

Uh-huh. Yeah. That's the way they preserved the beans. Now, for instance, potatoes, and they raised crops of potatoes cause it had to last them all the way through winter if possible. And turnips, they dug a hole in the ground and they lined it with straw and that's how they put their sweet potatoes, irish potatoes and turnips or something like that. And then cover them up.

(Uh-huh.)

And then as they need it, they go out there. They have a place, you know, where they open it all the time. You know, where they have to reach in to get whatever they wanted.

(Well, now, this kept them from freezing.)

Yeah. Uh-huh.

(In the cold weather.)

Yeah, it kept them from freezing. And it kept them from rotting.

There wasn't much of that. And the potatoes, you know, (words not clear) like that.

(So, in a way, actually, they did almost as well as people do now, don't they?)

Uh-huh. Yeah.

(Just a little different method.)

Yeah. It's just a little different method. And then, seem like the fruit taste different, too. Now cause, now days, ther's so many of this, like you own on a hog, well, you have it vaccinated and different things like that. It just don't seem the same.

(uh-huh. And so many of the things have preservative put in them to keep them from mildewing and all that.)

Yeah. And I don't know why, but seem like we grew up and you know, I didn't even know what a toothache was till I was over forty years old. And then seem like at that time, I guess, the food was prepared different way to where we had to work our teeth so much that we, it