

Interviewer: Elizabeth Anderson

Interviewees: Marg and Patsy Hoke

Elizabeth Anderson: Made on April 1, 1981 with Marg and Patsy Hoke. No this...no this is what I wanted to ask you about. Like you said something like when you were at home, things you used to sit around the table and do. Okay, what did you eat? What I'm particularly interested-

Unknown speaker: Well we had-

EA: Ya know the family was all at home and you'd have to fix a meal, ya know, in the evening. What, how about slippery pot pie and things like that.

Marg Hoke: Yes, we always had slippery pot pie. We'd either have, I'll tell ya in a minute-

EA: Ham?

MH: Yeah, cause we had our own hogs or backbones in the pot pie or sausage pot pie.

EA: Oh, you made it out of the backbone?

MH: Oh yes.

EA: What'd you put potatoes in it?

MH: Yes.

EA: Then the pot pie...how do you make your pot pie?

MH: You put flour and a little dash in it then water, that's all.

EA: Flour salt?

MH: Yeah. Then you roll it out thin and cut it in squares.

EA: [indecipherable]

MH: You know the water was [indecipherable]. No, our uncle used to.

EA: That's ripples you put-

MH: No! Meg's mother always put an egg or two in hers. I ate it a couple times, but I like it just the way mom did. I'd roll it out thin and cut it into squares, then have it while it's cold.

EA: That's what I do. Yeah I know, I guess that's what I was making.

MH: Well you put Crisco in yours, a lot of people do. I never did.

EA: How about when Ellie and them used to [indecipherable] used to save grandma a stool.

MH: Well we had pot pie and chicken, they had their own chickens and we'd hatch our chickens, cause she always had a dozen pies made and eggs.

EA: What kind of pie?

MH: Oh my, [indecipherable] pies and cherry pies and chocolate pies, any kind you could think of. She'd have six or eight hot cakes, ya know the [indecipherable] for a weekend. That was every weekend. That was every weekend my mother made them, that's no lie. She'd have ten, fifteen pies. Cause we'd always have company. Some of her sisters were down we'd have the right kind of pie. [indecipherable] teach one of us how to go down on to sister Daisy's and we'd go, sunday morning.

EA: How many would you feed at once?

MH: Oh my, maybe 25-30.

EA: What kind of cakes?

MH: Well we'd have fresh coconut or basic cakes or chocolate cakes, banana cakes then she'd make them with oranges between them, the layers.

EA: Well somebody makes one that's got, isn't there one made with berries in it that's like [indecipherable]

MH: Yeah, yeah oh I make them myself.

EA: Tell me how you make-I knew there was someone who made-tell me you make that cake.

MH: Well you take raspberries, put it in your cake dish, you can make a bunch [indecipherable] don't make a difference, put your berries in here, stir your berries here until your cake is done.

EA: How many berries?

MH: Oh I used to put in, I use a pint, cause you gotta have [indecipherable] to make it taste, we always called it the puddin'.

EA: Yeah.

MH: Yeah, put it in a long sheet pan. You can eat it like that or you can put a little milk on it.

EA: Oh, and they kinda go to the bottom?

MH: Yeah. I make it all the time, either red raspberries or the blue ones or huckleberries, cherries, oh the cherries are good in them too, make a cherry cake. Put milk on it.

EA: I knew I heard somebody make-I asked Jessie about that and she seemed [indecipherable]-

MH: Oh yes she [indecipherable] the kids go crazy.

Patsy Hoke: I remember when the kids would come back here pickin berries and mom was gonna make a cake.

MH: And that's the way with mush, but I don't know how to make that. Used to make it at home after mom died and now you make it and it gets cold. Ya know, ya know, you get it real cold overnight then fry it and serve it with syrup on it.

EA: That's just the cornmeal and water isn't it? [indecipherable]

MH: I know she always cooked it. Then spread it out into a sheet pan.

EA: I used to make that at home.

MH: Yeah. Oh man we [indecipherable] eat that with milk on it [indecipherable] oh my. GO out in the yard and get all kinds of greens. Gosh we lived off of them.

EA: What kind of greens?

MH: [indecipherable] and watercress, what was that other one you said you'd have, I forget the name of it.

PH: I asked her.

MH: And the rock salt we picked, that was a pearly leaf. We used to get that from up off the hill. When mom would make a hot dressing to that-

PH: And dandelion.

MH: -and dandelion she'd make that.

EA: How do you make the hot dressing?

MH: She took a little vinegar and sugar and a little flour or cornstarch either one to make it a little thicker, and bring it to a boil and let it cool a little bit then put a little rock salt in it.

EA: What's rock salt?

PH: It's a long curly leaf. That you find out in the yard.

EA: On the curb?

MH: No, it's up on Bubby's hill, that we used to go up and get.

EA: Now watercress comes out of the ground, then field greens, that's the one with the little round, like round leaves [indecipherable].

