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Interview with Ethel Garver

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Ethel Garver

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Molly McNamara: This is Molly McNamara interviewing Ethel Garver at her home on February 15th, 2001 at 12:30. When did you start baking and cooking?

Ethel Garver: I started when I was five years old.

MM: Five years old. And how did you learn?

EG: That was my first cake. I couldn’t read the recipe, but my mother read the recipe off and I put it together.

MM: Wow.

EG: I remember it was a whip cream cake.

MM: Whip cream cake? And so how did you learn how to bake?

EG: How did I learn?

MM: Mm-hmm.

EG: Just watching my mother. I was always, always wanted to learn what was going on, and I was from a large family. Twelve children, I’m one of twelve. So mom let us go ahead and do things because she knew we couldn’t destroy it so much that what we couldn’t eat it, you know. And that was, that was to my advantage to have a mother like that, that she’d let me go ahead.

MM: So did you do that a lot when you were younger?

EG: Always, always. [She laughs].

MM: Always? That’s great.

EG: Yeah.

MM: How long have you been entering in fair competitions?

EG: I…the last ten years in Mount Vernon and two years in Belleville, two years at the Tomato Show.
MM: The Tomato Show in Belleville?

EG: In Fredericktown.

MM: In Fredericktown, okay. Is that like the past two years or two years before?

EG: Two years when I lived in…you have to live…

MM: Okay.

EG: …in a Fredericktown address in order to show there.

MM: Could you explain a bit about how you enter the fair?

EG: How I enter it?

MM: Mm-hmm.

EG: Well, you have to go and get your entry tickets, make up your mind about what you’re going to do. You get a fair book first and then check your list and see what you would like to take. Then you have to go and get your entry tickets.

MM: Where do you get, where do you get those?

EG: To the office. At the fairgrounds.

MM: Okay.

EG: And it’s usually about two weeks before the fair.

MM: What kind of contests do you usually enter? Like which…

EG: Most…well I enter, I enter the canning goods.

MM: Okay.

EG: And, and the baking. Fix some flowers, and that’s it.

MM: And do they have…I’m not really familiar with the fair. I haven’t been to it.

EG: Oh.

MM: I’m not usually here during the summer. But do they have for the baking and such, do they have different categories, or…?
EG: Yes, you have, you have the junior, junior section and then the adults and then the golden.

MM: Okay.

EG: So you go by age.

MM: Okay. And then even within those, is it just whatever you want to bring in or do they have like for certain…

EG: It tells in the book what you can bring,…

MM: Okay.

EG: …and you have the choice of what you want to take out of that list.

MM: So what do you usually take?

EG: I usually take around twenty-two things.

MM: Twenty-two?

EG: Yeah.

MM: Wow.

EG: Yeah.

MM: Such as…

EG: I’ll have cinnamon rolls, butter horn rolls, zucchini bread, banana nut bread, and about six different cookies. I’ll take the sugar cookie, the chocolate chip, a chocolate cookie, no bake cookie. Let’s see what else? Teacake, that’s the little pecan tart like with the pecan on top. I can’t think of any of the others. I take candy, peanut brittle and caramels. That’s the cake, the can, the candy category. And the pies, I usually bake cherry, coconut cream, and lemon meringue. In the cake division, I usually take orange chiffon cake, angel food cake. I can’t think of [undecipherable].

MM: That’s quite a lot. So how long does it take you to prepare all that?

EG: Well, if you didn’t have the freezer, you couldn’t do it.

MM: Okay.

EG: You know, you can bake your cookies ahead…
MM: Right.

EG: …and, and put them…soon as they’re, they’re cool enough to handle, you know, put ‘em on a plate and put ‘em on a…in a plastic bag. And then I put ‘em in, inside of a plastic container and freeze ‘em.

MM: Okay.

EG: Then you get them out the day before you’re going to show ‘em. Let ‘em thaw out overnight, and then show ‘em. And, and you can win on ‘em because it’s just like you just baked it.

MM: Okay.

EG: There’s no way you could all this in one day…

MM: Right.

EG: …’cause you have to have things in there by noon.

MM: Okay.

