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1974

### Oral History Interview: Mr. and Mrs. W. C. Cotton

W. C. Cotton

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Mr + Mrs W. C. Cotton  
(Signature - Interviewee)

Lower River Road  
Address

GALLIPOLIS, OHIO 45631

Date Nov 14, 1974

Randall T. Hamilton  
(Signature - Witness)

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RH: The following interview is done by Randall Hamilton. The interviewees were Mr. & Mrs. W.C. Cotton, the date is November 14, 1974. The interview is taking place in Gallipolis, Ohio (break in tape). Do you want to talk about food preservation or something like that first?

Mrs. C: That's fine with me.

RH: How bout, uh, talking bout pickling or something like that, do you remember doing all that kind of stuff with your vegetables before you had no icebox or canning?

Mrs. C: We pickled, uh, cucumbers, we put um in a brine  
/ Mr. C: Float an egg. / and made the brine out  
of salt / Mr. C: Didn't ya? / and float an egg.

RH: Put um in brine to float an egg, yeah.

Mrs. C: We took water and then added salt to it until it would float an egg, dissolve it, and then we began to stirring cucumbers in and had a, we had a big wood, circular piece of wood and it had to be a certain kind of wood, some wood wouldn't do. It wasn't the right kind you might get a wrong flavor, you know, / RH: Yeah. / it had to be a certain type of wood and then we'd weigh it down with great big, uh, / RH: Rocks? / rocks and they had to be a certain kind, you couldn't put in, had to be a hard like gravel, no, uh, sandrock shattered off and lime rock would melt fast so it had to be a big type of a gravel stone or you would take a, a jar of 3 or 4, 5 gallon stone jar and fill it with sand and set it on top to weight / RH: Yeah. / but it was better to have something that you couldn't left out and in because you added to it everytime you picked cucumbers you'd wash um and add um to it.

RH: How bout, how'd they bury all that stuff, somebody told me they, they laid it down, they dug a hole and they laid down sawdust or something and put apples in it and then lay another layer of sawdust or leaves or wood.

Mrs. C: Well we didn't use sawdust, / RH: Didn't use sawdust. / we used, uh, straw, didn't we mostly?

Mr. C: Yeah, but you didn't dig no hole.

Mrs. C: No, if you dug a hole the water would stay in it, you wanted to get in a properly drain place where it would drain off / RH: Yeah. / and you didn't dig a hole, you would lay it down and you fill over it. Course you'd started a base with, with straw or corn husks and you laid the fruit on that. Then you got, your place would hold 3 or 4, 5 up to 10 bushel maybe and you would cover over with this straw and, / Mr. C: Put the dirt. / and then you start putting the dirt on it.

Mr. C: You come around it so there'd be a trench around it for the water to run off it because . . .

Mrs. C: Instead of going in because if it took water down into the fruit you'd, every whatever you'd have buried it would be ruined / RH: Yeah. / And we buried apples and potatoes and cabbage and, whatelse did we bury?

RH: Where is it, somebody told me they buried cabbage or something / Mr. C: Turnips. / head down or something and leave the roots sticking out?

Mrs. C: You pull, you pull it, well you could just sort of trench bury it you didn't have it, it would keep better and easier than the other if you wanted to for a long while, you just pulled it up and turned the head down and then start it in your garden right in the row, / RH: Huh? / then you would cover it all up maybe just leave the roots stick out but you couldn't leave it that way all through the winter cause if it got real bitter cold why it would freeze so you had to put it in the, in the, the big pit / RH: Yeah. / And then you could dig into these, you would open um up in the wintertime, make you a hole into the, along the sides of it, it wouldn't, you'd sort of have to

pick out a side you thought where it would do the least damage and dig you a hole and, and uh, start taking out stuff, take out what you could use for several days, maybe a week or two and take it in your house.

RH: Did you eat it alot different in the summertime than you did in the wintertime?

Mrs. C: Eat it up different?

RH: Yeah, I mean as far as when you were allowed to have fresh, fresh stuff.

Mrs. C: Well . . .

RH: Er, did, did almost everything have a varible way of being ∠ Mrs. C: Preserved. ∕ preserved?