MH: Yeah, yeah, round leaves.

EA: Yeah.

MH: Yeah.

EA: [indecipherable]

MH: [indecipherable]

EA: Yeah, well what I don't-wait I don't want to listen to I don't how to later, I'll just go on and pass it by.

MH: And in the morning when we'd go to school we'd have either hominy and fried potatoes, fried potatoes-fried potatoes and sausage and milk, just pour milk over it. No thickening to it.

Joann-

EA: You mean the gravy?

MH: No there's no thick gravy, just the milk there.

PH: After you fry the meat, then you take the meat out and [indecipherable]

MH: You pour it right over you sausage.

PH: Milk softened it.

MH: Yeah, milk softened it.

EA: And it's kinda white though?

MH: Yeah, you'd eat it on bread, it's gravy real thin, just the milk for dipping.

EA: Yeah yeah yeah, I know that.

MH: That was every morning for breakfast.

EA: How about with the hominy and pudding, did you use the cornmeal too?

MH: Sometimes-

EA: Cause that was our standard.

MH: [indecipherable]

EA: [indecipherable]

MH: If we run out of scrapple [indecipherable] it cold at night then mom would fry that in the morning before we went to school. Did you think kids ever have to eat what we eat [indecipherable].

PH: They'd get sick of it every day.

EA: No really, I mean the foods were natural-

MH: [indecipherable]

EA: -now you get all this stuff in boxes, most of its artificial and it has all those preservatives in it and I'm not just how good that is for you.

MH: Because I know, good lord, I came down here with my cousin and made pot pie and he just couldn't eat it, he didn't make pot pie too often ya know so he didn't know what it was, and he didn't know what backbone was and I told him it was out of a hog and the way they ate, oh my.

EA: Well chicken pot pie, we made chicken pot pie, beef pot pie-

MH: Yeah, we didn't have too much [indecipherable] obesity, hogs, and chickens around and then we had turkeys.

EA: How about stuffed hog balls?

MH: Oh yeah, I thought you'd ask. [indecipherable]

EA: Oh well, what did you stuff yours with?

MH: We'd do potatoes, cabbage, and onion.

PH: And sausage, I guess that's it though, I'd put in mine.

MH: And soup beans, she'd always cook some soup beans, almost done, and then she'd add potatoes and onion and meat. [indecipherable] Didn't they? [indecipherable] had something sour.

EA: Yeah.

MH: Either that or make cole slaw [indecipherable].

EA: And cakes, you make the red velvet, where did you get that recipe? Did you just get it somewhere or did you always make that?

MH: [indecipherable] gave it to us.

PH: They had only two ounces of red food coloring, I add four, make it real rich.

EA: What is it just a basic cake or?

PH: [indecipherable] just flour, just like a regular cake cept you add the food coloring.

EA: It's like a regular devil's food?

PH: Yeah, that's what it is.

EA: Chocolate or cocoa in it or what?

PH: Two tablespoons of cocoa.

MH and PH: [indecipherable]

EA: Then you put four tablespoons-

PH: ounces.

EA: -ounces of-

PH: -small bottle, small bottle.

EA: -of red food coloring, and that's where you get the red color. Cause I've eaten, ya know, one time somebody, remember that one time Buddy Hagle saved that [indecipherable]

MH: [indecipherable]

EA: [indecipherable] son of a gun we're gonna have our own red velvet cake.

MH: throw it away.

PH: I love to make red velvet cake. [indecipherable] she makes red velvet cake.

MH: [indecipherable]

PH: Going up to see Mim one day and she was pacing there on the back porch and talking to the kids and I thought someone was in there.

EA: I mean they're easy if you know what you're doin.

PH: Like where the recipe says beat for, I think it's, ten minutes, I do two [indecipherable].

Cause if you beat it too much it don't raise. Make it about an inch high, I've made so many I won't say.

MH: [indecipherable]

PH: How many at Christmas did we make?

MH: [indecipherable] six or eight I don't know.

PH: [indecipherable]

MH: Yeah, made twelve [indecipherable]

PH: [indecipherable]. I was thinking about that the other day.

MH: Yeah, you do.

PH: I think we had twelve cakes in the freezer.

MH: You ever make [indecipherable] potato soup? [indecipherable]

EA: No, what's that?

MH: You got your potatoes and you cook them for potato soup.

EA: Yeah.

MH: Then like if you have any kind of meat like chops or anything and you fry them. Then you take your chops out and grease and everything and a little flour in it, brown [indecipherable].

And just throw a little bit of water in it to make it like a gravy, to thicken it, and pour it in the soup. God it was good.

PH: It was good.

MH: [indecipherable] soup, that is delicious. Mom used to make a lot of that in the evenings, we'd come home from school, ya know, all the time.

EA: Yeah.

MH: Ya know, then homemade cinnamon rolls.

PH: Yeah, I like to make them too.

EA: And she-she would make bread every week?

