Because back then, it was a way of living. Just about as well as

any other kind of work you know. That was a thing ^{that} the people
~~buy ... you know~~ ^{back in} the mountains ^{did}

(I've heard dad say that the first pair of store bought shoes, first
store bought clothes he got, he got from carrying a ^{shoulder} ~~feet~~
of moonshine from down here at Rocky Bar up there at the mountains.)

B.C.: That's right. He carried

(He ordered a whole suit of clothes from Sears Roebuck. I don't know
how old he was then.)

B.C.: But see the people hired the young boys to .. cause I've heard him
say .. That's now..his dad is my uncle .. You know he carried that
sugar and brandy on their shoulders. And they would divide up the
sacks wouldn't they. They come in hundred pound sacks and they were
so little they couldn't carry a hundred pounds .. if they ~~would~~
divide it up then they would make trips until they got it all carried.

D.S.: Ah!

B.C.: You know stuff like that.

D.S.: Yea.

B.C.: Course that's something that went on from Brown's Gap to Luray. I
mean you know..everybody..everybody had access to a drink. I mean
you know...

D.S.: Right..uh well it makes a lot of sense you made ~~more~~ ~~of~~ ~~the~~ ~~money~~
selling moonshine than ~~you~~ did uh a barrell of apples..I mean and
it was a lot easier to carry.

B.C.: Easier on the back I'm sure.

D.S.: I'm sure. Yea. Uh,

(Did you tell her about this place up here..)

What's that?

(This place that you make moonshine that you never get caught.)

B.C.: This place that we go to a lot. That the rocks are still smoked under the overhangs where they ran .. you know for years and years.. and we still go up there a lot .. me and him we go up there a couple times a year..you know. But the rocks are actually black where they built..see they had a *windlass* where they pulled the water up to the still from Big Run. And used fresh water. They had ropes and all, hanging down and they worked back up under this cliff. And that is still black. Of course, weather can't get in to it. It faces the south and it's overhang so no weather ^{*gets in there*} it's still solidest black. (Some of the old barrell hoops still up there). Yea we found barrell hoops and stuff that's been there..you know..all that's left.

D.S.: Did,uh, Mr. Patterson was telling that they had sort of a signal system set up that if a stranger showed up they were told to get away. Did you ever hear of that?

H.R.: I've heard of that. Uhhuh, if a stranger come around that nobody knew there was sort of a fear of what his purpose was...you know till you knowed something about him.

B.C.: Well everybody then knew everybody..

H.R.: You knew everybody and if somebody showed up nobody knew why it was sort of

B.C.: You just don'tWell you know..still.. it's still the same way. You know really kinda...you know I mean if somebody.. you know unless you just. I'm sure there's a lot of things that from ~~own~~ ^{*now on*} ... that people know that they just won't tell. I mean you know it things I'm sure certain things...

D.S.: Sure right. Absolutely. Um...were there any particular illnesses

that you know of
that the people had like diptheria, t.b., or anything like that?

B.C.: Do you know sickness Granny..what were..what about being sick. What was the biggest thing, Do you think? Be like t.b., or diptheria, or smallpox. Do you remember in that type thing?

L.R.: Well I wouldn't know which to say.

B.C.: But do you remember if there was some of all of it?

L.R.: Yea.

B.C.: There was ^{some of} all of it.

D.S.: What did you give your children when they got a cold?

B.C.: Like if Mama or John Paul or somebody got a cold what did you give them, do you remember? Making tea or anything like that..do you remember?

L.R.: Well..it's been a long time.

B.C.: I know.

D.S.: How about turpentine and sugar?

B.C.: Turpentine and sugar.?

LR.: Yea.

B.C.: You remember using that.

D.S.: Did you make ~~poltices~~ ^{paultices} of onion?

B.C.: How about onion and stuff..mixing up stuff?

L.R.: Well I know people used to fry onions and make a ~~poltice~~ ^{paultice}

B.C.: Uhhuh..onions and make a poltice..

D.S.: Okey. did you ever use ginseng ?

B.C.: Ginseng did you ever use.?

L.R.: I don't believe I did.

B.C.: Do you remember anybody digging it and drying it and all, around here?

L.R.: Which did you say?

L.R.

B.C.: Ginseng ¹. Oh people used to dig that and sell it.

B.C.: Right. I knew that was the one thing.

D.S.: ~~Mercles~~ ^{MIRCLLES}..did you ever hunt mercles?

B.C.: I don't know what mercles are.

Mercles do you know what mercles are?

D.S.: A mushroom.

B.C.: A mushroom.

L.R.: Yea. I was always a little afraid of the mushrooms. Some people eat them.

