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Interview with Mary Byler, a woman from Danville's Amish community

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Researcher's Name: Molly McNamara

Event: Interview with Mary Byler, a woman from Danville's Amish community (her non-Amish neighbor Barb Mickley is also present)

Place: Her home

Co-workers present: Karla Tibbetts

MM: This Molly McNamara interviewing Mary Byler on the 21st of February at...what time is it?

BM: Danville. The time? It is quarter to five.

MM: Quarter to five. When you were growing up, did your mother often cook and bake?

MB: Yes, she did all the baking and cooking.

MM: And did you grow any of your own crops?

MB: We raised all our crops. We raised wheat. We did that mostly for a, a money crop. Wheat and oats and spelts [sp?]. That was for the horses and chickens. And my daddy would go...there was a grinder that went from home to home and did the grinding. And we raised corn too. And we had our own chickens, our own cows, horses, and that's it. But, the first years, I remember the first years we set cream in five-gallon cans instead of the ten-gallon milk cans. I used to dip off the cream and put it in the five-gallon containers and we'd have it, somebody would come pick it up, and we set the, sent the cream, shipped the cream. Now in later years, they started a cheese co-op. They called it Farmer's Cheese Co-op. And then we sent, the Amish started sending milk to that place and then finally that went down. He didn't take any milk anymore. 'Cept just four grade A. So now they're sending to different paces, various places. Some send, I think most of 'em send to Middlefield. That's the only place I know really that...

BM: Is that where Aidens [sp?]send their milk?

MB: No, Aiden sends his to...I don't know where he sends his to...I don't know for sure. No Aiden's doesn't go that far, 'cause Ohio still is a little behind Pennsylvania in shipping milk. They don't have as much prob, many problems in Ohio as they do in Pennsylvania. They have a lot of problems in Pennsylvania in shipping milk. I don't know why. But they don't want the canned milk, and they, they had to have the cooling systems put in. They put those in.

BM: In Pennsylvania?

MB: Yeah, in Pennsylvania. And they're still having problems. And a lot of 'em just quit farming and they're going and doing carpenter work or working on the mills, sawmills, parlot [?] shops. That's what a lot of 'em do or have their own furniture shops, hickory chair shops. And that's what they do for a living.

MM: Do you send milk, did you say, or...”

MB: No, we don't now, but we used to when we lived in Pennsylvania, we shipped milk.

MM: Okay, so you used to live in Pennsylvania? Where in...

MB: We used to when we lived in Pennsylvania. We moved out of Pennsylvania 13 years ago.

MM: Okay. Where in Pennsylvania did you live?

MB: We lived in Norse and Mercer [?] Counties come together. We were kinda on one side. Our same, same category of the people, our people was on the other side, so we were all together. The line just went through, you know, about the middle of the Amish settlement.

MM: Do you go, do you grow crops now?

MB: No, we don't grow any crops. All we grow is just our gardens and we raise our own sweet corn, popcorn, stuff like that.

MM: What do you raise in your garden?

MB: Peas and lettuce, radish, carrots, cabbage, beets, onions, rhubarb and asparagus. That's our first crop.

BM: That's not to far off.

MM: No.

KT: Is rhubarb, do you find [undecipherable]?

MB: Well as soon as you see the little stubbies come up through the ground, you may have rhubarb before too long.

KT: Strawberry-rhubarb pie. It's good.

MB: I think that's about all. We raise just about everything. I had, we started raising broccoli too, cauliflower, we had some cauliflower. Last year we had a good, it did really good last year, the cauliflower.

[Her three grandchildren come in at this point].

BM: Give your grandma a wet baby? [Everyone laughs. You can hear Mary talking to her grandchildren in Pennsylvania Dutch].

MB: And then we can what we...we eat a lot of it. Just you know, fresh out of the garden, but like the sweet corn, we like to can it, the sweet corn, the peas, and the beets for pickling. [To her granddaughter,] You want to sit on my lap? Oh cucumbers, we raise that too. Now the cucumbers and the lettuce we like to fix like a mayonnaise, sugar, and salt and put it over the lettuce. Cucumbers, I fix 'em that way too. Oh, potatoes.”

MM: Do you ever...potatoes?

MB: Oh, potatoes.

MM: Do you sell any of them, or just for yourself.

MB: Not unless we just have more than what we need, and sometimes give it to the neighbors then instead of just selling it. We don't try to raise to sell. Now like Aiden's down there, they have strawberries that they sell for a money crop. [Sound of page turning and children].

MM: Did your family eat meals together often?

MB: Yeah we always try to eat together unless one of wasn't at home or something.

MM: Why was it important to your family to eat together?

MB: We were just raised like that. We always ate together.

MM: Does your family eat together now?

MB: Well, they, you know, their own families, yeah they eat together. Like Emanuel, he leaves early in the morning, now he can't eat with his family for breakfast because he...he doesn't eat breakfast, Emanuel. He's one of those that don't eat breakfast, but then they eat by themselves. They eat, you know, together, the kids and the mother.

BM: Do you want to sit with me? [To Mary's grandson,] Do you want to sit on my lap? [You hear Mary speaking in Pennsylvania Dutch]. You know me.

MB: Yeah, they know Barb...

BM: They know me.

MB: ...'cause of the sandwich supper at [undecipherable].

BM: You can sit on my lap.

MB: I think he almost would.

BM: Yeah, but [undecipherable]. Do you see any changes in, do you see changes in the way the families eat now compared to when you were growing up like we see changes in our families?"

MB: Yeah, our kids used to have cornflakes, that was it, ok? They all want cornflakes. That was all we had. Now they have about three or four different kinds of cereal on the table. One wants one kind, another wants another kind. It's just...it's different."

BM: Well is it, is it, when you talk about Imanuel leaves early and he gets back late. I mean when that was, that's different when it was 20 years ago, isn't it? Generally or not?

MB: Well...yeah, because we were on the farm.

BM: Yeah.

MB: We all were on the farm.

BM: You all were on the farm and you had, everybody was at home.

MB: Yeah, a lot of people were on the farm more than what they worked out like they do now"

BM: But they can't make a living farming now.

MB: Yeah. It's, it's too hard to start out, they can't start up.

KT: Mary, could I take a picture of you? [Mary laughs]. You are so cute right now.

MB: You don't have a camera.

TB: I do.

MB: It's gonna break. [Everyone laughs.]

TB: Could I? Is that okay, or no?

MB: I'll just look away and let on that I don't know that you're taking it.