Mrs. C: Well almost everything. Now the cabbage would probably be most of your green food, all you could go. Uh, mustard and, and uh, we didn't have everything did we? We had mustard and, uh, I think maybe, probably cress, watercress.

RH: Well wha-were you all, did you all have a store at this time or?

Mrs. C: Not at that time, not, not till we, we had, uh, we didn't have a store till after Amy was born, when Amy was born the store, and at that time we didn't have no can milk, wasn't any can milk sold ∠ Mr. C: We had can milk, didn't we? ∕ huh? Well at first we didn't have it in the store, everybody had cows and that was because, yes everybody out through the country would have their own cows ∠ RH: Really? ∕. But if you didn't have why you could, we could get can milk but we didn't stock much of it and no bottled milk or jug milk and no meats at first, only the cured meat and that would be in the form of bacon.

RH: Yeah. Well I'm not sure about where, where it was

you, you lived out there, I never have figured that out cause once I get back in towards, you know, Greasey Ridge or wherever I don't know where in the world I'm at.

Mrs. C: Yes, well we didn't live out that far from here.

RH: I was just wondering what was the, what was the church situation, like was, was there alot of condensed off shots of, uh, major churches or did they have what they called a Methodist Church or a Catholic Church or did they just have, you know, branch names like, like, uh, the Greasey Ridge Church or something like that?

Mrs. C: Well when I can first remember the churches we had the Methodist and the Baptist / RH: Yeah. / and there's no Catholic Churches through the country, they were in the cities / RH: Yeah. /. And we didn't have any off shoots, off branches they were just, well I guess maybe the, the Baptist one sects, er, one, one branch of them called themselves the "Hardshell Baptists."

RH: Really?

Mrs. C: Yeah.

RH: You mean they think, that's what they referred to themselves as?

Mrs. C: They referred to themselves as the "Hardshell Baptists." They had certain beliefs that they, nothing could change um and, uh, they, and, but mostly the baptism form, now they didn't believe in sprinkling, they thought you weren't baptised until you were immersed.

RH: Dunked, huh?

Mrs. C: You were and, uh, there were no other churches and that's really the things that people attended church better than they do now / RH: Really? / because all

the, the entertainment you had was maybe 2 picnics through the summer, one the Fourth of July and one on Labor Day. And then you had church of course every week, hardly ever any 'tween on the week nights except in the wintertime / RH: Yeah. / then we had what we called a revival and they had it, uh, maybe 2 weeks and they've been known to go on for 3 weeks time and everybody would go and they'd, they'd walk. We would go to school at the school on the hill there close between our house and Cabinet and it was at least 2 miles and  $\frac{1}{2}$ . We'd walk to the school and back that day, then we would walk over to Olive, maybe to the church and back that night and our mother would go with us. And that would be another 2 miles and back and we'd do that maybe for 2 weeks in the wintertime and they'd be a load full of us. They'd just be a, a bunch of, of young folks and their parents, alot of the parents / RH: Hum. /. And / Mr. C: And freeze your ears. / it would really be cold sometimes but then if you didn't walk why you had a, have your choice of riding your horse, your farm horse or hitching it to a buggy or wagon and, uh, / Mr. C: Or a sled. / or a sled if it snowed. We went alot of times in the sled and we'd have sometimes 2 horses or sometimes 4 and they'd be a group of young folk mostly for that. And they'd drive maybe out to Salem Church from where we lived and that's out there where Richards School is pretty close, / RH: Oh really? / Salem Church, uh, huh. We'd go out there on a, on a Sunday afternoon, they had alot of, uh, church conventions and, uh, associations on a Sunday afternoon and they would start after church in the morning and they'd all take dinner, we'd have a basket dinner and then we'd drive out there in that sled, there'd be maybe 20 of us, we had wool blankets and, and plenty of straw and we'd just sit down in it, you know, flat down on the straw.

RH: Did, did the people, uh, the members always take care of the church as far as keeping the maintenance on it and everything like that or?

Mrs. C: Well, / RH: I mean. / yes they did, they'd, uh, they'd go together and they'd decide that something had to be done well they'd have a business meeting and each person whatever he could do or furnish why he would do that, / RH: Yeah. / he'd do his part of the work and if it was an all day affair why the women would take a lunch / RH: Yeah. / and most of all the repair jobs would be done in the weather suitable for that kind of thing / RH: They'd get it ready, it'd look best in the fall. / Yes, they, they would get it ready. Quite a job to do things like that in the wintertime.

