PREFACE

This manuscript is the product of a tape-recorded interview conducted by Mary Ann Dillon for the Oral History Office on July 10, 1974. Mary Ann Dillon transcribed the tape and edited the transcript. Arthur D. Clough reviewed the transcript. Occasionally Eva Clough, Mr. Clough's sister, entered into the conversation. The letters E. C. identify her.

Arthur D. Clough was born on a farm south of Donnellson, Illinois, on January 16, 1897. He continued to live on this farm until September of 1974 when he and his two sisters sold the farm and moved into Donnellson. They have made their living by farming, raising their own vegetables, eggs, poultry, and until the last few years, providing their own milk, butter, cheese and meat. Mr. Clough has been a beekeeper since 1916. He is a practicing naturalist and an avid bird watcher. He bought his first tractor in 1959. Until that time he was farming with horses.

Readers of this oral history memoir should bear in mind that it is a transcript of the spoken word, and that the interviewer, narrator and the editor sought to preserve the informal, conversational style that is inherent in such historical sources. Sangamon State University is not responsible for the factual accuracy of the memoir, nor for the views expressed therein; these are for the reader to judge.

Arthur Clough, July 10, 1974, Donnellson, Illinois.
Mary Ann Dillon, Interviewer.

Q. You just tell me whatever you can remember that your parents told you as far back as you can remember.

A. Now, our great-grandparents on my father's side of the family, they came from Scotland.

Q. Oh, they did?

A. From Scotland. And, my Great-grandmother Clough was Irish, she came from Ireland. Her name was O'Connor.

Q. How did they get over here?

A. Well, they come by boat. There was no other way then.

Q. And then how did they get to Illinois?

A. They come in a covered wagon.

Q. Did they?

Eva Clough. I'll get out of here.

Q. I want to talk to you later though, okay?

E.C. No, I don't want to do that, I'll make a mess. That tape's expensive and I'd ruin it.

Q. No, no, you wouldn't.

E.C. Well, I don't want to do that.

Q. All right, well, I'll talk to you later.

A. The only thing I asked her to do, I said I wanted her to either take it over or not be correcting me what I'm saying. (laughter)

E.C. Well, I'll get out; I've got work I can do.

Q. Okay, you go ahead.

A. Well, I've not got the correct dates when they came to this country, I couldn't tell you that, but it was back, oh I imagine in the early 1880's. My Great-grandfather Hill come from Kentucky and he was born in

1804.

Q. Did you know him?

A. No, he died about 1881 and I wasn't born till 1897. So he'd been dead fifteen, twenty years, probably, before I was born. I never knew him.

Q. Well, who was it that came here to this farm?

A. Well, my grandfather's the one that built this house and settled this place here. But my great-grandfather entered it first from the government.

Q. Do you know what year that was?

A. Let's see. About 1876, somewhere near that.

Q. How many acres were there?

A. They was twenty acres. But since then they's been added to the farm, spread out here and made forty acres. And then my mother bought twenty acres of timber and made it sixty acres to the farm. But originally the farm was only twenty acres, just a little strip through here; twenty acres where the house was built. And this part of the house, the main part, was built in 1878 and it was built all of Minnesota white pine. Frame and everything, siding and all was built with Minnesota white pine. You can't purchase that now at any price. You can get western pine, Ponderosa and all of them western pines, fir and all that, but you can't get that kind of material like this was built of.

Q. It really looks like a sturdy house.

A. Well, it's in need of repair pretty bad. It's went down pretty bad.

Q. What are the floors made of?

A. The floors? Now, I don't know for sure, I think it's more on the yellow pine order; it's not of a soft texture of wood like the framework.

Q. Okay, now tell me what you remember. The first that you can remember.

A. Well, I can't remember any further back than about, oh, around 1906.

Q. How old were you then?

A. I was about nine years old, something like that.

Q. And there was your brother and your two sisters and you?

A: Yes, I'm the youngest.

Q. Is your brother the oldest?

A. Yes, my brother was the oldest; he died back over a year ago. He was

83. He was born in 1890. And my sister that's in the nursing home in Irving, she was born in 1892 and the one that's living here with me, in 1894. And I was born in 1897.

Q. What was your mother's and your father's names?

A. My father's name was Andrew Delancy Clough.

Q. How do you spell his middle name?

A. D-E-L-A-N-C-Y. That's my middle name.

Q. What was your mother's name?

A. Nancy Dorinda.

Q. Oh, that's an unusual name.

A. Nancy Dorinda.

Q. That's a pretty name. Did you have to help with the farming?

A. Yes, I helped with the farming.

Q. When you were little?

A. I helped with the farming. Always lived here on the place and I helped with the farming. But the last two years, why, I've not farmed any.

Q. You farmed with horses when you were a child?

A. Most principally, yes. The last fifteen years I farmed with a tractor.

Q. Oh you did. Oh, I see. What crops did you plant?

A. Why, we planted, most of that time, we planted corn, oats. And not much wheat. And then later, why, we planted soybeans. But we never spent very much money on clover and things like that. And that wasn't common practice then; before that, why, the farmers didn't use modern methods like they do now.

Q. Did you have livestock?

A. A few. Never did, we never did keep livestock to amount to anything. We used to keep a few hogs, and we done our own slaughtering and had our own meat, cured own meat here on the farm.

Q. Oh you did. How did you cure the meat?

A. Well, it's not a very difficult way of doing it. Very simple. Now, we killed our hogs and we took and scalded them, cleaned the hogs, scrapped them and everything. Then we took and hung them up and dressed them and then we cut the meat up and all. Of course, like the heart and liver and all that, we used that up; and the spare ribs and all of that, we used

first. Then the sides went into bacon. And the hams and shoulders and all of that were cut up and cured. And they were packed in a box in salt, just dry salt, and left there for, oh, maybe two weeks or so, then it was taken out.

Then these pieces of meat were taken—and we used the iron kettle, old-fashioned iron kettle, outside the house and we took and filled that up with water and get that water almost boiling hot. We dipped the meat—what we made bacon out of and the hams and the shoulders—we dipped that into that hot water and we rinsed that all, that took all that off. And then we took and after we done that, why, we took and put Borax all around on the meat, especially the hams or shoulders . . .

Q. Put what on it?

A. Borax.

Q. Borax, oh. What did that do?

A. That keeps out what they call the skippers. There's a kind of a little insect that would lay eggs in round there and would start little worms to working in there. And you put Borax around there; and then we also used pepper, put pepper on it. Then we took and hung it up in the smokehouse and then we built fire under this meat, there, out of hickory wood, and smoked the meat. We didn't have this here prepared smoke like you buy now. You can just buy it in packages, smoked salt, and just rub it on the meat, you know. But way back in them times. . . . There's nothing that can take the place of it for good flavor.

