

KEPT MEAT IN SMOKEHOUSES

Yes. Then we had a big smokehouse. He'd butcher a lot of hogs in the fall and cure 'em and keep that hickory smoke a goin' and smoke everything good, then we could wrap 'em in paper and put the things away. But usually they was better just to let 'em hang and keep a little smoke going all time, to keep the flies from coming in there in the smokehouse. And we had a cellar full of canned stuff.

(When did the glass fruit jars come into existence?)

I just don't know.'

(You know, I have seen some of the old ones that had the glass tops, then later on they had those with what looked like kind of an aluminum top.)

Yes, I have some of those old jars.

(Well, those are real old timers, aren't they?)

And now the early jars had kind of a green cast to 'em too; and kind of a pale green look to them and then we had to have an extra rubber to put under the lid to make 'em seal good.

(Well, is it true that back in those days, the men folks made their own rope?)

Well, I don't remember that.

(I've heard of people making their own rope.)

MAKING SOAP

Don't remember that, but Mother always made our soap. Take the cracklings from the butchering with - we had a ash hopper. We put wood ashes in that and pour water in it and we had a trough under that would catch this water that would seep through the ashes. And she would use that then to make soap, and it really got things clean.