BM: Don't know that you're taking it. [Everyone laughs again.]

TK: Okay. You are so cute right now. [Sound of camera].

BM: They always hop onto grandma.

KT: Thanks you that was... a little one.

MB: You'll take 'em back to California and nobody'll know.

MM: Did you learn to cook from your mother?

MB: Well, some I did but not quite as much as a lot of girls do because I was the oldest of five girls, and my dad didn't have any help, so I helped my dad in the fields a lot. [To grandson,] Urie, you'll have to go off. I did everything but plant. I didn't do any planting or sowing, like the corn or the wheat or anything like that. Oats, I never did anything like that. But everything else I did like raking hay, and driving the horses with the hay on the wagon, you know just... hauling manure.

BM: So you did, did you basically learn to cook then after you were married?

MB: Yeah after I was married, I learned to cook. It wasn't the best the first couple of years. [Everyone laughs].

KT: Trial and error?

MB: But he survived. They survived.

MM: What sort of things did you learn to make?

MB: Mm just...well, my husband's main meal is mashed potatoes and meat and gravy and applesauce and then pie for dessert. That was his main meal. And then for supper-that was our noon meal-we had supper, we always called it supper, now. Then we'd have, oh maybe I'd try to make a lot of mashed potatoes and I 'd have potato patties for supper and then a vegetable. We usually had a vegetable for dinner too.

BM: That's, I think that's one the differences between rural and, and city talk. We refer to our noon meal as dinner and our evening meal as supper.

MM: Okay.

KT: I have some friends in the city who called it supper and I always wondered. It must have been their families from a certain region, regional difference.

BM: Yeah, yeah, yeah, yeah. But I catch myself, you know, I'll be around and I'll say, 'Well for dinner,' and I s...and they, they, they take, you know catch on that I'm talking about the middle of the day and 'that's unusual. We eat dinner at nighttime.' [She laughs].

MB: Yeah, well, it used not to be that way. Was it?

BM: Oh we...I grew up as dinner at m...at noon and supper in the evening. Yeah.

MB: That's what I tho, I thought that years ago I never heard that people say, you know, lunch.

BM: No we never spoke it of as lunch. It was dinner.

MB: No.

TK: Yeah.

BM: And now...

KT: Did you have...

MB: That was the main meal.

KT: Yeah that's how it...

MB: Yeah. Uh-huh.

KT: ...that's how it still is in Europe. People eat their main meal...

BM: At noon.

KT:...in the middle of the day. And then they eat a smaller...

BM: Mm-hmm.

KT: ...meal at night.

MB: Yeah.

BM: And it's really better for you...

KT: It is better for you.

BM:... if you do it that way.

MB: Sometimes I'll just even just snack if, you know, like down here. Like I just, like I like celery for a snack. Celery or a little bit of cheese or something like that.

KT: Mary, do you guys have any special dishes that you make at certain times of the year, or?

MB: Now at Christmastime, yeah we have special things that we... It's not that we have to. It's that we want to because we don't have it at other times through the year. [Hear a sound from her grandson]. Like I have this cake that I make. It's maple crunch, and it

has nuts in it, and it's a good cake. And it's...I have kind of a fruit that I might mix together, and I cook the pineapple juice together and mix it in with the, with the fruit. It's cut up oranges, bananas, just bananas and pineapple and nuts we put in. Then we thicken it with pineapple juice and put that in. We like that. You can, you can put whip in it too. Cool whip or something like that. Heat it up and put it in and beat it. But that was usually our Christmas. And we usually have, we don't have turkey through the other times of the year. We usually have turkey on thanksgiving and turkey on Christmas or ham. But then we have ham any time of the year too.

BM: So you don't generally eat, you really don't eat turkey during the rest of the year?

MB: No, we usually just don't, we just...

BM: There's no reason, it's just that you don't?

MB: We just don't, no. There's no reason to it. It's just what we buy. We, we mostly have pork or beef. Chicken, we eat a lot of chicken. We like chicken.

BM: Now how do you...since you don't use refrigeration or freezers, how do you, you...will you buy chicken or turkey and pork and, and can it then to preserve it? Is that how you...

MB: We put it in jars, and cold pack it for three hours. Now most of our stuff we have to cook three hours, except the fruits we don't have to.

BM: No.

MB: That's about 10, 15 minutes. Cherries and peaches, applesauce. It's just...10 minutes is long enough. It'll keep for a whole year.

KT: Oh, so you cook it for three hours and then you can it?

BM: No. They cold pack it for three hours.

MB: We put it, I, I'll tak you to the basement. It's not the claeanest, but I'll still take you down to my basement and show you how we put, put it up.

MB: They put it in the cans and then they put it in a hot water, a bath. It sets totally, the cans are totally soaked, totally submerged in water and brought to a boil and it boils with the food in the cans...

KT: I see. Ahh.

BM: ...for three hours. Canned meat is wonderful.

KT: I've never really had it.

MB: Yeah, that meat in there that's frozen for a month or two month or three months...

BM: Canned meat's delicious

MB: ...it's not good. It's tasteless.

BM: Yeah, canned meat's delicious. We canned meat when I was a kid and, we st...I haven't canned meat for quite a while since the children are all grown. We always had canned beef. And it's so handy. You just open up the can and you can have a, you know, a stew, meat and potatoes, ...

KT: And that's already flavored isn't it?

BM: It's already flavored. And noodles are absolutely out of this world.

MB: In beef. Now we, that's our favorite. We rather have noodles cooked in beef than in chicken broth.

BM: Yeah, it's very flavorful. It's delicious.

MB: And you can make it, you know, open a can of this chunk beef and kind of...

BM: Shred it.

MB: yeah, and take it apart and add barbecue sauce, put it in the oven and cook it real long in the oven, and it's good on sandwiches. With barbecue sauce. It's really good.

KT: I'm starting to get hungry. [Everyone laughs]. Now when did I eat lunch?

MB: I don't have as much as a snack here.

MM: Do you enjoy cooking and baking?

MB: Now at home it isn't as fun as it is in the church anymore because it's so much more fun when you can cook a big amount. I used to have...we used to...we had 5 boys at home and a girl and the boys were big eaters, and I used to cook a lot. They, they ate a lot of potatoes, mashed potatoes. Now the one that lives here, he just piled his plate with potatoes.

BM: Emanuel?

MB: And then the others [undecipherable]. Yeah. He was a big potato eater. [Sound of page turning].