D.S.: Yea.

B.C.: Maybe that's where I got it from, cause I won't eat them.

H.R.: Well they are alright if you know you are getting the right kind.

D.S.: Uh, how about funerals? Not a very happy subject but if a person died did they embalm them?

B.C.: Back like when you was young did they embalm people then? Or just bury them, do you remember?

L.R.: I don't much believe they did in those...way back then a long time ago. I believe they just buried them.

B.C.: Just buried them. Right.

H.R.: Well when her mother passed away..my dad helped place her in.. course it was a homemade casket at that time. But I remember my dad talking about how little she was. See Granny's so little. And her mother was so little. And he said he knew she didn't weigh probably 75 pounds. Cause she was sick a long time. But then the neighborhood men you know went in and helped after the box was ready and the body was..you know..rests in the house for.. every-

body sat up you know at night. The neighborhood came in and sat up..nobody went to bed you know. And had food and stuff like that brought in you know. And now, I recall Daddy talking about how small Granny's mother was. Cause he helped lift her and place her in her casket.

D.S.: You said she was ill a long time. Do you know what she was ill from?

H.R.: Yea. She had a type of arthritis or something. She was bedridden for 17 years. Wasn't she? Ask Granny about that.

B.C.: Granny, how long was your mama sick with arthritis or whatever? Do you remember?

L.R.: My mother? She was sick about 17 years. She was bed fast for a long time.

B.C.: Seventeen years. I didn't know that.

D.S.: Gee that's terrible. Huh!

B.C.: Seventeen years.

H.R.: Uh, then people probably didn't live as long as they do know.. probably in her sixties I would imagine.

B.C.: Granny, do you remember how old your mama was?

L.R.: How old? She was sixty..sixty three I believe.

B.C.: 63.

H.R.: And her dad lived about two years longer.

D.S.: Well then, at the burial site did everybody stay right there until it was completely covered? Do you know?

H.R.: I don't know. Ask

B.C.: Granny, like back then burying people..did everybody go to the funeral and stay until whoever was dead was buried and all? Do

you remember?

L.R.: Well, I believe they did.

H.R.: Did they stay at the grave until the grave was closed in?

L.R.: Well, ^{back} ~~think~~ a long time ago people stayed at the grave a long time. But now they don't.

B.C.: They go away don't they.

D.S.: Shows a lot of respect, I think.

B.C.: Right.

D.S.: Did they use rocks to mark them or mon..headstones?

B.C.: Did ya'll have rocks or headstones? Do you remember about just using rocks as markers or did ya'll carve headstones?

L.R.: Well, I reckon we had headstones for a long time. Didn't have it just put a stone ^{There}

B.C.: Uhhuh. Just put a stone there.

D.S.: Did you have any toys when you were a little girl?

B.C.: Toys..do you remember the toys that you played with?

L.R.: We had just a few toys. It wasn't like ^{they' in} ~~it~~ are these days.

D.S.: Right.

B.C.:Do you remeber what they was. Like dolls or...

L.R.: Yes. We had china dolls. We made rag dolls.

D.S.: Did the boys play marbles?

B.C.: Do you remember about marbles? About the boys playing with marbles.

L.R.: Oh yes indeed. It used to be a great game.

D.S.: How was Christmas celebrated?

B.C.: Christmas.No you remember about Christmas. What you did on Christmas. Whether you had a tree or..

L.R.: Well we always had a right big time on Christmas.

D.S.: Presents?

B.C.: Presents. Do you remember about just giving presents.

L.R.: Yes. But not like they do these days.

B.C.: Yea, right.

D.S.: No. Did you shoot off firecrackers.

B.C.: Did ya'll shoot off firecrackers and noise...

L.R.: Yes.

D.S.: I wonder about the Kris Kringle's. Do you know about it?

B.C.: No.

H.R.: We used to call it Bell Snickering^{LING}. I think that's what they called it around here.

D.S.: Bell what?

H.R.: Bell Snickering^{LING}.

D.S.: And that was the same as the Kris Kringle's.

B.C.: Yes. bout. Bell Snickering. Ya'll gave that to us didn't you. Didn't you. About going around. Yea.

D.S.: Oh boy, then Christmas you did a lot of visiting?

B.C.: A lot of visiting and all around Christmas?

L.R.: Well sometimes. Sometimes the snow was so deep you couldn't get out.

D.S.: Oh gee, yes. That is true. Did you take..do you recall about taking things to the miller? Like flour and cornmill.

B.C.: Ya'll probably did. I know we did.

H.R.: Yea. My parents did. My daddy did. He went to the Elkton Mill with the grain.

D.S.: He drove all the way to Elkton.