MH: She made it three times a week, we lived off bread. She'd make the loaves and slice for lunch when the weather was good, we'd took our lunch, but otherwise we walked home. And then she'd make the brown rolls, make pans of those. And she'd take them out of the oven, the rolls, and we'd come home from school and they were hot. Put butter on them, no one was skinny.

EA: What did you eat with them?

MH: I mean, we'd have cooked soup beans then she'd have potatoes and always some kind of meat. But she'd always have soup beans, we always had soup beans, with our homemade rolls, and she'd have a big pot of those homemade soup beans. Cause we liked them better than lima beans. And we'd have that for lunch.

EA: That was one thing about it, ya know, just seems in certain areas people cooked or ate better-

MH: Yes.

EA: -than other places.

MH: That's right.

EA: I guess that's- what did your father do for a livin'?

MH: Well he worked on the railroad when we were little, I mean when Bubby and them were little, when I was growing up and was going he worked on the Shank Road for many years. Then when he got too old [indecipherable] he worked up here at Akers.

EA: Oh yeah.

MH: In the mountains when mom died, before she died, cause he had to take off [indecipherable] couldn't leave her side. Then he had to quit up there. Course Bubby and the boys had to take care of things.

EA: How many kids were there?

MH: Eight, four boys and four girls.

EA: It took-it took a lot of food.

MH: Yeah, it did. And then besides that we had grandchildren come and every Sunday.

EA: Now which was your father's house? Up here where Bubby-

MH: Yeah, up here where Bubby lives.

EA: Well then they have room up there for a garden.

MH: Yeah they have two acres where the road back there and the other side. That was all garden.

Because I know up towards the house we used [indecipherable] wooden porch, right after the great harvest I used to help [indecipherable] on the box he used to help me wash. We start 4:35 in the morning, wash the tub, mom and I.

EA: Yeah.

MH: Then from that, in the winter time, he'd dug a hole for turnips and cabbage and everything for the winter.

EA: Yeah.

MH: Course then she made sauerkraut and he'd always have some underground, ya know to cook.

EA: Like a root cellar?

MH: Yeah.

EA: Yeah.

MH: We had cans too one time. [indecipherable] I wish we still have that, the things she'd make.

[indecipherable]

EA: Yeah.

MH: That stuff tasted good out there in the winter time and days.

EA: And you'd fry down meat?

MH: Yeah.

EA: After butchering?

MH: Oh my yeah, for two weeks at better at a time we would fry down, ya know, like side meat and sausage-

EA: Yeah.

MH: -throw that all on and have that ready for the winter so we could have pot pie or eat it the way we wanted. Ya know.

EA: How about vegetable soup? When you could make that, put the hamburger in it or?

MH: Beef.

EA: [indecipherable]

MH: I know I have too [indecipherable] leftover.

PH: [indecipherable]

MH: But I put the beans then I have my, ya, mixed vegetables, put carrots and beans and corn, tomatoes, cabbage, little onion, always put in my.

EA: Did you make your chicken corn soup at home or was that something you didn't normally make?

MH: Well we'd make, we usually make vegetable soup because all the kids liked vegetable soup better, but mom made it [indecipherable] at the church and made it like that.

PH: [indecipherable]

MH: But she used to make big pots of vegetable soup [indecipherable]. Many times we'd have that on a Sunday, we didn't have anything else.

EA: Well it went a long way.

MH: Yeah it did.

EA: I can remember, let me ask you something else about what we at home called shortbread or hocake-

MH: Yeah.

EA: -which is what flour, shortening, water, or milk I don't know which, and made into like cakes or into a big thick cake or fried on top of the stove in a frying pan.

MH: Yeah.

EA: Did you make that?

MH: Yeah we did though.

EA: Cause-

MH: And there was another thing she used to make when she'd make bread, I often knew how it was, I often shoulda stole it. And she'd squeeze off pieces of it and put it down in hot water.

EA: Dumplings.

MH: And let that cook, nothing was in 'em now just the bread dough.

EA: Yeah I know.

MH: And they was sweet ya know. Oh was they good with milk. Oh boy.

PH: Did you ever eat milk soup?

EA: Milk soup?

PH: Just take a cup of cold milk, put bread into it and add sugar to it.

EA: Oh sure bread and milk.

PH: Oh that was good, called that milk soup.

MH: Milk soup! We'd have a cup of that at night.

EA: [indecipherable] flour which everybody talks now about yogurt. Course we had cows.

MH: Yeah.

EA: And you'd set some aside because you can't do it now because the milk is instantaneously cooled right when it comes from the cow so it kills the bacteria that makes that flour. You have to get that warm milk and set it aside for flour and it gets sour and you eat that with nutmeg and sugar.

MH: That's good, man that's good.

EA: Course we could make our own cheese too.

MH: Yeah.

EA: Ya know cottage cheese is now.

MH: Yeah me too, she used to hang them out on the [indecipherable].

