

Mrs. Downing: And then they'd sour that kraut. Water come out on the side. When they get through water come out. It's good. So they won't be in there.

(So there'd be another layer?)

Yes.

(Another white cloth on it. Some more rocks?)

Mrs. Downing: That they called lids. But they just make these boards, square boards put them on top.

(And that water--those rocks made the water come to the top of the barrel? And then you just dip that water off.)

Mrs. Carey: Be ready to eat then.

(And then it was ready to take out of the barrel. I was going to ask you too, Mrs. Carey, how about onions? How did you all preserve your onions that you grow in the summer for winter? Did you treat them the same way? I mean, put them in a hole or--)

SMOKEHOUSE

No, they make a bunch of them. Tie 'em up there, hang 'em somewhere, smokehouse. That's all they did.

(Sometimes people that didn't have smokehouses that had lofts, did they hang their stuff up on the loft?)

You didn't call a smokehouse. They just had a log house.

LOGHOUSES

(Oh, most people lived in log houses back then? Did you grow up in a log house?)

Uh-huh.

(How many rooms?)

Just one room.

(One room? How was it located? That's interesting. I'm glad you