

Mrs. Garvin tells of the old days when housekeeping was much different from that of to-day. When she was a young girl one of her jobs at home was churning butter with the old fashioned crock and paddle. The secret of making home made butter was to have the temperature just right. Normally butter could be made anywhere from 20 to 30 minutes. But to the uninformed, the process could take up to an hour's time. They tell that his father used to kill as many as 25 hogs for winter meat. Mrs. Garvin says long ago her family would have a big Christmas dinner with turkey, ham, and chicken. It rather makes to-day's meals look like TV dinners. Ben says he never saw a shortage of meat when he was young. Most people had plenty to eat, and the woods were full of wild game. He says flocks of wild turkey used to come feed in their barnyard, and sometimes their tame turkeys would follow their wild friends and be gone for good.