

Safeway. And have big old trays--young women in the home, mother, maybe and little tots follow them. Come in and they go around, and they push it around, and they load that thing down with stuff that is all--practically already cooked. And the breads. Maybe some that is ready to stick in the stove, you know. And I can't think back now, when my mother--the first cook stove that she had was--it was a small thing. And it took an awful lot. You had to cut the wood, you know. And I think about it ~~many~~ many times she had a big old--big dutch oven and wanted to bake sweet potatoes she put them in ashes and take out the coals on the hearth. Set that on there and put the lid on, and put the coal on top of it.

(Well.)

And I used to go to grandmothers, she just lived across the branch over by a hill.

(Son: Over by Strawberry Hill.)

And so I'd like to go over there in wintertime. Grandmother always baked her corn dodgers, at night. She cooked it at the fireplace because it was kept--the house was warm, you know and it didn't take a lot of cutting wood. And it was easily done. And didn't take lot of that special cutting and cooking.

(That's right.)

You know the wood cook stove. They're so many--why the little pieces of wood wouldn't be longer than half a foot long, you know. And it takes so much of that.

(Yes.)

And the more they had to cook in the fireplace, made in kettles. When we had boiled dried beans, why they'd put it in there. And hang it on there. And cook them.

(I bet they tasted better than what we've got today.)