

But I remember she put a lot of fire coals in a big old dish pan, old dish pan that had been wore out and she put them all in --limbs and all in there and she just stand there and smother it out when it started blazing you know and the smoke would go up and smoke this meat. And it was the taste--it doesn't taste like the meat we get now days. The smoke they had--this was hickory smoke.

(In those days did you have fruit jars like you have now?)

We had some, yeah we had some, we had fruit jars, but we sealed them with sealing wax. We didn't have no rubber--we had sealing wax.

Mama had some red stuff that she called sealing wax. I wouldn't know what it was now, but it was then. But it was red stuff that she put around and the lid was glass and the jars was glass.

And she put sealing wax on that and she put a lid down on there and it would tighten it down. But she didn't can nothing but fruit. We didn't know how to can vegetables or nothing like that. It was always fruit, apples and plums or stuff like that. We canned grapes and just anything on the fruit line.

(I have heard that a long time ago they use to dry fruit. I've never seen any of it. But do you remember drying fruit? How did they prepare that?)

Oh yeah, well we had--they use to use--we had a hen house now a good ways from the house in a barn and they used lots of this oh, let

me see, what they call it? Slabs-- anyhow it was what we call shingles now, they called them slabs, they put them on the roofs they was the same thing as shingles only a lot thicker. But we slanted the house so we could climb up on top of the house and lay our fruit face up. We split the apples or the peaches and lay them