

Debbie and Corbett Mullins
with Abby Huggins Interview
October 10, 2017
Wolfpen, KY

00:02 AH: This is Abby Huggins, I'm at the home of Debbie and Corbett Mullins on Wolfpen in Knott County. We're doing an interview about food for the Food and Dance Trail. And today is October 10, 2017. Debbie could you start by introducing yourself?

00:28 DM: Ok. My name is, I'm Debbie Mullins. I am a retired restaurant owner.

00:44 AH: And what's your date of birth?

00:45 DM: November 26th, [19]51. I know that's a lot of years [laughs]. But anyway, we, I enjoyed the restaurant. We had it for sixteen years. Actually, we've had three restaurants. Two of them was like cafes and one was a bigger restaurant. We had them all together probably about twenty years. But we retired about six years ago from that and just enjoying doing whatever we want to do.

01:20 AH: Corbett?

01:21 CM: I'm Corbett Mullins. Like she said, we had been, I'm a retired teacher, but I also sort of helped out with the restaurant in the evening after I got home from school. Debbie tells the story many times, I was there in my, still in my shirt and tie mopping the floor after the restaurant closed. So, we had some, starting out, it was a learning experience for us. We had to learn the ropes, but once we got the ropes down pat then things went pretty good for us in the restaurant business. Debbie's an excellent cook. She really is. And she's, I want to say, I finicky cook. I remember seeing her throw a whole kettle of soup away because a fly got in it. I'm not talking about a small kettle. I'm talking about a kettle of soup that was probably four or five gallons in it.

02:20 Well, I always told my girls at the restaurant, "Don't serve anything that you wouldn't want to eat yourself." I said, "Don't - if you drop something in the floor or whatever, you know what to do with it. I don't care about that, what is it five-second-rule or whatever." [laughs] "You throw it away." But I just always believed in, just told them to not serve anything that they wouldn't eat their selves.

02:45 CM: Oh, I forgot to say, July 3rd, [19]48 is when I came. I'm a little, tad, a year or two older than her. Both our mothers were cooks in the school system. Both of them cooked at Carr Creek Elementary. And that was back in the day when they actually cooked. Today's school lunches are pretty much frozen. And all they do is warm them up. But now, these ladies, back then I think, how many was there that cooked at Carr Creek?

03:16 DM: Four or five.

03:17 CM: Four or five. Looking back, I don't know how they accomplished what they did because the school had probably 500 students or more, but those four or five ladies cooked a full meal for those kids and teachers every day. I mean, it was legitimate, bonafide cooked food. Meatloaf, mashed potatoes made on the spot, green beans.

03:45DM: Not instant potatoes.

03:46 CM: Not instant potatoes, they were peeled and mashed. I'm just thinking one lunch was like I said, meatloaf, mashed potatoes, green beans.

03:59 DM: They always made their homemade yeast rolls. They was so good. His mom is the one that made the, was in charge of the homemade yeast rolls.

04:10 CM: They would fluff up, be big fellows once they were baked. And that was like a mixer, probably, that would hold, I don't know, forty, fifty quarts. That was a big mixer. And, down in there was all that dough and once she got started, it was, she pulled them out of there and knocked them off by hand, she would squeeze the dough, some of it would come up between her thumb and her index finger. As as it did, she would grab it with the other hand. What she had in her other hand was the makings of a roll. Put it on a baking sheet, you were good to go. And those ladies, like I said, we come from a line of long cooks.

04:53 DM: Right.

04:53 CM: Her, like I said, both our parents cooked. I have a brother that he's passed away now, but he was widely known, all over eastern Kentucky for barbeque. He had two barbeque grills that he'd pull behind his truck. Called them Big Pig and Little Pig. He would go all over eastern Kentucky, into Virginia, Tennessee. He was fairly well known for his barbeque.

05:26 AH: Yeah, so y'all both grew up close to one another you said, on Carr Creek, can you tell me more about that and more about what food was like in your home, both coming from moms that cooked a lot.

05:41 DM: Well, my dad was a miner.

05:42 CM: Mine was too.

05:43 DM: And of course, we raised big gardens. We didn't have a lot of money to go and buy groceries, a lot of groceries. So we, they raised their own. And I know I remember working at it many, many, many times hoeing that corn [laughs]. But now, it was good. It was good, like I said.

06:04 CM: Both our parents

06:05 DM: Our moms was good cooks.

06:05 CM: Both our parents cooked, they cooked meals, they didn't skimp on that at home. My mom would, she would usually cook a lunch and then what we had leftover, she would cook more than enough for lunch and then what we had leftover, we had it again for dinner or supper that evening. So, we were well fed. Like Debbie said, we didn't have a lot of money, but

06:34 DM: We didn't go hungry.

06:35 CM: We didn't go hungry, no. There was four boys in my family.

06:40 DM: Three girls and a boy in mine.

06:43 CM: And, that was, not huge families, but it was pretty good sized family for a mother to have to cook for. They didn't skimp. They cooked what we needed to eat and we ate because there wasn't nothing like fresh green beans, homemade cornbread. Mom would usually make some kind of meat. We had our own hogs that we butchered every year. We usually butchered two or three so we had plenty of meat that we could, she could fall back on to cook. Coleslaw, fried potatoes, we ate good. I mean, it wasn't something you would find in some big fancy restaurant in New York or somewhere. It was good food and we survived and grew on it. For sure.

07:43 Who kept up with the gardens? It sounds like both your dads worked in the mines and both your moms worked in the school.

07:51 DM: During that time that we was, I think it might have been before my mom started cooking at school, we raised the garden ourselves, the children and mom.

08:02 CM: Same way with us.

08:04 DM: But you know, mother had three girls, but we still done what we could do. I know they had four boys, but we raised it ourselves. Dad, he had a lot of times, he walked to work. I don't remember some of the details, but I know there was one time in the wintertime, when it was, I believe it was flooded.

08:26 CM: Yeah, it was. I remember you talk about that.

08:27 DM: It was flooded and he had to walk, he walked home, he walked in the mountains to get home from where he worked at. I don't know how many miles from Vicco. He wanted to come home, so he took to the hills and got home.

08:46 CM: Yeah, my mom, she was sort of the authoritarian in the family, ok.

08:54 DM: My mother too.

08:54 CM: What she said, ok, dad he for some reason, he usually ended up working on the night shift and he'd come home, get home really really late and he'd go to bed to sleep. And there wasn't a whole lot, he supervised it. But, we both knew, all the boys knew what we had to do. And it didn't, mom, all she had to do was show us one time, maybe twice, what to do and we'd do it. Because we knew that if we didn't do it, she'd wear our butts out. Like I said, she was the authoritarian. Dad, my dad never laid a hand on us, but we knew whatever he said went. We didn't question him. He was, all us boys were fairly tall. Me and my closest brother, we were both 6'4" or better and dad was about, he may have been 5'10", 5'11". He was just a little fellow. But, he, and he didn't raise his voice. I don't remember ever hearing him yell at one of us, but we knew that if he said, this patch of beans have to be hoed out today, then they were hoed out. And mom saw to it that we did it too.

10:17 DM: That's the same way with my parents. Dad never laid a hand on us. But, he had, I guess his tone of voice, we knew to mind. But now, mother didn't care to whip us [laughs].

10:31 CM: Worst part is, they make you go get your own switch [laughs]. Hated to do that. And if you got one too flimsy, you'd have to go back and get another one.

10:40 DM: But I think that I don't mean any harm in this, but that's what's wrong with a lot of kids today. I know there's a way of making your kid mind without beating them, without abusing them. But I just, it seems like kids is just not disciplined anymore.

11:01 CM: And has to start early. Kids, it don't take a kid long to learn what they can get by with, ok. And if you tell them no and you mean no they will, they'll pick up on that pretty quick. They'll know what no means. And if you don't do that, the farther you go down the road, the worse it's going to get. And like Deb said, that's a lot of what's wrong with this country today is that. I told her yesterday about watching a bunch of college kids, there were probably twenty, twenty-five of them in the room. This one guy was doing something. And I couldn't tell what he was doing. But he was working hard at it, trying to accomplish this task. And the others were really watching with a lot of interest. Well, come to find out, he had a can opener, trying to open a can. You know one of these twisty kind of can openers. And he couldn't do it. I mean, this is a kid that's in college that couldn't take a can opener and open a can. Well, when he finally got it open, all the others applauded and thought it was the greatest thing ever was. That he was able to open that can. I thought to myself, "Lord, help us, these are going to be our leaders for the next generation."