H.R.: Uhhuh

D.S.: Would he pay the miller or would the miller take part of it as his payment. ^{HR:} I think he probably paid, to have it ground.

H.R.: I think he probably paid to have it ground.

D.S.: He paid?

H.R.: Probably my dad did. But see my dad wasn't as old as she is so see she would have been a teenager when my dad was born. See my dad ~~would~~ be 75 if he was living. So she would have been 15 years ahead of him. So fifteen years of time there was a difference.

B.C.: Granny, like your flour and stuff is that what you traded with like your huckleberries and stuff your flour and stuff? Like when you was real young.

L.R.: Do you mean did we buy any flour and stuff.

B.C.: Uhhuh.

L.R.: Yea. We bought our flour.

D.S.: You bought your flour.

B.C.: Oh sure. They didn't have access to like any farming and all.

H.R.: They didn't have the grain.

B.C.: They didn't have the grain like the farmers. They didn't have the ground.

D.S.: I see. The ground was too rocky.

B.C.: Right. I'm sure on their place. See their's was like the huckleberry bit and all that. You know, but I'm sure they didn't have grain.

D.S.: Now, this is a question that probably she would *realize* but you both would. You've gone along through the park all the different areas haven't you? Would you say this is more rocky than ^{any of} all the rest?

B.C.: I don't believe it's much difference. I mean everywhere I've been..I mean it's rough. Now there is a little stretch between

the river and the foot of the mountain along .. there's maybe
anywhere from a couple hundred ^{yards} ~~years~~ back to maybe a mile that
isn't too bad isn't it. Like in your sandy bottoms and this type,
but I mean when you leave that it's rough, I don't care where you
go. Like in your Iron Ore mines and all back through there,
I mean it's rough. You know..

D.S.: Were those mines worked until when?

B.C.: Do you remember when how long the Iron Ore mines and stuff was
worked. Or when they quit working them. Hauling the Iron Ore out.
Do you remember about when they quit?

L.R.: I don't remember.

B.C.: don't remember.

D.S.: Cause, I know it got too expensive moving it out.

B.C.: It was a poor grade too wasn't it?

D.S.: Yea.

B.C.: They say it was a poor grade of iron ore.....

Peanut and yea..cause he worked with all that stuff didn't he.

H.R.: Yea. This is who I talked to him the other day and he's like my
dad was. My dad was living what I would call..at least what I
heard him talk about and uh..he..Irvin Shifflet all of this is
just easy for him to recall. So much because uh..

B.C.: He did it. I mean he worked for everybody.

D.S.: That's Irvin Shifflett is still around.

H.R.: Uhhuh. He was here...

B.C.: He helps us to butcher every year. (We call him the head butcher)

Yea, that's right he's our head butcher.

H.R.: And he worked for my dad a lot. Uh on the farm and he's got a good

recollection..just about like daddy had..you know of the past.

B.C.: Enjoy's it.

H.R.: Enjoys talking about it. And this is something that my dad really enjoyed..after my mother passed away, he was here with me for four years. Well then Granny could hear a little better than she does now. But then some of the most enjoyment he had the four years he was with me was talking to her about the past. And I should have been sitting down taking notes. I told my husband the other day, I said I don't know why I didn't come back here and sit down with a pencil you know and...uhhuh..yea a recorder.

B.C.: Uhhuh, but you know it's something new to me too. Just like brought out about the Brown's. That was news to me.

H.R.: Yea. That was a name I had forgotten about, that' I've heard them talk about.

B.C.: That's right. Well me too. But see it brought ^{back} just that quick.

D.S.: Sure. How about church?

B.C.: Church, granny. Do you remember about going to church and all. Where the church was? And who your preacher was?

L.R.: We always went to church down at Rocky Bar.

B.C.: Went to church at Rocky Bar. Wasn't that preacher..didn't he come from across the mountain? Or did ya'll have a regular preacher?

L.R.: We mostly had a regular preacher.

B.C.: Is that right?

D.S.: Okey. Was it far from your house?

B.C.: About the same as the school.

D.S.: Oh, okey.

H.R.: Well the Christian church was the earlier church down there, before the main Stanley is now. At one time the membership of all of

her children was in that church.

B.C.: Is that right..right down the road there.

H.R.: The..called it the Christian Church. Yea, that was earlier than the Episcopal Church. Uh, most everybody then went there and I know Granny..they walked to church and the little ones would go to ~~sleep~~ and they would have to carry them home. And one night she was carrying J.P. and they got almost home and they uh, missed George, her son that was killed in service. He was a little boy you know walking along with them and there he wasn't in the crowd and they went back, and he was standing asleep in the road. He was just standing there. He just quit walking.