Q. Yes, it's very good. How long did you smoke it?

A. Well, about a week. Yes, something like a week.

Q. You kept the fire going all that time?

A. No, did through the day but not at night. We's afraid to risk it. It was a very common practice for people to hang their meat over the fire, and sometimes that'll drop down and get in the fire. I knew of neighbors lost their house and everything and all their property. Because the smokehouse was joined onto the kitchen; it got afire and burnt them out completely. Everything they had. And we always took the fire out at night and then we'd start it in the morning, and then we'd watch it pretty close. But you don't want this fire to burn hot, you want it just a smoldering fire. Just the smoke. If it makes heat, it will spoil your meat. That heat will go up into your meat and it'll get too hot.

Q. Oh, I see. Did you ever butcher a beef?

A. No. My father butchered one, one time, but I was going to school and I wasn't to home. They butchered a beef. Just one was all I remember. But they used to butcher hogs, four or five hogs.

Q. How did they keep the meat, the beef, fresh?

A. Well, we had to cure it! We couldn't do like we do now; didn't have deep-freezers or nothing like that, like they do now. And the fresh meat, we had to use it up. Of course if it was cold weather, we'd leave it out in the smokehouse and it'd freeze up if it was cold weather. But during the winter months, why, we had to use the meat up, what you called the fresh meat like the spare ribs and the liver and heart and things like that, we had to use that all up within a few days. Just put salt on it and keep it a while but not very long. If it come a warm time, a foggy warm time in the winter, why, you had to watch any fresh meat because you couldn't keep it.

Q. What about sausage? Did you make sausage?

A. Yes, we made sausage.

Q. Did you make it?

A. Well, they used—they take and grind the meat. Now, they'd take what they call the tenderloin, that's that there meat that's around the . . . it's the choice meat. You've heard tenderloin, you know. That's choice meat. If you buy that on the market, why, I don't know just what the price would be on it, but it's high-priced. They took and ground that up. It's lean meat, and they took and ground that up. We had a special mill, a sausage mill, and we ground that all. And they turned it by hand. And when I was—I can remember just as well—when I was, oh, just little, very small, why, whenever they'd butcher, why, at night then after they'd get all the butchering done, then they'd go to work and grind the sausage.

Well, all of us, we'd get all our children and get around and we liked to watch them grind the sausage. And they'd grind that sausage and they'd get these galvanized washtubs and put this meat, after it's ground, and put it in them. Then they'd take and put pepper on it, a certain amount. You do this according to the amount of meat you got, amount of pounds you've got. You put so much pepper, I don't remember just how much it was, but they put pepper on that. Well, then they put so much salt on it. They mix that all up, and then they put sage in it. They put powdered sage in it.

Q. Did you grind your own sage? Did you used to grow sage and then grind it?

A. Oh yes, we produced our own sage.

Q. What other herbs did you have?

A. Well, the sage and the pepper and the salt's all they put in it.

Q. Oh, I see.

A. Now, we have it here, now. Sage. We've got it.

Q. Oh, and you dry it and then grind it?

A. No.

Q. You don't do that now?

A. No.

Q. I see.

A. Our sage is all—we had it in the garden out there and it's all died out and we've not got it now, but we've got quite a bit of it stored. You can keep that for quite a while—providing that you leave it in the leaf. Now, they was a woman over here at Litchfield she wanted to get a pound. Now, that's a lot of sage, a pound of sage. (laughter) And she wanted to get a pound of sage and she wanted it ground into fine powder, or just ground so you could just sift it, you know, right fine, just like flour almost. Well, we ground it for her. I told her, I said, "You don't need that much." She said, "Why, why not?" and I said, "Why, just a little bit of sage will go a long ways." And if you grind it, it don't make any difference, if you seal that perfectly tight in a jar, it'll lose its strength. But it won't do that if you leave it in the leaf. If you want to keep it fresh, leave the sage in the leaf.

Q. I see. What did you grind it with?

A. Just a ordinary food chopper. One of these little regular food choppers. You put on different kinds of dies on there from what you do the meat so it'll grind it fine.

Q. I see. Do you use any other herbs? Do you grow and dry any other herbs?

A. No. Nothing but sage. That is, for the meat.

Q. But what about for other things?

A. Well, I just couldn't answer that question definitely. My sister probably would know more than I would about that.

Q. Did you always take care of the garden, or did the girls take care of the garden?

A. Oh, yes, I used to. When we'd raise potatoes, We used to raise potatoes, oh, sometimes sixty bushel of potatoes.

Q. Oh, what did you do with them?

A. Why, we just give them away, some of them. We use lots of potatoes on the farm. We're strong on potatoes. We use more potatoes, pretty near, than anything else. I could eat potatoes three meals a day.

Q. Me too, I like them. Where did you store them?

A. In a cellar, basement, under the house. We had big bins down there; we'd just fill them full of potatoes. We always sorted our potatoes over, and we had so many of them that, oh, if potatoes were the size of an egg or under, we just throwed them out. We didn't use them. But we used just

the choice of them because we had so many of them. There was no market for anything, much. We did at one time, along about 1930—my father was still alive then—we would sack up potatoes and take them and sell them at the store. They would buy them back in them times; the merchants would buy them at the store.

I remember one time the cold weather, we sacked up, oh, I think about twenty bushel or so and took them up there to the store. They could just sell them out, you know. It's not like it is now, you can't sell any thing. Anything that's put on the market now, got to go through supermarkets, you know. But back in the olden times, back when I can remember, first remember, we could produce cabbage, onions and tomatoes, just almost all kinds of vegetables that you raised in the garden. You could produce that and sell it to our local markets. But we can't do that.

Q. Do you use insecticides in your garden?

A. Some. We had to—the cabbage worms got pretty bad on them and we just used Borax, but you can't use copper sulphate or lead arsenic because that's poisonous. Anything that you have to eat, you can't do that.

Q. Did you raise carrots?

A. No, not very much. That's something that I don't care anything about, carrots. We never did raise very many carrots. We used to raise parsnips.

Q. Oh you did. Well, how did you store those?

A. We'd just leave them in the garden. You don't use them until—they have to be froze. You just leave them in the garden and whenever you want a parsnip, if it comes a warm time, go out and dig them while it thaws out.

Q. Oh, you mean you leave them in all winter long?

A. Leave them in all winter in the garden, they'll winter through. Well, a carrot will, too, to a great extent. But the one trouble with the carrots—we've found here—if you leave the carrots in the garden through the winter, the rabbits'll eat the crowns off from them. Rabbits like carrots.

Q. Do you have raccoons around here?

A. Oh yes, we have raccoons. One day I went out and I heard a racket in the corncrib. I went and looked in there, and there was a couple of coons asitting in the corncrib about three-fourths grown, young ones. You see tracks all around here. They get in the barn and they're all around. We never bother them.