12:18 DM: But you can go the schools and you can tell by talking to some of the teachers how things has changed over the years about their children. Teachers are not allowed to discipline much anymore, anything like that. And I know that, they're not, they can't teach them like they used to. We used to just have simple math, now it's complicated. But anyway, during the time we owned the restaurant, I could tell you a lot, but I'll just tell you a couple instances that just shows how they're not being taught, to me, in school. I had some waitresses that a person would come and check out, well you rang it up on the cash register it tells you how much change to give back, but they could not count out how much change to give back. They'd have to holler for somebody to come and help them. And you know, I couldn't, I just really couldn't allow that. It just shocked me to find out what little they know, some things that they know.

13:21 CM: Seem to me like I remember second or third grade, the teachers was running off those little sheets that had money on them, little coins and bills and we were learning to count money, even at that early age. It never become an issue for us. Like she said, just taking on that same thing, if you take a person, if the electricity was to go off, and it done that a few times, you could open the cash register manually. And if your ticket was \$5.80 and you gave them a \$10 bill, no way, you might as well forget it. No way under the sun that they could count to give you back their money. Start with \$4 or \$5.80 and count up to \$10.

14:08 DM: Seniors in high school, seniors in high school.

14:12 CM: But we're getting off subject.

14:13 AH: That's ok.

14:14 DM: We enjoyed, I enjoyed my growing up. We didn't have computers, we didn't have iPhones, we didn't have these games that you play all the time. We played outside, we went to the

creek. We went to the creek and I liked to get drowned twice, but that's beside the point [laughs].

14:33 CM: She wished she hadn't gone to the creek those days.

14:36 DM: But we'd go out, we'd catch, we'd wade in the creek, it wasn't deep, what we waded in and stuff. I remember raising up rocks and catching crawdads. I was kind of afraid of them because you had to watch how you get a hold of them or they'd pinch you. I mean, they'd pinch you.

14:51 CM: We did simple things. I remember one of our favorites was to take a buckeye, just after it was almost grown, they were still sort of soft. Take a sharp stick, a long sharp stick and stick that buckeye on the end of that stick and give it a fling, see how far, we could see who could throw it the farthest. Now these were, this is how we amused ourselves. And, it worked out fine, I think.

15:19 DM: Well we had a big field out from not too far from where we lived. All the neighborhood kids would get together and go there and play baseball, basketball, everything like that. All the community kids would get together and do stuff. But seems like kids is just entertained, they just entertain different. I know times change, but I liked my childhood. Yeah, good and bad no matter what you do. I had a good childhood.

15:47 CM: You were talking about food. We, Debbie and I were sitting out there a while ago before you came talking about maybe some of the things that we remember that our moms, usually it was our moms that was doing the cooking. I can remember my mom made Christmas cookies every year. All they were, what was it a sugar cookie? A sugar cookie. She'd take two of those sugar cookies and then she would take, what was it, confectionary sugar? Icing.

16:17 DM: Confectionary sugar and milk, make a little thick icing, you know.

16:19 CM: But what was the key to it was, she put food coloring in it. One bunch would be sort of a pale green and the other one would be a pink. These were Christmas cookies, ok. Oh, there wasn't nothing like those Christmas cookies. I mean, she's [Debbie] made them. But, I don't know, it was just something about those cookies that I remember. Then my mom also, we were talking about, my mom made a jelly roll. You bake a real thin cake and you lay it out, you put, what was it? We figured it was probably jam.

16:56 DM: Yeah. Something, it's like pumpkin roll.

17:00 CM: Yeah. Make a thin layer of jam on it. And then roll it up. Not only was it very tasty, but it was pretty, it was neat to look at. And, they say that you eat with your eyes, so that was one. And then, she made an odd kind of pull candy and like Debbie's mom and nobody else that I know of that made that kind of pull candy. Her pull candy when it got done was hard, very hard. And it didn't, if you put it in your mouth. She would pull it and cut it, pull it out into strings about the size of your finger in circumference and then she'd cut it and the long, maybe inch, inch and a half pieces and then put it in a container. And then when you went to get it, and put it in your mouth, it wouldn't go soft, it'd stay hard until you, until it completely dissolved in your

mouth. The only thing I remember for sure that was in that thing was molasses. I know she put molasses in it. I guess that's the standard for any pull candy, isn't it? You don't put molasses?

18:03 DM: No. I don't think mother put - mother's was, I know the candy, the pull candy they make today is creamy. But now her's was like taffy and you could only make this like at winter time. I remember that she would, we'd go outside when it was cold weather and we'd take, one get on one end and one on the other end and we'd pull that candy until it got a certain texture or whatever and she'd bring it in and we'd roll it out and we'd take scissors and cut it and you let it set a little bit. But now, her's stayed, when you put it in your mouth it was kind of hard but it would soften up like taffy. Be chewy. It was really good, but I remember that was one of the things we done in the winter time because in the summer time, you can't, it's hard to make if it's humid or if it's hot. But that was a winter candy for us.

18:53 CM: Yeah. It was in the winter. I remember going on the front porch and making it. Then you could also make it in your trailer at Morehead [laughs]. We did that one time.

19:05 DM: In the summer.

19:05 CM: Yeah, we were going to make us some pull candy. So, we got it, I guess you boiled it and got it to the point where we could hold it in our hands.

19:16 DM: After it cooled just a little dab, you get it in your hand, you start pulling it, you know. You butter your hands.

19:21 CM: Yeah, it was starting to get a little bit sticky on our hands, so we added more butter. Pull. We'd add more butter. Pull. We'd add more. Well finally, we had it so gummed up with butter.

19:33 DM: Way too much.

19:34 CM: That it, when you pulled it, it'd string all the way down to the floor. Needless to say, our batch, our one and only batch of pull candy failed miserably.

19:44 DM: It sure did and we ain't tried it since.

19:46 CM: [laughs] No. I don't really have, I don't know if you have any recipes for pull candy.

19:50 DM: Yeah. I never did get mother's. I wish. And you never did get your mom's. I wish we had both those recipes, but we don't. You know you need, if you've got parents that cooks or makes stuff, you need to get the recipe from them. You should because.

20:08 CM; Parents needed to make their kids a cookbook. You get a blank cookbook and start writing down recipes for the kids. When my mom made a, she made a killer jam cake. I guess that's what it was, wasn't it?

20:23 DM: Yeah.

20:22 CM: And you said your mom made -

20:24 DM: A fruitcake at Christmas.

20:26 CM: And she would do what with it?

20:28 DM: She would wrap it up, after she baked it. Because you did need to let them set a little while and let them get moist. And I remember seeing her wrap it up good. Taking it in there in one of the rooms, putting it up on something and letting it set there until it got good and until it got ready. In a few days, it wouldn't take long for it to.

20:46 CM: She probably put it up out of your all's reach.

20:50 DM: [laughs] No, we knew not to bother it.

20:53 I love fruitcake. A lot of people don't like fruitcake. They think it's ugh, the God awfulest thing that ever was. but there's some fruitcakes that I don't particularly care for. But the majority of them I like. I like fruitcake.

21:08 AH: So y'all don't have recipes from your moms, but do you have some recipes?

21:14 DM: Some I do, but now the pull candy I don't.

21:18 AH: What recipes do you have?

21:19 CM: You got a gingerbread.

21:21 DM: Yeah, her gingerbread. But, you know, two people that make gingerbread, no matter if it's the same recipe or what, it turns out different. Mine don't turn out like mother's. It's good and stuff. But for some reason, it just don't, I just say I work mine different than what she did.

21:40 AH: How's it different?

21:42 CM: You said it had to do with the feel.

21:46 DM: Yeah, there's a lot of stuff, when you know how to cook and stuff, the dough of the gingerbread, I can about tell by feeling of it if it's going to turn out or not. You know, I can tell by the look of something if it's going to turn out or not. But it is a little bit different in the texture. I don't know if mother may have worked hers a little bit less than I did or what. But the texture, mines a little bit more dense than hers. Hers was a little bit more, I don't want to say fluffy, it wasn't cake like but it was a little different.

22:22 CM: Her gingerbread is good, don't let her say that it's not. It is.

22:28 DM: I just said that it's just different than hers, even though it's the same recipe.

22:31 CM: Well, I don't remember eating your mother's gingerbread. I know I have, but I don't remember it.

22:39 DM: Your brother would come up when mother had made some and he'd eat butter with it.

22:42 CM: Yeah, put butter on it, I've seen people do that.

22:44 DM: Your two brothers would eat it with butter.