EG: So I don’t, I don’t bake my pies ‘til early that morning, get up about 4:30 that morning, and then to get them cooled down in time to get ‘em in there at noon. The cakes you can…the make…you can make them the day before, let them hang in the pans because an orange chiffon cake and, and the angel food has to…you turn the pan upside down, and it has to stretch and cool in the pan. So you can just leave those in the pan. I don’t cut those out until next morning. Then they’re fresh. You can do the cinnamon rolls and the butter horn rolls and, and put that in the freezer. I usually do that the third day before the fair. You have to stretch out or it’s…you can…there’s no way you can get it done, how. The freezer really helps when it comes to showing. Saves a lot of time, a lot of work.

MM: Do you have any help when you’re doing this or do…

EG: No.

MM: …you do it all by yourself?

EG: Yep.

MM: Wow. That’s quite a lot to do. [She laughs]. How are the entrees judged? Like what criteria do they use to judge it?

EG: This, this is the part I don’t like about it. It’s closed judging.
MM: Okay.

EG: And now I learned from open judging. It used to be that you could go in and watch your things judged. And I learned a lot when I first started out ‘cause the judge would tell you what he, what she’s looking for in this product, see. And what texture she wants, what color it should be, and they’re, they’re making a big mistake by having closed judging. How do they expect these young girls and even men to learn how to do this?

MM: So like you don’t get to watch them do it at all…

EG: No they…

MM: You don’t get any feedback?

EG: …they don’t want anybody around. And I think that’s a big mistake.

MM: Yeah, ‘cause how would they improve?

EG: Yeah, right. ‘Cause I, I learn a lot that way.

MM: In your past experience from open judging, what did…what were the things that they…that were important.

EG: Well like your, your banana nut bread and your, your pineapple zucchini bread…now the one, the one will crack on the top when it’s baking. There’s no way you can keep that from doing that. And that’s the way it should be. Now I had one judge said that that’s not right. But I just, I just seen it on TV last week where they said that this type of bread should crack in order to be the right texture when it’s done. So I thought, well I was alright on that, [undecipherable]. But yeah, that’s the way…lots of times you’ll have too small a pan or maybe too large a pan could cause this to do that, you know. But those things you learn.

MM: So is it, like what things do they think are important when judging, other than like if there’s a crack on the top?

EG: When they’re judging ‘em. Well, they, they want, they want it…the texture to be right and the color. They don’t, they don’t want a roll that’s real pale looking, you know. They want a nice brown roll on top. And the looks. You know, the looks goes a long ways. If you have an attractive article, it’s go, it’s gonna look good, [she laughs] you know, before she tastes it, you know. So I think, I think that the way it looks is a lot, has a lot to do with it, yeah. And you want the same size. Now if you put…they ask for six cookies on one plate, make sure that all the cookies are the same size. You know you don’t want a, a large one over here, you don’t want a small one and then another different size. You want to look the cookies all over and then pick out six that looks all the same. And that’s the same way in judging vegetables too, when you take vegetables. Yeah, if you, if you take a plate of radishes, you want them all the same size. You take a plate of
carrots, you want ‘em all the same size. And pretty much the same color, you know. But that’s what I say, with closed judging, how’s these kids gonna know that. ‘Cause there’s no book or anything, you know, that tells you that. You learn it by experience. And I always say experience the best teacher there is.

MM: I was wondering, like you mentioned a bunch of baked things…do they have contests for things that you cook that aren’t like desserts or baking?

EG: They have things for what?

MM: For like dishes that you would cook that aren’t…

EG: No, no, no.

MM: …like baking. Okay.

EG: Nothing like that. That would just be too hard to handle with [undecipherable] County Fair. You know to have that done, you know.

MM: It looks like from up here…are these…did you win every year that you’ve gone?

EG: I won every year.

MM: Wow.

EG: For ten years.

MM: That’s amazing. [Both laugh].

EG: I think every year, no I won’t get it this year, but then I do. Yeah I…it’s…I’m proud of it really because it’s quite an accomplishment to do that ten years in a row and get it, yeah.

MM: And is it…what exactly is Best of Show?

EG: Best of Show is they, they take like all, all the cakes, all the pies, all the cookies, and if you have the best product of all those, you have best of show.

MM: So which products have you won it on?

EG: I won it on the orange chiffon cake three years in a row, and then the next five years on the coconut cream pie, and last year I won it on the fruitcake. So, yeah I think, I think…they probably really figure a little bit about how many firsts you took of the whole business that you took in, see. And naturally, if you had just about all firsts [undecipherable] would have to say, she’s purtner gotta [pretty near got to] have the Best
of Show.