EA: Let it drip.

MH: Then she'd make those cheese pies. Take some cheese, dates, and some milk.

EA: Yeah.

MH: Some sugar oh boy. That's what I said, that's good eaten, you had good then. And every winter we had our great big crock on the back of the stove, they stayed in there and never stirred it any, and stayed there [indecipherable] sassafras cake. We had a big crock with that and made our tea every winter.

EA: You went out and got sassafras root?

MH: Who, my brother Charlie [indecipherable] and ma put a big pot on the back of the old stove, and that sit there all winter long and when that'd get empty, we'd make more. We'd have our tea every night before we went to bed.

EA: Did you make root beer?

MH: Yeah.

EA: Always make root beer for-

MH: Christmas.

EA: Christmas, yeah.

MH: Birch beer.

PH: You make any?

MH: I didn't make any this year.

EA: You kept, you kept the flavoring and make it?

MH: Yeah keep it warm and in a big jar, yeah, a Coke can and five pounds of sugar and root beer and four gallons of water and [indecipherable]. But you have to put your yeast cake in more water and mix that with saw wood and stuff out in the den with the water, the warm water, used to make root beer cause your water have to be warm and you'd stir that for over half an hour, mom used to sit in a chair after everything was dissolved good, and put it in jars and I'd have it real tight. You'd just go long enough that'd be a little tight but not real tight. Then the next day-

EA: So they didn't blow up!

MH: In the afternoon or something, that evening and you'd have real tight and you'd put 'em in a closet or some place where it's warm. We made root beer and birch beer every year at home.

Daddy had a capper, had bottles.

EA: What about the birch beer? Where did you get the-

MH: The extract.

EA: The extract? You didn't go out and get it all?

MH: Nu huh. No.

EA: Cause you know you can get that out of the mountain.

MH: Yeah uh-huh and the peppermint oh my we every fall we got peppermint put it in the flour bags. Mom would have the flour, you know, she'd buy so much for the winter and put 'em in the garden cans.

EA: Oh you mean wild peppermint?

MH: Yeah, well we had bushels up by the spring. Bubby had the spring.

EA: What did you use that for?

MH: Oh for peppermint tea, we'd make in the winter if we had colds, or put it in our ice tea and they always had that and catnip tea. We'd go out and have it in bags back in that back part up there in bags.

EA: Dry it.

MH: If anybody felt bad we had our tea.

EA: Oh let me ask you another thing. Do you, we had a neighbor who had a device with trays on where they dried apples.

MH: Yeah.

EA: Green beans. Call 'em letter bridges.

MH: Yeah. We used to put ours on top of [indecipherable], the sun was hot you'd put em in bags and hang em on the back porch in winter. God they were good, you better believe, mom had them rested in pies [indecipherable] oh my. Apple snits.

EA: This thing-they-this thing I guess at one time was a manufacturer apparatus many many hundreds years ago. But they built a fire in some way, so it kept a steady temperature inside so you could hang things in there or have them stand.

MH: Well in the summer we'd have ours on either paper, weigh paper, or trays.

EA: Yeah...yeah.

MH: [indecipherable] then the sun would dry this.

EA: Yeah.

MH: And keep turning them and then mom would have these bags, she kept em, and have them all cleaned out and put the slits down in there and she'd write on them which one is which and all winter long we'd have our stuff to make our pies with then.

EA: And the dried beans-those dried beans.

MH: Oh my lord! The lima beans and the green beans.

EA: They have a completely different flavor from canned beans.

MH: Yeah they do. We had what they call those speckle lima beans.

EA: Yeah.

MH: You ever seen those that they planted?

EA: Oh yeah.

MH: They was the best thing.

EA: They were purple?

MH: Yeah.

EA: And they got spots on 'em?

MH: Uh-huh, cause mom would buy the great big bags of flour ya know then they'd have large cans lined all up in the back part up there with sugar and bean soup we'd buy so much all summer. So we'd have for the winter cause daddy about that time didn't have good work on the station ya know, that'd he able to work. And you'd have all that stuff in.

EA: At least you could eat.

PH: Yeah.

MH: And our smokehouse was always full of pig meat or hogs, we always had four or five at least.

EA: And you had a smokehouse out back of the house?

MH: Yeah, out back of the house right out from the porch before they torn that [indecipherable] that's where our porch was. We got a smokehouse, daddy used to smoke all the meat, hams and stuff, ya know?

EA: Yeah.

MH: And a lot of it was cured. And boy when we'd have that sausage rolled up on a poll hanging, bladders hanging there, oh I loved them fried. Did you?

EA: Yeah.

MH: Oh I loved stuffed bladders.

EA: What did you stuff them with?

MH: Sausage meat we always used every part of the hog, we'd always stuff em then daddy would leave so much of the end on em so he could tie it and then hang it up. And he smoked a lot of them and some of them mama would want them fresh and open and oh my were they good fried. Then we'd make gravy for that.