D.S.: How about snakes? Wasn't anybody afraid of rattlesnakes..did you have a problem with them?

B.C.: Did you have problem with snakes?

L.R.: Do what?

B.C.: Problem with snakes?

L.R.: No, I've killed a many a snake.

B.C.: Is that right..Never..wasn't afraid of them?

L.R.: No.

H.R.: She's not afraid of them.

B.C.: I know she's not afraid of them.

H.R.: She'd get a hoe, she's not afraid of a snake....

D.S.: Did you ever hear of people having sort of like a little horse-shoe on the heel of their shoe to keep the shoe from wearing out. And help them walk up the mountains.

B.C.: About metal plates and all on the shoes. Do you remember anybody using them, to help walk in the mountains or to keep shoes from

wearing out.

L.R.: Well, I expect a lot of people did use them.

B.C.: Yea. You remember seeing them?

L.R.: Yes.

H.R.: They call them ^{TAPS} caps.

B.C.: Yea I remember them. They was just about that big and they covered the outside half of your ^{heel} shoe. Dad and them had some of them. There's probably still some of them laying around up there in the shed.

D.S.: Yea. Makes a lot of sense. Helped .. Cause shoes are expensive.

B.C.: Hard on floors. The old linoleum. I remember. Stick your heel down hard and leave it in there.

D.S.: Oh well, now. Applebutter boiling. Was that a fun time?

B.C.: Oh Applebutter boiling. That was a fun time.

D.S.: Did you do it in daytime or night?

B.C.: Granny did you do it in daytime or night?

L.R.: Applebutter. Well each time. Sometime we'd make it in daytime and sometimes at night.

D.S.: At night did ya'll do dancing?

B.C.: Did ya'll dance?

L.R.: Some people did.

B.C.: Some people did, right.

See mama still makes applebutter. We still make applebutter here.

Yea. We got all the kettles..copper kettles..wood..we got all that.

Mama still got that. Well right here we got the applebutter kettle.

See we got all that.

D.S.: Really...boy oh boy..how wonderful.

B.C.: The school came...

L.R.: We still make it ever year at the church. Every year and every year.

B.C.: Yea. The school came and got mama and had mama show the kids how to make it. So mama set up and made applebutter right there in her driveway one day. On the farm. And the school teacher came and brought all her children.

H.R.: Had her classroom...

B.C.: Yea, had her whole classroom..the whole day..made them peel the apples and do the whole thing.

D.S.: Did you put copper pennies in the bottom?

B.C.: Uhhum. Yea. That was..just that little bitty extra to keep from burning. Right.

D.S.: Yea. Did you have the custom that if the paddle touched the side of the kettle you got a kiss.

B.C.: Nah, I don't remember about that myself.

Granny, do you remember about the paddle on the side of the apple-butter stir...if it touched the side of the kettle about getting a kiss or anything?

L.R.: Yes.

D.S.: That was a fun time wasn't it? Yea. Did you make sorghumn?

B.C.: In this area. Sorghumn. Do you rememeber anything about sorghumn.

L.R.: About what?

B.C.: Sorghumn. Syrup. Molassas and all this.

L.R.: Yea.

B.C.: You remember.

D.S.: Make it?

B.C.: Did you help make it? Do you remember it?

L.R.: That's for sure.

B.C.: You helped make it. Right.

D.S.: Oh, then you raised cane?

B.C.: Well I'm sure some people did. Yea.

L.R.: Raised the cane you know and grind that. Then they boil the juice down and homemade molassas.

B.C.: Yea. I've been around those when they've pulled them with a horse. I've..they've..there was one of those when I was a kid.

D.S.: Yea. Sure.

B.C.: had one. Grind cane.

D.S.: Did you, have honey trees?

B.C.: Bee trees. Remember cutting bee trees? Honey..getting honey?

L.R.: Yea. Following the bees.

B.C.: Following the bees.

L.R.: I never cut any, but I know people that did.

D.S.: Were there any bear?

B.C.: Remember any bear being around then?

L.R.: Bear. Yes we've had some bear as long as I can remember.

B.C.: Yea. We killed bear every year.

D.S.: That's the second confirmation of bear. In this southern section.

B.C.: Well we killed..me and Johnny's both killed a couple bear in the last couple years.

D.S.: Yea. Well. But I mean before the park took over.

B.C.: Yea. Right. But you can remember bear all your life.

L.R.: Yea.

B.C.: Right. and that's 95 years.

H.R.: Ask her how many deer there were back when she was young.

B.C.: Do you remember about the deer, and all back then? Was there a lot of deer as many as there are now?

