

EARLY LIFE HISTORY

Born way out in the country, we had a two-room house and at that time the kitchen and dining room was set off from the main part of the house. And so that's the way our home was. And I had four sisters and three brothers. And now they have all passed away to their reward. But I'm the only one out of the family that is still living. And we have lived, I have lived in Stilwell most of my life, as I was growing up.

(Your mother and daddy's dead, too?)

Yeah. My mother and dad are dead and all the family.

(You're the only one left.)

And I'm the only one left now. So, well we, times were hard at that time, and we did have to live off of the land that my father had owned at that time.

LIVED ON FARM - PRESERVED FRUITS, VEGETABLES, AND MEAT

He was a farmer and he planted most of our means of food support throughout the winter. And they had different ways of preserving the stuff that they raised, because there wasn't no refrigerators and no freezers at that time. And they had different methods of preserving fruits and vegetables that we could live on throughout the winter.

(Besides what we call canning now, putting up can goods, were there other ways of preserving things? That they used to use?)

Yes. Such as drying fruit. They, for instance, apples, after they washed the apples, well they slice them up in fourths, cut them up in fourths. And then they'd have them on the house tops where the sun would dry them. And also peaches. They did the same way with peaches. And they dried pumpkins and corn. - Now the corn, now, they, when they first took the corn off of the stalk, well, they took the husks off and they boiled them, boil them with the husks on and then