Q. Oh I like them, don't you?

A. They make a good pet. You take a young one, you can't tame an old one, but you take a young one and you can just tame them and they'll just live in the house or anywhere.

Q. Oh really, did you ever have one for a pet?

A. No. I never did, no.

Q. Did you ever have a dog here?

A. We had one dog at one time and it was a pretty good dog, but people got to complaining on him. And other dogs would come around and he'd get to running off with them and all, and we's afraid he'd get into sheep, you know, and do some damage. We kept him till he died and then—that was in 1912. He lived to be sixteen years old and he died in 1912, and we never had a dog since.

Q. Did you have cats?

A. Oh yes, we had cats. They got to be a nuisance. I never did take to cats. You couldn't have a bird nest around or anything but what they was interfering with it, you know.

Q. Do you have lots of birds out here?

A. Oh yes, quite a few. Now, that's one of the things that I took great interest in when I was a child growing up. I love birds. Well, I take a interest in natural history, anyhow. I naturally take to that. That's why I keep bees. I like bees, I like flowers and I like birds and I like to study the animal life.

I like to study, also—I'm interested more or less in geology work, such as earth formations. I've studied, oh, not a whole lot but some, on all these formations that they're drilling through when they go down for oil, you know. I used to know all them different—the steed, they call it the steed and sand at 700 feet. The venose sand at 1,000 feet and the Santa Clair and then they go on down to the Devonian, it's 2,000 feet. And then the Trenton lime at 3,000 feet. And all that. I used to know, but that's getting away from me a good deal.

They've started now, the major oil companies have started to importing oil from Arabia, you know. That's where our trouble is now. We've got into trouble with Arabia over there on account of war, and they stopped the importing of oil—well, it's exporting of oil—and that's where our trouble is. I regret that very much that they didn't develop oil in this country more. But the large companies, capitalists—I think we're going to wake up to the fact that capitalists are a hindrance to the progress of this country at the present time. I think this country would be far ahead of what it is if we tended to our own business at home and didn't spend so much time with foreign aid and all that. We're spending so much time over there, on money and things we never will get back.

Our congressman, George Shipley—I get literature from him—and he's very strongly against foreign aid. He says it's all right to a certain extent, but not to just give them billions and billions, you know.

Q. Now, tell me about your birds. What kind of birds do you have around here?

A. Oh, we have a good many different kinds. Now, we feed the birds. Here in the winter we'll have cardinals, better known as red birds. The real name for them is cardinal grosbeak. You take the word gross, means large, you know. I think that's taken from a German word. Gross beak. Large beak. Now, we have among those large beak birds--comes under the finch family, that's sparrows and canaries and . . .

Q. Do you have wild canaries here?

A. Yes, goldfinches, American goldfinches. You see them around here. They work on the dandelion heads when they get seed in them. You see them out here on the lawn lots of times.

Q. What do you feed them in the wintertime?

A. We feed them, well, it's different kinds of birds. Now you take the finch family, the red birds or cardinals, and sparrows and all of them, they eat grain principally. But we've got another kind of bird that belongs to the titmouse family and they're the crested titmouse, chickadees. Then we also have the woodpeckers. The downy, the little checkered one; and we have the hairy woodpecker, looks very much the same only larger. And then we have a large one, a pretty good-sized one, almost big as a jaybird [blue jay] and they look like what we used to call Dominique chickens. They're speckled all over. And then we've got another kind that's the regular redheaded woodpecker and they've got black and blue and white and all different colors on it. They're not a winter resident, as a rule. But occasionally there's a few stray ones stay here all winter, but they're not as a rule a winter resident; they're a summer.

Now, if you study ornithology, birds, I've got books on all of that. And the government bulletins and all. If you study that, about these here different birds, why, they come under classes. There's a class of percher birds and there's a class of, they come under the order of Passeres, now all of this is clear beyond what ordinary people would know.

Q. Yes, I never heard of any of those things. Do you have a mockingbird here?

A. Yes, we have mockingbirds. They's a pair around here. They stay here all winter, most generally. Now, they was one stayed here all winter, last winter. You can tell them, the different sex. The female sex, they're darker colored and their markings are not near as bright. When a mockingbird flys, why, they kind of spread their wings, they go kind of this way when they fly, and they show white in the feathers. But while they're perched and all, why, that all closes up, the feathers do, and you don't see much of that. They're a kind of a grayish color. Now, they belong to the thrush family.

Q. What about owls, do you have owls here?

A. Not very many. We have these here what we call screech owls. They're little owls, and you hear them sometimes out (imitates a screech owl) in the timber in the trees. But civilization is just crowding everything out,

gradually. Our shore birds—there's a bulletin printed on that, "Our Vanishing Shorebirds"—that's plovers, killdees [killdeer], snipes of all kinds, and they're just almost become instinct [extinct]. They don't exist hardly anymore. Too much extensive farming tears up their nests. And then the hunters is awful bad. That's a mistake that we have in our laws. All of that should be protected. They got open season even on our doves here, and I'm very strongly against that.

Q. What about deer, do you have them down there?

A. Oh, deers, yes. I come out here one morning and seen about four of them. They come right up here by the yard and around. One night it was getting dark, and I'd been off with a man on a trip, we come in with a car and we come out here and they was eight out here in the field. There's one thing that I've never been able to see—they're shier—I never see a buck. They're here. I can tell their tracks.

Q. How can you tell a buck's tracks?

A. A buck makes a track, they look like a sheep track a whole lot. They have the divided hoof and they make a track that away. Well, on the back, just back of the track here, they's what you call dew claws, kind of like little hoofs back here. Well, whenever they bear down this way, makes two little dots back here, and the does don't have that. You never see that on a doe. Of course, we don't ever kill the deers in here. I wouldn't kill a deer, I just love to watch them. Now, I have a pair binoculars here, and that's what I use for wildlife study. They're not very powerful. You can see they magnify, though.

Q. So that's what you watch the birds with?

A. Yes, I watch and study the birds with it and I watch the deers down here. You take and look through them that way, and you watch the deers, pretty soon they'll raise their ears up and they'll just look at you, you know. You can just see them through there just as plain. I saw—back north of our house, here, is timber back in there—I's going down through there one time about this time of year about a year ago, and I saw a deer come out in front of me, a doe. It went down the road a little ways and went around the curve around a hill. Just about the time it left, why, here come out a little fawn, the cutest little fawn come out, and it just turned around and looked at me, you know, and then it turned and went off up through the brush. It was just about that high, [shows two feet]. Slimmest, trimmest little thing.

I see them sometimes around out here in the east of us here about a mile. I was going to church one Sunday and I saw a doe and two fawns. Now, it's nothing uncommon for them to be twins. Sometimes they's only one, but it's very common that they's twins. And, it's nothing uncommon for a doe to fawn twice a year. But they're generally pretty late, and pretty small.