L.R.: Yea. Well, I don't believe there was as many as now, but I can remember the deer.

D.S.: Did people hunt for a necessity?

B.C.: Hunt. Do you remember about the boys hunting to get meat?

L.R.: Yes. There was boys hunting, as long as I can remember.

B.C.: That's still the same thing too. Everybody still...

H.R.: Squirrel hunting....back then it wasn't seasonal..if you wanted a squirrel you went out and...they wasn't as strict on you know the laws like it is now..seasonal thing. Back then...any time...

(Back then when Granny growed up there was *not any* land like it is now.)

Well they killed it to eat..they didn't kill it just for the safts faction of killing it.

B.C.: Even groundhogs..right to groundhogs. They tan the groundhog hide. Do you remember tanning the hides on the groundhogs and stuff? With ashes..use ashes..yea.

L.R.: Yea.

D.S.: How would you do that?

B.C.: Well the ashes take the hair off. Bout tanning the groundhog hide and stuff you remember about using the ashes and all

L.R.: To take the hair off and then after you get it cleaned off then you'd pull this a way *to* tan

B.C.: Yea. we still .. huh, yea

D.S.: Well, don't just keep saying we still we still...

B.C.: I remember that and we'll do it.. see cause I remember that and we was gonna try some of that this year wasn't we.

H.R.: Well J P.'s tanned one like that. He just took the ashes and put on it the other day...

B.C.: Yea..he...well see. Her son is tanning one now. See.

H.R.: He..she used that type of leather ^{to make} gloves

L.R.: Gloves...

B.C.:Right. She made gloves out of them.

D.S.: I was wondering what you did with them. Well.

H.R.: That's the reason he's doing that right now. While she's living.. you know, he wants to make her a pair of gloves.

D.S.: Were they warm gloves?

B.C.: Well they're leather. Yea. You know. Well ^{like} she said. That's the old indian style. That's more or less like the indian style wasn't it.

L.R.: Yea.

B.C.: See, that's the way they made their leather soft.

D.S.: Yea. Just keep pulling.

B.C.: Sure..just keep working..chewing..I think they actually chewed from what I can remember.

D.S.: Yea. Did they pull over smoke or just..

B.C.: Did they pull over smoke or just sit around pulling.

L.R.: Just sit around and pull.

B.C.: She said just sit around.

H.R.: Right now he's just got his on the board with the ashes on it..to get the hair off. He hasn't got to the pulling part on this. But he just started this but it's going back to the way they did it back then.

D.S.: Right

H.^R.: So if he gets to a place where he don't know what' he's doing, he

can go to her. Find out what to do next.

D.S.: Great. That's beautiful isn't it. Hey speaking of that have you ever heard of using a possum's skin for the head of a banjo?

B.C.: Do you remember about using possum skins and stuff for like on banjos? And stuff like that...for the head of a banjo.

L.R.: Well you could ^{tan} taken them hides and make hides for banjos.

B.C.: Oh, is that right? Yea, yea.

L.R.: Yea.

B.C.: Tan the hides..well it would be the same process really. For the possum..well the possum and the groundhog and all is about the same anyhow after you get the hair and all off them.

D.S.: Uhhuh..sure it is..Right.

B.C.: Same kind of hide.

D.S.: Sure

B.C.: A possum, groundhog, raccoon, muskrat, ^{all look the same}..once you get them tanned. all look about the same.

D.S.: Sure. And they were all eaten too weren't they?

B.C.: Right. Some were. I reckon. We ate..well we still eat..just like, Jack and them they fix the coon and all right along. It's good.

D.S.: Sure. Yea. In fixing them...do you soak them overnight in salt?

H.R.: Uhhuh..

B.C.: Yea. We do..all..I reckon we soak 90% of our stuff. Deer meat.. everything. We soak..or at least that's just the way I learned from my mom, and I'm sure she learned it from Granny..You soak everything..it takes the...

D.S.: It takes that gaminess away..

B.C.: Even fish. We soak fish and all. Soak ^{it} and all.

D.S.: Really?

H.R.: Uhhuh...

B.C.: Right.

H.R.: Yea. You have an excess of bloody water..that it takes out of it.

B.C.: Takes that out

(.....easy to flavor, whatever you soak in salt water, pulls that blood out.)

I mean down to even the fish..sun perch..everything. Everything we eat..just always done...Habit...

H.R.: I think it something that's been handed down from generations..

cause the way the parents did it, no matter what your *meat*
snow white...

B.C.: Yea....squirrel, rabbit..no matter anything I kill still is exactly like...that's the first thing I do. I go get my pan, clean it good, goes in there..salt goes on..goes in the..well now it goes in the refrigerator but it really don't matter. Cause most of it you use the next day anyway or the following day.