EA: How about pigs feet?

MH: Yup, we kept all our pigs feet for pigs feet jelly, ya know sous? Yup keep the tails and ears [indecipherable].

EA: Yeah well the only thing you lose when you kill a hog is a squeal.

MH: That's right.

PH: Didn't Ms. Sweeney used to make [indecipherable]? Cheese wasn't it?

MH: Head cheese. Cause mom would always take the tails and take a piece like that and daddy'd take some off the end of the tail, ya know? And cook that. Boy I'll tell you the sous she'd make. And I make it every winter. I could eat a whole pan. Yeah every Christmas. Well we like that. I'd always make him a big pan.

EA: That's-that's like a kind of a jelly substance that's around the feet?

MH: Yeah uh-huh. I always get the, what is it, the [indecipherable] that they [indecipherable] whichever one is the biggest I always get. One-some have more meat on them than the others. Maybe the front ones?

EA: The front ones yeah.

MH: So I always get them to get for him if he got me six. Eight, wasn't it? And I made. I like that. Now I like mine. Take the meat off and put it in there and put vinegar in them. I can make a meal off of that a cup of coffee.

EA: And then like at Easter, you'd take eggs and put em in with beets to make?

PH: To make em hard.

MH: You mean pickled eggs, pickled eggs.

EA: How do you do that?

MH: What pickled eggs?

EA: Yeah.

MH: You whip up your beets and take your beets and as sweet as you want with a little sugar, salt and pepper.

EA: They're canned beets?

MH: Yeah.

EA: Okay.

MH: Cause she had her cans for it and I always take-put cheese in one dish [indecipherable] and beets in another and then mix all that up in the juice first and how sweet and sour you want it and then put my eggs in there and put my beets on top cause I want to weigh the eggs down, so you know they get good and dark.

EA: And then also you make some kind of candy eggs?

MH: Yeah.

EA: Stuffed eggs.

MH: Peanut butter.

EA: Peanut butter?

PH: Yeah. [indecipherable] makes them.

EA: How do you [indecipherable]?

PH: Last year we made 300 and some.

MH: Yeah.

EA: My God!

MH: We did!

PH: [indecipherable] peanut butter and [indecipherable] sugar, butter, what else we have?

MH: [indecipherable] wasn't it?

PH: Mix that up real good and serve that [indecipherable] little round balls [indecipherable]-

MH and EA: [indecipherable]

PH: And then you take your chocolate bits and you build them up to perfume eggs and you do that really fast. Cause you know they harden really quick so you keep [indecipherable].

MH: [indecipherable]

EA: What do you dip them with? Just-

MH: A big two-pronged fork.

PH: Yeah a two-pronged fork.

MH: And in the [indecipherable] they go out. She gets a spoon and you can't tell, ya know.

PH: I used to dip a candy egg in [indecipherable] to decorate but that stuff's expensive.

MH: First you dip it, but sure that stuff's expensive.

EA, PH, and MH: [indecipherable]

PH: Well we made 300 and some eggs last year, we had boxes and boxes of eggs.

MH: You know what you're supposed to do? [indecipherable] My mom took vinegar, she had egg shells and she used to put onion shells to cut color, ya know, it's not real beautiful, but at least you knew you had a colored egg.

EA: A different color.

MH: Yes, for Easter.

EA: Yeah, used all the things, ya know, natural things.

MH: Yeah.

EA: Rather than buying the color.

MH: Course they couldn't afford it at the time, ya know, course you didn't see much of food coloring around.

EA: Yeah.

MH: Then when that came out [indecipherable] but then she let us spot them with that, ya know? But she used to take that and somehow she'd dump it. I know she [indecipherable] egg shells, vinegar and onion shells, cook that and ya know let it-let it cool. Then dip those eggs in and make 'em pertty.

EA: They were kind of a purple-ish.

MH: Yeah.

EA: In color, yeah.

MH: That's how we dyed our eggs.

EA: Yeah.

MH: When you think back all those times, the things they had to do.

PH: Those peanut butter eggs, I'm gonna make some this year, but you know that peanut butter is good.

EA: Yeah, it really is. Cause what do you do, sell 'em then?

PH: If I give them to anybody, I give to [indecipherable].

EA: How big do you make 'em? Just like-

PH: How they're about like that long. That's what they are.

MH: Well some of them like that.

PH: Yeah.

MH: Now Marie makes a good-

PH: We make 'em sour or bitter.

EA: What do you put in with the chocolate bits you put perfume?

MH: Yeah, you like double whirl it, and you have your steam underneath to melt the-

EA: Yeah.

MH: -to melt the chocolate [indecipherable].

EA: I know what [indecipherable]

PH: Yeah, you don't, you only use half of one for every three bags of chocolate bits.

EA: Even chocolate bits are expensive.

PH: [indecipherable] for 99 cents.