Q. In the spring and the fall?

A. Yes, about March, and then along about latter part of June or so, why,

they'll have another--you call them litters where they's two of them. I can't understand how they ever get by with it. The dogs is awful bad in here. They're running the deers, chasing the deers. We've had the game wardens in here and if we can find out whose dogs it is, there's going to be trouble. That's all. Because it's against the law. You ain't allowed to let dogs run them.

Q. Yes, that's really bad. Where do you go to church?

A. I go to the Presbyterian in Donnellson. I'll tell you where it's located at. You know where the stores are at. Right on the square here, you take this road west, straight west. Just go back about a block and we're on the south side. Great big, you could tell it, if ever you see it. And I live on--we're going to live on that street, three blocks further back from that.

Q. Do you go every Sunday to church?

A. Most generally.

Q. Do you walk?

A. Yes, I walk.

Q. How long does it take you to get there?

A. Well, I used to walk it in a half an hour to church, but I'm getting so it takes three-quarters to an hour, now. I can't make it as fast as I used to.

Q. Do you go down the road and up the highway?

A. Yes, right around the road. Two miles and a quarter.

Q. That's a nice long walk. How often do you walk to town?

A. About twice a week. So I make the trip about three times a week is all.

Q. Do you get your groceries in Donnellson?

A. Yes, mostly. Once in a while--now, we've got some pretty good friends. Now, my sisters are in the habit of doing their own baking, make their own bread, you know. Well, we can't buy our flour up here. They have everything in small packages. I don't think you can buy over ten pounds or so of flour. When we buy our flour, we go down to IGA and them supermarkets in Greenville and we buy our flour down there. And we lay in, oh, a hundred and fifty pounds, maybe, of flour. And that'll run us all winter. But our small groceries, like we buy oly [oleo] and we buy oats and cocoa. Don't use coffee much. My sister, she uses a little coffee. I don't use coffee, I drink cocoa. Small groceries, oh, pepper and things like that.

Q. What about your milk?

A. Well, we don't use milk but very little. Now, when we get in town,

we've got a refrigerator, then we can use milk. But we can't keep it out here.

Q. What about your meat? How do you keep your meat out here?

A. We don't use meat. It's too expensive. We can't afford it. We have chickens and we use eggs, you see.

Q. Well, how do you keep eggs fresh?

A. Well, we just—you can keep eggs. We've got a cellar and we've got about a temperature of all the way from about 50 degrees to 65 degrees or so. You can keep eggs pretty well at that for, oh, two or three weeks all right. We don't have much trouble.

Q. So you never eat meat at all?

A. Oh, some. People's pretty good to give us donations. It's not that we don't like it, but it's just out of the question to pay over a dollar a pound for meat. It's just out of the question, that's all. And I don't know, another thing. I think people are using a little more meat than they need to for their health.

Q. Well, what do you substitute for meat for protein?

A. Well, eggs. There's where your eggs comes in. You get protein and it's strong protein. You see, eggs are principally albumen, you know, strong in albumen, the whites.

Q. Do you have a garden?

A. Oh yes, we have a garden, a big garden. Generally. This is the first year since I can remember—I can never remember a time but what we had a garden until this year, but we've got no garden. We had all this sale and everything to arrange for and we couldn't. And then we was going to sell the place and everything and we never put out no garden. But we're going to have a garden in Donnellson. We've got a lot up there, a whole lot that we can put in a garden. And I figure on having some strawberries up there, put in a few raspberries and, oh, we'll raise tomatoes and potatoes. We're strong on beans; now, we raise lots of beans. And can them, cold pack them. We store them in the cellar. We've been eating beans all along now that's cold-packed from last year. I don't like these canned beans that you buy at the store. They're just little things and they're not matured enough. Now, we raise dry beans, too; we raise pinto beans.

Q. Oh, you dry them?

A. Well, just let them get ripe and just hull them out, you know, and you just keep them like seed beans, you know. We used to raise the Great Northern, they're a white bean. And then these here little navy beans, the white beans like you buy at the store, we raised them. One year we had over a bushel of them. And then we generally put out a few cucumbers, and I'm very fond of having a melon patch, raising melons. I'm going to miss that this year.

Oh, we put out cantaloupes and watermelons and things like that. But since my sisters got so they can't do much, why. . . . I had to depend on them a good deal in the garden. They helped a lot in the garden.

Q. Where do you get your seed?

A. Why, we most of the time sent up here to Shumway at Rockford, Illinois. We used to buy our seeds from Burpees out of Philadelphia, Pennsylvania. And they's a Condon Seed Company. Now, the Condon's and the Shumway are one company now. They've emerged, gone together. We get from them. Then I put out a young orchard but it never did do very good. Got the evergreens around here too much and the orchard won't—it just makes the leaves turn yellow, blights them. There's a fungus off the evergreens. It's just ruined the orchards.

Q. I saw you have a grape arbor out there.

A. Yes, but it's neglected and it don't do any good.

Q. Did you used to make grape jelly and things?

A. Oh yes.

Q. What other kinds of jelly did you make?

A. Well, I couldn't tell you. Just jelly. (laughter)

Q. Because your sisters made it?

A. Oh yes, they make it. But, I don't think they're so strong on Sure-Jell. They cook it down until it thickens, you know. Of course, they use a good deal of sugar in it, put a good deal of sugar in it. And one time, way back, they used honey in jelly in place of sugar. But I don't know, when honey is het [heated] it gives it a strong taste kind of. It's not as good as it is if it's—that is if you boil it, put it to a boiling temperature. We used to do that during World War I when you couldn't get sugar hardly, and everything was rationed. Just like it was in World War II, everything was rationed.

Q. Now tell me about your honey. How long have you been raising bees?

A. I started in the bee business in 1915. Almost sixty years. That'd be about fifty-nine years ago I started in the bee business. Just caught a stray swarm. We found a swarm back here in the pasture on an oak tree and then I begin to take interest in it. Well, even before that, away back about 1907, I saw they was a swarm of bees settled on a tree down here by the road and I began to take interest in it then, but they didn't amount to anything. And then later, I imagine about 1910, we caught another stray swarm.

END OF SIDE ONE

How would you catch a swarm of bees?

A. Now, this is a long, continued subject. I could talk on this all day. (laughter) It's a subject, they're teaching it in the universities. Neighbors, friends of ours—they're not close neighbors but they go to church up here at the Presbyterian Church—he told me. He went up here to Urbana to the University of Illinois and he took a course on different farming, agriculture, and that was one branch in it, was bees. And he said he learned quite a bit from them up there in the university. But as far as taking beekeeping, it's a special study of its own. Now, that comes under horticulture, you see. You see, all this farming, agriculture, horticulture and all, it comes under the same head, you know.