RH: Yeah.

Mrs. C: And then we had, now what else was you interested in? You want a little more on that meat preserving, you want me to talk some about that?

RH: Well if you want to, it's allright with me. I don't know very much about it to ask you specifically this and that but . . .

Mrs. C: Well that was the first with, uh, large box I think he would build it, my father would build it, he was a carpenter and, uh, he could do things that way. Course it didn't take much of a carpenter to build a box to smoke meat in but he would build it about, uh, oh I expect 4 feet square, er, four feet at the base and then it would maybe to be 5 feet high and make it pretty tight, it was just out of (break in tape). Wasn't no, uh, nothing cover the cracks in to mend it / RH: Yeah. / and then we'd heat the, dig this trench back at least 3 or 4 feet up back away from that and, uh, build a fire outside and funnel would smoke up through the trench into the box and we'd hang the meat on riders, a hickory pole up.

RH: Yeah, well see that's something I've always wondered about how they kept from burning their smokehouse up / Mrs. C: Yeah. / because well the person who explained it to me was, said that hickory doesn't actually



flame that much it just kind of sizzles but, but that part you made about the fat dropping off the meat that does make alot of sense.

Mrs. C: Yes it's dangerous, it's got to be seen to and hickory will blaze after it gets so far along. Now to start with it will / Mr. C: Sassafras./, and sassafras is good to smoke with / Mr. C: Cauliflower./ but hickory gave it this hickory smoked flavor that you buy out of the stores nowadays...

RH: Does it taste the same?

Mrs. C: Huh?

RH: Does it taste the same?

Mrs. C: Well, / RH: Like you buy out now./ no it don't taste the same but it's, it's an imitation / RH: Yeah./ and, uh, it gives the flavor that people seem to like. But there's alot of corn cobs used in the fires too, now they, any of that will blaze after it's, uh, / RH: Hot enough./ after it gets hot enough and lays on the fire long enough / RH: Yeah./ it'll blaze and it's got to be watched. And this danger of burning the, the smokehouse down was just something you had to watch, you just couldn't build a fire and go off and leave it, you had to be around just every little bit you'd have to go and check it.

RH: Well that'd be quite a lost if you had a half, half / Mrs. C: Oh... ./ a side of beef hanging up and just burn it / Mrs. C: Oh, you didn't smoke your beef./ er, whatever, / Mrs. C: Pork./ pork.

Mrs. C: Yes it was just, at first pork. You would kill your pork and you would try to wait till oh at least Thanksgiving and by that time the winter's then seemed to sort of settle down in the winter more. I, I don't know seems like I don't know whether I just can't remember the change in the weather so much but seems to mean like I, back home we had more cold

weather period. There'd be cold weather for a long period and of course if you happen to hit that, uh, long period when you killed your hogs why you was lucky, if you didn't why you, but it would keep. . . Now we used the smokehouse to store in before you started the smoking process. You didn't start smoking it till, oh bout / Mr. C: February. / February usually. But you'd kill it maybe in November and you'd salt it and you would really pour the salt to it, just use all the salt that it would dissolve. Now that was one bad thing about the meat if you couldn't, / RH: Eat salted meat. / if you couldn't eat salt then you, all we use to get was to can it and you could put it in mason jars and cold pack it.

RH: Were mason jars available as far back as you can remember?

Mrs. C: Well, just about, they weren't too plentiful though.

RH: Yeah.

Mrs. C: And we had the . . .

RH: Same way nowadays (laughs).

Mr. C: Yeah, that's the truth.

Mrs. C: They had the old lids they were made out of zinc and lined with porcelin that top was and, uh, real honest to goodness rubber rings. They were plyable, they wasn't those stiff hard ones like we get now / RH: Yeah. / And that zinc lid, the threads in it wouldn't strip like these new lids, they're made out of part aluminum and it's soft and when you keep screwing that on the top of the lid it gets so that the, the lid has the, the threads on it have, uh, well we call it strip the threads, / RH: Yeah. / you know, they get loose and they get out of shape and, and your seals lost. But those zinc lids they'd hold up for several years cause you could seal the jars up tight with um.