22:47 CM: Now there's a lot of people that profess to be good gingerbread bakers right here in Knott County. And I was, like I said, we were, I was chairman of the Gingerbread Festival for over thirty years. And we judged a lot of gingerbread during that time. I would usually, I would make every effort to avoid having to do that. I mean, I like gingerbread, but, I knew that there were going to be some in there that really wasn't going to be worth, wasn't going to be fit to eat, as the old saying goes. I remember one time, I did have to, I didn't luck out, I got conned into doing it. And, there was this one lady that had made beautiful gingerbread, she had it in all kinds of shapes: trains, gingerbread boys, gingerbread girls, houses, and all that. But that was the most awful gingerbread I've ever tried to eat. I mean, it was just, it's indescribable, I can't describe what it tasted like.

23:53 DM: But, that's the reason that you have several judges, some people might like it. But now, some of it, everybody don't like it. Some of it is really bad.

24:03 CM: And a lot of judging gingerbread what was the most thing that they look for? The amount of ginger. Some people use very little ginger, some will burn it up with ginger. Some people like it that way, that's a lot of ginger. But, I don't, I'm not a big fan of that much ginger. Give me a little, give me just enough that I can taste the ginger in it, but don't set it on fire with it.

24:34 DM: And I don't like dry gingerbread, I like it moist, but now, my brother, he likes it dry. Because he said "I like it, it's good with coffee when it's dry." [laughs] But now, I like good moist gingerbread.

24:47 CM: And there was a lady here, she passed away recently, here in the county, that made probably the best gingerbread of anybody.

24:55 DM: I think her son is -

24:58 CM: He's carrying on the tradition. She made, what was a batch of her gingerbread, what did it make?

25:02 DM: I think it was 300-350 pieces.

25:06 CM: One batch.

25:09 DM: It was her mother's, she won a blue ribbon for it years ago. And it was her mother's recipe. She said she tweaked with it a little bit later on.

25:21CM: And, it was, like you said, 350 pieces and I know at Gingerbread Festival time, my brother, the one I was telling you about that cooked, he ordered gingerbread from her and he would order, sometimes three or four batches.

25:35 DM: He'd order about two thousand pieces.

25:38 CM: Yeah. And he'd sell it every bit during the course of the Gingerbread Festival. And her gingerbread was in a little long cake and it had some kind of a glaze on it. I don't, we really don't know what she put on it. Oh, but it was, it had just the right amount of ginger in it, that's what made the difference. That's what made it good.

26:04 DM: That's how the festival got its name, was the Gingerbread Festival.

26:07 CM: Yeah, my grandmother, I can remember my Grandma Ashley, she was a good gingerbread baker and I can remember people coming to her and asking her, "Nancy," this was politicians would come to her and say, "Nancy, I want you to make me two or three batches of gingerbread. And I want you to go to the election grounds on election day and pass it out to people coming in to vote in my name: 'Here's you some gingerbread, just remember to vote for so-and-so for sheriff or judge or whatever.'" In essence, it was buying votes, but back then, it wasn't looked upon as anything illegal, it wasn't frowned on, it was just the way that people done it. So, Knott County has had a long, long tradition of being a very politically minded county. So when it come time to, I guess, cast about for a theme for a festival, the gingerbread and the handing it out on election day, just sort of all come together. And that's how the gingerbread festival came to be called what it is. But like I said, it was vote buying, but it wasn't, you wouldn't get arrested for doing it. I can't remember my Grandma Mullins whether she baked gingerbread or not. Did either one of your grandparents do it?

27:43 DM: I don't remember. I don't remember if they did.

27:47 CM: Well, you don't remember your Grandma Smith very much, do you?

27:48 DM: I don't remember her at all.

27:52 DM: But now, I can remember my Grandma Ashley. She was, I don't remember what her gingerbread tastes like, but I can remember people come and getting her to make it and pass it out.

28:04 AH: Why gingerbread, you reckon? What was the reason for that?

28:08 CM: I don't know. It was just, I'd say there probably wasn't too many kinds of sweets around back at that time. People probably made, they probably made cookies of some sort or other, probably a sugar cookie, but that was about it. But gingerbread was probably one of the best desserts that you could make back in those days. We're talking probably in the [19]40s, early [19]50's. My grandmother died around 1951-52, so it had to be back in the 40s probably when this was going on. Like I said, it was an acceptable way of doing things.

28:48 AH: Was that happening in other counties?

28:51 CM: I'd say it was.

28:55 AH: Knott County's known for that.

28:55 CM: Knott County's known for it, but I'd say it probably happened in all the counties in the surrounding area.

29:02 DM: I'd say it did too.

29:03 CM: Now, later on, later on, the gingerbread got replaced by bottles of whiskey. Kessle's was the most famous, Kessler's - K-E-S-S-L-E-R - I don't remember, it come in a little, I guess it was a pint or a half pint flat bottle and politicians would buy it by the case, it was cheap. And they wouldn't openly hand it out because the county was dry. But, if you were coming in to vote, you could get you a bottle of Kessler's before you went into the polling place, sort of on the sly.

[phone rings, recording paused]

29:54 CM: The Gingerbread Festival itself started in 1982, that was the first year they had a festival. I just recently learned that they had knocked around the idea a couple of years prior to that, maybe [19]80 and [19]81 they started actually talking about doing something. And then, I'm not sure what club, I want to think it was the Jaycee's that was here in the county at that time. The members of that club were the ones that knocked about, Lawrence Baldrige and Ron Daley. Both of them say The Gingerbread Festival was their idea, believe whomever you want [laughs]. I don't know, I wasn't there. I didn't come on board with the festival until probably, I don't know, three or four years after that when I got involved. It's just like any other organization that railroads you. Once you get into a position, it's going to be hard for you to get out of it. So, that's what happened with me. It was thirty-plus years, but I think maybe there was maybe like one or two years in all that time that I bowed out for a year. Seems to me like I remember. You don't remember, ok?

31:15 DM: Only time that I ever remember you missing a festival was when your dad died. He died the day, I think the day before.

31:22 CM: We were setting up on a Wednesday evening and he passed away, so I missed that festival. But anyway, that was pretty much it. It was a lot of fun. We did a lot of crazy things during that thirty-year time. And, I don't know, it's like all the festivals around here now. They're sort of, they're sort of scooting down, they're edging down. I don't know whether it's, you don't have the number of people to help you work with it, I know that was the case when I decided that I wanted to get out of it. We were down to what about six members, seven members?

32:02 DM: Yeah at the most. There's several of them that passed away. Your brother and -

32:09 CM: And Jim Watkins. And of those members that were still on board, just about all of us had some physical disability that kept us from doing a whole lot. I said, it's just time for me to turn it over to younger blood of people that's got more energy. And I hope that they'll build it back up. I think they have here the last couple of years. There's been parts of it that's still down, but I hope in time they'll build it back up and get it back to what it used to be. Well, that was pretty much it as far as the festival. Back to the restaurant?

32:48 AH: Well could you describe what the festival is like? Can you paint a picture of it?

32:54 CM: Well, it started out being a four-day event. It started on Thursday. It's always the first Thursday after Labor Day. It started on Thursday. Then, usually on Thursday there wasn't much that went on during the day. Most of the booths, food booths, commercial booths, arts and crafts booths, they sort of spent that day getting set up and getting ready. And then we actually started the festival with the opening ceremony at five o'clock on Thursday evening. And then, after that opening ceremony, we honored a family every year, a Knott County family. What we done there, we just took the Knott County phone book and went through and counted the last names. Naturally, Slone's were the first family that we honored. And then we took it down, the list went all the way into 2040 or something before it ended out. Honored a family, we usually had a theme each year. It could be a salute to coal mining or salute to our logging industry or whatever. And then, they had music on Thursday night. Then on Friday was pretty much the same, we had Elementary Track and Field up at the football field where all the elementary schools come and compete in various events. Friday night, we had, usually had bluegrass music. Then, Saturday, we started out Saturday morning usually with a, first they had an 8K race and then we brought it back to a 5K race. That was early Saturday morning. Then, right after the race, we started getting geared up for the parade, which, sometimes it would start at noon, sometimes it would start at one and there would be music playing around that. And then after the parade, we had various activities, games for kids and adults too. And then, Saturday night would be our main night of music with the headliner usually starting around nine. Now, like I said, at first, Thursday, I mean Sunday, they had a gospel sing over at the Settlement School. But as time went on, that sort of fizzled out. There wasn't that many people coming and it was - they had some pretty big name gospel groups at first, but then, like I said, that sort of went downhill, so we dropped Sunday altogether. And that was pretty much the festival in a nutshell. And this was our, this past one was the thirty-

35:42 DM: [Thirty] Sixth.

35:42 CM: Sixth.

35:42 DM: I think.

35:43 CM: Started in [19]82, so do the math.