Q. Well, tell me how you catch a stray swarm of bees.

A. Well, when they catch them, why, you prepare your hive, and they generally settle along a limb or something that way. Well, if it's so you can, you cut that limb off and you take and shake the bees off down in front of the hive, and it's the nature of them, whenever they start in, why—you can always watch this—the bees that first starts in, they're like scouts, they commence and they'll buzzzzzzzzzz. They buzz their wings like that and that signals the rest of them to follow. And they go into the hive and after they go in, why . . . (neighbor comes to the door with a bag of green beans and chats in background). You put the bees—they'll go into the hive. After they all get in, why, just leave them there until night. Then go out at night and close the entrance up so they can't come out. Move them wherever you want them to be located at, you move them there. Well, then they just start and they just—I showed you the hives out there with the frames in it and the foundations—well, then they build combs in that, you know. (Eva, Mr. Clough's sister comes in)

E.C. Is it over?

Q. No. You got something you want him to do?

E.C. No.

Q. What's that?

E.C. You ever seen any acorns look like them?

Q. No, what are they?

E.C. Acorns.

Q. They're acorns. But they're so big.

A. They're burr oak acorns.

E.C. Do you want them?

Q. Oh, yes, I'd love to have them. Can I plant them?

E.C. No. They're too old. I just run across a box that we'd saved up there. You know, I took some of them and took the acorn out and put a little wire in them and hang them on the Christmas tree. Like a little basket.

Q. I've never seen such big ones.

E.C. Well, it's just a special kind of oak that has this kind on it.

Q. And you have it around here?

A. Burr oak. It's a burr oak family.

E.C. Yes, we've got some back in the pasture.

Q. I see. Those are very nice. I wanted you to tell me later about your birthday present. (laughter) What's this?

E.C. That was a compact; I've got pins in it.

Q. It's a pretty little thing, isn't it? (refers to a small compact on the table that has a nude lady engraved in the top)

E.C. I don't think so.

Q. Oh, you don't like that? Oh, I thought that was pretty.

E.C. No. I've got pins in it.

Q. It used to be a powder compact, you mean?

E.C. Yes. That's what I use it for, now.

Q. Yes, that's nice. Are you packing? Do you want to sit down?

E.C. Yes. Well, I'll get out if you're not done with this. I don't see how in the world he can talk like that. I can't talk but a little bit before my throat plays out. But he just . . .

Q. Well, while you're here, tell me about your birthday present. How old were you?

E.C. I don't remember.

Q. Oh, you don't remember which birthday that was?

E.C. No, but I imagine I's six or seven years old, I don't know.

Q. Were you? And your aunt came?

E.C. Yes, and she brought me that there top knot pullet. It had a little bunch of feathers up on the top of its head, and she brought it to me for my birthday. I think that's about the most thrilling birthday—oh,

I've had a lot of them,gifts that I ever got. But the funny thing is, I just don't remember nothing about that pullet after it grew up and everything. I just remember the thrill I got that day that she brought it.

Q. What kind of a chicken was it?

E.C. Well, I don't know. It was on the Plymouth Rock order. Dominiques they called them.

Q. That's a funny name for them.

E.C. Yes. Of course, we've lived awful close to nature here and we've got some interesting things but it wouldn't do for this. This happened not so long ago, about the quail and the squirrel and the terrapin [an aquatic North American turtle].

Q. What. What about them?

E.C. Well the terrapin, we had—well, terrapins like muskmelons or cantaloupes. We had a lot of them; we raised a lot of them. And we'd throw out the rinds, you know, and we saw a terrapin out there eating on one one day. And so we took it, and we had a little pen that would keep the chickens away from it, and put it in that pen and let it eat what it wanted and then we turned it out. Next day it came back. We put it in there and fed it, and it just came back that way every day. Then if we didn't get out with the muskmelon, it'd get up on the cellar door--it wasn't so high--and then it'd come up it and then it'd come to the kitchen. There's a step about that high (shows about one foot high) and it'd try to get up there and it'd fall back and so we'd go out and get it some muskmelon then. (laughter) But it come for several days and after a while we run out of muskmelon. The last day it come, why, it was kind of rotten, not very good, so it didn't come back anymore. (laughter) The first day it come we put a little daub of Mercurochrome on its shell so we could tell if we ever saw it again. So we called it Mercurochrome. That's the name we give it.(laughter)

And then we had a quail that come here. It's queer how things will just take up with you without any special care. We had a quail to come here and he'd get up out there where that vine is and sometimes he'd get on the house and holler, "bobwhite." We give him something to eat and so he got so he'd come every day and he'd just follow us. We'd go out to the granary and get some corn for him, and well, he just took us up instead of us taking him up.

Q. That sounds really nice.

E.C. Yes. Now some of this sounds pretty unreasonable; it would to me if somebody'd tell me, but when I experienced it, why. . . .

And then we had a squirrel, and of course squirrels, lots of people gets the young ones and tames them, you know. But this was a wild squirrel, and it come. We had a tree out here closer to the house—it's not there anymore—and so we had nuts. I'd get out on the step and it'd come down the tree and I'd roll it a nut, you know. It'd get it and then it'd go back and stick on the tree and eat it. Next day I wouldn't roll it quite so far

and then after a while I could sit down out there in the yard and I got him so he'd come and take it out of my hand. He come pretty close to noon, usually, and if we didn't come out, why, he'd come and scratch on the screen. And then he just disappeared, never come—I guess he went back in the timber and the hunters got him, I guess.

Q. Yes, that might be. That's nice to live so close to nature here, though, where you have all these animals and birds and things. I see you have a lot of bird feeders around, so you must have a lot of birds.

E.C. Well, they're getting thinned out. I think this business of spraying so much for insects and all has killed a lot of the birds. We've got a lot of English sparrows and we don't want them. I caught a couple in the chicken house, young ones, the other day. (laughs)

Q. How many chickens do you have?

E.C. Well, we've just got five hens with a rooster now.

Q. I saw your rooster the other day. He's really beautiful.

E.C. Yes. He's Arthur's pet. About the time that I peel the potatoes, why, I take the potato peelings out and if he's not in sight—he likes them—why, I'll call him, or Arthur, if he's out, he'll call him. And keep acalling him and pretty soon he'll come just arunning. We call him Caud Saw. And we just get out and holler, "Caud Saw." That's what he talks; he's a great hand to talk, that rooster is. He says, "Caud Saw," that's how we give him that name . . . well, I mustn't hold you up.

Q. Oh, you're not holding me up. I wanted to ask you about Christmases. Do you remember what your Christmas was like when you were young?

E.C. Well, of course our grandparents lived with us and Mom had a lot on her hands, you know. Seven to do for. And we didn't have Christmas trees all the time. Our father and uncle was brothers, and our mother and our aunt was sisters and then we had one double cousin, of course, their child, and we's always together on Christmas. Later, why, we got to having Christmas trees and since we got growed up and all, we got the little cedars around here, you know, that you can get. We had our last one last Christmas. I guess we won't have anymore. [She says this because since they will be moving to town they won't have access to any more cedars.]

