

RECORDING MADE BY ELIZABETH ANDERSON – 1981

[Words I'm unsure of, or was unable to decipher, I've put in square brackets in blue, with either a question mark, or ellipsis highlighted in yellow. More than three dots highlighted means two or more words are missing. NL]

A = Elizabeth Anderson

Boots = Boots Sweeney

Bill = Bill Sweeney

A: This is an interview with Bill and Boots Sweeney on April 17th 1981

A: He was the valley butcher?

Boots: I just told you that. He was a butcher, a good butcher but I couldn't tell you anything more.

A: Did he make head cheese and souse?

Boots: No, no, not souse, the women made the souse.

Bill: Yeah they made that!

A: You mean it was a chauvinistic society? The men did one thing, the women another?

Boots: Mm hm.

Bill: Women made the casin's.

A: I remember that!

Boots S: Made the sausage. Made the lard. And all that was done outside. And the puddin'.

A: Everything went in the pudding?

Boots: Mm hm. Head meat – cooked it and cooked it.

A: I tell you stick your finger in it and that burnt! That's true! I've done that.

Boots: It's been so long ago that I don't remember him. He was a good butcher. He liked everything seasoned to it.

A: What did he season with?

Boots: Oh, salt and pepper and – what did they put in the sausage?

Bill: Well some people put sage in it.

Boots: Sage. Used to put in sage. He liked it that you taste the flavoring. That makes it good.

Bill: My mother, she made it . . .

Boots: But he didn't cook it quite as long as what she liked it, and she used to set the clock - one hour.

A: Not after you put the meal in it?

Boots: Oh yeah! So much corn meal and so much flour to hold it together.

Bill: Make your scrapple puddin' meat up and then you put in so much puddin' meat in it . . .

A: That's what makes it good.

Bill: That's what makes farmhouse. Otherwise you have nothing but mush. With just the broth and the . . .

Boots: Or scrapple. Other people call it scrapple.

Bill: . . . yeah and flour all you got. My mother set the clock out there on the – we had a horseshoe . . .

Boots: Fireplace. . .

Bill: Fireplace – not a very good name for a fireplace – and she set the clock out there and told the old man . . .

A: [Laughter]

Bill: And he couldn't get over it. Just over Christmas that was.

Boots: He didn't really cook it quite that long but he cooked it long enough. He cooked it longer than what they do now.

A: Did he go all around butchering for people?

Boots: Well, he helped most everybody in the community.

Bill: Only down there. He never come up here to our place. . .

Boots: No, he didn't come up here to our place, but that's they way they would do in the community, there wasn't too many people. Everybody had their hogs.

A: Did you have anything else besides hogs? Did you have beef or . . .?

Boots: No, no – chickens. Chickens and hogs.

Bill: Before I was married we had cows - we had a cow.

A: Oh, did you?

Bill: Mm hm. Those stables set right there on the corner – log stables.

A: And you used the cow for milk and cheese and butter?

Bill: Yes.

A: Made schmeer case?

Bill: Yup. A lot of it . . . and if you didn't have schmeer case [you don't] buy it. You don't know what might be in it.

Boots: That's the reason I like my own canned tomatoes and corn. I have seen some awful stuff come out of canned tomatoes and corn already. I wouldn't eat it out of the store.

A: I can believe that. Do you put anything special in yours? Do you just can it with salt?

BS: I braise my corn and can them, same with the tomatoes.

A: How about the garden? Tell me about planting according to the signs. I have here a Hagerstown almanac.

Boots: I have too.

Bill: Oh, I've got that too.

Boots: Is yours eighty one?

A: Yep. mine's eighty one.

Bill: We wouldn't work without that.

A: All right. It's got in here a chart and it says 'Good, better and best', and which day do you use – good, better, or best?

Bill: You try to use the best days for the different crops.

Boots: It says here for ground crops and other kinds.

A: Yeah but – and it just is certain days? What happens in between those days? Like here there's . . .