35:45 DM: I know, when it first started, there was, you know Hindman was still booming. Right now, you know there's not much left. But, talk about a theme, stores would decorate their windows with a theme. And they was judged. The best decorating for the theme or whatever. But like I said, that's when Hindman had a lot of businesses in there.

36:11 CM: They would decorate, they would judge the decorations in the store, they would also judge how the people of the store dressed. They dressed appropriately, in other words.

36:22 DM: They'd dress up.

36:24 CM: And then they'd, the floats in the parade, they would be theme oriented as well. But like she said, that was when Hindman was in its heyday. 82, probably by 2000, Hindman slowly but surely started to lose a lot of its businesses that it had. I was looking there in a book this morning that said at one time, Hindman had three hardware stores, four, three or four clothing stores, grocery store, this was all right on downtown Main Street. And, two funeral homes.

37:09 DM: Restaurants.

37:10 CM: Restaurants. And, anytime you want to look at Hindman, go through town, it was crowded. I mean, there were cars parked on the side of the street, there were people on the sidewalks. But, you go through there now and looks sort of like a ghost town.

37:29 DM: It is. I know I used to be city clerk, I was city clerk for eighteen years. And it was, I remember we had meter maids, had parking meters at the time. I just remember it was just busy, town was really really busy.

37:46 CM: The city saw a lot of revenue from those parking meters. That was a source of income for them.

37:53 DM: Yeah, that went into their general fund.

37:57 CM: Now you can put them up.

37:58 DM: You don't see meters no more.

38:00 CM: You probably could check them once a month and still not have much out of it.

38:04 AH: It was around 2000, you said that -

38:08 CM: I'd say somewhere around there, by then.

38:09 AH: That it shifted.

38:11 DM: It started, I don't remember which business which was the first one to go out.

38:16 CM: I don't either.

38:18 DM: I can't remember. See we was gone.

38:22 CM: They built that bridge, see they used to have an old blue bridge there in town.

38:25 DM: It was narrow.

38:27 CM: It was a narrow bridge. Two lane, but it was narrow. And then they tore it out and built the new bridge and in the process of doing that, they ended up taking about three or four businesses on, if you're going through Hindman towards Hazard, about three or four businesses on the left. And that sort of seemed to me like that was the starting point for -

38:47 DM: That was the start of it.

38:50 CM: Businesses slowly start to close and get out of town. I don't know, they had Connely's and Slone's Clothing Store. You had Young's Department Store, and I'm not which one of those closed first. Maggard's had a store down there that sold clothing and merchandise. It was

probably the first one to go. And then, like I said, it was just one after another, they slowly but surely died out. A lot of people thought, oh, when they build Highway 80, that's going to bring so much more to Hindman. Wrong.

39:29 DM: Opposite.

39:30 CM: Oh, it was the exact opposite. It was an avenue for people to go away from Hindman. To go to Hazard, to go to Walmart. To go to Prestonsburg, wherever. It was a way out rather than a way in. And you don't - when we were in the restaurant business, how often would we see somebody from Hazard come all the way to us over there at the shopping center?

39:55 DM: Not too often.

39:57 CM: There would be a few.

39:58 DM: Yeah.

40:00 CM: And it was word of mouth that got them there, someone else who had been there, maybe in their family or friends or what else had been there and liked the food and enjoyed the experience. And, they told somebody else and that somebody came over from Hazard. But it wasn't that often. So, like I said, it was, to me, it was a death blow to Hindman when they built 80 through there. It's convenient now for us if you want to go to Hazard. But now, it's got to the point, well, you have to go, there's nothing, there's no place in Knott County that a man can buy a pair of socks. That's a sad indictment, but that's the way it is. Back to the restaurant, anything else we got over there? Back to better days.

40:55 DM: Tiresome days. Nobody has never, if nobody has never worked or owned a business, a restaurant business, it's an experience. I mean, it is very, very hard work. And you think you make a lot of money in it, you don't. You don't. You're out a whole lot with a lot of things, employees, you got your insurances.

41:25 CM: You could make a living in it, but you're not going to get rich. Put it that way.

41:29 DM: But I enjoyed it, because I liked to cook. I enjoyed it. But, like I said, and during that time I had a hip replacement, so I was out of commission for a little while and the girls ran it as good as they could, but you know, if you own a business, you need to be there. They'd do things different than what you would do. But, like Corbett said, I've always been kind of picky about mine. I had a bunch of good girls, they would do what I asked them to do or whatever. He'd say, "Well, why are you in there in the kitchen doing what you're doing?" I said, "Well, I like to do it, and I know how I want it, without having to go," I said, "By the time I tell the girls how I want it, I can have it done." But, that's what I wanted to do, I wanted to work.

42:22 CM: And we cooked, she cooked, I'd say it was a bona fide meal every day, just like we were talking about while ago at the schools. They cooked a meal every day. At the restaurant, we cooked a meal every day. What were some of the main course items? I remember the meat, the meatloaf, I loved meatloaf. I'm craving meatloaf for some reason. Meatloaf, we'd have spaghetti, we'd have lasagna, we'd have stuffed cabbage, stuffed peppers. What else?

42:50 DM: Of course, soup beans.

42:51 CM: Soup beans.

42:51 DM: Everybody loves soup beans.

42:52 CM: Pork Roast.

42:53 DM: Which they cooked, they still cook over there, the meals and stuff, they still have their specials. But, it just -

43:03 CM: You had a wider variety.

43:04 DM: Yeah.

43:07 CM: I mean, I remember, like I said, I rattled off maybe seven or eight there, then you had roast beef, what else?

43:17 DM: When the days, the things that I can't never forget, a lot of people remember it, is the days that we would have, I wouldn't have turkey and dressing very often, because it's special, it's a special occasion you have it. I'd have it like during the holidays or whatever. But, I would always have to fix anywhere between fifteen to twenty turkeys. That's a lot of turkeys to bake. And you can't wait until the last minute to bake them. What I would do, I would bake so many, take them off the bone or whatever, put them in container and freeze it. And then keep doing that. But we would, we would fix between fifteen to twenty turkeys. We would have -

43:57 CM: She said that was a lot to bake, that's also a lot to clean. I was the cleaner.

44:04 DM: He was the person that washed the turkeys. We washed and cleaned the turkeys.

44:07 CM: Yeah, she was very finicky about that. With all them little pin feathers out of there.

44:12 DM: Well some of them you would find - and we'd find which brand of turkeys was better than others. You would think that Butterball was the best, but it's not, it was the worst about them being bruised and stuff, they really was.

44:27 CM: They had a honeysuckle, was that the name of it?

44:34 DM: I believe it was, we got them from IGA. But anyway, we would have a humongous crowd when we would fix turkey and dressing. I mean, we would fix close to, just for lunch now, we would go to probably close to 200 dinners would go out. And they would start, when they know we were going to have turkey and dressing, they would start a day or two before and calling in their order. Why, we'd have, we would have fifty to seventy-five orders to go before we even opened up. But I enjoyed it, I really enjoyed the mall restaurant.

45:09 CM: That meant probably about a hundred pounds of potatoes that had to be peeled.

45:12 DM: Oh yeah. We didn't use instant - I never used instant. While we was there, I always wanted to make what I could make homemade, any of it, anything.

45:24 CM: And it would take probably almost a case of green beans. That's them big number ten cans.

45:29 DM: It would take at least six cans, it would take you more of that, it was just a humongous amount that we'd have to fix. And we'd sell it, we wouldn't have none left. We'd sell it.

45:41 CM: But that one hour, hour and a half, two hours, you ever seen piranhas feeding on something? That's what it was like there at that front counter. I mean, they were there, they wanted their turkey and dressing. They wanted it now, they wanted it quick. These girls back there in the back, we would bring in extra girls that day.

46:04 DM: Oh, we'd have to.

46:08 CM: They were putting those lunches together as fast as they could. But, still, you'd have a line starting to form out front at the counter. And I was always, I'm always the type of person, once I get a line waiting on me, I get nervous. I don't like that. And, but I dare not holler back through there and tell them to hurry up because [laughs] I'd probably get a spatula or something thrown at my head. That was one of the, that was a good day.

46:39 DM: Chicken and dumplings was a good day.

46:43 CM: We would do it, what, in the fall of the year, maybe two or three times at the most.

46:47 DM: At the most.

46:48 CM: Because it was a good day, but it was also a killer day as far as working everybody to death.

