

ball games or anything of that sort. But, being my father is a minister, Presbyterian minister, he always took us to church in town, which is known as Rock church, cause it was built out of rock, native rock building. And in town, during the lunch hour, they had a little log cabin, built behind on east end of the Rock church, which had two fireplace built on each side which would be on the north and the south. And they prepared all their meals in this log cabin, and brought it into the church building....basement, where they were long tables set up, where we had our lunch. And times that we'd spend all night there, and then after the services and everything, why we would return home. But during that time that we grew up, we noticed the city was being....the buildings were scattered out to the caucen and the church becoming the city property, though this, ah, the church members decided to sell the church, in which they did and move it to the present site, now known as the Hilltop church. But the first building was made out of lumber, until later on that we had built this church, or had the church built, out of brick, which is a very modern, or up-to-date, church that we have at the present time. After we were big enough to work, they used to teach us by taking us out into the garden, each of us with a separate hoe, to show us what to do. At the time; I imagine I was seven years old, approximately seven years old. And they'd teach us how to use a hoe and go out into the garden to begin with, after we had did what we supposed to do in the garden. Then my father used to put out a big patch of sweet potatoes. So they'd send us out there and the father teach us how to ~~work~~ work in the potato patch. And after we got through with that, then they'd teach us how to handle and take care of our equipment, which was assigned to us. And then after we got into the corn, we worked in the cornfield, cleaning that out until time for maturity. The time that roasting ears came in, we'd go out and pick the roasting ear, and then we'd boil that....either eat it on the cob or off the cob. And then another way we preserved our winter food was after the roasting ears were boiled in a big pot, we either shelled it, if it was possible, or we took a knife and cut the kernels off the cob, and then took a cloth, spread it out in the sun, where they'd be on