Bill: Well you don't plant that stuff on them days.

Boots: Did you ever read these? You know it's only this past year or two they've had this chart in. This tells you too.

A: Well on April 20th and 21st is better and 19th is best for above ground crops. The 19th – that's Sunday – that's Easter. So some people plant on Sunday.

Boots: We never did.

A: Then what happens between – the other days that aren't down here, you aren't supposed to plant?

Boots: That's right. They're barren. Wherever you see barren signs that's when you weed and clean the things. Leo is a barren sign and Gemini is a barren sign. And Aries is more for growth. Here's your best sign, Cancer. This is a good sign. Taurus is, and Scorpio, and I think Capricorn. They're your best signs. And then the moon's got a lot to do with it too.

A: Then you gotta get the right sign plus the right stage of the moon. The two have to coincide?

Boots: If you plant – I have seen – if you plant onions in the up of the moon, they will not stay in the ground. You believe that?

A: If you tell me, I believe that . . .

Boots: My brother down there planted 'em before he used it. He used to plant in the new moon and . . .

A: Where did they go if they didn't stay in the ground?

Boots: Just on top of the ground and he dug 'em out and he replanted 'em and they kept coming out as long as the moon was . . .

A: In the increase?

Boots: Turned up.

A: Oh that's what it has to do with? It's the way the moon's hanging?

Boots: Mm hm. You have to plant 'em in the down of the moon. And the same way with Lima beans, I've seen this. People used to plant a lot of pole beans, and if you plant them in the down of the moon, they will not go up the pole and you can't even tie 'em up.

Bill: You have to tie 'em every inch or two inches as it goes up – to keep 'em up.

Boots: You can tie 'em and they'll come down in spite of the old dickens.

Bill: I went down to Earl Page's one day and he was plantin' onions. And I said to the old man, I said, "They 'aint a' gonna stay in the ground. Don't you know you're plantin' "

them in the wrong sign?" He said, "Bill you get outta here with your crazy signs!" He said, "I'm plantin' them in the ground." and I said, "Good!" You know how many times he replanted them onions? Three times 'fore they stayed in the ground. Next mornin' he went out and they were all layin' across.

Boots: Well that's the truth. I've seen that.

Bill: He told me about it, he told me about it, he said to me, "You and your damn signs!"

A: [laughter] You put a hex on him!

Bill: They'll do it and the pole beans are the same way. Plant them in the down of the moon, them damn boggers, if you try to turn 'em . . .

Boots: The contrary way, they'll break.

Bill: Even in the up of the moon, you can start to turn 'em. A bean goes to the left around. If you start yours this way around . . .

A: It won't go?

Bill: He'll just come up straight and try to get around himself.

A: What about the amount that they produce? Does it have anything to do with the amount they produce?

Bill: Yes. If you plant 'em in the best signs.

A: They'll make more potatoes or whatever? That has more to do even than the time of the month that you plant them, whether you get them started really early. Of course peas are supposed to be in.

Boots: They should be in – oh yes. Ours are coming up.

Bill: And I have to get some water up to mine. Yes! I tell you, people are gettin' away from old nature too much, and they're foolin' with that moon too much. They ain't got no business up there. The Lord put it up there for light. He didn't put it up there – they raise enough hell here on earth without goin' up there startin' to stir it up yet.

[Laughter]

A: One more place to raise hell.

Bill: I'm tellin' you the truth that the moon has . . .

Boots: A lot of power. It governs the tides.

Bill: They don't believe it. It controls the tides and everything -- the moon does. Now if you go up there and messin' up too much stuff. . .

Boots: We don't even cut our toenails in the down of the moon.

Bill: You cut your toenails in the up of the moon and you won't be bothered with ingrown toenails. Got an ingrown nail and it'll grow out.

Boots: And you won't have no trouble.

A: Is that right? Well how do you find out what's the down of the moon and the up of the moon? Oh I see here it is.