MM: So Best of Show isn’t for one thing, it’s for the whole show?

EG: The group that you’re, that, that you’re showing in, see. I would enter the golden age.

MM: Okay.

EG: Yeah, then somebody else’ll win it in the adult, some other in the junior.

MM: Okay

EG: Yeah.

MM: So does everyone who enters enter all these different items…?

EG: Mostly, mostly.

MM: Or do some people just…okay. They wouldn’t enter just like one or two.

EG: No, they all have the, we all have the same categories to enter, yeah.

MM: Okay. And so when you win, I take it you receive the ribbon? [I laugh].

EG: I get fifteen dollars.

MM: Fifteen dollars.

EG: A gift certificate at Neft’s Grocery Store here in Mount Vernon, so you can go down then and get your groceries and that’s worth fifteen dollars. Which is, it’s nice. Always tell him I’m out of sugar and flour this… when I get through all this baking [Both laughing]. I can stock up on it. Yeah, yeah it’s nice.

MM: Why do you, why do you enter the fair?

EG: I’m a competitor.

MM: A competitor.

EG: I love to compete. [I laugh]. And that, that’s a little bit in my blood I think ‘cause my father showed hogs at the Ohio State Fair, fifty-two years.

MM: Wow.
EG: And, and he won a lot of times. So I guess, I guess I’ve just got a little bit of that [laughs] bred in me. Yeah, I like to compete.

MM: And how does it make you feel when you win?

EG: It’s…the first time I got this, I came home and cried.

MM: Really?

EG: Yeah, ‘cause I thought I had really accomplished something, you know, great. And it’s a great feeling to win. Now I always say I go to win. [Both laugh].

MM: And you do.

EG: But you gotta put a lot a hard work and, you know, and, and be neat about your things ‘cause another thing, you just can’t do a sloppy job and have it turn out right.

MM: Right.

EG: And use good material is another thing. You can’t cheapen it up with…like chocolate chip cookies, you know, you can’t put a, a real cheap chocolate chip in there and have it turn out like the, like the good, better ones. Yeah, Martha Stewart’ll tell you that. Go for the, for the good product.

MM: Where do you get your recipes from?

EG: I’ve used a lot of Betty Crocker recipes. And then, just, just from friends. I can, I can read a recipe and I can prenear [pretty near] tell you whether it’s gonna be good when you get it done. Yeah so I, I’ve looked at on along of the way. And I enjoy, I enjoy reading different recipes to see and, and to try ‘em.

MM: So do you often change the things that you make to go to the fair? Change the recipes?

EG: No, I stick pretty much the same.

MM: You’ve found the ones that work.

EG: Yeah right. [Both laugh]. Yeah. I’d say the hardest job on all of that is ca, is making the caramels, cutting and wrapping all those separately. You know, you have to cut ‘em and then wrap ‘em each one. That takes longer time than any, than any the rest of this.

MM: Yeah, so you enter those as well?

EG: Yeah.
MM: Okay. My mom makes those so I know they’re, they’re quite an ordeal. [I laugh].

EG: And my grandchildren just loves caramels, yeah.

MM: Do you have, do you use any of recipes that like your mother used that…

EG: Oh yeah. Mm-hmmm.

MM: Are they all handed down?

EG: Especially my piecrust.

MM: Your piecrust. Do people often ask you for your recipes or for the techniques you use.

EG: Oh yes, and I, I’ll gladly give ‘em. I love to give my recipes out.

MM: How does that make you feel when people ask you…

EG: It’s a good feeling to, to share with others, yeah. And I always wish ‘em good luck, turns out nice, and especially the senior citizens, we’re always s, swapping recipes. Yeah, that’s a good thing. Yeah, but there’s some people, they won’t think a giving you the recipe. I never was like that. Would never want to be like that.

MM: I take it you have children since you have great-grandchildren. [I laugh].

EG: I have three.

MM: Did you often cook for your family?

EG: Always.

MM: Always.

EG: Always. Used to have m…home once for every Sunday. Nearly every Sunday, and always had ‘em for the holidays. I have six grandchildren; I have three children, six grandchildren, and four great-grandchildren.

MM: That’s great.

EG: And they just love to come to Grandma’s. [Both laugh].