D.S.: Sure, yea...you fry it then.

B.C.: Uhhuh...well a lot of people cook it first then..depends on...

H.R.: Well now..... the older has to be par-boiled. You know to tender *it*,

B.C.: Right. Cause you take a really tough squirrel or rabbit..well a rabbit isn't so bad..but a squirrel or something like that you can't eat it if you don't cook it first and then brown it. I mean this is so good till

H.R.: But back then they just put it on and cooked it..in a iron cook pot or whatever..mostly that's what people cooked in in her time was iron cook pots. The hay beans and everything went in iron cook pots,

cooked it til it was tender and then floured it fried it.

B.C.: Uhhuh. That's the way we did it.

(hay beans....are green beans that are dried but
they are big green beans with..either way right. Either with the
the *mature bean* in them or the tender ones...)

B.C.: Yea just snap beans. Just when the beans just starting. Now that's
what granny dried us..that's the way she dried her beans. Didn't she.
Right before they was mature. We strung them and snapped them, put
them on towels and put them on the roof. Every day until. I mean
you shake a sack full and they just rattle. Like grain corn or
something.

D.S.: Uhhuh..Yea.. and...

H.R.: And she also strung beans and dried too..You know.

B.C.: Yea.Right.

D.S.: Yea, strung them around.....

H.R.: Put them on...take and string them up on thread and hang them up,
dry them that way.

(Something else she used to do that they don't do anymore. Make
those what were they..hoe cakes in the fireplace in ashes.

D.S.: Ask about those.

B.C.: You remember about your hoe cakes and all doing them in the fireplace?

L.R.: Yea.

D.S.: Good?

L.R.: Good.

H.R.: Ask her what her procedure was on cooking those....

B.C.: Granny like when you made it up, what did you do with it?

What did you put it on?

L.R.: Baked a many a one. Well you just put it in a cake like and you

mean ash cake?

B.C.: Right.

L.R.: Well then you'd have your ashes racked back off of the *fireplace*
and then cover up with the hot ashes *and coals*

D.S.: How long did they cook?

B.C.: How long did it take for them to bake?

L.R.: Well I just don't exactly remember.

B.C.: You just knew when they was done.

L.R.: Yea. And then take them out and *wash 'em* and they'd
be just as white and nice.

D.S.: Umm, they sound delicious. I don't know why we don't make them
now do you?

H.R.: I don't either.

B.C.: We just don't do that anymore.

D.S.: No. Yet we all have fireplaces and could do it. Umm, you raised
hogs? Did you raise hogs.

B.C. Do you remember hogs, raising hogs and all. Ya'll had hogs when
you was little.

L.R.: Why yes, we've always had hogs.

D.S.: And you butchered them yourself?

B.C.: Yea, she did.

D.S.: Okey. Tell about the butchering.

B.C.: Well about the butchering..is it the same now as it was then? About
the same. When you butchered hogs .. you butchered back then like
we do today. Scalded them and hung them up..

L.R.: Yes.

B.C.: Yea. Well see we still have...

L.R.: Only they have better equipment today to use

B.C.: Right. You know it's just like..now..just like then we still butcher the old time way. You know we shoot the hogs, bring them over and scald them..use old chain or something in a scalding pan..well it's all set up out here now, ain't it. (All the neighbors come down here) all the neighbors come down..you know we all pitch in. Well the last bunch we butchered..we butchered six or seven big ones at one time. Well Lewis brought his over and Marsha's sister..they had there's here. We done them all the same day. We done six or seven in one day. Last fall. And uh, just go through the whole process. We got hog hangers and all that stuff.

D.S.: And then you put salt on them?

B.C.: Uhhum. Salt .. mix salt and pepper. They have a real nice little smoke house out here. We call it a smoke house. But it's salt and pepper cured really. Be careful and rub it in real good. And turn them

H.R.: Leave them down for six weeks with the salt and pepper and then we take it up..and the way we do now is to wash the salt off then and put a heavy coating of pepper on it and then hang it on a wire hanger in a dark room that we have. And then..I had yesterday a ham of last year and uh, we had company and this girl said she cooked a ham but it was a ham they had butchered this year you know, and she said there is no comparison, and I said don't ever cook your new ham if there is anyway....

B.C.: It's not the same...

D.S.: It takes a year over a year then.

H.R.: If you want the flavor, you let it age a year. If you don't it's not the same is it?

B.C.: Not the same..that's right.

our meat.

H.R.: Now we don't sugar cure, Just salt and pepper. And the aging is the flavor I think. I don't think you need the sugar cure if you let it age enough.