Boots: It shows yer. This is in the up of the moon. When you see that . . .

Bill: Wherever you see that thing in there like this. The phases goes down and goes up. Then When it's down it's turned this way, right in there.

A: Well what about in between?

Boots: Well you sort of use your own judgement.

Bill: It's down for about two weeks and up for about two weeks.

A: Oh I see. It's down for a whole way along here and then it turns up.

Bill: Any time between them signs turnin' up and down is good all right to do.

A: So that's what it's all about. Well, I'm learning something. You know I used to hear my father talk about this and I never paid any attention.

Bill: That's right.

A: And now I don't know. See that's why I'm coming here to find out.

Bill: You didn't listen to pappy did yer.

A: I didn't listen.

Bill: He was a grand feller.

BS: The old people they always had their almanacs.

Bill: I used to like settin' round and listenin' to the old fellows talkin' how to doin' this and doin' that.

A: Dad was a famous believer in the Hagerstown almanac. But I never paid any attention to why he was doing it. You know, I was busy with other things, and then of course, I left home.

Bill: (Bunch of) little old magazines bunched up and you didn't pay any attention.

A: He even kept one from the year each child was born. And I don't know whatever happened to them. You know he had one for my year . . .

Bill: I don't know whether it's in this year's or not. Last year we didn't. There was one copy missing that they have over there. But then you gotta pay 'em a nice sum of money to get a good . . .

A: Yeah I know they ask here for old almanacs and they have certain ones that they say are – that you can still – items from the past.

Bill: Now if you plant roots – anything that grows under the ground or produces their product under the ground or near the top of the ground, like the red beet, carrots and potatoes and all that stuff. Them's the signs you wanta watch for . . .

A: Down sign . . .

Bill: When the plant is underneath. But other than that, all you need is to get 'em in, in the right sign.

A: I shall pay strict attention!

Boots: Do you have a garden?

A: Yeah we've got a good-sized garden. Of course the trouble is they've ploughed it up and it rained and it's been so damned wet, we haven't gotten anything in. I haven't even got any spinach in and that ought to be in.

Boots: Oh we did sow some spinach.

Bill: Yes I've got cabbage planted an' all. Got some red beets, spinach, what else? carrots? I also put in.

Bill: Carrots, [\[voice confusion Bill and Boots\]](#) Beans.

Boots: Did you have frost over there?

A: Yes. Everything was white.

Boots: Betty, D'you want a cup coffee?

A: Yeah I'll drink a cup of coffee.

Boots: Instant?

A: Yeah, anything. Just black.

Boots: Why don't you sit over here in the chair Bill?

A: I plant Lima beans and string beans both. I never have much luck with Lima beans why don't I have . . .

Bill: Well, they always say you ought to plant your lima beans when the pear blossoms are out. Now this year it would have been impossible because they're over. The pear blossoms are over. I wouldn't put Lima beans in under no consideration.

A: Why? Too early?

Bill. Too early. This year it would have been too early. This is a funny year. We're just about a month ahead with the warm weather and everything else and people got crazy – now here come more or less cold, damp wet weather and I just wonder about my beans whether they're goin' to rot or not. 'Course I got burnt settin' out every plant, but I got crazy too. I wanted to get some early beans in and thought I'd try to get two crops a year off them, you see. It's a little garden I've got to work things round. Now I think I'll set some other stuff in between some of my tulips and put wire apart the new ones to set out. A garden don't have to be too big. You wouldn't believe the stuff that we raise in that little patch. 'Course last year we just [.] just a couple of roses, two rows of tulips and a row of hyacinths and a row of chestnut trees. I have a whole row of chestnut trees comin' up out there.

A: What're you going to do with them?

Bill: Oh set 'em out. I don't know what I'm gonna do with them . . .

A: What do you do with those tulips? When those tulips die down what do you put in there?

Bill: Nothin'. Every four or five years I take 'em all out and let 'em rest and put 'em down in the cellar, till fall and then I set 'em out again. Year before last I set out 460 bulbs.