Q. What kind of things do you put on the Christmas tree?

E.C. We had a lot of homemade toys, or homemade decorations. Of course, we had a small one that we set on the table, a small tree. We've got some little different colored balls, you know. And we made different things that we put on. Then my sister had a little bit of a doll. One Easter we got little dolls about that long in an egg shell, and she made an angel out of that little doll to put up in the Christmas tree. But course, that's not so long ago. We didn't get much Christmas presents. We was awful poor and we didn't get toys like other kids did. We'd get maybe a pair of stockings, or if we got a hair ribbon we thought we was just

rich. But I remember one time Grandpa give us some toothbrushes for Christmas, and oh, that was an awful big gift. (laughs)

Q. What kinds of things did you have for dinner?

E.C. Of course we generally had chicken—we raised chickens, we didn't raise any other kind of poultry—and we had pies and cakes and stuff like that, you know. A good deal of the time we had our Christmas dinners here, and the Thanksgiving ones we had at our uncle's. We had our Grandpa and Grandma Clough here as long as they lived. Our grandpa died when I was six years old and they had our grandmother down there, on the Cruthis side, they kept her down there. That was Mom's mother. Mom's father died when she was five weeks old, so it didn't seem like we ever had any grandpa on that side. We never did call him grandpa, we'd always say "Mom's father" when we'd mention him. Of course they'd bring something to eat when they'd come over here, usually. Something, you know. And when we went down there we'd take something. We did that as long as—of course, they're all dead now but our cousin and of course we can't have her, she's an invalid.

Q. And you still bake bread?

E.C. Yes, sometimes. I made some the other day. Arthur's got so tired of—well, we always baked the bread until Lulu got hurt, and I have some kind of arthritis or something in my back and I just couldn't. She made the bread, mostly. I've made it a few times. We've been abuying this baker's bread and Arthur says, "I'm just so tired of this baker's bread," he said, "I just can't go it!" So I made a batch of bread and he says, "Well, this just tastes a lot better than the baker's bread." So I don't know. I hope he don't like it too well. (laughter) Of course, I like it better, too. I like homemade bread—if it's good, but I'm not a good bread maker—better than I do baker's bread. It's nothing like baker's bread; now, the baker's bread is just about like angel food cake. It's just soft and fine, you know, and of course our bread's more coarse and more solid. You can't eat so much of it, it's filling. (laughs) But I don't like to—well, it takes so long.

And the way Mom used to bake bread at one time, away back, why, she just mixed up the whole business at night and then let it rise through the night and then she used to make out the loaves in the morning before breakfast and put them in. But we got so that we set the batter like other people did, you know, after while, at night. Of course, you've got to keep it warm. And then we'd bake up the bread in the morning. And then of course, I used to make yeast. I used to sell yeast.

Q. How do you make yeast?

E.C. Well, I made it out of cornmeal and potatoes. Then you had to have yeast to put in it, you know, to start it and then it just kind of grows in it.

Q. How long does it take?

E.C. It don't take very long. You take the potatoes and cook them and

mash them, and you take the water you cooked them in and you mix up the meal in it and you put the yeast in it. Well, we got so we couldn't get any yeast. Every other time I made yeast, why, one time I'd make it I'd use my own yeast and the next time I'd buy some so I'd be sure it wouldn't run out. I used to sell it.

Q. Where did you sell it?

E.C. People come and got it.

Q. Oh, my goodness. Well, did you make up a big batch at a time?

E.C. Yes, I made up a good big batch. Sold it for a penny a cake.

Q. Oh, then it gets hard after that?

E.C.Yes, I cut it out with a little biscuit cutter and dried it, and then I could just put it in a box or sack or something.

Q. I was asking Arthur but he didn't remember, did you raise herbs like sage and things like that?

E.C.Yes, we raised sage. Our sage, he said, was all dead this year. We used to sell sage, too.

Q. Oh did you? What other kinds of herbs did you raise?

E.C. Well, that was all. Oh, we had spearmint and peppermint but we never done anthing with them.

Q. What about parsley, did you ever raise that?

E.C. Yes, I thought it was pretty but we didn't like it. I know we brought one in the house one time and, oh, it just got great big. In the winter, you know. It looked so pretty. Lot of people likes parsley, but we didn't. It's nice to decorate, you know.

I know one time they had a food sale, our Sunday school class had a food sale around Thanksgiving, and each one of us dressed a chicken. They took chickens and cakes and pies or any food you wanted to, and each one of us dressed a chicken and we put it on the plate and we just put a big line of that parsley clear around it. And so we took it up there, and they took the parsley and took a lot of it out and put it around other people's chicken. (laughs) Of course, they said people liked to have it, to eat. We would rather look at it.

Q. Yes, it looks pretty, too. You like to raise flowers a lot don't you?

E.C. Well, we used to. Of course everything's about died out, even the hardy stuff. We've not been able to take care of it. We used to raise lots of annual plants, too.

Q. What kind of flowers did you have in the house?

E.C. Oh, we had a Christmas cactus. Well, we sold the Christmas cactus at the sale, the last one we had, and the Thanksgiving cactus, it's still out there. I thought I put it out, but I found it down the cellar afterward. It blooms earlier and it looks a little bit different.

Q. Does it?

E.C. Yes. You can tell; it looks a lot like it, but it comes to little points out here.

Q. It's kind of square, isn't it, where the Christmas cactus is kind of rounded-leafed?

E.C. They're long-shaped, you know, and they just . . .

Q. I have a great big Christmas cactus that was my grandmother's but I can't get it to bloom.

E.C. Well, I don't know. We've not had good luck like we used to. We used to have three great big ones and they would just be loaded, but it seems like they don't do good anymore.

Q. I don't know what's wrong with them.

E.C. I don't either. And we get it in. They say you want to bring them in. We put them outdoors in the summertime, but before it gets to getting very cold, you want to bring them in. And of course this is the only place we had for plants. We had a table here and we had plants there. I've noticed that the sunshiny days they got along faster, but I read not long ago the farm advisers said that you didn't want to let them in the direct sunlight and that's what they say about the gloxinias. But we always have our gloxinias here.

Q. The one that I got from you I put in this window, too. This is the south window, isn't it?

E.C. Yes. And we had violets, but the violets, I got tired of them. I like them. I think they're awful pretty and all, but you got to be careful with them and you got to keep starting new ones if they grow out an old stem on them.

Q. What else did you have?

E.C. Well, we had begonias. We used to have them great big begonias, grew way up like this, and they'd have great big flowers on them like that, you know. Did you see that little rose begonia that we put out for sale?