46:54 DM: But I enjoyed it, I really did, I really enjoyed it. I went in, we went into the restaurant business not knowing nothing about it. Like he said, we don't know nothing about it. But it don't take you long to learn. But I remember the first five years, he taught school, he'd drop me off about 6:30 or 7 every morning and he'd go on to school. I'd start at the special. Then usually by 8:00, the girls, I had the girls come, some of the girls come in to help me. And when he got out of school, like he said, he'd come on, he'd sling off his coat and he'd start to work. At that time, we couldn't afford many girls because business wasn't very good at all when we took it over.

47:40 CM: We had to build it up.

47:41 DM: We built it up. And we built it up real good. By the time we left, it was really good. But, for five years, we worked seven days a week, morning to night we'd stay. Because we would have probably three girls there, we'd let them go in the kitchen and clean up and we'd clean up the dining room. We mopped, we mopped, we swept, we mopped, we cleaned tables. And after five years, I said, "I think it's time that we quit." [laughs] That we slow down, let somebody else help us. So, we got to where we could, but like I said, customers, people ask us, "Do we miss it?" I do. I

miss the customers. I miss the people coming in and talking to them and we run into them every now and then we we're over there.

48:27 CM: Miss the food.

48:27 DM: Yeah. Miss the food. And it's a lot of stress and aggravation too. It's not all peaches and cream, you got a lot of stress, a lot of stress.

48:39 CM: I remember many a mornings, see her sitting in there on the commode crying because somebody had called in, one of the workers had called in and wasn't going to be in. And there wasn't really anyone that you could call on to come in and take that person's place. So, you know, what do you do? You're going to be shorthanded. That's the kind of stress that she's talking about. It didn't bother me as much as it did her.

49:01 DM: Well, I dealt with the girls mostly.

49:04 CM: I didn't.

49:05 DM: First customers, you know you got some customers that wants to be a

49:09 CM: Pain the the petuey.

49:08 DM: Yeah. But most of them is not, but it was dealing with employees, trying to satisfy them, you know. A lot of them wanted to work the way they wanted to work. You know, it just don't, when you run a business, that just, it just don't work. Which I always tried to work with them. If they had to be off or couldn't come at a certain time, I always tried my best to work with them. But like I said, I enjoyed it, I enjoyed those years until I got there towards the end. I was really, health wise, not able to do it. And him too. So, we just said we'd just quit. But we did have another business, it was during the time we had, no. Yeah, we had the restaurant, we went to what was called The Teapot Café.

49:48 CM: We had them both.

49:51 DM: Yeah, had them both going. And that lasted probably, a year, maybe two at the most, there. So we quit that, went out of that and then after we left the mall, after being there for so many years, my daughter wanted to, we talked to the people at the Appalachian Artisan Center about taking over the cafe in there. Well, she wanted to do it, she wasn't working no wheres else at the time. So we done that, we done that for two years. Then we went of that. So what cooking is done, is I do it at home now [laughs]. And we have some people that call and want me to fix this and want me to fix that, and I do. I do it for them.

50:33 CM: Most of it has to do with candy. They want her to make peanut butter roll. I mean, she could stand here in this kitchen and probably make peanut butter roll every day for five days a week and still not be able to keep up with the orders. But she won't do that. It's hard.

50:54 DM: Well, that's the hardest candy to make and to get it to come out right. Weather wise. Some people say, "Well, what's the weather got to do with things, with candy?" But it does. If its humid, candy just will not turn out. If it's humid outside, if it's raining outside or anything.

51:13 CM: I've watched her make it and she takes that spoon when it gets boiling I guess. And she'll get that and lift it up and look at that string coming back down.

51:22 DM: It's a hair line, like a hair, it will probably flap in the air a little bit. That's when your syrup is done. I don't use a candy thermometer. I don't use a candy thermometer. I just eye ball it. And I have had, like I said, I have made it sometimes when it's a little humid and stuff and it won't turn out. Makes me mad when stuff don't turn out.

51:43 CM: Oh yeah. Oh yeah.

51:45 DM: [laughs] But I just eyeball stuff and I can tell by looking at it if it's going to turn out alright or not.

51:51 CM: The big thing right now is the peanut butter roll, pumpkin rolls. We make them together, I help her make them, chocolate covered cherries, homemade ones.

[phone rings, recording paused]

52:13 CM: We were talking about the chocolate covered cherries.

52:18 DM: Oh yeah, the homemade ones, and buckeyes. We made buckeyes.

52:23 CM: Now, some people call buckeyes something else, don't they?

52:26 DM: Peanut butter balls.

52:28 CM: Peanut butter balls. The chocolate covered cherries is one of those, they're a timed candy. You've got to make them and let them set for

52:36 DM: About two weeks.

52:37 CM: About two weeks.

52:38 DM: Because the filling that I put in them is creamy and has got to set a little bit to get kind of juicy. So you let them set about two weeks.

52:46 CM: It turns to a liquid, you ball it, you can ball it up with your hands.

52:50 DM: It's not a complete liquid, but

52:50 CM: When you're making it, it'll, its confectionary sugar

52:56 DM: Cream cheese

52:56 CM: And cream cheese. It will mold right around that cherry and that's what you dip it then, in the chocolate. It sets about two weeks and then that white that you put around that cherry it will turn to a liquid. You make peanut butter fudge, chocolate fudge, chocolate walnut fudge.

53:20 DM: Clusters, different kind of clusters, peanut clusters. But like I said, the peanut butter roll is the hardest. I will do it, but I really dread it [laughs]. Because it's so hard. It's not that hard, it's hard but it's time consuming, and it's the hardest candy to get to turn out right, for me. That's for me.

53:44 CM: Now there's several different ways, some people make it totally different than you make it.

53:49 DM: Some people makes it out of confectionary sugar, the white part, they don't boil their stuff, and I've never taste of it, but there's also a mashed potato kind, or potato kind, I never did try that. But I just always done the old fashioned and it was better.

54:05 CM: But now those that don't boil it, it makes a, I guess you'd call it a decent peanut butter roll, but it ain't as good as the homemade, the boil kind.

54:20 DM: To me, the white stuff is a little grainy. Grainer or something.

54:24 CM: Now hers, it's, sometimes it has a little crunch to it, but it's not grainy. It's just, I don't know what it is about it. It's good. That's the summation of it: it's good.

54:41 AH: What's your favorite thing to make?

54:43 DM: As far as the candy, the peanut butter fudge, I like to make it, because most of the time it turns out. No bake cookies, what they call it, the oatmeal no bake cookies, those are good. Really, as far as the candies, I don't have no certain favorite one that I like to make, it's just that I've just got ones that I don't like to make. [laughs]

55:09 CM: But people ask for them, so, what do you do?

55:12 DM: And pumpkin roll, it's kind of hard to make, but for some reason, I don't mind it. I always liked pumpkin roll, but I never did try it until, it's been a long time. I said, I can't get that to do that, it's like your cake would break. Well, I tried it one time and it turned out just perfect. I said, "Well, it wasn't that hard after all." [laughs]

55:35 CM: And then, there have been cases when you done it and one would break on you.

55:43 DM: Well, my daughter is got the celiac disease. She has to eat gluten free. Now she's told me the other day, she said, "I'm wanting me a pumpkin roll." Which, I'll make her one all the time out of her flour and stuff. Now, that is a little hard to make because it does want to crack on you, the cake wants to crack on you a little bit. But -

56:01 CM: Flour's a different consistency. It's usually, what, rice flour or -

56:07 DM: I don't know but Pillsbury come out with it several years ago, it's good flour.

56:11 CM: Yeah, we use it. It's expensive, it's very expensive. Any of that stuff that you get is gluten free. Well a loaf of bread, a gluten free loaf of bread

56:26 DM: It's \$5 and something. And it isn't very long at all.

56:29 CM: Ten little slices in in, compared to a big loaf of bread is like \$2.50 or something. But the gluten free stuff is very expensive. But, the flour that she uses for that is sometime she'll just go ahead and make it for everybody.

56:47 DM: Especially cornbread, she likes cornbread, you know I use her flour instead of ours.

56:51 CM: You can't tell no difference in it.

56:53 DM: It's really, some of that gluten free stuff is not bad, but some of it is really bad.

56:58 CM: But now, she's learned to cope with it, she's learned, and she's very careful in watching what she eats. She was a finicky eater anyway. And Lord, Lord, once she learned that she had to avoid gluten, Lord have mercy, it became even worse for her. Because there's a lot of foods that she can eat that are good foods, but she won't eat them. She won't eat soup beans, stuff like that, that she could eat. Green beans.

57:32 DM: She likes some green beans. What it is, she don't like the bean in the green bean.

57:36 CM: That's what I call a finicky eater is someone that don't like the bean in the green bean.

57:45 AH: Y'all have just one daughter?