RH: And you had a canner or what?

Mrs. C: And we just had a, a kettle, / RH: Kettle? / uh, huh, cook them out in an old iron kettle outside or else we had a iron wash kettle we called it. It was the shape of the top of the stove with the two lids taken off the front of a / RH: Yeah. / old type stove, you know, how that would be / RH: Uh, huh. / You take across the, uh, usually all stoves had four lids. If you had one with the six lids on it you was rich / RH: Yeah (laughs). / but the four lids and they'd be in two rows and they had a, a partition between um that lifted up, I don't know what they called that. But anyway you take these two front lids off on this partition and that iron wash kettle is the shape of that and it, like that you know and it sat right down tight on that and it would be, it would hold, well I expect 15 gallons, wouldn't they, 12 anyway, / Mr. C: Well . . . / was tall enough till it did that, you know. And we'd pack, either make a rack, now dad made a rack out of wood, a slatted rack that sat down in the bottom of that, we could sit the jars on that cause if you'd sit it down and let it come, touch the bottom they'd break / RH: Uh, huh. / and they couldn't touch the sides sither so you had to pack, take packing of some kind, we use to just use cloth to hold um apart to wrap um in and set um in there / RH: Hum. / And you'd cook it for 4 hours.

RH: Never would get, probably wouldn't be much pressure / Mrs. C: There wouldn't be any pressure. / build up.

Mrs. C: There's no pressure really, only just the bag.

RH: Did any of um spoil very often more than they did?

Mrs. C: No, no we'd cook it for 4 hours / RH: Really? / That was after it got to boiling, we cooked it for 4 hours and we then you took it out and tighten, you could tighten them lids after you'd can it / RH: Hum. / Now these new lids, these two piece

that you have now you don't dare to touch them after you / RH: Yeah./, after you cook it or you'll break the seals, now you tighten these immediately, quick as you lifted them up. And you could turn um upside down and leave um a little bit and if the juice didn't run out you knowed you had it sealed and they, it kept good. We've canned, we've canned us 60 to 80 quarts of beef. Now that's only way you could keep the beef unless you pickled it / RH: Hum./ and you know it wasn't bad pickled.

RH: You're kidding.

Mrs. C: It was a sour pickle. You used salt peter and salt, you didn't use any vinegar.

RH: And that's all on it, I mean no pickle . . .

Mrs. C: It pickled it, they called it a pickle but it, I've got the recipe for it yet. But you didn't, it wasn't, uh, pickled like you would think of anything being pickled. It wasn't bad, it was pretty good.

RH: Do, do you know how to make jerky, like you take on hunting trips and stuff?

Mrs. C: Oh yeah.

Mr. C: I've made that.

RH: Have ya?

Mrs. C: You, you took, take the meat and / Mr. C: Beef./ beef and just slice it in strips as thin as you can get it / RH: Um, mmm./ All the strips and then you hang it up over a fire or lay it in the, well let's see I never did put much of it in the sun, think it was mostly hung up over a fire and dried. But people didn't do that only just for a hobby like / RH: Yeah./ in our days.

RH: You really didn't have to worry too much about meat

in the wintertime with as much game as I understand that there was back then, / Mrs. C: Well you're right, there was . . . / more than there is today. How many rabbits was it you said you killed then you sold um, what was it you did with um? He said he, he sold um for money or something?

Mrs. C: Oh yes, we bought um at the store. We'd go . . .

Mr. C: I'd have piles of rabbits as big as this refrigerator.

Mrs. C: Bring um in there / RH: Golly. / and they'd, some paying 15 and 20 cents a piece and they'd, well course that was in cold weather some of um got pretty rank, but you know they'd sale um to those other stores in town.

Mr. C: I'd take sometimes and sell um to those niggers in Ironton, they liked um (laughter).

Mrs. C: Yeah, they liked them that way, just like this meat, you know, that they'd hang up in these packing houses till it gets dark colored, now some people liked it that way / RH: Yeah. / and, uh, and the rabbits was fitted to a certain class of people in these cities and if you don't want to mentioned that class you'd just say that they were people that liked um that way. And we'd take um, he'd take um then to Ironton or mostly Ironton, didn't ya / Mr. C: Ironton. / and sell um in stores.