Q. Yes.

E.C. Oh, them are the cutest things, I think, but they're just awful hard to keep. They're hard to start. But they're so pretty, I think.

Q. Yes, I wanted to get one of those, but the gloxinia was so pretty

I took it instead.

E.C. Yes. It just happened they was bloomed. We had three of them, this one and that one and another one, and I give the other one to a distant cousin of ours.

Q. Oh, the blooms on that one were just beautiful.

E.C. We used to have another kind, but these are more hardy than any of the others that I've ever seen. But we had one that was red with a white rim around it. But we had it seven years before it bloomed. It'd come up and get buds and then it'd die down. Or the buds would dry up. But it finally bloomed. And we started some and give them around to our friends and one thing and another. It finally died. But these are hardy.

Q. Yes, those are very nice. Well, did you take care of the garden? Always?

E.C. Well, we did as long as we was able. Our mother was a great hand with the hoe. Oh, she could just hoe and hoe. Up until the last few years the women did the gardening. Of course, we used to have three women. I never done any hoeing to amount to anything last year. Every year I go back a lot. But I could get out and pick beans. Mr. Elliott brought us some beans a while ago, green beans.

Q. That'll be good. But Arthur says you're going to have a garden next year.

E.C. We hope.

Q. That'll be good. You miss having a garden I bet, don't you?

E.C. Yes. And we always raised our potatoes and everything.

Q. Well, Arthur says that you don't eat meat. What do you cook instead?

E.C. We have some eggs. Meat's too expensive, but we've had kind friends that has given us a lot of meat until here lately. It's just got out of sight.

Q. Yes, it's really expensive. It's terrible.

E.C. I like the green beans better than the yellow ones.

Q. I do, too, How do you cook those?

E.C. Well, we just snap them. You know, take the tails off and break them, and cook them. And then if you've got meat, that's the thing. Put a piece of meat in them.

Q. Of ham or something?

E.C. Yes, or bacon. If you haven't got that, why, we just put some kind of— if you've got bacon grease that's good. If we haven't got that, we put lard in. And we've not been able to get any lard, it seems, lately and so

we're using oleo.

(Arthur speaks again)

A. Do you want me any further, or are you going to the entertaining?

E.C. No. Are you done with that?

Q. No, I want you to finish your story about your bees. Okay?

A. All right.

Q. (said to Eva in a low voice, for Arthur is hard of hearing) Maybe I should let him finish his bee story; he's getting impatient.

E.C. Yes.

Q. And then I can talk to you later, because I wanted to ask you some questions about your cooking and about Christmas and things. Okay?

E.C. Yes.

Q. Arthur, finish your story about the bees now.

A. Well, as I remember, we'd got to the place where we was talking about after you got them hived and all. Well, there's not very much that you can do after that, only just watch and give them plenty of room to work. Add super-stories [to the hive].

Q. Do they go outside the hive?

A. Well, the bees live in the hive. You take the bees, they's three sex of bees. They's the queen, the mother of the colony; and then there's drones, they're the male bees; and then they's workers, and they're the female sex but still they don't produce no offspring. Their work is to get out and do field work. The queen lays the eggs for all the bees and they lay as high as three to four thousand eggs a day.

E.C. Of course, the bees have to get out to get the honey, you know. They get out and get the honey out of the flowers.

Q. The workers do? That's what I wanted to know.

E.C. Yes. I thought maybe you'd get the impression they stayed in the hive all the time (laughs) if he didn't tell you that.

Q. Yes, I did.

A. Now, the bees are not only valuable as honey producers, but they're very valuable, moreso, for pollinization. To pollinize the crops, the farm crops. It's estimated by the United States Department of Agriculture that bees are only worth 15 percent for honey, compared with 85 percent for pollinization. So we're doing more good for the farmer than we are for ourselves. But the honey producing—you can aid nature a good deal

by modern equipment and all, but after all, we all have to go back and depend on nature.

And I wouldn't advise anybody to take up beekeeping as an occupation. It's all right to have just a few colonies, maybe, just for—what they call back-lot beekeepers—to have a little honey for your own use, but if your going to follow it as a profession, going to produce honey commercially, why, I wouldn't advise anybody to do it. Or else you've naturally got an inclination for the love of bees, for it to work. I'm not saying anything against your universities, they teach good stuff in universities. I knew a man—I don't think he's alive now—but way back years ago, back in the twenties and thirties along, there was a professor up here at the state university of Illinois and his name was Professor Milum, Professor E.G. Milum. I saw him, met him, on a beekeeping tour one time and he was very likeable, he seemed like he just took interest in things. I took Gleanings in Bee Culture, and he wrote articles for these papers and it was very interesting.

In order to keep bees, you've got to have a state permit. Now I can't keep bees without I get this state permit. (Mr. Clough goes and gets a permit) It's a law, now, that you've not to have one. You see what it says there, all about it.

Q. Why do you have to have that?

A. Well, it's just a state law. Too many people keep bees that keep them and don't take care of them, and they get full of disease. There's a disease called foul brood, and if a bee goes into another colony and gets that honey it'll be affected with—it's a spore germ, like a yeast germ, and they take that out and take it to the hive and feed it to the bees, and it just starts the disease up in that hive.

Q. Now tell me, does the queen bee and the drone stay in the hive all the time?

A. Well, the queen does but the drone don't. Now, there's a difference. This is—I don't know whether I should—this is going kind of into, kind of personal in the sex study. I don't know whether I should say this or not, but we have to know all these things when we keep bees, you know. Well, the queens, the virgins, they'll be several of them, and when a colony gets ready to swarm and gets overly populated and crowded, it's Nature's way of increasing, and they swarm out and they'll leave queen cells in there, and oh, there will be, oh maybe eight or ten queen cells left in there, and they're different from the other cells. They're about that big and they look like a peanut, a small peanut, ahanging on the cones in there. Well, them's the queen cells. Well, they'll hatch out after a while; after the colony swarms, they'll hatch out within a few days. And then, whenever they hatch out, why, these virgins, young queens or virgins—they's never but one queen in a hive, or supposed to be one queen in a hive at a time.

Well, whenever they hatch out, these here virgins, they commence to fighting each other. They want to be the ruler of the hive, it's just Nature's way. They commence to fighting each other and they'll sting each other to death, all of them but

one, and the one that's left, why then, whenever she gets ready to take—after so many days, why then, she goes out of the hive and she mates with a drone. Otherwise she will lay eggs all right and all, but without being fertilized. The eggs that she would lay without being fertilized will all hatch out male bees. That's one case of virgin birth. We don't hear of virgin birth, you know, much. It's very rare, amongst anything. We don't have it among animals or anything like that. But, this queen, if she's not mated, why, in a certain length of time she'll start to laying eggs but they'll all hatch out to be male bees because the queen don't have to be fertilized to lay eggs that will hatch out male bees, but in order to lay eggs to hatch out workers, she has to meet with a drone, has to be mated.