MH: There's a chocolate shop at, you know, it tastes good-

EA: Sure.

MH: -made our cookies for Christmas when we made 'em, they were delicious. I said, why pay two something for a bag of bits, so we found 'em here and go over and get 'em.

EA: Well I'm learning a lot of things. First one thing then another. Well it's like you say really. Course I guess there were a lot things people do now that they didn't do then.

MH: That's right.

EA: But there's one thing they did do and that's fix food and eat.

MH: Yeah.

PH: You'd cut around your Christmas when we're baking for Christmas. Take just piles of cakes.

MH: Well we ate twelve fresh chocolate cakes last year, put 'em in the freezer, took 6-

PH: three...three [indecipherable] and three applesauce.

MH: I thought it was six?

PH: Maybe it was. I know there's one still down there.

MH: Soft cakes in the freezer.

PH: All in one day we made these cakes.

EA: Do you have a standard recipe that you use for 'em and just add the black walnut to it?

MH and PH: [indecipherable]

PH: [indecipherable]

MH: That was my mother's favorite cake.

PH: [indecipherable]

EA: Yeah that does make it taste good. Really.

MH: She always used that.

PH: Then at Thanksgiving, Christmas, and Easter [indecipherable] red velvet [indecipherable].

EA: What do you with the hot fudge sundae? Make it in layers. Or do you make it in [indecipherable] and make crumb cakes?

MH: I like a layer cake better than I like an old sheet cake. So.

EA: Yeah I do too. What do you-what's the-what do you use for an icing then for the-?

MH: Well sugar and crisco, [indecipherable] sugar and crisco.

EA: And you make that add like the walnuts to it?

MH: Mmhmm.

EA: And then the next time.

MH: And then-

EA: Coconut.

MH: -then the coconut [indecipherable] that's they way I like it, but I haven't made orange cakes in a while though.

PH: I baked so much this past Christmas I burnt my mixer up.

MH: You know Mike who works up at the store?

EA: Yeah.

MH: Well every year, for a long time, I had to make him a hot fudge-

PH: [indecipherable]

MH: -you know oranges are sliced, sliced oranges in between the layers. I'll never forget mom's sister, her mother was, my mother's sister.

EA: How is that right?

MH: Mmhmm.

EA: Oh I didn't know that.

MH: She was real bad [indecipherable]

EA: Oh, so you're his first cousin?

MH: Mmhmm. And she couldn't get out of bed and he had his sixteenth, I think it was his sixteenth birthday and he wasn't that old. And he don't [indecipherable]. But anyway he was having a birthday down in January, was his [indecipherable] she said call me Peg, and Peg made him a cake for it, bake a cake, I said sure, so I made her this [indecipherable] and took it upstairs. And she made him get across the bed and [indecipherable] and made him eat the cake and gave her a piece of it. Because I said don't waste it, I said look this girl doesn't have much longer in this world and you know she's real upset so they ate every little piece of it. And they enjoyed it.

EA: How do you put the orange, how do you do that?

MH: Peel the orange and take that, you know, that core out the middle.

EA: yeah.

MH: Then just slice it, and lay it on the layers, boy does that ever make a good. Now I'll squeeze a little bit of juice in the cake you know, not much cause you know you can't have the dough too thin.

EA: Yeah.

MH: Then I'll put the orange and put it around the sides.

EA: And just use like a white icing?

MH: Yeah. Mmhmm, he was always crazy about 'em.

EA: I bet that is good.

MH: Yeah it is. I haven't made one of those in a long time.

EA: And the applesauce cake is fruitcake without fruit.

PH: Yeah, I just make it with [indecipherable] and black walnuts in mine. [indecipherable].

EA: My mom used to make those.

PH: I don't like fruitcake.

EA: Matter of fact she liked em better than fruitcakes, she always said she-

MH: I don't like mine with a bunch fruit. [indecipherable] in em.

EA: I used to make a real rich fruitcake, but I don't make-one thing is it's so damn expensive.

MH: [indecipherable]

EA: That and no one eats it. And you don't have to worry about that here.

MH: Oh my.

PH: [indecipherable] worry about food.

MH: When I bake cakes, I always make two. I know they'll eat a whole one and take a piece, cake [indecipherable] and they like the pineapple upside down. I make that in a little pan. Well when I make that we might get [indecipherable] and they take the rest of it.

PH: My big cakes at work I put in the freezer, cause I have no refrigerator, don't touch this cake. Cause if they do I won't have it.

EA: You're lucky you and [indecipherable].

MH: That's right.

EA: Well I guess that should be a good amount of information on cakes and dishes, soups, and everything like that. I'm gonna stay here forever and ever.

MH: Well I love to bake and cook. I love to cook and have a table full of stuff and I eat it and sit down and look at it.