MM: Every year I, I gave ‘em…instead of buying clothes or something like that…I’d give ‘em a big box of homemade cookies and candy. And the last two years I’ve said,
well I’m getting so…older now, I’m gonna cut this out, quit this. And they’ll say, “oh no grandma, don’t do that, don’t do that,” so I know it means a lot to em. They enjoy it.

MM: And why is it important for you and your family to come together to share a meal?

EG: That, that’s really what families should do. Close together, you know. And, you know, we just have a good time. We play cards and, and there’s a lot of, a lot of families just don’t know one another because they don’t, they don’t even, immediate family don’t even sit down to a good meal, you know, every day. And that, that’s a shame. That’s where I think our country’s getting in trouble.

MM: Did you teach your own children how to cook and bake?

EG: Yes, but they’re, Shirley, my, the daughter upstairs, now she just loves…she would rather clean. She loves to clean, but she just don’t like to cook and bake. Now the other girl can do it, but she don’t do it as much as I did when at her age, but she can do it. And my son can cook, yeah. But you gotta learn…you gotta love to do whatever you’re doing in order to be a success at it.

MM: Right.

EG: And I, and I love to do it. [Both laugh].

MM: I guess so.

EG: Yeah.

MM: Do you…why…what is it about cooking and baking that you enjoy?

EG: The, the finished product. You, you start with a, you know, several different things, and then you put this all together and then out comes this beautiful cake or this beautiful pie, these beautiful cookies. That, that’s a good feeling.

MM: Do you…this is kind of off what I’ve been talking…but do you ever attend like potluck suppers.

EG: Do you I ever do ‘em, you mean?

MM: Do you ever like attend potluck suppers.

EG: Oh yeah, I’ve gone to potluck suppers, yeah. Now on our, our senior citizens, we meet once a month.

MM: Okay.

EG: Yeah, the second Wednesday of every month, and you take a covered dish. I usually
MM: Why, so why are the potluck suppers held? You said…

EG: It’s just, it’s just an organization, and, and we have our monthly meetings.

MM: Okay.

EG: Gives something…the senior citizens something to do.

MM: And why do you think that they’re important for you organization?

EG: It, it keeps the friendship going. You make your friends you know, and you care, if you care about people, it’s just a day out to eat with them and, and visit. And then we play cards afterwards and just ha…it’s just a great day of entertainment, yeah.

MM: You had, you had talked a little about how you would enter the Tomato Show in Fredericktown. I was just wondering if you could talk a little more about that.

EG: Well I, I can’t enter the, the show now.

MM: Right.

EG: Because I’m not in Fredericktown. See that, that’s just for Fredericktown residents.

MM: Right.

EG: So now I can’t do it. But when I lived there, before I sold my home, I was in Fredericktown School and Fredericktown District, but I had a Belleville address but still I had a Fredericktown phone number and, I…that way I, I could show at all the fairs around. I could go to Belleville, I could go to Mount Vernon, I could go to Fredericktown Tomato Show, but now since I’m here I can’t do that.

MM: But what did you enter when you were there?

EG: About the same things here, as in Mount Vernon.

MM: Okay. Did they have the baking…

EG: Yes, right, right.

MM: And did you win…
EG: And they did have open judging for the years, the years I got to show there. And that was great. I enjoyed...it was...they, they had two local people that judged, and they told what they were looking for and what the mistake was, why they, they give it a third or a fourth, and, that’s what people wants to know, what was wrong with this or what was good about this.

MM: Right.

EG: Now we have judges in, in Mount Vernon in the baked goods, will write on your ticket, your entry ticket, on the back. [She pulls out a shoebox filled with ribbons and entry tickets]. See she’ll write...

MM: Oh wow.

EG: …what each one was, how it looked and so forth. And that meant, that means more to me than, than the ribbon, really and truly.

MM: These are great.

EG: Yeah I, I really enjoy getting these back and see what she had to say. But see if you had open judging, she could tell you to your face what,...

MM: Right.

EG: …what it was. And the younger kids could learn what, what their mistake was or what they should do.

MM: Right.

EG: And it’s sad that they don’t have that. I wished they’d hold a meeting and vote on how this should be done. I definitely would be there to tell ‘em to go back to open judging.

MM: So th...what are these ribbons?

EG: Those are first, my first place.

MM: For particular items?

EG: Yeah. Now then, then when they get, they get it all judged, then they’ll pick out the one out of all of ‘em that looks the best, and that’s when you get the big one.