MM: Umm, what do you enjoy about it?

MB: It's just, I don't know. It's just you put different things together and you taste it, and it's interesting to see how it tastes.

MM: Mm-hmm.

BM: Being creative.

MB: Yeah, yeah, creative.

MM: So you said you cook for the church now?

MB: At the...hotmeals, hotmeals for older people.

MM: Okay.

BM: She cooks at the sanc...there for the sanctuary's hot meals program that we have home-delivered meals to those who are elderly, home bound, sick, and she's our cook for that.

MM: Oh that's great.

MB: That's how Karla got acquainted with her.

MB: Yeah.

KT: I try to help.

MB: Oh you helped.

KT: Mary's got it down pat, though. [Everyone laughs].

MB: Well, I've been at it a couple more years than you have.

KT: [undecipherable].

MB: Yeah we had fun. I said after we left, I told her, it seems to me like I'd known her for years. [Laughs again].

MM: What kinds of foods do you typically make and which do you enjoy making?
Like...

MB: Well, I like to make, I like to make casseroles, I like to put casseroles together. But if I put casseroles together, it's just mostly if my children are coming home 'cause my husband doesn't care that much for casseroles. [Barb laughs]. He still wants his potatoes and meat.

BM: Sounds like a farmer.

KT: Sounds like my boyfriend. It's not a meal unless there's meat and potatoes.

MB: Yeah, that's right. But we like sweet potatoes too every once in a while. We have a grocery man that comes around. He has sweet potatoes, so I've got some. I have to show you these sweet potatoes.

BM: You mentioned the grocery man coming around. Is there a gentleman that comes around?

MB: Yeah.

BM: Door to door?

MB: Mm-hmm. Sam Hughes.

BM: Who?

MB: Sam Hughes is his name.

BM: Is he from this area?

MB: I don't know where he's from.

KT: Is it just produce? And [simultaneously with BM,] oh my goodness! [She shows us a huge sweet potato].

MB: He's got anything you want. [Clock strikes].

KT: Do you ever make sweet potato pie?

MB: No I didn't.

KT: It's good.

MB: It would probably taste a little bit like pumpkin pie?

KT: It's a lot like pumpkin.

MB: Uh-huh. That's what I figured.

BM: Does he just stop at the Amish homes then?

MB: Yeah he does. He's afraid he'll get into trouble. [Barb laughs].

MM: What, what other things does he sell?

MB: He things, he sells everything. Now he goes to Aldie's and they do shopping and get big carts full at one time. And then they take it to, he takes it to his home, and he takes so much of everything. He'll have cheese. Now he'll go up to Wal...to Mount Hope and there's a Walnut Creek store up there with cheeses, and they've got all kinds of bulk stuff in there, and he'll order something bulk. Now a lot of our people, they bake bread maybe two or three times a week. And they get their flour in hundred-pound bags, sugar in the summer when they can, they get sugar in fifty-pound bags, and so he picks it up up there and brings, brings it to you. Brings it right to the house.

BM: Does he ever, does he get refrigerated items or meats or stuff too?

MB: Yeah, now like the meats he gets at Lannings. He gets big roles, 30-pound rolls, and a lot of our people get that to can. That's the ground beef. We got sausage from 'em we've got bacon from him."

BM: Does that, do you, does he do that as a convenience to you because you don't, you're not with, with having to hire a driver and...

MB: I don't know. He just started it. He just started September.

BM: So he hasn't been doing it very long?

MB: No. But we love it. It's very handy. He comes right to the door.

BM: Come right to the door and you don't have to go pay a driver to go get it.

MB:

MB: Yeah. He puts a little bit on what he gets at Aldie's, but it's not that much.

BM: Yeah. By the time you...

MB: He's got bread, he's got eggs, he's got milk, orange juice, you name it, he's got it. And if he don't have it, he'll bring it the next week. You order it and he'll bring it. It's very nice. We like it. Like celery, I got celery and broccoli.

BM: Did you get pineapple last week? From Aldie's

MB: No.

BM: 'cause Bobbi Thomas [sp?] had pineapple in there last Friday night at the, the soup supper and I was...I peeled that pineapple and cut it up. She was using it for dinner the next day. That...99 cents for one of these big pineapples. It was absolutely fabulous!

KT: Usually they're like a couple dollars.

BM: Yeah, and I went to Aldie's yesterday and they didn't have any. But Kroger's had it for two dollars and 49 cents.

MB: Yeah. Things like that really go fast at Aldie's when they have something like that. It goes fast, I know.

BM: [To me,] Do you know what Aldie's is?

MM: No.

MB: Oh.

BM: Aldie's is a discount...

KT: Grocery store.

BM: ...grocery store.

KT: It's right next to Walmart, like on the left hand side. It's kind of a small place.

MM: Okay.

BM: And you, and you bag your own. Nothing's...it's not fancy. It's not displayed like it is at Big Bear or Kroger or any of the larger grocery stores. And they usually it's, they usually off-brand names.

MM: Mm-hmm.

BM: Some of the things are very good. Others, you know,...I don't like their baked beans. Their baked beans are...

MB: I know.

BM: ...are horrible.

MB: I pour 'em. Half of it is juice. I used to pour the juice off and then I mixed other beans. They have, sometimes they have the Bush's beans...

BM: Do they sometimes have...Bush beans are the best.

MB: Mm-hmm. Now I get those and I just mix 'em in with the others. That's what I do usually.

BM: But it's so nice because the dairy products and vegetables, fresh vegetables, they are so reasonable. Oh, just unbelievable. You get so much nicer stuff. Aldie's is a popular place.

MB: And Aldi's and Walmart kind a settle at the same places a lot of places.
[Undecipherable as they both talk at the same time.]

BM: No I never noticed that. You mean, they'll be, they'll be located in the area.

MB: I a lot a places they are. If there's a Walmart, there's an Aldi's someplace near. I've noticed that several locations. And they also have a-you probably knew they had a super Walmart?

BM: Now where they have groceries.

MB: Yeah, they have groceries and everything...

MM: Oh, I didn't know that.

MB: ...at a super Walmart. There's one up in Pennsylvania close to, no too far from where my sisters live. And my daughters, not my daughters, my sons. [Barb laughs]. And so they go on the city bus.

BM: Ohhh.

MB: ANd they have a super down there. And it's different.

BM: Now she...do any of the Amish leave...any of the families cook on a wood stove any more or do they all have...

MB: Oh yeah.