EA: You know it's not much fun if [indecipherable]

MH: That's right. Cause mom's sister Hazel, she's still living, she always called Peg, when I come down there just like your mother because she went down there one time, I don't know who died, [indecipherable] and I had goose chicken. Ya know there house is small I always [indecipherable] and they'd always come here. And she said this sure is filling, this is the old time filling.

EA: You put eggs in yours?

MH: Mmhmm. I just whip up my bread in my hands, I never use cubes of bread.

EA: Yeah.

MH: A little bit of celery, celery seed and onion, and eggs, make it moist and stuff.

PH: [indecipherable] four, four tables for Christmas.

EA: Yeah I couldn't believe it.

PH: [indecipherable]

MH: Well I always make a big turkey and ham. Cause they're big eaters too, mashed potatoes and sauerkraut. Cause they love mashed potatoes and sauerkraut. But I'd rather have enough, too much than not enough. [indecipherable] mom cooked for an army I guess.

EA: When you make macaroni salad, do you put tuna in yours?

PH: Mmhmm.

EA: What do you do? Just make macaroni then what do you add to it?

MH: Well you make the macaroni then you gotta wash it with cold water-

EA: Yeah.

MH: -so it don't stick. Then put your tuna fish in, hard boiled eggs, your mayonnaise and onion.

EA: That makes it good.

MH: yeah, I like it with a little bit of [indecipherable] too.

EA: [indecipherable]

MH: Well I had made some for Willie.

EA: Oh, that was yours with the tuna and noodles?

MH: Yeah. I haven't been that for about-

EA: -ten different kinds, I've never seen macaroni salad fixed so many ways before.

MH: That was-that was made with a big cake and milk.

PH: [indecipherable] prettiest cake I ever did make, three layers, that thing stood about that high [indecipherable] on my mom's side.

MH: Then I had-

PH: [indecipherable]

MH: Then I had a piece that high with a side of baked beans. [indecipherable] cause they said they ate a lot of those, boy, cause the family being there and all.

EA: Yeah.

MH: [indecipherable] that day or not, I don't remember.

EA: Yeah...well.

MH: Then I said times like that just like we did, just had so much stuff. She would [indecipherable] a ham [indecipherable] afternoon [indecipherable] it was beautiful, she had it glaze on top, little red cherries and all. And of course they had cut it [indecipherable] and Ruth said look at all the stuff and her daughter-in-law, mom said you could freeze, you know, freeze all that stuff up and eat for later.

EA: Yeah mom-

MH: She did a lot of the meats and stuff [indecipherable] they had to buy bread too [indecipherable] chips and pretzels besides, I made homemade baked beans, potato salad, cakes.

EA: Well, what about potato salad, what do you do when you make?

MH: Well I put vinegar and sugar and mustard, mayonnaise.

EA: You make a dressing and pour it over the potatoes?

MH: Yeah. I put my vinegar and sugar and mustard and stir that up real good so the dissolves and put [indecipherable] and I put the mayonnaise in last and mix it up. Well, Marie can make potato salad, can't she? Marie-

PH: It's potato salad and gravy.

MH: She makes it the same way, but I guess somebody else's, ya know?

EA: Yeah.

MH: It tastes better than your own. It really is good.

EA: Well, I know, as I said, I think the best food I've ever eaten was around this area.

MH: Well just like the day I kept [indecipherable] he wasn't very good then, but I kept him [indecipherable] he really ate good that day, I was really surprised what he ate. Father Shaffer came here and he normally wasn't going to be here, but he came in and he talked the whole time, I'm saying, he stopped, he let me tell you, and Norman, bless his soul, [indecipherable] I'm gonna get that man and eat him, and I said-

EA: Ya know normally he doesn't eat that much.

MH: [indecipherable]

PH: [indecipherable]

MH: I'm glad, I'm really proud he ate like he did. He said do you normally cook like this everyday? I said I do, because normally I cook a meal before he goes-

PH: Kathy and I get the leftovers for supper.

MH: -I mean like I make chops or chicken fried, I always make enough, my skillet full so I can have supper. And I make, cause he's got to have potato every day ya know some kind. But I always make him a good cooked dinner. Because you know he's gotta eat a cold sandwich at night and he couldn't go all day without it. I said yes Father Shaffer I do every day like this, Lord has a meal, good cooked meal. He said, I'll tell you, I've never ate this much as I did today, and I know that he ate six or seven pieces of [indecipherable]. And I believe I had sauerkraut open and that fixed. I like to get that good and brown.

EA: Yeah.

MH: I have it on Sunday, I cook it on Saturday all night and serve it on Sunday.

EA: Yeah.

MH: But he really did eat. And the pickled eggs, he said, they are delicious. And then I had chocolate cake made, chocolate, anything chocolate. He had a big piece of chocolate cake.

PH: [indecipherable]

MH: And-and-and pineapple upside down cake, and he ate a piece of that.

EA and MH: [indecipherable]

MH: Cause we'd always get him a plate and have him eat. But he really enjoyed himself that day. I know Father Short used to say if you wanna eat come here.