A: They increase don't they? They multiply?

Bill: Oh they multiply. I give tulips to all the boys and some other people round here who wanted some. I had a whole bunch of little ones that I wouldn't give away, then I set them in the [rows/rose?]. They won't bloom this year. Now next year they will. Down there I sowed some little ones. Them pretty yaller ones. I planted them when they was only little ones, small ones. Nearly every one of them didn't bloom last year. Now this year they're all going to bloom. I don't like 'em to bloom the first year.

A: They increase like that?

Bill: Sometimes . . .

Boots: Betty did you ever read any of these?

A: Yeah. I have [Box Barrow?] One.

BS: This is Two. That's got a lot of stuff in it.

A: I know. Let me see this one. I'll have to get mine out.

Bill: The grandchildren too have 'em - the whole set of 'em. There are four of them. I think they've come' out now with the fifth one. I think I saw that last year, comin' out with the fifth one. You know if you plant in the right sign and you cultivate it. Cultivation is about as much as anything to do with it. And manure and compost, and fertilize for the different things. You've got to know which fertilize. The one that's good for red beets and that kind of stuff is no good for your other stuff. It don't do no good 'cos it pushes your own plant. You buy ten/five or some of the new ones ten/ten/ten. You just have to get your fertilize right for the different things. They all go on at me about buyin' this phosphate and all this stuff, but if you want to raise somethin' . . .

Boots: Did you say you didn't want anything in it?

A: Yeah. I drink it black.

Boots. D'you want a glass of milk Bill?

Bill: Yes. Give me a glass of milk.

A: Well that's good. Glad to hear you push dairy products!

[Laughter]

Boots: Oh we push it.

A: Mmm that's good coffee, Boots.

Bill: So, you've got to put the work in. It takes work, and you take the old people. My Lord, they was tinkering around in the garden and picking around all of the time. They was right in the garden workin'. Whereas these young ones throws it in the ground and says to the Lord, "Grow it." You can't do that. Sometimes you get it and sometimes you don't.

A: Did you used to go out and get greens and things out of the fields.

Boots: Yes, we did. Used to go with big bags. . .

Bill: I'm afraid to use them now, since the farmers use all these sprays – and that's the reason we got no greens today – to kill the greens out.

A: I can believe that. Because it's only certain fields that they'll come on. I guess . . .

Boots: The last ones we got was up there across from Ginny's [Spelling?] where they land the helicopters, in that field. But I don't believe there's any up there this year. . .

Bill: No, there's nothin' up there now.

Boots: We went up there last year and the year before and got [nye?] and put it in the freezer.

A: You used that. That's what we always called cress. What else did you use in the way of greens? Somebody talked about rock salad. What is rock salad?

Boots: Rock salad looks a little bit like dandelions, but the leaves are red-like underneath. That's good I've eaten a lot of that.

Bill: I used to have a lot of that over there and we got to mow 'em.

Boots: And Poke? I can't remember when we got a mess of poke. You used to have it?

A: Yeah. Young poke. When it grew, it used to grow up on the hill.

Bill: I like to get under the leaves when she's comin' up . . .

Boots: When it's red lookin'. We used to have garden greens – that was lamb's quarter and I don't know when I've seen a stalk of lamb's quarter any more – lamb's quarter, narrow dock, and mustard – and somethin' else.

Bill: I've never eaten dandelions . . .

Boots: And we'd cook that together. Call 'em garden greens.

A: But most of them you can't even find anymore.

Boots: You can't find them any more. And the gardens, used to come up along the road and in the gardens when early things was out and up would come these other greens for pickin', volunteer, you know. But you don't see 'em any more. I wouldn't know where to go to get a mess of greens like that.

A: That's strange isn't it?

Bill: Different things are fadin' out, I'll give you that. But I still think it's all them sprays.

Boots: Jack and Jim down here, my brothers, they use radish tops. We used to use radish tops too in the garden. . .