Q. I see. Well then, which ones is it that makes the honey?

A. It's the workers.

Q. What is the process that these . . .

A. Now you take the drones, they'll be four or five hundred, maybe, drones in a colony, but one queen. And there'll be anywhere from fifty to seventy-five thousand workers in there. Oh, there's an army of them! They's a lot of them. And it's the little ones that goes out and produce the honey.

Q. How many years does a swarm of bees last?

A. Well, now the life of a bee, when they're working, worker bee, the life of a bee is about three or four weeks. They wear their wings out. They work so hard their wings just wear off until—I've saw bees coming in from the field and their wings was wore back until they wasn't half-length, hardly. And they just finally wear out and then they just die out in the field; they just get so they can't fly anymore and they just die. The drones, they'll live for, oh, a considerable while, but it gets along in the fall of the year, the workers goes to work and stings them all to death. They'll sting them to death.

And then in the spring of the year, why, then the queen commences and lays three different—now, the worker egg is just the same that'll produce a queen. Just the same thing, but they're fed different food. The worker is fed right in the cone, the queen is fed in the queen cell. And she is fed a special food they call royal jelly. It's a white milky substance, and she develops. That causes her reproductive organs to develop, and in the worker they don't. Now, I may be talking a little out of place here, to a stranger,(laughs) and talking to a woman at that, (laughter) but I can't explain myself without.

Q. No, that's all right. When you go out there to take care of the bees, do you get stung?

A. Oh yes. That goes with it. I wear a veil over my face but I take it barehanded.

Q. Do they sting you very much?

A. Not very often. I got stung the other day aworking. I ain't been stung but two or three times this year, and I was working out there the other day with the bees and I generally tie my trousers down, this way, with strings around tight. I didn't do it, I went out there, I didn't do it. I was working away there and all at once, bing! one took me right up here on the hip. (laughter) Crawled in my clothes and got pinched.

Q. Does it hurt?

A. Oh yes. For a little while. The way I treat a bee sting, I've got the smoker—you saw the smokers out there. I got the smoker and I get that going good, right hot, and then just take and hold that hot smoker right on where the sting is, just as hot as I can bear it. And it ain't long until that just eases right off. That heat just does more good than anything else.

Q. Did you used to have cows? How many did you have?

A. Yes. Oh, we kept about three or four head, something like that. We had our own milk here and then we got to selling milk, later. But then after a while, they got such strict laws you had to. . . . There was two things that stood in the way: you had to have a special milk house to keep the milk in and all that, and then you had to sell on Sundays, they forced people to sell on Sunday. And my parents believed in Sunday observance, so that got to interfering with that. We didn't sell on Sunday, so they docked us then, you know. They wouldn't pay us as much as they did the ones that sold on Sunday. They called it irregular delivery.

Q. Did you make your own butter?

A. Yes, we used to make our own butter. I liked it, too. Only thing was, we wasn't fixed for it here. If we'd just had a refrigerator like they got now and everything, why, we'd a just a been asitting easy. But we didn't have any refrigerator and so we put it down in the—we call it the cellar, it's a basement under our house. And we put it down where it would cool, and then we take water—go out and get cool water out of the cistern—and we put one of these milk crocks and fill it up with cold water and then set the bowl of butter inside of that, and it'd do pretty good. We got along with it pretty good.

Q. And you had pigs and chickens?

A. Had chickens. Used to raise of few; we generally raised about one litter of pigs a year and then we butchered them, most of them. Hardly ever sold any of them. We used to use a good deal of meat. Well, there was seven in the family at one time. And my grandmother was alive and my brother was home and my two sisters and I and my father and mother.

Q. Was your brother married?

A. He was married, yes. Rest of us never was married. I stayed at home and took care of the folks. He got out and worked. He was a good mechanic. They was quite a write up in the paper about it when he died. He used to

work for this here big elevator up here. He made a lot of stuff, machine work in that elevator. He was just pretty nearly employed when they built that elevator, working for the elevator. He had lathes and . . .

Q. What about furniture, did he or you make any furniture?

A. No. Now, there's a thing that I'm coming to. When I move to Donnellson I'm going to build furniture. Figuring on it. Before I sold the farm, I cut out a whole lot of walnut logs out and got nice walnut lumber out, and I'm going to build.

Now when we had the sale here and all, we sold a lot of antique stuff, that there what they call collectors' sale of antiques and things. I don't know, was you down at the barn at the sale? Well, they sold what they call a harness horse down there, a thing to sew harness. It's like a vise, and you'd get up on that, sit on that thing, and you'd double stitch this way, sewing harness with two threads, two needles. Sewing, like, two pieces of leather together. And they sold this old harness horse down there.

I wouldn't have paid fifty cents for the thing, as far as I was concerned. And there was a man down here from the town of Alhambra, and he bought it. He paid fifty dollars for that. Well come to find out, I was talking to a woman that lives down here—Harwood, Cleta Harwood, that's Bill Harwood's wife—and she was talking about that. "Oh," she said,"them things just sell." She says there's a great demand for them.

Q. Yes. What kind of furniture are you going to build?

A. Oh, I'm going to build little tables, things like that.

Q. Have you ever done that before?

A. Some, not a whole lot of it. But I've got power saws. And I'll have electricity up there and I'm going to run it with an electric motor. Power saws, and I'll put in power sanders and everything. I can cut this all up into different things, you know. I figure on making tables and I'm going to make some of them harness horses, I think. I think I will. And if I can make a go of it, why, get a market for them, I'm just going to go into that and I'll have plenty to do then, working. But if I can get fifty dollars apiece for them, why, I can make one of them in a couple of days.

Q. Yes. I think you'd have a bigger market for rocking chairs.

A. Well, I could do that, I could make a rocking chair. My brother took a magazine called Workbench, and it's a good one. Oh, they just tell you how to make everything in there. All about it. Spinning wheels and everything.

Q. Oh. That'd be a thing. If you could make spinning wheels, those are really a big thing now.

A. When you get ready to leave, you let me know. We got one in there; I want to show it to you. It was my great-grandmother's. We never put it up at the sale to sell.

Q. How did you decide on what you were going to sell and what you weren't going to?

A. You mean at the sale? Well, we just decided on the things that we wasn't going to need up there. We sold some things that I'm sorry we sold. We sold a buffet. Nice buffet, only they'd been a little leak on it and the veneer had kind of crackled up. A nice one, there. That thing didn't bring but two dollars and a half. Oh, I was just sick about that. Then we sold a nice dining table, there, and I think it brought about four or five dollars.

Q. I didn't see that. We didn't get here until late, but that was a big sale you had.

A. Well, it was; most of the things sold well. The auctioneer told me . . .

END OF TAPE