B.C.: I don't ever remember of ever losing any. Do you? Do you ever remember of any losing any. I've heard of people talking about losing their meat. The weather wasn't right or something. And in my lifetime, I don't ever remember losing any side of meat, or a shoulder or a ham or anything.

H.R.: Now my daddy used to smoke his meat. He'd take his hams and put them...now I remember this as a child myself. He had this big thing in the smoke house like a wooden tub but it was bigger than a wash tub you know. I guess it's main purpose was ^{for} that. And he put the meat in their and for so many days kept this smothering fire and smoke and give it the smoke flavor. There is a lot of work to that and daddy used to do that when I was a child.

D.S.: Did you ever eat beef? Do you know if the mountain people ate any beef?

B.C.: Did ya'll have beef? When ya'll were young did ya'll butcher a beef too?

L.R.: Yes.

B.C.: You butchered beef too.

D.S.: Great. Would you buy the beef or would you raise it?

B.C.: Do you remember about ya'll raising or buying or..

L.R.: Well they raised them here.

B.C.: Yea, right we raise them now..but back when you was young, do you...

H.R.: Ask her again, on it when she was a child did they butcher? ^{a beef}

B.C.: When you was a child..as a teenager..young, do you remember butchering
beefs?

L.R.: No.

H.R.: They didn't then.

D.S.: Okey, I...

B.C.: Course see, now we raise them. I mean like this farm or our farm
over on the river. Wherever you see we can raise our you know...
As far as I remember back we butchered beefs.

D.S.: Now before we started this you were telling about driving cattle up
to the top of the mountain.

B.C.: Yea, I'm sure she can tell you about that too. Everybody had a hand
in that didn't they, back then?

D.S.: Was this on property you owned up there or did you lease it?

B.C.: It was uh..open land. It was open land. It was called big survey.

D.S.: Oh, I've heard about the big survey.

H.R.: People would draw their cattle back there and let them graze.

B.C.: Let them graze..Somebody stayed with them a lot of the time. Take
turns or go up and look about them every couple days. I remember my
daddy, and I'm sure J.P. and all them....

H.R.: Mark your cattle some way so...

B.C.: Brand them you know..knotch in the ear or...

H.R.: So each farmer knew which was their's, when they went to collect and
bring them back.

D.S.: Were they in a fenced in area or?

B.C.: No..might use one strand of wire, I remember them talking about

maybe to hold them in one certain area. You know, but other than that it was just open land. And they ranged all those big pastures. What did you go with us when we went up there to get the chestnuts? You didn't go. I guess his dad went..

then
D.S.: You had no tennent farmers₁ to watch over these fattle.

B.C.: No. Not that I remember anybody saying. Well now like Jim, in later years would have been considered that but he just rode up and looked at them.

H.R.: Yea. For Mr. Weaver.

B.C.: But that was in later years.

H.R.: Mr. Weaver ~~owned~~ property back there..he bought...and he probably had that fenced. And he hasn't been to long sold that. That was back on the other side of the Skyline Drive.

B.C.: Now that's what I told her about Me and J.P. going back and getting the chestnuts. Before when he was in the process of selling it. All the chestnuts were still laying up..you know some chestnuts had fell and hung in another tree. And the two would be hanging together, and hadn't fell on the ground and rotted. So we finished cutting them down and

H.R.: You know we could get five chestnuts to set out at the farm bureau was trying to do something about getting the chestnut back. ~~Each~~ We got something in the mail..each farmer .. want to get five chestnuts .. and see if you can get them started.

B.C.: Wouldn't that be nice?

D.S.: Wouldn't it.

(The ones I planted up here on the hill, did they ever come up?
Some of them come up, but how did they ever do?)

B.C.: I don't know. I haven't even checked them.

(I planted a row up on that hill)

H.R.: We have one we planted in the back yard. We planted around the house here a number, but only had one that actually lived. They are hard to get...and of course he planted the chestnut seed.

B.C.: Right

H.R.: But these are the chestnut plant that the farm bureau have. They are encouraging the farmers...they are limiting each farmer to get five to try to get the chestnut back.

D.S.: Oh, if we could get the chestnut back. Well is there anything I haven't asked..I feel as though there are so many more things I should know.

(Now I know Granny delivered Flora Shifflet down here. How many more did she deliver?

H.R.: Yea, the child birth.

D.S.: Oh, yes.

H.R.: She has went in for a lot of...

D.S.: Mid-wife.

B.C.: Do you remember delivering children?

L.R.: Do what?

B.C.: Delivering children when they was born? About helping to deliver children.

L.R.: Yea.