Mr. C: Yeah, I had eggs and chickens too.

Mrs. C: And I'd wait for him to come in and every year he'd come in and we'd begin to pull squirrels out of his pockets, it was squirrel season then and then we had heavy old fashion coal buckets that's the kind of stove we cooked with when we had a cold year so we had a coal bucket at each stove well he had, he come in the kitchen where we were cooking and, and empty his coat and he had that coal bucket full of squirrels.

RH: Boy, you sure can't do that anymore.

Mrs. C: You can't around this country. And rabbits, you'd get what you could, wanted to carry and you'd put a belt around your waist and you'd tie um on that and let um hang, slap up against your waist and come in all muddy and bloody and / RH: (Laughs). / . If they was going to be gone long they'd, uh, they'd let um bleed, you know, they'd fix um so they'd bleed, they would maybe take the guts out of um and hang um to that strap, they just carried to their boot and let um drag along in the rest the dirt. And, uh, always had rabbits all year long, / RH: Yeah. / all winter long we didn't eat um till . . .

RH: When you traded at the store did you, uh, did you alot of times trade things that the people at the store might need that you had or did you always have some kind of currency to trade with it?

Mrs. C: Either way, we always had currency, or we had something that they wanted out of the store that they needed.

Mr. C: Eggs.

Mrs. C: Eggs and butter, let's see then after a while they got to selling the cream but that was later in later years. When we were kids you sold the butter, churn in your own home and laid it in a wooden mold, people would have it, lots of people didn't have it they pat it up into a round pack.

Mr. C: I remember the store had, had big old kegs people come, people would bring it out and weigh it, just slam it in there, hot or not.

Mrs. C: Oh they wasn't, try to keep it as clean as you could but it wasn't . . .

Mr. C: Look back around it just be gone / Mrs. C: Melted, some of it. / .

RH. The butter would melt?

Mrs. C: The butter would Mr. C: Some of the time. melt if the weather was warm RH: Yeah. And we had one customer especially that we remembered so well who bought her butter she had a great big nice round of butter and he had, always carried a paddle with him, a butter paddle you know, to rope it out into the, the container that he had and he, he suspicioned that she had, had a big amount of butter the last time and that they didn't have that many cows, you know, and use it so he cut down into it with a paddle and it was full of salt, coarse salt like you feed the stock.

RH: Oh Lord.

Mrs. C: Now she had put a great big lump of salt in it and covered it all over with butter. The salt was about a penny a pound, you know, you could buy that fer, oh less, less than a dollar a hundred in those bags RH: Gosh. and then the butter maybe it probably brought her what 20 cents a pound isn't it, Mr. C: I don't know. well she made money that day. And then the same way with . . .

RH: What'd they do with her when they caught her?

Mrs. C: Oh it was, uh, nobody doesn't say anything, we watched her, we just watch that she didn't pull another trick like it.

RH: Well what did you do about certain things like that I don't suppose there was killings or anything like that?

Mrs. C: No, not . . .

Mr. C: Or never say a word.

Mrs. C: We just wouldn't say a word we just watch our chance and get back on her RH: Yeah. That's the way we figured, we'd take advantage of her and it ,



∟RH: You made her run, didn't ya?∟ yes, ∟Mr. C: What?∟  
∟RH: You made her run.∟ and the same way about the  
eggs. Now she wanted, uh, see we had these cases that  
held 3 dozen eggs in later years not, not at first but  
she kept wanting a case to take in to fill her up a  
case so she'd kept her eggs in it and have um ready  
for him. Well she, she just had more eggs than what  
we thought she should have so we, we emptied it out  
and in each side she had put magazines, heavy paper  
magazines enough to make it weight, the weight similar  
to a case of eggs ∟RH: Hum.∟ and she didn't take  
um out, we'd take um. The case would've counted,  
there was 3 dozen in a case if you had it full.

RH: I'm surprise what it would take to make.

Mrs. C: Yes, after you'd handled um for so long it was  
∟RH: Would be heavy.∟ ter-why it was, the weight  
was right and all, so that, that's just some of the  
things that you got.

Mr. C: One of um got fill um full of potatoes, you know,  
much as could hold.

RH: Eggs?

