

out there in that garden and gather the cabbage, green beans or whatever it was, and get them ready and put them on early just after breakfast and they'll cook until noon. And it didn't cook all to pieces. We let it cook slow on a big wood stove. All we use is wood in this house. We have three in here, and we use wood. That's what we use, wood and coal. Last winter, we just use wood. We'd put that on early in the morning, and let it cook slow until noon, and it did not cook up. When it was done, it was done, and the food taste so good. The hottest days that come, my folks cooked on a Saturday for Sunday. They made the chicken and dressing, chicken and dumplings, and everything was cooked on Saturday. Even the coffee was made on Saturday. No cooking on Sunday and we didn't have any ice, ice boxes. We had big side table. We put all that food on a big side table and get a big white table cloth and cover it. It would sit right there, and not a bit of it soured, no kind of waste. And that was our Sunday dinner. All we had to do was to reach out a little coal to our old fire place. Set the coffee on it and let your coffee get warm. After that, we'd eat.

(End of tape.)