57:47 CM: Yeah. One daughter and one granddaughter.

57:50 DM: And I try to fix her stuff that whenever I cook, I fix her stuff that she can eat. Fix her some special stuff. Whenever she first found out she had the celiac, we had to order stuff. You couldn't go to the store and buy stuff like you can know. It's becoming more and more, people have it or either they are, can't have gluten, not because of the celiac, but they're allergic to it or something. And the stores has got more and more and more now of the gluten.

58:25 CM: Used to we'd have to go to - what is that name of that, Whole Food in Lexington. You could find an array of gluten free stuff down there. But you go to even to Walmart or Food City wherever, you weren't going to find it. But now, I think Food City is adding quite a bit of stuff now.

58:50 DM: Walmart.

58:52 CM: She ordered a pizza one night that was supposed to be gluten free and it wasn't and she ate quite a bit of it and ended up in the emergency room that night.

59:05 DM: So whenever the restaurant says that they offer gluten free stuff, really, you have to be extremely careful because the cross contamination or whatever you call it can happen. It's very easy to do.

59:21 CM: Have you noticed that it says on certain boxes of cereals or something, it says produced in a factory that also has wheat or soy, depending on what you might be allergic to. If you look, you can find it in there. And that's what you're talking about when you say cross contamination there. It can happen. Anything else on the restaurant?

59:45 AH: It's still open?

59:48 DM: Yeah, the restaurant is still there. There was a young girl that took it over after we left, she's not there anymore. And, but yeah, it's still open.

59:58 CM: The owners of the mall now run it.

1:00:05 AH: How long did you say that you ran it for?

1:00:06 DM: We was there sixteen years. Yeah.

1:00:12 CM: 1995 or 96, one of them when we started, wasn't it?

1:00:21 DM: We went out to 2011 of April, the end of April. And it was sixteen years back from that, but I can't remember the date.

1:00:37 CM: All of the desserts and stuff that we've mentioned here, she made them over there too. There was very few desserts, candies or anything like that that you depended on anybody else to make, wasn't it? You made them all yourself.

1:00:55 DM: I made them, yeah. The only thing I ever got, was I would buy some gingerbread from that lady we was talking to you about. She sold her gingerbread like that, she'd sell it to restaurants and stuff. And we had that.

1:01:11 CM: I can remember her, "Alright everybody, I'm going to bang the table." Those metal tables, she'd have a pan of fudge.

1:01:19 DM: It was already cut.

1:01:20 CM: And she'd turn it upside and hit it on that table. It would make a bang if you weren't expecting it, it'd scare the crap out of you. That's how she got it out.

1:01:30 DM: Well I'd have it cut and everything. If you take, I have to get it out with something, it leaves a little print on it. I just turned it upside down and I'd hit the end of it on the table, and it would fall out. That way it wouldn't show no marks on it.

1:01:44 CM: Tricks of the trade. Tricks of the trade. No, that was fine. I mean, I would rather do it that way than set there and try to gauge every piece out of that pan, because it would be a pretty good size pan, probably have, what, 20-25 pieces in it. Anything else?

1:02:04 AH: Yeah, any more stories about the restaurant?

1:02:09 CM: The only thing I remember was the time we sent the girl to the store to buy green onions and she come back and said all she could find was the round yellow ones. She went out there looking for a green onion head. She didn't realize that green onions are long with the green on the end of them. But that just goes back to show you that the younger generation sometimes don't know diddly. She was one of them.

1:02:42 DM: Then we had another girl, she was in high school, we had a walk in freezer and fridgerator. Where you walked in the fridgerator, turned to the right and there was a door to go in the freezer. She come out one day and she said, "Why is that back one back there so much colder than the front one?" I said, "Because it's a freezer." "Oh." [laughs] Bless her heart. But they just - we had good times there. Of course we had bad times. We had some accidents. I had a real bad accident there one time, or a couple of times that caused -

1:03:29 CM: Her fall down and go boom.

1:03:29 DM: We was getting ready. It was close to Thanksgiving. We always had Lion's Club, they would meet there. And then they wanted, we fixed some Thanksgiving dinner that they wanted. And, I was, it was that day that I went in the walk-in fridgerator and brought out a big buffet pan that was deep. And it had about three or four jugs of turkey broth in it, I was taking to the stove to warm up. Somehow or another, because coming from that walk-in fridgerator you've got a little bit of that downhill step there, I don't know what I done, but anyway, I come out that and I started to fall, and there was a table there and that pan that I had hit that table and a corner of that table hit me and -

1:04:24 CM: It was a pretty good bruise.

1:04:24 DM: Done some real bad damage. But anyway, I went down to the floor, and those jugs of broth ended up spilling on me. One of the girls come, "Oh Debbie." I remember her getting a rag and I was in pain. She come through there with her rag and started just wiping up that broth off of me. There happened to be, I think, some ambulance people in the restaurant at the time, but there was nothing they could do. Just a real bad fall and the corner of that pan hit me in my chest and caused a lot of problems. Like I said, we had good times and we had bad times there.

1:05:01 CM: One night the pressure cooker blew up. It was a big pressure cooker about yay big. You would cook chicken in it. I had that nozzley thing on it that jumps. Well somehow or another -

1:05:17 DM: It was turned up too high. We had gas and they had the gas turned up too high under that cooker. It was cooking too fast. It was on a Friday night and our Friday nights used to be, I mean, you couldn't find a seat. You couldn't find a seat in there nowhere, you had to wait.

1:05:32 CM: But anyway, the lid blew off that chicken off that pot. And when it blew chicken broth, the chicken parts, it went everywhere, all over that area.

1:05:46 DM: It was a mess to clean up.

1:05:49 CM: That was just some of the trials and tribulations that you run into doing that kind of work. But, by and large it was a pleasant experience. We enjoyed it. You had to in order to stay with it.

1:06:04 DM: We did and we enjoyed talking, setting, my husband, Corbett, he was a table hopper. [laughs] He'd set at one table, and talk to somebody for a while and then he'd go to another, which is good. He was my -

1:06:19 CM: PR. Public relations.

1:06:21 DM: And then he'd always find out if somebody strange was coming in there, like where was they from. This and that. We'd always find out who they was, you know.

1:06:27 CM: Oh yeah, I was very nosy. When you come in, I found out who you were and where you from.

1:06:33 DM: And the atmosphere in there, I wanted it to feel kind of like home to people. Let them get up, we had the coffee pot sitting outside, I mean outside the kitchen if they wanted a cup of coffee, you're welcome to help yourself if you want to for anything like that. And, I always kind of had it decorated in country style. I was a country person and I had it decorated in country. It was kind of homey. Everybody could talk, everybody, they'd come there, their family would come there and gather and it was just a good place to come, it really was a good place to come. We had a lot of people that missed us when we left. Wished that we was back. It hadn't been too long ago that somebody told me they wish we was back there still.

1:07:23 CM: You learned a lot of new people too, people that you didn't know from around right here in the county, and then outside the county. But, and you made some lasting friends out of those people too, if you treated them right.

1:07:38 DM: We always tried to, I always talked to the waitresses about being nice and being polite. I said, "But, one of the things they don't want, now, don't tell them your problems. You go up to somebody, you always say, you know, 'How are you? Have you had a good day?' or whatever." And, I said, "If they was to ask you how you are, you don't tell them your problems, just tell them that you're fine, go on, whatever."

1:08:06 CM: You've probably had waitresses that do the blow and then they go into their little spill of what a terrible day they've had. These people don't want to hear that. They didn't come out here to eat to hear somebody else's problem. Most likely they're trying to escape some of their own.

1:08:23 DM: We used to have a lot of troopers that would come in, state police, county police and stuff. I remember this was on a Saturday, we had two to come in and this girl had went out to wait on them and she stayed out there a little longer. And I went out there checking on her and I heard her telling them some kind of bad story. And she come back in the kitchen, I said, "Now honey, don't talk to them troopers like that. They are in here to eat in peace. I said you can catch them when they're out and talk to them but don't talk to them like that in here." I said, "You're welcome to talk to them out, but they come in here to eat in peace to get away from stuff like that."

1:09:01 CM: And that's a lot to running a successful place is that you've got to know, you've got to realize what's going on around you. You've got to realize what to do and what not to do. And you've got to convey that message onto your employees and that's the hardest part because a lot of them, even though she would tell them, "Don't burden customers with your problems." They catch your head turned, they'd still do it. That's when you just want to sort of smack them upside the head and say I told you not to do that. Now, I don't know if I ever raised my, like she said, she handled the employees. But one night, I went ballistic, wasn't it? I don't remember what the situation was. But, I chewed a waitress out, or was it a cook?