BM: Do they some of 'em?

MB: Mm-hmm. Yeah some of 'em cook on a wood stove. Now Mary's mom, she still has, has a wooden stove. And I have a daughter used to have one 'til they put the free gas in. They have their gas in.

BM: They have a gas stove now.

MB: Yeah.

BM: And you use white gas?

MB: Yeah I just use the [undecipherable].

BM: She scared me to death one day I was here. [She laughs].

MB: I did?

BM: Remember that? You were filling up your reservoir at the little side...

MB: Gas tank.

BM: ...and, and she had spilled some of the white gas on the floor. ANd she had this propane lighter, and it was gonna "Mary! You're gonna blow us up!" [Everyone laughs]. White gas isn't that explosive. It's not like gasoline.

KT: Oh, okay.

MB: Oh it just, you know, it dries up that quick.

BM: Yeah, it does. But she, it's a, well, you know what camping stoves that they use the white gasoline in.

KT: Yeah, I've used those.

BM: A fire in. That's what she cooks in.

KT: Oh, okay, that's propane.

BM: Well it's not propane...

KT: No?

BM: ...because it's liquid.

MB: Yeah, it's a liquid.

BM: Propane is a, is a gas.

KT: Oh, okay.

BM: Yeah, but right um...

KT: But it comes in those canisters.

BM: Right. But, but no her, she has a reservoir that she just pours the white gasoline in.

KT: We have a gas stove at home and it has, so there's four little flames burning all the time.

BM: Yeah, the pilots.

KT: People always want to blow 'em out [I laugh] because they think that they're not supposed to be there.

MB: Yeah.

KT: They're always trying to blow them out so that [undecipherable as everyone agrees].

BM: That's the natural gas.

MB: Yeah.

KT: Yeah. If you blow them out, that's when the gas starts coming out.

MB: Yeah. Right, right

BM: That's when you get the fumes from carbon dioxide.

MB: Yeah I wish he'd get that fire going.

BM: Now do you have, do you have running ho, do you have a hot water tank?

MB: Mm-hmm.

BM: You do have a hot water tank? Okay. I didn't ring you did or not.

MB: But we want to turn over to gas too, and then we'll have hot water constantly and won't have to start a fire.

BM: Okay, so you have to start a fire.

MB: Yeah, I have to start a fire to heat water.

BM: Are you gonna to get gas here. Are you? Good.

MB: He wants to in the spring sometime.

BM: Are you gonna heat with gas or just cook with gas?

MB: We're gonna cook with gas and heat water, but I don't think we're gonna give our wood stove up.

BM: Yeah.

MB: Not for this, not for the time being. It would be nice when we go to Pennsylvania in the winter.

BM: Right.

MB: Because, you know, we could just have normal temperature all the time. [undecipherable] and wouldn't have to get the neighbors to check on the fire or anything.

BM: It would be nice.

MB: 'Cause that's the time we usually go to Pennsylvania is through the wintertime when we go to stay. 'cause usually when we go stay [undecipherable] to his mother's. She wasn't well. She had a stroke.

MM: Oh, I'm sorry.

MB: And we were up to visit her one week, she was okay. Then she had a stroke again before, while as soon, about as soon as we got home, she had another stroke, so we went up and took care of her until she died. So around that time we [undecipherable] heating the house.

BM: Some of the other, the cooking I think you might be interested in if Mary would tell you about what they have for the weddings.

MM: Oh that would be great.

MB: Yeah, then we have the... we have a recipe for it. I wish I'd had the recipe for ya. There's so many kettles, let's see that's eight-quart kettles is what we usually use. I think we have about ten or twelve of mashed potatoes. We have so many with mashed potatoes and then we have so much gravy, you know, maybe a can or a half...

BM: Is there a traditional menu for weddings, I mean is every wedding the same?

MB: It's just about. But you can choose your own vegetables. Some have mixed vegetables. Some have corn and peas. It's whatever you want in the vegetable line. But we always have chicken for dinner. Chicken, mashed potatoes, dressing and gravy. That's our dinner menu. And a vegetable. And then we have...

BM: They don't have just one big meal for weddings. [She laughs]. They have two.

MB: Then we usually have the cakes and the fruits. The fruit we have for dinner too and the cake and the pies. There's two different kinds of pies. The pie is whatever the bride and groom prefer. It's their choice of pie.

MM: What do they usually have?

MB: Well it's whatever. Now Elizabeth, [her daughter] she picked pecan and...

BM: Oh my.

MB: ...pumpkin, pecan and pumpkin. Some people pick cherry. Some people pick raisin. It's whatever they like but that's, you know the one...

BM: So do you always have cake and pie both at the wedding receptions?

MB: Mm-hmm. Sometimes it's, usually it's little pieces of cake and they put a little flower on each cake, on each piece. I'm so sorry you didn't get invited to Elizabeth's wedding.

BM: Now, don't worry about that. [She laughs]. She was nearly in tears.

MB: I don't [undecipherable]. I don't think I'll ever forget that.

BM: Oh, don't worry about that.

MB: Yeah. But you were probably never at an Amish wedding.

BM: No, no I nev, I was never...

MB: I don't have another girl!

BM: Ivan will have to invite me to a wedding. Ivan's got all the girls.

KT: Yeah, Ivan's got girls, right, right. That house is full over there.

BM: An Amish wedding is a, it's a, it's a very, it's a long, it's a, it's a long...

MB: It starts...they have the church, now when Elizabeth married, they had the Church down there.

BM: At Iva's.

MB: Yeah, at Iva's place. And then after they're married-they usually marry them at 12 o'clock-then they come back up and all the people come back up, and we has some tables set ready to eat when they come up. We don't put the food on, not the hot food. We wait 'til everybody's set and then we put the hot food on. And then, well I told you everything we have I think for dinner. Let me see. I mean we put celery on, you know, every so often we have a thing with celery in it. And we put linens on the table. And they have napkins with their name.

BM: And so then what do they do for...between the wedding dinner and the evening meal.

MB: Oh, the men sit in there and sing. The women visit. Except the ones that are cook. We always have something to do. As soon as we're done eating, we get to the meatloaf. See that, that's what we have for supper.

KT: [Incredulously,] After the cake, then you have meatloaf?

MB: Well now in the evening. That's what we start for, and then we start our evening meal as soon as we're done with feeding all the other people. We usually eat before we go, before they're married we usually eat first before the others come up.

BM: You need the energy. [They laugh.]