A: Beet tops are good

BS: And beet tops. They still use them. Freeze them.

Bill:, I don't like them.

Boots: But I don't care a whole lot for beet tops

Bill: I used to go over there and get the rock salad and my mother would make a certain dressin' for it. And that was good. Rock salad is good. But I look over every year and I think it was last year or the year before last, I found one stalk only.

Boots: I couldn't tell you where to get it. You used to get it along the road – any place. Just faded out for some reason

Bill: I'll tell you another thing that's almost faded out, that's catnip. Catnip's about faded out and pennyroyal tea . . .

Boots: We used to go over there in the woods and get pennyroyal tea.

A: What is pennyroyal tea?

BS: It's a tea. It's a good tea.

A: It's the plant you make the tea out of - just a low plant - a bush?

Boots: Yes, a little bushy-type thing. I had a catnip stalk out here some place for years. It's just died out. It don't come up anymore. I used to make tea for the babies.

A: How about sassafrass? Did you make sassafrass tea?

Bill: Well you take the roots for that.

A: You get that up in the mountain, don't you?

Boots: That's another thing. The sassafrass wasn't there.

Bill: We didn't make none this spring.

Boots: Can't even find any in the store. I don't know where they get that in the store but it's not as strong as what you used to go out and get.

Bill: I think that's the shavin's.

Boots: But what I don't know. It's one thing I can't understand. Older people – I remember Pop's mother, grandma. She had all kinds of tea in her garden – nice big hardy stalks and whenever she felt bad, regardless of what was wrong, she'd go out and get a certain kind of tea and bring it in and scald it and drink it. They didn't run to the doctor's all the time.

A: Because they didn't have the doctors and they didn't have the money.

Boots: Right, but the tea did the work.

Bill: Betty, I'd hate to see come to this country a real, real hard depression. This young generation couldn't exist, where we could go back to it.

A: Very true! I know that, because of course we're more or less self-sufficient, over there where we are. I mean to a certain degree . . .

Bill: There's only one thing I can't grow right – that's roses. I can't get them boggors to last over a year to save me.

A: My father could grow anything. He could grow anything. He had the most beautiful gladiolus you've ever seen. You know a huge patch of them, like twice as big as this. And he'd buy these damn bulbs from all these different seed houses and raise all this. I can't grow anything. The only thing I can grow is chrysanthemums. I can grow chrysanthemums, 'cause they grow by themselves.

BS: Well we don't have much luck with them. I'll tell you last year or the year before we did raise some quite nice ones.

Bill: When I was young, that whole thing was in our garden, there was no buildings there. This whole thing over here was in our garden, all of that. Down there was the house and building settin' there, that was the patch where we put corn and stuff in clear down to that group of trees. . .

Boots: Sweet potatoes and all the bigger type things you know.

Bill: And we raised our own corn for our hogs and everything else. But we worked.

A: This was the Sweeney home here?

Bill: Yes. Built in 1863.

A: That's during the war.

[Silence]

Bill: Yes that's the reason the kids are wantin' me to sell it.

A: Well, I can understand. My gosh.

Boots: No wonder the ground is wearin' out. It won't even grow grass. [laughter] I just wonder sometimes if it does get down though, you know, like a person. We got a time growing grass out there in the yard . . .

Bill: It's puttin' fertilizer and turf builder and all that stuff on it. That doesn't heal the ground. We ought to dig it up and put some new ground in or tear the whole thing up.

Boots: Well we did that not too many years ago. Build that up out there.

Bill: [too faint]

A: What would be a typical meal, like when people were coming in? What did you serve?

Boots: You mean like company?

Bill: You Take what you can get

Boots: Ham or whatever, or chicken, mashed potatoess green beans green beans, cole slaw things like that.

A: Did you have any dishes - old-time dishes that you always made for something.

Boots: Oh, I don't know if we had old-time dishes or not. Snits and dumplin's . . .

A: What are snits and dumplin's?