EA: That's right.

MH: He ate [indecipherable] with us, I tell ya. I wish I see him poppin in the door now.

EA: I haven't talked to him since Minnie died.

MH: Well when did we talk to him? Before Minnie died wasn't it? Maybe a month before.

PH: Last time you talked to him was after Uncle Bubby died. [indecipherable]

MH: I thought we called him a month after that? We did but he wasn't home.

PH: He wasn't home.

MH: That's right.

PH: [indecipherable]

MH: Cause I [indecipherable]

PH: [indecipherable]

MH: I bet it was the second night's viewing. We came home. Cause Mim answered, Mim answered, and I heard him say [indecipherable] she said Oh Father Swin, then everyone was upset.

PH: He talked to everybody.

HH: He talked to everybody and downstairs, well then Elmer, I believe he talked to Leon too.

EA: Yeah [indecipherable]

MH: And I said well I'll go upstairs and talk to him, cause I really don't like sitting around ya know talking, so Elmer hollers down he said tell Margaret to get on the phone, well then he talked to me for about twenty minutes or so. He said well I can just tell you know hollerin. I said I will cause I will talk to you.

PH: [indecipherable]

EA: Is that right?

PH: She gave me that recipe.

MH: Boy, that's good pie there too.

PH: Crisco, sugar, salt and water. She gave me that when I stayed with her that one you went away.

MH: [indecipherable]

EA: What do you use, a cup of flour or 1/3 cup of shortening?

PH: I don't know she just wrote it down and I followed it. It always turns out right.

MH: [indecipherable]

EA: Cause that's what I use and mine always, ya know, it's good, a flour recipe. [indecipherable]

MH: She was.

EA: [indecipherable]

MH: Yes she was.

PH: [indecipherable] she was here we was up [indecipherable], she had made everything. I guess that restaurant there.

MH: That was good there supper was.

PH: Chicken and what all they had.

EA: Yeah well the best mountain oysters I ever ate in my life was the ones that were Clair used to make, do you know what the mountain oysters are?

MH: Yeah.

EA: Oh she made, oh they were so good. Even [indecipherable] when kids would eat something, really. Really.

MH: Oh I like them too, I like Clair, it's impossible that she's gone too, but-

EA: Both of them.

MH: yeah cause I always asked about the-

EA: [indecipherable] you know she's retired out of the restaurant?

MH: [indecipherable] the last time I talked to him.

PH: If you're not gonna say anything good about him, don't say anything about him at all.

EA: She used to say.

MH: [indecipherable]

PH: [indecipherable]

MH: [indecipherable] and he got up to show us how he could dance and ya know to show he was better. Well-

EA: Lizzie always called him Alvin the chipmunk, she'd always say how's Alvin the chipmunk?

MH: Then Pat, we'd go up there and back ya know and talk about him [indecipherable] Katie said if you're not gonna say anything good about him then don't! Then she said something she didn't like. [indecipherable] if you're not gonna talk nice about Alvin then don't.

PH: [indecipherable] Barbara didn't have a way home and I was going to the store so I said well I'll take, [indecipherable]

EA: Is that right?

PH: [indecipherable] even near that house.

MH: [indecipherable]

PH: It just made me feel so funny, ya know?

MH: Cause they were having a meeting in there [indecipherable] some time ago, some kind of meeting-

PH: I haven't been in that house in-

MH: -[indecipherable]

EA: I bet you you wouldn't, it doesn't look that same at all.

MH: I bet it doesn't.

EA: Doesn't look the same. Matter of fact I haven't been up there in quite a while they've done some painting they said. That's I heard-

MH: They was doing something different, the ones that I can believe, that she doesn't, ya know, keep it nice.

EA: [indecipherable] and of course they've got a different carpet on the floor. But unlike you I don't have that much desire to go really.

MH: No.

EA: Everything's so changed. Course nothing stays the same in this world anyway, but.

PH: Why do they left the bathroom light lit all night?

EA: Beat's me I wouldn't know they did it.

PH: Every morning when Beverly and I would go to work, this was a couple years ago, we'd see this like on and I'd think [indecipherable] well the night that daddy got sick I guess it was [indecipherable] they took him over to the hospital, it was about quarter till four when I left here and it was on then, that light's on all night. It was even on when they were wed.

EA: Is that back in the back bathroom?

PH: Yeah, yeah [indecipherable].

MH: yeah, I don't know.

PH: You know I thought they had it one when her mother was up there with her problem.

EA: Yeah.

MH: They have it on all the time.

PH: Maybe it's on cause they're afraid of the dark.

EA: Yeah, afraid of the dark.

MH: [indecipherable]

PH: I'd turn that light off and everything.

MH: Yeah, she's got a bright light on so you can see.

PH: 15 watt night light. So I can see everything.

MH: She's not that dumb.

RECORDING ENDS