MB: Yeah. Then we feed them and then we start....

End of side A.

Side B:

MB: I forgot date pudding is what we usually have for dinner too.

MM: Date pudding?

MB: Date pudding for dinner, yeah. Then we have tapioci and we put, we cook the tapioci in jello and then we put the cool whip. Beat it up and put it in the tapioci jello. That's what we have for supper, that with pudding. [Suddenly remembering,] Noodles!

BM: Oh you have your noodles in the evening?

MB: Yeah, noodles.

BM: Now what are they usually, are they flavored with beef or with chicken?

MB: Chicken. And that's about all we have, you know in the hot line. And then we have for cold, we just have ice cream and pie, if they have a lot of pie left over, we have pie, ice cream, and strawberries.

BM: Now how do you keep your ice cream?

MB: We get it delivered. Smidheister's (sp?) delivered ours.

BM: So they deliver it up in the evening then for the evening meal?

MB: Yeah.

BM: Okay.

MB: Some people go into Dalle's [sp?] and get it. We had our delivered from Smidheister's [sp?]. They delivered [undecipherable] all our stuff, we got all of our stuff through Smidheister's [sp?].

BM: And Smidheister's [sp?] has home delivery? I didn't realize that.

MB: Mm-hmm.

BM: I guess if the order's big enough, it'd be worth it to 'em.

MB: But their ice cream is *good*. So, that's our wedding and it lasts 'til ten. Then the young, the young people couple up then, the couples couple up to go to the table and eat. And then they sing until ten and then it's over.

BM: And then Fridays, the best part is the bride and the groom clean up the mess. [She laughs].

MB: Fridays they do that. Yeah, they wash all the dirty dishes. The bride and the groom and their, what do you call 'em?

BM: Wedding party, the witnesses?

MB: Yeah. They have a witness on each side.

BM: I came up the day after Elizabeth was married and she took me down in the basement where they had...oh my gosh! I was glad I didn't have to clean that up. [They laugh again]. We need some dishes, you wash dishes! Oh mercy, mercy!

MM: Who usually prepares the meal?

MB: Well, we usually just all pitch in, you know, the neighbor ladies. Now for two weeks we don't, we don't...they don't get engaged like you do. [Hear sound of grandson tromping through]. They don't announce it until two weeks before...

MM: Oh wow.

MB: ...in Church. Well, we work at it behind other people's backs, you know.

BM: You know, do you know they're getting married?

MB: Yeah we usually know. We knew it for quite a while before.

BM: They sort of tell you?

MM: Yeah, Elizabeth told me because we had a lot of things to get ready. Our upstairs didn't have any doors. And, you know, no doors to any room. We had curtains up yet, but Manny [?] put all the doors up and we painted those doors all. I painted all the inside and outside doors. We did *a lot* of painting, so we had to have a lot of time.

BM: And then the wedding ceremony itself starts when?

MB: At 8:30 in the morning.

BM: And they get married at noontime?

MB: Yeah, 12. They usually have 'em married by 12.

BM: Now do you have, do you ever have what they call, we call 'em showers? Little parties for...

MB: Not really. Now sometimes, like for Emanuel's [sp?], we had a grocery shower for them because none of 'em were of age. You know, when they get 21, they keep their own money.

BM: Oh.

MB: And none of those, Mary and Emanuel both weren't 21, so they didn't have anything to start out on.

BM: Oh.

MB: So we had a grocery shower for them. And you can have, you can have grocery showers for anybody. Like Urie's, when they lost their baby...

BM: Yeah.

MB: ...the one that was born without kidneys, we had a grocery shower for them. People like that, we have grocery showers for 'em.

BM: So you mentioned...I hope I...I've got so many questions.

MM: That's great.

BM: Well, you mentioned that they...so your children, until they reached age 21, [sound of page turning], they gave you as parents their money?

MB: Mm-hmm.

BM: And so they, they couldn't, he couldn't, they weren't, they didn't save up any money of their own.

MB: No.

MB: But they, let's see, Emanuel. Jonathan, he was 21. And [undecipherable]. Urie was 21. Weren't they all 21 except Emanuel? Emanuel was the youngest to get married.

BM: Elizabeth was what, 25?

MB: No. She was. She's 25 now. '77 is her year, '77.

BM: Oh.

MB: She was 20.

BM: When did she get married?

KT: She's only 22 then.

BM: '77. No, she'd be more than that. She'd be 20-...

KT: Oh, no she'd be...

BM: She's 24.

KT: Yeah, 24.

MB: Yeah, she's married for 3 years.

BM: So she was 21 then.

KT: Or almost 21.

BM: Yeah, almost 21.

MB: Yeah I was...they got married and then...yeah she was 21 in May, and they got married in November. Yeah, she had her own money for a while. So I think Emanuel was the only-I don't know-I think Emanuel was the only one that wasn't 21. And our two oldest boys, they got married out in Pennsylvania. They stayed up there.

MM: So you have a lot of family that you go and visit back in Pennsylvania?

MB: Yeah, we have all our family back in Pennsylvania.

MM: Why did you decide to move to Ohio?

MB: Just, we just had different ideas I guess. It's just, it's just different, it's different down here.

BM: Is it more relaxed down here? I mean is it...

MB: Yeah. With the Amish it's more relaxing. They're more, I don't know. Up in Pennsylvania, when they find somebody has done something, you know gets involved. Like boys always get into mischief.

BM: Yeah.

MB: You know that.

BM: Sowing their wild oats.

MB: Yeah and that's the kind. You know, some do and some don't.

KT: [Referring to Mary's grandson,] He is...

MB: I know. He's so ornery. He is.

KT: He is gonna be mischief.

MB: I know he is; I know that. He just sticks out his eyes [?]. [Sound of laughter and feet hitting the ground]. And anyway, they just bug 'em and bug 'em and bug 'em when they know they get into mischief. Where here they just kind of leave 'em more alone a little bit. They're more lenient to 'em. I don't know; they don't hold 'em as tight.

BM: The tighter you hold 'em, the more problem, you know, a lot of times the more resistance that you meet.

MB: Yeah, and at that age, you know, they're more liable to get even. They think they're gonna get even. That's what they think.

BM: Do you find...

MB: And they have a com, they have a complete different way of going about it to marnish [?] somebody.

BM: Than what they do here?

MB: Yeah, they do.

MM: What would they do?

MB: It's just how they speak to you. They have a complete different way.

TK: [Referring to her Mary's grandchildren,] They're sneaking up on us. [Everyone laughs].