MM: Okay.
EG: Yeah. You get, you get the blue, the blue for the first. The red is the second, and the white one’s the third. As you can see, I don’t have too many white ones in here. [Both laugh].

MM: But you have quite a few blue.

EG: Which I’m glad. Yeah that, that’s, that’s the way it is, like that.

MM: Great. These are [undecipherable]. And so you…

EG: Now this is, this is the entry ticket that you get, see, when you go in there and enter, enter. It cost you fifty cents for each one of these.

MM: Okay.

EG: Then you put your name and address down on the bottom. Then you fold this up, so the judge don’t know who it is that’s, that baked this. Then when she judges it, they pull this down and then they know. Which that, that’s fair. That, that’s good, yeah.

MM: And so do y, you get one of those back whether you win or not?

EG: Yeah these are ticketed to your product. Yeah, so you get,…

MM: So then you would…

EG: …you get these all back when you pick ‘em up, yeah.

MM: So even if it didn’t win something, you would have at least some comment on it or…?

EG: If you didn’t win anything at all, she, she would write on there why that you didn’t, yeah. But you’d still have this.

MM: So, yeah, so you get some feedback but it’s not [undecipherable]…

EG: Right, but this is only on the big things. Now canned goods they don’t do it.

MM: Oh, okay.

EG: And then, and they should. But I would still rather see the open judging that she could tell you why and she could compare it to another one. You could see, you know, the difference between the two, why she gave this one a red one and why this one got a blue and this one a [undecipherable] third. And you learn, you learn that way. Hands on is always better. [Laughs]. I think.

MM: Do you have any pictures of you at the fair? Of when you won?
EG: You know I have something that…

[She walks over to the couch and pulls a photo album off the coffee table. There is a few
seconds of silence. Since I left the tape recorder where we were originally sitting, you
can only make out some of what she says. Most of the photos she is talking about (with
the exception of the ones of her family) are actually newspaper clippings].

EG: Now this one here, this is three men judging. They just had this baking, pie-baking
contest out here to the, the Country Club Restaurant. And it was, forty, forty-six entries
that …[undecipherable, but something about there being a storm that night and so] there
was only twenty-nine [undecipherable but something like who showed up]. But they
gave away a Hamilton Beach hand mixer [undecipherable, but I think she said it was a
pie contest]…I might win that mixer. You never know when mine might go out, you
know. But you can’t believe what won. Everything bought [for the pie?]. It’s, it says
baking, baking contest. That pie never seen the oven. So I…that, that to me, that isn’t
fair. That’s not fair. It was a chocolate peanut butter pie with a graham cracker, bought
crust, instant pudding, all you have to do is add the milk and beat it and it turns into
pudding. She added a cup of peanut butter to it. That’s your filling. She put cool whip
on top. And that got it. I don’t mind being, I don’t mind being beat at all, but I want to
be beat fair and square, and that’s not fair. [Both laugh]. Yeah, so that’s…it got it. Here,
here’s one from last year. This lady got the adult, this is the junior, [undecipherable, a
few seconds when you can’t make anything out]. This one here, you see, I was really
glad to see this young girl get a start. I told her, I said I am so tickled that you, that you
entered, and get, get ‘em started because there just isn’t, isn’t too many young folks
getting into it. So that was, I felt grateful.[undecipherable]. As she paused, I went to
pick up the tape recorder to bring it closer]. I guess that’s all of ‘em. Oh no, there’s
another one. Now this is when, when we won on…I won two of ‘em that year. I won on
the canning, best can of peaches.

MM: Okay.

EG: So that they took this, this of the canning. This…

[End of tape].

Side 2 of 2.

EG: There’s too many boxed cakes, and everything boxed, see.

MM: Right.

EG: That’s not good. Yeah, let everybody make it from scratch and learn how to cook.
There’s too many. It’s easy just to open up that box, and that’s loaded with preservatives,
and that’s not good for us.
MM: Do you…any of your grandchildren like to cook and bake?

EG: I think they will, yeah. I have one grandson that just loves to cook, yeah. And, and you gotta, you gotta really love to do it in order to be successful at it and want to do it. But he’s, he’s the only one. I think he could really be good in a restaurant. [She laughs]. He said he’d like to open one someday. That was always my dream too, to open a restaurant, but I just never got started that soon enough, and, you know, now I’m too old. [Laughs]. Maybe I can help him.