1:09:54 DM: It was a cook.

1:09:53 CM: It was a cook. I mean I hardly ever said anything.

1:09:55 DM: What it was, they had had, I don't remember what she done or whatever, but anyways, she had me crying when I went out there in the dining room. There he seen me crying that's when he jumped up and went to the kitchen to find out what happened. Anyway, he sent her home or she left, I forgot. I don't know if you sent her home or she left. But like I said, while it was good, you have your bad times.

1:10:19 CM: But that's just like - it's hard to remember the good times. As a teacher I taught thirty years. And you don't necessarily remember the good kids that you had. But you remember them MLS's, as I called them. Mean little uh-uh's. You can do whatever you want to with that S. You remember them. They stand out in your mind because they were the ones that gave you the most trouble. And like I said, you tend to remember them. But, you know sometimes the good ones gets lost in the shuffle and that's the same way with employees I guess.

1:10:55 DM: Somebody asked me the other day would I go back into the restaurant business. I said, "Well, if I was able I probably would. But I probably, definitely would if I was younger and able." [laughs] But, it just, like I said, I just thoroughly enjoyed it. When you enjoy your work, you're so much better, you're so much happier. Because I know when I was a clerk at city hall, I was down there for eighteen years. I couldn't enjoy my weekend for dreading to go back to work on Monday. Because I hated it. Why I stuck with it that long, I don't know. I had to have a job, we had a daughter. It was just hard to find a job. But, I enjoyed it. Like I said, I really did. I still miss it. But that's just the way it is, that's the way life is. You have to call it quits sometimes when you don't want to.

1:12:13 CM: So, have you got enough?

1:12:15 AH: Sure, yeah! Anything else y'all want to say about anything - food or Knott County.

1:12:26 CM: No, I think we pretty well covered it.

1:12:30 DM: You know, some people they seem to think they can't wait to get away from Knott County. But I've lived here, we've lived here all of our life and I don't want to go no wheres else. I love country life. You take me to Lexington, what do I do if we go to Lexington?

1:12:44 CM: She's a nervous wreck.

1:12:46 DM: I'm a nervous wreck. I said, I'd rather stay in the country. My daughter is an example. She said, I would never want to leave. And she went to Morehead when she was in college, she went to Morehead.

1:13:02 CM: For one year.

1:13:02 DM: Yeah, she went to Alice Lloyd.

1:13:04 CM: And her junior year she went to Morehead.

1:13:06 DM: But anyway, she said, "Now I'm coming home, I'm coming home every weekend, and if it snows, you're coming after me." [laughs] But now she come home every weekend. She's just the type.

1:13:19 CM: She went that one year then she transferred back to Alice Lloyd. [laughs] She went to Hazard and got two years, then she went to Morehead got one year. Then she came back to Alice Lloyd and finished up over there. Because she wanted to be home, she didn't want to be at Morehead.

1:13:31 DM: There's not much for Knott County for kids, I can understand some of them leaving. But, I don't know, I guess it's just, if you've been here most of your life or all your life, there ain't nothing like it.

1:13:45 CM: You get used to it.

1:13:45 DM: We have people, our relatives come from Ohio, Indiana, whatever and they love it here, they love these mountains. They probably wouldn't want to live here because they're not used to it, but they say, it's so pretty, says they love it here. They love to come and visit and they like the lake, our lake down there. Knott County has got a lot of stuff, if you go out and look for it. It's just like anything else, you can't wait until something comes to you. If you want to go look for something, we've got the college over there and we've got -

1:14:32 CM: Well, we just finished a very successful trail ride. I'd say, I've not heard the numbers on it yet, but it was, they say it was going to look like it was going to be either the second largest trail ride we'd had. Or maybe the largest, I don't know I've not talked to Chris or anybody about it since. I don't know what night was it we come out of there, Friday night? And then they had all day Saturday to get more people in.

1:15:03 DM: But I wish Knott County did have more. All the surrounding counties has got different restaurants and different this and that. But it seems like Knott County just don't have much, they really don't. They don't have many restaurants.

1:15:18 CM: That's what, people away from here, they're accustomed to hopping in a vehicle and driving a couple of miles at most to find a place to eat. Around here, we hop in a vehicle and drive 30, 35, 40 miles to find a good place to eat. And that's different. They can't understand, they don't like that.

1:15:39 DM: They're just not used to it.

1:15:42 CM: We love to go to Peking's over at Prestonsburg.

1:15:44 DM: I know whenever me and Corbett, he was in the Air Force. And we was in Dayton. And I know, you know, in the middle of the night, if you want something, get up and something to eat, there's a place not too far from if you want to eat. And we was up there for three, about three and a half years. It was a little bit different when we come back. We come back here, come back home, he got a teaching job. You know you couldn't, at that time there wasn't a whole lot of restaurants anyway. But you had to go, you couldn't do that. So we missed that little part. But, I still like the country life, still the country, I'll take it over city life anytime, anytime.

1:16:20 CM: Well that's like with Cindy, man. Somebody gets on Facebook starts bashing the country line. Oh, she'll fly right back into them and she'll let them know exactly what she thinks about it. We had, it was my first cousin's son Jamie. He lives in Lexington, sometimes he has a tendency to want to bash Knott County. And, she'll light right back into him.

1:16:48 DM: I forgot, there's a song that Dolly Parton I believe has got out, well, I think it's one of her older ones. Something about the way she grew up. She wouldn't change -

1:17:04 CM: I wouldn't take all the money in the world could buy the memories from me, but all the money in the world couldn't cause me to go back and relive it again. In other words, what she tells in the song, that hers was a very hard childhood. Frost on the inside of the walls of the house, freezing, parents needing medical care but couldn't afford. It was a different kind of bringing up than we had.

1:17:37 DM: But she wouldn't change it.

1:17:37 CM: But she wouldn't change it, but she couldn't, wouldn't want to pay her to go back and relive it.

1:17:46 DM: But I really wish that children now a days could do, would do things like what we used to do.

1:17:54 CM: They'd be bored stiff.

1:17:56 DM: That's true.

1:17:58 CM: How many of them want to play Kick the Can, Annie Over, Goose, Goose, Goose? There was all kinds of games that we played that kids wouldn't, they wouldn't want to do that today. But they might find it enjoyable if they could put their cell phones down long enough. And don't make me put an adjective in front of that. [laughs] You'd have to delete it. I'm a big opponent to cell phones. I've got a cell phone. Little old flip phone somewhere, I don't know where it's at.

1:18:35 DM: Yeah, it's a flip phone.

1:18:37 CM: And I'm not ever going to go upgrade to whatever they got, an iPhone or whatever. But that was one of the things I noticed, talk about in the restaurant. I don't know how many occasions I've seen, say three kids, boys, three boys, college age come into the restaurant, set down at a table, two of the three whip out their cell phones and start [makes whishing sound] sliding that screen. The third fellow is setting there, either he don't have a cell phone or he's forgot his cell phone or whatever. But, he's out with his friends, but his friends aren't being friendly to him. I just, I can't handle that. You're out with your friends and when you do that, you're telling that friend that you've got other people that's more important than him. And that to me is, I don't like that.

1:19:33 DM: I like family time. I like family time without stuff like that. At least for a while.

1:19:40 CM: There was a comedian I remember, he was talking about phones, talking about how telephones have taken over our life. Not just cell phones, but phones in general. He said growing up, they had a telephone, but when the telephone would ring, they would fight over who would have to answer it. They wouldn't be a mad rush to answer it. They would fight to who had to go answer it. Because he said usually, we were involved in more important things. We were playing catch or we were doing this or we were doing that. But to me that makes the most sense. But he said, Lordy mercy. Now, you've got call waiting, caller ID, he went on and on and on. And you talking about decks. He said if Andy and Aunt B had had a deck, Opie would have gone up an attic, but he said now people have got decks and they've even got their cell phones out on the deck [laughs]. He was really down on, well not just cell phones, but phones in general. It's true. You look how, before cell phones were around, we got up, we left, we didn't think about any communication that anybody that needed. If they needed to get a hold of us, they would one way or another, they would get a hold of us. But now, you go out of here, I get half a mile down the road, "I forgot my cell phone," around you come and back. And that just shows you how much you're tied to that little piece of equipment. And I think people, kids in particular are getting more and more, more and more and more, their life is completely ruled by that phone. And it's sad, it really is sad. They don't have time to do things. And I know, our granddaughter, she loves to hear us, she would love to be sitting here right now listening to us talk. She loves to hear about things that were happening back in our childhood. She loves that. And she loves to, sometimes we'll forget our grammar. And she loves that. She loves that.