Boots: We used to dry our apples snits – sweet snits and sour snits, out of sweet apples and sour apples.

A: And you used the sour ones for pies?

Boots: Well I don't think we used the snits for pies. We used them for stews you know, and the dumplin's.

A: And you put that on them?

Boots: I bought some up here at one of these Dutch places – was it last year or the year before? I haven't made dumplin's or anything like this for the Lord knows when. Some people put the snits with meat, but mom never did and his mother didn't. We cooked them almost done and put brown sugar and molasses and made a syrup like juice and then made our dumplin's and put 'em in. You talk about good.

A: Strained your dumplin's – dough dumplin's? I've never eaten them.

Boots: Mm hm. They were real good. Put butter in them. Brown sugar, molasses – it's all in the syrup. That's an old time dish.

A: How about Christmas. That would be turkey, right?

BS: Turkey mostly, sweet potatoes. Almost everybody raised their sweet potatoes.

A: Those sweet potatoes would keep. Why won't sweet potatoes keep now?

Boots: That's another thing they won't keep now.

Bill: Oh they will.

A: I can't keep 'em.

Boots: They don't keep very long.

Bill: You raise them!

A: I have. We raised them and [.]

Boots: People used to raise them and keep 'em all winter.

Bill: Wrap each one in newspaper.

Boots: They didn't wrap each one in newspaper. We didn't.

A: They rot. Of course the ones you buy in the store you can't keep at all. They heat those. I read somewhere that they heat 'em to dry 'em out just a little bit and that's why they won't keep.

Bill: Corncake Fraley up there, always had his sweet potatoes under the bed.

Boots: That's what I was going to say. Years ago, It wasn't winter unless you had a barrel of flour, a barrel of cornmeal and chestnuts -- that was a delicacy. Your chestnuts, and your hominy and your onions and all that stuff and they mostly kept it upstairs.

A: It was dry upstairs.

Boots: And the sweet potatoes -- you had a room you didn't use, you put 'em in that or under the bed [..]

Bill: Well tomatoes you can keep like that. Wrap each one in newspaper and pack 'em in trays and put 'em under the bed.

A: How long will they keep?

Bill: Oh you can keep 'em up to Christmas, maybe a little longer.

A: Do you pick them green or pick them ripe?

Bill: Pick 'em green. In the fall, [..] the frost comes to kill 'em, before that pick 'em all -- the good ones. Some people just pulls up the whole stalk and hangs 'em in the cellar.

Boots: Hangin' them, they will ripen but they get kind of withery.

Bill: Well it's them that's not fully matured will be, but them's the last ones when they get a little shriveled. But even at that they're better than what you buy out of the store today.

A: And expensive!

Bill: A dollar forty nine, or a dollar sixty nine a pound

A: I don't buy 'em. I just look at 'em.

Boots: Don't you like 'em?

A: I like them, but I'm not going to pay that kind of a price for them! I figure I can make salad without that.

Bill: Well them little round ones up there. I see they had 'em in [..] just in little square boxes -- ninety nine cents.

Boots: Yeah you don't have to have tomatoes in salad.

A: You can put other stuff in salads you know radishes, carrots and celery.

Boots: We ate up at Elvies yesterday and they had a salad bar. Have you ever been up there?

A: Where's this?

Boots: Gettysburg. Elvies – big boy? They have a nice salad bar. They had grated cheese, grated carrots, they had pineapple – real pineapple not canned – sliced real thin, bits on a dish. I don't think they had tomatoes. I didn't see any tomatoes . . .

A: Too expensive . . .

Boots: Lettuce and they had coleslaw, potato salad, and macaroni salad, they had apple sauce and bean salad and what else?

Bill: Did they have cottage cheese?

Boots: I believe they did; cottage cheese and sliced onions; They had a heck of a bunch of stuff.

Bill: I'll tell you what though, I'd like to look to their bar and what you can get up there is better than (Horan and Horan ?)