Mrs. C: Instead of eggs, ∟RH: Instead of eggs?∟ full of  
potatoes in each.

Mr. C: Then the next week I'd take the same case back and  
give it to him taters and all, take the eggs out.

Mrs. C: (Laughs) we wanted him to know that ∟RH: You knew  
about it.∟ we knew about it, that was funny, really  
some funny things happened in the stores in those days.

Mr. C: Like the eggs same thing, just slip the potatoes in,  
course you could have (laughter).

Mrs. C: Want me to tell, you want me to tell you who done  
those dirty tricks?



RH: It don't matter, [ Mrs. C: Huh? ] it don't matter.

Mrs. C: Farley's mother.

RH: Oh really?

Mrs. C: Yeah, (inaudible). She did them tricks too and she, I swear you'd think she was a saint when she went to church she would just shout and pray and, and seem to be such a good woman but she, she'd do them dirty tricks. Course I think she got so she didn't but they were so hard up, they was just on starvation nearly when them kids was growing up, [ RH: Yeah. ] they had about 7 or 8. And, and she was an awful good neighbor and all that but I never thought that she did very much of that, they lived right up on the hill above our store and they done some real tricks.

RH: Really?

Mrs. C: Later years her and him got to having trouble.

Mr. C: Who?

Mrs. C: The Laney's, you know, [ Mr. C: Oh. ] and he'd come down to the store, he'd tell about it, old lady said all she thought about was a getting the money that he had worked for. He said she's a burying it.

Mr. C: He might have found some (break in tape).

Mrs. C: And some believe that it didn't protect us too good course it wasn't ruin but it was just one of those strange things.

RH: Hum. I've heard you all tell some of the stories bout how you got back at people for things like that or along there some way.

Mrs. C: Well there wasn't too very many thing you could do. They had the advantage because, and we had one customer that we had a guarantee on a sack of flour said if they

wasn't satisfied with it that your money would be refunded and he brought back I don't know how many, he brought, he kept bringing back the sack wanted his money back till we finally told him that we just wouldn't sell him any more if he wasn't satisfied with it why there was no use to, because he'd use the flour and then he'd bring the sack back,  
[ RH: Yeah. ] now that's another thing you just had to take care of.

RH: Where, where'd you get a hold of stuff like that you couldn't get around your area that you needed maybe a tractor or a tire or a wheel or something, did you have a Sears and Roebuck catalog you ordered it out of or what?

Mr. C: We didn't have no tractor needed tires.

Mrs. C: At first we didn't have, [ RH: Yeah (laughs). ] have any, everything was just run with horses and hired work.

RH: Well what about your bottles and everything like that, your . . .

Mrs. C: Well they were harness shops [ RH: Harnesses. ] in Ironton and in Gallipolis and then some people even tanned their leather themselves and cut it up and made their harness [ RH: Yeah. ] themselves.

RH: Well wasn't grandpa here a [ Mrs. C: He was a blacksmith. ] blacksmith for a while?

Mrs. C: He was a blacksmith.

RH: Did you do that kind of stuff?

Mr. C: What?

Mrs. C: Well we were mostly black-oh sure, [ Mr. C: Shoe horses. ] oh yes he shod horses for years.

RH: How many could you put out in one day?

Mr. C: Well I use to know, wasn't very many (inaudible).

RH: I bet you got kicked a couple of times, didn't ya?

Mr. C: They lay right on ya.

Mrs. C: They just kept a laying over on ya, you know, mashing, gets you clear down but they just. . .

Mr. C: Lay me down I get so mad sometimes and let um fall (laughter).

Mrs. C: I tell ya, hard work.

Mr. C: They just lay down on their, on their side.

Mrs. C: I don't know what made um do that, some of um, they must have liked to have their feet taken care of and some of um they would jerk, kick and jerk but the way you had to, way you hold the leg up but they didn't, never did kick much did ya?

RH: You're, reckon outside aren't ya?

Mrs. C: Yes and you're in a position that they, they don't have too good a chance but they can really jerk you around I tell you they can, it's just unbelievable how they can jerk you around.

RH. Well livestock wasn't hybrid stock back then were, like when you see a, a, you know, a car load it's, you know, full blooded or something like that was the cattle and livestock as large and everything as it is now?