MM: That would be great. [Both laugh].

EG: Yeah. It’s, it’s a shame though. I’d…you go to the fairs, there isn’t hardly any sewing any more. You just don’t see the young kids getting involved. It’s computer work and all this stuff instead of… and they just won’t make a good housewife, I don’t think. They don’t know how to do it. And that’s that togetherness, see. Bringing, bringing the family together for a nice meal is worth more than this going out and paying that…making all this big money to my estimation. It’s worth more.

MM: Well I think I asked you all the questions I had for you, but did you have anything else you wanted to talk about?

EG: No I guess that’s…I’ve said my peace, what I think about it. [She laughs].

MM: Actually I was wondering if by chance I could get a recipe from you? Maybe like one of your prizewinning recipes?

EG: Sure, whatever you want, yeah.

MM: Well what, what was a…

EG: What would you like to have.

MM: Whatever you think is like the best thing. We’re gonna be printing a recipe with each of the articles that we’re doing, so we’re collecting different ones, and I’m not sure like which one will end up getting printed, but I was wondering if by chance I could get one…

EG: Sure, sure. [She gets up and moves to the kitchen area]. You want it in pie?

MM: Sure.

EG: Cookies?

MM: Whatever you want. [I laugh].
EG: Whatever. Now I have a Texas Apple Pie that not too many knows about it. And a, the cream pie, the coconut cream and the meringue. The meringue pie is in the Betty Crocker cookbook. [She starts to look for the cookbook].

MM: Okay. We’d like one that isn’t specifically from a cookbook, so perhaps not that one. [I laugh].

EG: Okay, okay, alright. Let’s see, I got…

MM: I guess it must be pretty hard to ask you which one you…

EG: Best Ever Cherry Pie. Now this is really a good pie. Frozen cherries, you know. I go out to the orchard, pick my cherries, and put ‘em in the freezer, and that I bake a lot of…I just took that yesterday. Now this Texas Apple, that, that’s a good one. You can see that’s been used a little bit. Elderberry. I have a peach custard that’s good too.

MM: I’ll get my notebook.

EG: Everybody has, you know, has different, different likes.

MM: And which, which is your favorite?

EG: I like the cherry pie.

MM: The cherry pie?

EG: Yeah. I like that cherry pie.

MM: I’m a big fan of cherry pie myself.

EG: Now cherry, cherries are, are pretty sour, so I’ve had judges say this, this is sour, you know, this is pretty sour. So I add a cup, a full cup of sugar instead of the three-fourths. You’re gonna write this down?

MM: Yeah, if that’s okay.

EG: Okay.

MM: So a cup of sugar?

EG: So a cup o’ sugar, yeah. One third cup of flour.

MM: Okay.

EG: Three and a half cups frozen cherries.
MM: Okay.

EG: One-fourth teaspoon o’ cinnamon. One-fourth teaspoon of almond flavor.

MM: Okay.

EG: One tablespoon o’ butter. Now you mix your sugar and your flour together.

MM: Okay.

EG: Add that to the frozen cherries which are thawed enough to break apart. Now cook that over medium heat, ‘til the mixture thickens.

MM: Okay.

EG: And then you take that off the stove. Then you add the cinnamon, the almond, to the cherry mixture and the butter. Pour that into the bottom crust. This is a two-crust pie. This says dot with butter, but I put the butter in there so it’s even-mixed, you know, while it’s hot. And cover with the top crust.

MM: Okay.

EG: Now you bake at 425 for ten minutes. Then at 375 for thirty minutes. Now my stove’s a little hotter than, than if you have your, your oven tested, you can tell, so I, I use 350. If I leave it on the 375 it’ll get too brown, so I put it on the 350. And that’s it. And I’ve, I never got beat on that. So, that, that’s a good one. This Texas Aple Pie, this has pineapple juice in it, ginger, and vanilla, and egg. It’s different that most apple pies. But it’s, it’s what it’s called is Texas Apple. It’s a big, it’s a big buy.

MM: There was something else. I can’t remember what it was. Um, I was wondering if by chance…because I’m not a photographer in our class. We have like other people who are doing the pictures, and I was wondering if by chance I could come back and get a picture of you sometime with all your ribbons…

EG: Sure, sure.

MM: …because that would be a, a great picture.

EG: Oh, well thank you. Sure gladly do it, yeah.

[End of tape]