BM: So what is, you know, if a, if a, if a boy or a girl sort of, I mean, does something that, that is really against the, the...

MB: Religion?

BM: ...religion? And how do you, how do you deal with it. [Sound of Mary's grandchildren laughing].

MB: Well, if they're, you know, if they haven't joined the church yet, the parents have to deal with that. But if they have joined the church, the preachers have to deal with it. So they just kind of excommunicate 'em from the church. What [undecipherable]...

BM: Now if they

MB: ...if they did something really serious.

BM: If they, if they sort of confess and, and sort of agree to pay their consequences can maybe come back...

MB: Oh yeah, uh-huh, yeah, yeah. That's, that's nothing to it. You know, if they agree to own up to what they did. [Urie squeals]. Urie, now. [Mary speaks to him in Pennsylvania Dutch].

MM: What language is that?

BM: It's Pennsylvania Dutch. It's a mix between Dutch and German.

MM: Okay.

TK: I recognize the German part of it.

BM: The children can't speak English until they start school.

MM: Oh, really?

BM: Yeah. [To Mary,] The children don't speak English until they start school, isn't that right, Mary?

MB: They don't unless somebody comes to the house very often that speaks English, now, like Jonah Swartzendover's [?], Jonas Hershberger's [?] children. They have a lot of people coming in, coming and going, and their children learned it real young.

BM: Yeah.

MB: Or at least they...

BM: Now you speak the, the, the Pennsylvania Dutch when you're...

MB: Just Pennsylvania Dutch

BM: just among yourselves, among yourselves. You, do you ever converse in English when you're just a family together.

MB: If we have little children around that...

BM: You don't want 'em to [undecipherable. Both laugh]. You don't want 'em to know what you're saying?

MB: Yeah.

BM: Well, there's advantages to all of that.

MB: I remember my mom talked English and I didn't know what she was talking about. [Everyone laughs].

BM: Do you share recipes with your...with the other ladies? I mean...

MB: Oh yeah, if somebody makes something real good we ask for the recipe right now. We don't hesitate very often.

MM: Are there certain food that you can't eat or don't like to eat?

MB: I'm not persnickety. I eat almost anything there is to eat, you know. But I don't think I could eat-maybe I could-eat snake meat, I don't know. [Everyone laughs].

BM: But there's nothing as far as, now like the, the Jewish, they eat, you know certain...

MB: No, we don't have anything like that. No, we don't.

MM: Did you e, ever like...I know you talked about cheese. Did you ever learn to make cheese or...

MB: No, I never did.

MM: Okay.

MB: Now Grandma, we were down here, she did, she made cheese.

BM: Oh did she?

MB: Now some of the older, you know, make cheese. And she always used to make horseradish too in the spring. I'd like to start making some...

BM: I'll have to remember that because we've got horseradish galore. Because Earl has horseradish out and you harvest it the months that there's an R in it. [I laugh].

MB: I remember that.

BM: You, you harvest at which [undecipherable] by February and January it's frozen out, but you wouldn't be able to harvest it before September. September and October are the main harvest months for horseradish.

MM: Hmm.

BM: The first year Earl did it, he didn't wear any plastic gloves on his hands. His hands burned for a week.

MM: Oh no.

BM: I mean he was, 'cause it's hot.

MM: Uh-huh.

BM: And you, you take the root, 'cause it's a root crop, and you, he ground it up and mixed white vinegar with it. It was really good. He ruined it this fall when he canned it. He cold-packed it. He ruined it.

MB: Oh he did.

BM: He cold-packed it. It's just it's trash.

MB: Ohh.

BM: He thought he could preserve it better, but if I put in white vinegar in it, he would preserve it anyhow.

MB: Yeah, he could probably just keep, you know.

BM: That's what we always tell him before. I'll have to remember that, that you want some horseradish. 'Cause we had it, we have it go to waste because we don't use it all. He puts horseradish on everything, even eggs. [Mary and I laugh].

MB: Oh, I do too. I put it, I put mine on eggs.

BM: I love to put it in and make deviled eggs. A little bit of horseradish in deviled eggs.

MB: Ohh.

BM: Gives it that little twang. The same way with potato salad. Just a tiny little bit gives it a twang.

MB: Yeah.

KT: [Undecipherable].

BM: Is there anything that you don't fix now that you used...that you did as a kid? I mean that is?

MB: No there's more things that we do fix that we didn't when we were a kid. We didn't remember anything about pizza that I can remember of when I was small.

BM: Sure, yeah, right. Pizza came in when I was a teenager is when pizza came around.

MB: And there's more things, you know, that we have now that, you know, I never knew anything about pampers.

BM: Oh yeah. We didn't either. [She laughs].

MB: And there's more things, you know. Like pop. I can't remember...

BM: No, we never had pop.

MB: Well, now we used...I, I'll take that back. We used to...I remember those glass bottles. And you stick it into something takes the cap off.

BM: Did you make root beer? I had an aunt that made...

MB: Oh yeah, we made root beer.

BM: I had an aunt that had...

MB: We made a lot of root beer.

BM: ...that had made rootbeer. I, we never did as a kid...

MB: Yeah.

BM: ...but I had an aunt that made it.

MB: It's delicious [undecipherable]. Know you can...we have the ten-day root beer and the three-day root beer. The quick root beer is you put more yeast in and in three days its ready to drink.

BM: So what is, what is the, the base of root beer?

MB: It's just the yeast that makes it

BM: And what else? What else do you use?

MB: Just sugar and root beer. It's a root beer base that somebody made.

BM: Extract?

MB: Yeah extract.

BM: I, 'cause I like root beer.

MB: Yeah, I could get the root beer extract. You could just add the water and sugar and yeast.

MM: did you ever make ice cream?

MB: Oh yeah, we make ice cream.

MM: Do you still make it now?

MB: Uh-huh. We have a couple times this winter made ice cream.

MM: How do you make the ice cream?

MB: Well we just beat up the eggs and the milk, we take the milk and the eggs. Now some people cook theirs. No Iva down here, she doesn't. She just puts so much sugar and so much...so much brown sugar, so much white sugar and so much powdered sugar she puts it the milk and eggs and then she puts in the freezer can. There's a can that goes down in the tub. And then you put a lot of snow and a lot of salt and just keep on it 'til you get slush with the snow and the salt, and just keep cranking until you can't crank it anymore and it's frozen. It's good. Homemade ice cream is good.