Mrs. C: Well they had improved them alot and we didn't have so many breeds in stock, so many different, they were the Herfords and the Jerseys.

Mr. C: Jersey cows, cattle from Maine.

Mrs. C: It was about, it was the 2 main breeds back when we was small, you know.

Mr. C: Some cream you get on the milk you could turn the crock upside down it wouldn't fall out.

RH: Really?

Mrs. C: Well I've heard people tell that but I never, they didn't do it but I have seen it raise on it till you could just fold it over, you could just go around the edge of it and fold it over like a pancake nearly and lift it up.

RH: Cream?

Mrs. C: Cream, you know, it would be that thick and heavy but I never was able to turn a crock milk over not for that.

RH: It'd spill out.

Mrs. C: Not it'd spilled out now our other daughter the young one did but they'd tell us that, that was just one of the nice little . . .

RH: Stories, yeah.

Mrs. C: I'd say exaggerations that they had which they could think up alot of things imaginary for fun.

RH: What'd they do in case of, uh, emergency like if somebody broke their leg or something, you know, out working where did you take um?

Mrs. C: Well we had family doctors, we always had one at Waterlou (?) and we had one at Ca-at, uh, Tanyon(?) and, uh, and one at Cabinet.

RH: Was that old doctor Sleiger was around or was that . . .

Mrs. C: Well he, that was before his time / RH: Really? / but

then of course he was there after our, we had a family. But the doctors, the first doctors was old Doc Patterson and he was at Cabinet and then there was doctor Hal Pa-Patrick and doctor Schaffer out at Tanyon(?).

Mr. C: Yeah, I went out there once, rode a horse to get my tooth pulled. He monkeyed around with it, pulled it out bout that fer sticking out / Mrs. C: It was out of the socket, you know. / it was stuck in there.

Mrs. C: And couldn't get it out.

RH: They had anesthetics then though, / Mrs. C: No. / didn't they? No, there wasn't nothing for pulling a tooth or nothing?

Mrs. C: Nothing.

Mr. C: And left it in there, / Mrs. C: Put it back in, you know. / I put it back in.

Mrs. C: He just pulled it I suppose fore he broke the nerve.

Mr. C: It finally rotted just never ached any more.

RH: Decayed I suppose. What did they do in case of, like did they do a appendix surgery right in their office for something like that?

Mrs. C: I suppose.

RH: Or did you go to Ironton or Gallipolis?

Mrs. C: I suppose you would have went to Ironton or Gallipolis as far back as we can remember they had a hospital in, let's see I, I can't remember when it was the hospital was first built. You'd of had to went to Ironton but if you had a, a acute appendix trouble you would probably die before they, you know, knew what was the matter with you and they give you just some blood and you'd never known what killed ya / RH: Yeah. / I can remember when you didn't hear about appendicitis, it was never a word that wasn't mentioned.

Mr. C: I'm a little bit harsh about most of um made my back in the snow, just a pulling in the snow with a toothache / RH: With a toothache. / (laughs). Went, went up to Patterson to get one pulled he commenced in this room and pulled me out in, into the kitchen and on out in the yard (laughter) for he ever got it out.

Mrs. C: He pulled all he, Demis out of the chair, you know, and let him changed places with him / Mr. C: It was hard to bear. / Oh, it was pitiful what people had to put up with.

RH: Mom was telling me about some of the, some of the elixires they made themselves like, you know, yellow root or something like that. Do you remember some of them they made themselves?

Mrs. C: Well yella root was for infection usually in your eyes / RH: Huh. / That was one thing that they, they made.

Mr. C: I know where there is some back here.

Mrs. C: You, you would boil that.

RH: Yellow root, what's it off of?

Mrs. C: It grows in the ground, in the woods / Mr. C: We'll go back and get some of it. / It's a little plant that grows in the woods / Mr. C: If you think of it in the summertime. / and people use it. They would keep it and dry it and then if somebody got, uh, infection in their eyes, / Mr. C: Good for your stomach they said. / yes, / Mr. C: Chew it. / just a little, you know, you wouldn't want to use much of it / RH: Hum. / But they made a, a liquid out of it and strained it so it be thin and strain it through a cloth, you know, and they drop, drop it in their eyes if you (break in tape).