

(How long did it take to make butter when they beatin' the old paddle down in that church?)

Mrs. Garvin: Well, you had--if your milk wasn't the right temperature sometimes it would take an hour. But if your milk was just right and everything why maybe you could churn thirty minutes. But was every day.

(Interruption)

They had to kill maybe thirty or forty at a time.

(My goodness.)

Mrs. Garvin: All grandkids come in there to eat.

(Turkey, chicken and ham all at one time. Christmas.)

Mrs. Garvin: Dressing. Oh goodness gracious. There was a bunch to feed though.

Go to make your hominy why she'd use a long wire and get out of that wooden chopper.

Mrs. Garvin: Yeah, she had her chopper to make it with.

Then they knew how.

Mrs. Garvin: Just drip, drip, drip. Real lye..

They'd make soup out of it. Best soup you ever seen.

Mrs. Garvin: And my hominy would taste so good. She's make it in a big old wash pot. And she send us over to get one another..

(End of Interview)