BM: You can buy...we always make used the raw eggs never cooked 'em. Then, so this last supper we were buying those egg beaters and using those instead. And I just, we, we had, we had ice cream when we had company. And we were just, you know, you get a little more concerned about making somebody sick even though you take all kinds of precautions and, so we just bought eggbeaters, eggbeaters and used those and the saying that has on their how much equals an egg. And it was delicious. I mean, we 'cause we love like homemade ice cream. And we use, you use...Iva uses powdered sugar.

MB: Yeah, she uses powdered sugar, brown sugar, and white sugar.

BM: Oh really?

MB: And she uses a lot of Rich's [?] topping in hers.

BM: That's what, now we put cool whip in ours.

MB: Or evaporated, evaporated milk.

BM: Evaporated milk, yeah.

MB: Something to make it real rich.

BM: It's not for ev...it's not a lowfat recipe.

MB: No, hers is not a lowfat recipe.

KT: Is any good ice cream lowfat. [Everybody laughs].

MM: Do you have any recipes that were pa, passed down through your family?

MB: Yeah I have recipes from my mother. [Sound of clock chiming]. Vanilla crumb pie, I use her recipe. And brown sugar dumplings, that's something we make as a pudding. Put cream on top and whip cream. And that's something. I always use her recipe for certain things. And omelette, egg omelette, I use her recipes for that. Yes there is recipes that, that she used to use that were good and I, I just kind of kept...

BM: Now do her recipes have measurements or do they say a dash of this and a pinch of that?

MB: Well if it's a dash, it's just the salt. But the others is cup or tablespoon.

BM: 'Cause I checked some of my grandmother's recipes and she'd say, shortening the size of an egg, you know shortening equal to an egg two eggs, you know that weren't measurements, they were just...

MB: not in cups or tablespoons. But not...a lot of our recipes that are passed down don't have them how you put it together. It's just how much you put in and then you use your own judgement of how to put it together.

BM: Now I've noticed that now in a lot of the Amish cookbooks. They don't give directions.

MB: Directions on how to put it together.

BM: They give you the ingredients and how much to bake it at.

KT: That's only half the story.

BM: And a lot of them don't even tell the size of the pan that you need to use.

KT: What are they giggling about?

MB: He gets into mischief. [I laugh].

KT: He's got that little look in his eye. He is...

MB: Yeah last...the other week when it was up to sixty. He was out running out around barefoot.

BM: Barefooted.

KT: He is cute though. He's

MB: He's cute, but he's ornery. [I laugh]. I told Emanuel he's gonna have his hands full.

BM: He'll get his just rewards.

KT: I don't...

MB: That's what I told him.

BM: Now he's not the oldest. The little girl's the oldest. Sh'e in school now, isn't she?

MB: Clara.

BM: Clara.

MB: She's home. She, oh she brought the baby in.

BM: Clara, yeah she was here.

MB: She...

BM: But he's the oldest boy.

MB: Yeah.

BM: Now is he, Clara the only one now in school.

MB: Yeah.

BM: She's in first grade?

MB: And he only turned four.

BM: Oh he's only four?

MB: Yeah. He only turned four in January.

BM: He's a good-sized four-year-old, or she's [undecipherable]...

MB: I know.

BM: ...one or the other.

MB: She's a little tiny...

BM: Yeah, she's tiny.

BM: Scimpy.

MM: Do they have trouble in, like in school not knowing English before they go there?
Is that...

KT: They have Amish schools.

MM: Oh, okay.

BM: See here's, you can see...

MB: Oh, you, yeah.

MM: Oh that's right.

BM: ...the Amish school.

MB: Yeah, they have an Amish teacher.

MM: Okay.

MB: And it's all one eight-grade school. They have all eight grades in one school.

MM: Oh really? So just one teacher for all...

MB: Yeah, just one teacher. But they try to make it that they don't have more than, well they don't have...if they have more than thirty scholars, they have two teachers.

TK: That's how the schools used to be back in...for everyone back in...

MB: Yeah I remember our school used to have fifty pupils.

BM: Yeah, well my mom and dad both grew up in a one-room schoolhouse.

MB: Yeah. And we didn't have an Amish teacher. But I loved my teacher. We had a good teacher.

BM: Oh you didn't have an teacher...

MB: No.

BM: ...when you were growing up?

MB: I never had an Amish teacher.

MM: But then now they always have Amish teachers?

MB: I think they all do. I don't know of any settlement that has...that doesn't have an Amish teacher.

MM: Okay.

BM: So is there a minimum a, a minimum age that the teachers should be before you...

MB: Well, they don't really have, but they should because they put a lot of 'em in too young and they can't handle it. They don't, they don't listen.

BM: Yeah, the boys especially.

MB: Yeah.

BM: Why is it that boys are that way.

MB: Because they have problems over on the Pritchard and so they finally told her that she has to quit. That's why Andy's teaching.

BM: Oh, so Andy teaches at Pritchard school.

MM: Can anyone who wants...I mean, can anyone in the Amish community who wants to become a teacher, or do they have to go through some special training?

MB: No, they don't go through any training. They just learn from what they, what they learn from going through school. They have the same lessons.

MM: Have you passed on your cooking techniques to your own children?

MB: Mm-hmm. My daughter-in-laws. There's some things that my boys like that I made that my daughter-in-laws, they had to ask for the recipe.

BM: This doesn't taste like Ma's! [Everybody laughs].

MM: And, and what about your own daughter, did she help you a lot when she was growing up?

MB: Yeah she helped me a lot. She really did. She worked away too but then she would always come home and helped me. And she's a better cook than I am. She had a book and she copied off all the recipes that she liked. She's a good cook. She likes to cook. I like to cook too, you know. Like in the church, you know, I like to cook. But here at home just for me and Davy.

BM: I'm not the creative cook. I. I enjoy cooking but I'm not a, I'm not a creative or a fancy cook, you know. Just the good old down-to earth stuff

MM: Okay, I don't have any other questions, is there anything else you wanted to add.

MB: I didn't really think over anything that you might be interested in. Did you, do you ever see Amish up around New York?

MM: In New York? No.

BM: You're right in the city of New York, right.

MM: No, I'm not actually. I'm in upstate New York.

BM: What, what part.

MM: Rochester.

MB: Oh Rochester.

MM: Yeah.

MB: Well, that isn't too far from the Amish though.

MM: I guess we just don't see them.

MB: Yeah. Fort Plains. You know where Fort Plains is?

