

STORING MEAT AND VEGETABLES

Heard on the radio this mornin'. Told about that big hospital. My sister I'se tellin' you about, she's operated on three times, she's over there twice--in Mexico (static on tape)--and dig a big hole in the ground, take crab grass y'know, put in there and they'd cover it up then with crab grass and all and put dirt on it and get ready to put the stuff down in there. The old man 'ud go down and make a hole and he'd plug that back up--

(And they kept a--)

Kept taters, and several things.

(Turnips, sweet potatoes.)

Turnips, sweet potatoes, irish potatoes, all--

(Well, and they had--)

Wasn't no cellars back in them days and they wasn't no cyclone's like it is now. Things have sure changed.

(Yeow. Things have changed. And how about the meat? Did they-- when they butchered, how did they keep it?)

Well, the butchered now, but they'd dress the hogs, cut 'em up, fix 'em and they'd salt it down good and waited till that scald went through and they'd wash now and get that out and they'd wash that salt all off. They had them big smoke-houses y'know, and by golly, they hung that meat up there and had a outfit fixed through center here and they'd build fires and smoke that meat and boy now, it's different meat what it is today.

(I'll bet it was good.)

Oh it was good and boy. I watched papa and mama fix that meat and grandpa Proctor, he'd help 'em carry out. And Old Uncle Jack Nugent and Walt Craig, was the same way. And Old Uncle Dick Christie he's there, him and his wife. Meat tastes different what it does today.