Boots: Yeah. They had a nice selection of stuff to make your own salad. They had croutons and I don't know how many different kinds of salad dressings.

A: It sounds really good. You pickle a lot of things don't you - like watermelon and lime?

Boots: Yeah, but I don't do much of it any more, because nobody eats it.

A: That's my problem. I made a bunch of pickle a few years ago and nobody would eat it.

Boots: I used to pickle peaches and pears and all that stuff. I do make some bread and butter pickle and chow chow. I don't even make cucumber pickles any more. He'd rather have them, when we do eat them, out of the store.

A: What kind did you make when you made them – Did you make the dills or the sweet?

Boots: I made the sweet. I never made dills.

A: You used to use up everything that's for sure.

Boots: Well that I don't do anymore!

Bill: Well we don't eat that much . . .

Boots: And then I've got [.] to give to the kids, with [.] He always looks for a load of stuff. Red beets are their favorites. They love my red beet pickles.

Bill: And the fruitcake at Christmas.

Boots: I always take them tomato juice and stuff like that. Pickles and jelly. I don't make too much jelly any more. And what I do, I give away. All the kids look for jellies and stuff like that.

A: There used to be a lot of berry bushes that you could go out and pick berries. There just doesn't seem to be as many berry bushes any more.

Boots: We have our raspberries down here. I still got a lot froze out there in the freezer.

Bill: This year we'll have to give 'em away. [.] The boy, he likes them.

A: And the kids, don't they eat them?

Boots: They like to pick 'em right of the bushes.

Bill: Right off the bushes in the morning, that's when I like raspberries.

A: I like raspberries with melon. Just to eat them as a dish.

Bill: Well Lisa used to eat a lot of that mush you made.

Boots: Yeah I made a raspberry mush. I forget what the right name is. And they liked that in the wintertime.

A: What's raspberry mush? Like a flummery?

Boots: What's a flummery?

A: It's something we used to make at home it's a kind of a beaten-up raspberry dish . . .

Boots: Well I take the raspberries and put 'em in a pan with some water and sugar and then make a pectin and put in all the [.] in it and they love that. There's a name – some kind of a fancy name.

A: I'll bet that's the same stuff. That's what we used to call it. I've got a recipe for it at home. I'll write it down.

Boots: I make a lot of that in the winter time. They like it, with milk on it.

Bill: That was a good raspberry pie you made once in a while [.] seeds

A: I make raspberry pie.

Bill: Betty, to tell you the truth, it's only when the kids come. It's cheaper for her and I to eat out. Because we don't eat that much and we're picky, and it don't pay to stoke up the stove for it.

A: I guess you got a point there.

Boots: Do you cook for yourself?

A: Yeah. I never eat out. I even take my lunch when I go to Frederick. For one thing I don't have time. You know, when I'm in Frederick I have such long days, because I'm in there from 8 o'clock in the morning to 4:30 in the afternoon for the three days I'm in there, and so I just take something along and I go out and sit in the car and eat, and then go to the library and do some more work, because I've set up such an ungodly schedule for myself, until 1st of May. I need some thinking on what I'm going to do next year, but it'll be such a much reduced schedule, I won't know what to do with myself. This is the big push now to get this done. Anyway, by the time you drive somewhere and get something to eat, it kills the whole time, and it's damned expensive too. I tell you the price of everything just shakes me up. I can't get over it. I guess I'm still living in the dark ages.

Boots: I like to go sometimes. He likes to go, so I go with him. But I wouldn't go out much if it was just me.

Bill: We was at the Dutch pantries. That's where you can buy . . .

A: Yeah I've eaten in those Dutch pantries. They're all over the country – at least in the big areas. They stretch out into the Mid-West and everything.

Bill: We was up there Sunday. I took Jerry up there for his birthday. Yes [\[unclear\]](#).

A: Where's Liz now?

Boots: In Delaware

A: Working?

Boots: Yeah she's . . .

End of CD

