

we used to make kraut. Big lot of beans, dry'em. Them days, you know, they used to dry corn, but it off, dry it and put it on the quilt and put it up on the house. Peaches and apples way that way, you know. Them old dried apples would make the best dried apple pies I ever eat.

(Well.)

Boy I really did like. Yeah, that way they done, you know, without it I don't know what they could have done. Starved out, I guess. What they tried to raise was beets, pumpkin, dried pumpkin.

(Well)

Cut'em off in rings, you know. Great big old pumpkin, cut dry, dried hull off. Put on pole, hang'em up. Stick on the side house. No telling how many poles we had drying at one time.

(Well)

We'd get'em dry. Take it down and put it in a sack.

HERBS FOR HOME MEDICINE - GRIST MILLS

And another thing, about all we ever used, you know. We'd go out in the woods, you know, in the summertime, kind of in the fall like. We'd get all kinds of herbs, you know.

(Well.)

Make tea and stuff out of.

(Yeah.)

Never went to the doctor.

(Well, I guess it was long ways to go to a doctor.)

Yeah. Had to go Tahleuqah or Cincinati. I don't think, well they did have one old doctor over at Westville. But it was a small place.

(Yeah. Did you have a grist mill here at one time?)

Yeah. Yeah, there was one down there by the railroad. Yeah, fella name Jesse Leach run it. Then there was one back up here across Tyner Creek about