MM: Not exactly, but I should.

MB: They can see over into New England states.

MM: Okay.

MB: And that settlement started from Pennsylvania. They have quite a big settlement up there.

BM: Is it above, is it above Rochester then?

MB: Well I was trying to think. However, I don't know exactly where Rochester is. Is it more...?

BM: Is it North of New York City.

KT: Yeah.

MM: Yeah.

MB: Is it more North or East?

MM: It's Northwest of New York City.

MB: Northwest.

MM: Do you know where Buffalo is?

MB: Mm-hmm. We're up in Buffalo.

MM: It's not too far from Buffalo. It's about an hour and a half from Buffalo.

MB: Okay. Yeah, they'd be farther, they'd be farther East then.

MM: Okay.

MB: They would be 'cause they can see over into New England states, so they're quite, quite a ways.

[I stopped the tape, but then they began to talk again about killing hogs.]

BM: Did you butcher last Thursday?

MB: Yeah last Thursday we butchered Urie's two hogs. So we had a fresh, a couple fresh meals of that.

BM: And then did you stuff some sausages?

MB: Yeah, we stuffed all the sausages that the pigs...[undecipherable].

BM: That, that's the best sausage.

MB: We cleaned the guts. [Undecipherable].

KT: Yummy.

MB: Scrape and scrape and scrape.

BM: The intestines. I remember my mom and dad doing that.

MB: Do you? Oh, it isn't that bad, you know, if you're used to it.

BM: Yeah.

MB: If you keep on doing it every year, you know. Probably you would do it for ten years, ...

BM: Now, do you like the brains?

MB: No, I never, had a taste.

B: I love brains.

MB: Do you?

BM: Oh I love brains.

MB: Dan Weaver does too.

BM: Oh, I love brains.

MB: Dan Weaver, he always takes those brains out.

BM: Oh, I love brains. We'll so out to the locker, the dressing plant out here.

MB: Oh you can get 'em there?

BM: Oh, yeah, you can get 'em. You can call 'em and you tell him, you tell him to save 'em for you, you know in butchering. I'll call him and say, you know, save me some brains.

MB: Oh, really?

BM: Oh yeah, and I'll take a container out and I'll clean 'em and we freeze 'em. I love brains, cholesterol galore, but I love brains.

MB: Same as the liver.

BM: Yeah, liver's terrible. I mean, but it's, it's a nutritious. Liver is good for you in iron, it's high in iron. It's really good for you, but I think that's what my husband's fixing for supper tonight.

KT: Liver?

BM: My kids used to ask for liver. When they were home. What do you guys want to eat tonight? You know you reach a roadblock. You get tired of cooking, what do you want, and what do you guys want to eat for supper tonight. Get some liver out Mom. They loved liver.

KT: I never ate liver as a kid.

MM: I never ate it either, I think because my parents didn't like it.

BM: But all of the organ meats...

MB: ...are high in cholesterol.

BM: ...are high in, are high in fats.

MB: That's what I figured.

BM: Yeah, but we don't, it's not you know, make a habit of eating them.

MB: Now that's something we can't do, because we cannot keep meat like that. That's why we have to put it in cans, jars, and so we can keep it. We can't [undecipherable], we don't have a freezer. We don't have electricity, so we don't have a freezer. But then through the summer we get a chest freezer like, same as you have, and then we have an ice man who comes around. He gets his ice in Millersburg, and he comes around with hundred pound blocks of ice. And then we put the ice into that chest, and that's the way we keep our food through the summer then. He comes around every week.

BM: Would it be-can I ask you an off-the-wall question?

MB: Yeah, sure.

BM: You know, could you, would it be permissible for you to buy a generator and you make your own electric?

MB: No we couldn't do that.

BM: I just wondered.

MB: We wouldn't be allowed to do that.

MB: Yeah, 'cause, you know, we have a generator...

BM: Yeah, I know.

BM: ...as a backup if the electric goes out. And I didn't know if you could do that or not. You know, that's like what they used...course if it was, you know, it would be powered by gasoline, we run ours on gasoline.

MB: Yeah, but there's certain things they make the line, is how you'd say it. Because we're allowed to have the stove, but we're not allowed to have a refrigerator. See you can get refrigerators that...

BM: Could you get a gasoline refrigerator.

MB: You could get a gasoline refrigerator that would run the same as the stove, but we're not allowed to have 'em here. We're not allowed to use 'em.

BM: This, this settlement doesn't permit it?

MB: No.

BM: But there are some...

MB: There are some ones that do.

BM: Okay.

MB: See they all have a line. And then some of 'em have the lamps up in the ceiling and it just looks like an electric light. Now it's down in Sparksburg they have 'em, in Pucksatawny, Troutville, [?] they have 'em. And it come in on the line, like free gas, and it's got the, what do you call those?

BM: Propane?

MB: Propane, no not propane. Those, you said they wanted to blow 'em out.

KT: Pilots.

MB: Yeah, they got the pilots on 'em. But, and then they just turn on, you know.

BM: What would it take, I mean. So you poss, you know, if you can have a gas-powered refrigerator, that would make things so much easier.

MB: I know.

BM: So what, I mean would you be able...what does it take to change it to where you could? [Both laugh].

MB: I teased Ruben. That's our bishop.

BM: Uh-huh.

MB: Ruben Weir [?].

BM: And that's [?'s] brother, right?

MB: Yeah. I used to always tease him because he always had free gas. He lived over there where Grays [?] lived, and he had free gas there. So he moved over on, off Platt [?} Road. He built a new house, and he's got free gas there. And I told him, he, he's always razzlin'. We always razzle each other. And I told him, I do not think it's fair that they have free gas all the time and we don't. And I said I think he should at least let us have the gas refrigerators if he has free gas and everything else. And so, and now this spring, I was I don't know how many years ago, we were always, you know, talking about that. And now, this spring, we are allowed everybody to have the free gas.

BM: 'cause used to you weren't even allowed to have free gas to heat with were you?

MB: That's what I mean, you know. See we're allowed to have it now.

BM: So maybe you could just gradually work it in and you can get a gas refrigerator.

MB: Well, I'm satisfied that I can just have the water heater. Because our water system, you know, our second stove here already and our water is still rusty. And I feel it's the tank. We do need a new tank. And we don't want to get one if we're gonna get free gas, we'll have to get a new heater anyway.

BM: So what do you heat your water with now?

MB: I'll show you. Are you ready to go?

KT: Yeah.