

(How did they keep their potatoes so that they would stay good all winter?)

Put them, spread them out on the ground in the cellar, I mean in the smoke house. They built the smoke house on top of the ground, they did. And they just spread the potatoes out on the ground. And if they had the meat, well, they smoked the meat, hang it up in the smoke house and fried it.

(How did they smoke this meat?)

Well, some of them used hickory sticks and just make a little fire right in the middle of the smoke house and let the smoke go on the meat and that they call it smoke meat.

(And about how long would this take? Like they killed a fresh hog?) It'd only take about one or two days, I guess, that's all that I know. And they used lots of tobacco at that time too. Snuff or anything like that. I raised my own tobacco.

(Oh, you did?)

Homemade tobacco.

(Uh-huh.)

I could chew it, smoke it, and twist it. Everything else I done that--I used to twist my own tobacco and everything and chew it.

(uh-huh.)

But now then it's been about six or seven years since I quit. I ain't got no use for it anymore so I quit.

(So you quit using it entirely?)

Yeah.

(You don't chew or dip snuff or anything anymore?)

FAMILY

No. Since I growed up, done married. Well, I just made my own