B.C.: That was one of your jobs wann't it?

H.R.: There was a number of families that called on her. You know when their children.....

D.S.: Did they pay her or ...

H.R.: No it was just an accommodation.

D.S.: That's...people were nice to each other.

H.R.: She knew how to dress and bath a new baby and....

D.S.: Was there a doctor that went around that area..?

B.C.: Did ya'll have a doctor back then that came in?

D.R.: Well sometimes. And then they just had a mid-wife come in.

B.C.: Just a mid-wife.

D.S.: Yea. uhhum.

Hum..what kind of lock did you have on your door when you were
a little girl?

B.C.: Do you remember about houses being locked back then? Did ya'll
lock your houses?

L.R.: Well sometimes you did, sometimes you didn't.

D.S.: Was there any stealing?

B.C.: Do you remember..any type, anybody miss anything. Back then much.
Or have any problems with losing stuff?

L.R.: Not anything to amount to anything.

D.S.: Uhhum, yea.

L.R.: *We had* little problems like that long as I can remember.

H.R.: Ocasasionally someone found somebody else's moonshine. I've heard
of that talked about you know.

D.S.: Yea.

H.R.: But on the farm, I remember, back..I remember my dad had some
things you know..one night he heard footsteps from someone getting
corn. And course usually it was somebody having hogs and needed it
you know. And uh, your dog barked you usually knew it was something

going on..you go outside..and he did hear someone run and he
out
pretty well figured ^{out} somebody that needed a little corn. That
was just..you know small things.

D.S.: Would you say that the people were pretty honest?

L.R.: That lived in the mountains?

D.S.: I don't want to put words in your mouth, I'm trying to get you
to say these things for yourself.

H.R.: Yea. I think they were.

B.C.: Yea. I mean it's still the..what you got a ^{rogue} ~~run~~ in every community
but as far as all the people through here..well us especially
having to deal with them for the last you know over the years and
all..it ain't no big problem..it's nothing compared to the cities
or anything like that. I mean here you know it..its..you know
you can't even compare it. No comparison because people from
even the further back you go the better you feel more relaxed
about helping them and help back and you know what I mean. It's
the thing that I don't....

H.R.: And if there is somebody that is dishonest or ^{rogueish} like
you say then everybody knows..they know who they are and they
know how to deal around that person without making an issue of
it or anything.

(Well most of them people in the mountain..all of them had about
the same thing. Not one of them rich and one ^{poor}.)

H.R.: Yea. everybody was about equal

(everybody else having more than they had or....

B.C.: That was ^{when} ~~for~~ your trading and sharing came in. If someone had
something the other didn't you know.

D.S.: So they were pretty self-reliant?

B.C.: Yea.

(Right)

H.R.: And then too you took people for their word you know. If somebody told you something you could depend on it.

B.C.: Like I'm gonna be there at 6:00 in the morning to butcher. Right..

H.R.: People are not that dependable now. I can see that you know in my own life. One time..well this has been something that has been a thing with J.P. my husband you know..he really relied on a person's word. If a person told him something..huh he..

B.C.: Sure it's done.

H.R.: But he's been proven now, that you cannot do that. In the later.. you know not with everybody.

B.C.: Not with everybody.

H.R.: I mean you know who you can their word and you know who you can't any more. This you find out in dealing with people.

B.C.: Well it's change.

H.R.: But back years ago, when anybody told you something you could pretty well depend on whatever they told you..you know..it was dependable.

B.C.: Well all the original people well clear on down to us and all still trade things and nobody ever never..I mean I work here or they work up at my shop..or we trade stuff around..I use his truck, he uses my tractor .. we still do it all the time and it would be an insult .. price.. wouldn't it.

H.R.: Well you count on each other butchering..everything..it's still..

B.C.: Help each other do things.

It's like we're both building a shop now...I got steel left over and he's got steel left over..I need his and he needs mine. Well when we get done ^{That's} ~~it's~~ the way it is. But you can't do that with everybody anymore. Because one of them is afraid the other one is going to get more. Here it don't matter.

H.R.: Well in fact it's completely opposite. Everybody is concerned about well do I owe them something for..instead of whether I got a fair price for it..They are concerned about well he's done more for me than I better get up there and help him out some Saturday. Make things even.

B.C.: That still goes on..as far as our family and all you know.

D.S.: Sure. Well this has been just absolutely beautiful and I don't know how to thank you all.

B.C.: I wanted ^{to} ~~her~~ talk to you because I think you did a beautiful job and I learned a whole lot from you this morning. I really thank you to.

D.S.: This Irvin Shifflet. Is he in the phone book.

H.R.: Yes. I could give you his phone number.