1:21:57 DM: Our country grammar.

1:21:58 CM: Her granny a while back said, we were going out of the hollow over here and they were working over there, the highway department, and we couldn't see them, they weren't down the road, so she said, they must be "Aboveus." Aboveus. [laughs] Well, we got tickled, she and I did. We were the only two in the van. We got tickled at aboveus. Can you find "boveus" in the dictionary? That started the whole things of words, the way we say words [laughs]. I started writing them down in there and Addison loves them, my granddaughter. She loves to hear sometimes we'll say, like I said, we'll slip, if it's not "aboveus" it might be "blowus." You going to sneeze? And she loves Dead Mare, she was fascinated by that. The next hollow over there, where Mr. Still's cabin was or is. And she loves, she liked to ride up through there. She and I wrote a story about Dead Mare and how it got its name about the horse that bucked the rider off on a cold night, some Ichabod Crane type story. She loves to do that kind of stuff. That's what I'm saying. If you can get kids involved in something other than that cell phone and you can get their interest, they'll lay it down for a while. They'll eventually come back to it, they'll lay it down for a while.

But she loves to, she loves to get out there and make up words. I don't know, what was some of the others that we -? You don't remember them all?

1:23:48 DM: I don't recall. I can't recall right now.

1:23:50 CM: I know we had one that was sigogglin. You know what sigogglin is don't you?

1:23:57 AH: Tell me.

1:23:57 CM: Sigogglin is crooked. If it's sitting out there and it's sigogglin, it's not straight like it should be, it's crooked. That was a good word that we put down.

1:24:12 DM: There's just a bunch of them, but I can't remember them right off.

1:24:14 CM: I can't remember them right now. Like I said, every now and then, we forget and she gets a charge out of it, she'll catch it. We have a tendency to run our words together and drop our g's, that kind of stuff. Where you from? North Carolina?

1:24:36 AH: Yes.

1:24:36 CM: They had some videos on Facebook of old guys down in that neck of the woods, I can't remember what his name was. He died not too long ago. What was that guy's name? [inaudible] loved him. He was a bearded old craggy guy. He was from somewhere there in North Carolina. But he told it just like it was. He talked about somebody back in the days, somebody borrowed a dollar off of you, told you they'd pay it back tomorrow, they would pay it back tomorrow. And if they couldn't pay it back, they'd come and tell you why. And you do it, that's ok. But now he said, they borrow a dollar off of you, you never see them again.

1:25:20 DM: You was talking about food there a while ago, do you know what it is that they call funeral home sandwiches.

1:25:27 AH: Yeah, I have an idea, but you tell me.

1:25:29 It's a bologna salad sandwiches. That's the name for them, you call them funeral home, anybody that died, they took food to the funeral home, that's what they took, bologna salad sandwiches.

1:25:41 CM: That was the most common thing they took. The funeral home sandwiches.

1:25:44 DM: Because I know, back to the restaurant, I would have, when we was in school, they would have vegetable soup, bologna salad sandwiches, peanut butter graham crackers and peaches at our high school.

1:25:58 CM: And crackers.

1:25:58 DM: And crackers too. And I got where I'd fix that over at the restaurant sometimes. People loved it, you know. And they say you need to say funeral home sandwiches. I said, "No, now I'm not going to call them funeral home sandwiches." [laughs]

1:26:10 CM: You know that's probably what people knew them by.

1:26:13 DM: I said, no I'm naming them just bologna salad sandwiches. That's what they took. That's where they got their name.

1:26:23 AH: Funeral food is interesting. What all people make.

1:26:26 CM: Caps, you know what caps are? Not the cap that goes on your head.

1:26:32 DM: This goes back to the restaurant too. One of the waitresses that was going out waiting on somebody, we always take them a bowl of popcorn, you know. Well, she didn't take no popcorn this time. And this guy was Danny Terry from the funeral home. He said, "All I want is just a bowl of caps." That waitress looked at him so funny you know, "What in the world is caps?" Anyways, another name for popcorn.

1:26:58 CM: Her dad was the first and only person I ever really heard use that term. That's what he referred to as popcorn was caps.

1:27:07 DM: And Danny Terry said, "Yeah just bring me a bowl of caps." And she just looked at him funny. "That's popcorn," he said.

1:27:13 CM: Poke of caps and a dope.

1:27:19 DM: Yeah, you got to watch how you say dope.

1:27:21 CM: Yeah, you got to watch how you say dope now.

1:27:23 DM: Daddy called it dope. I remember one of my childhood memories, me and my brother, we was close, we was about two years apart. We lived just a couple houses down from my uncle, aunt and uncle, they had a grocery store. And whatever my brother got, I'd have to have. And whatever I had, he'd had to have too. Well if one of us went up there to the store without the other one -

1:27:50 CM: [laughs] I remember this.

1:27:52 DM: We'd come back, if Danny, my brother went up there before I did, he'd come back in and I'd say, "Let me look at your mouth."

1:28:00 CM: "Smell your breath."

1:28:00 DM: "Smell your breath, see what you had to eat." I said, "They give you something." They always give us something, give us some candy or something. See, we didn't have pop and candy just anytime we wanted it. Friday nights was our night to have pop and candy and stuff, popcorn and stuff. But anyway, I remember what my Dennis, my uncle, his name was Dennis. I was small, but every time I went up to his store, I'd get in his lap. I always wore a little dress, I'd get in his lap. He'd spread his leg out and I'd get in his lap and I'd pull out my dress and all the money he had, change out of his pockets. It wouldn't be a whole lot, dime or whatever. I'd sit there and play

with it a while, then I'd get me some money out and I'd go in his store and buy me something [laughs] with his money. But yeah, every time we'd go up to the store, they'd give us something to eat, me and Danny. But if one of us went up there, we'd always have to check their mouth or smell their breath when they come back and see.

1:29:02 CM: You talk about pop, Friday night. That was something I don't remember drinking growing up.

1:29:07 DM: We didn't get much. Except -

1:29:12 CM: Our drink was Kool-Aid. That was just it. Grape Kool-Aid usually, grape or cherry.

1:29:19 DM: Like I said, Daddy worked in the mines. And he took a dinner bucket. And we couldn't wait until he got home to open up that dinner bucket and see what he had left in there so we could eat it. Well, mother would always send an extra sandwich or an extra cake or anything, something like that for him to leave for us whenever he got home. That we would, whatever if it was cake we'd divide it, my brother and me, we'd divide it. But he'd always have something in there for us to eat. And it was, and they always used, wrapped their sandwich in wax paper. I can smell that smell right now. It's a different smell. I don't know, it's just a different smell that sandwich wrapped in that wax paper.

1:29:57 CM: The sandwich took on a different smell?

1:30:00 DM: Well it was just that - no, just in general, that paper just smelled. But she always, she'd put an extra something in there for him to leave for us. And he couldn't wait to get home to us either. But that's the first thing we did was get his dinner bucket and open it up. You kind of forget about stuff like that until you start talking, until you start remembering and things, you forget.

1:30:25 CM: That's when you were talking about the pop, I said I don't remember pop growing up. It was Kool-Aid.

1:30:31 DM: I think it was pop where he owned the store and every Friday, we'd get our treats every Friday night. Wrestling, boxing. Boxing would be on TV. We was the first one in our neighborhood to get a TV. And everybody would come to our house to watch TV, especially on Friday nights.

1:30:51 CM: Especially on Friday nights. Boxing.

1:30:53 DM: Yeah, boxing. And then after a while, TV started getting around, but we was the first one that had that and everyone would come to our house.

1:31:04 CM: I guess that we were probably about the first to get it up in the holler. Back then, you had to run your own line to the top of the hill. You had to have antennas back there. And you'd have maybe halfway down the hill you had a booster, they called them. You had to run electricity up to it and then it boosted the signal on down to your house. I remember somebody, I'm not going to say who it was that got down there and it was, they call it ribbon telephone, ribbon TV line that had wiring, every so often had a little insulator. Somebody sneak a little line around the

hill, tied into ours. Free TV. We took it loose [laughs]. Because every now and then you had to walk your TV line because limbs would fall on it and stuff like that and if anything got on it, it would mess up your reception. But I guess we were probably about the first one to get it up there. Had three channels. NBC, ABC, and CBS. Channel 2, 3, and 4. That was it. And one, I can't remember, one of those channels weren't very good, it was sort of snowy.

1:32:22 DM: And I remember on Saturday mornings, couldn't wait until Saturday mornings to watch cartoons. Cartoons now a days was not like they was then. We had cartoons, we had Bugs Bunny, we had Pop-eye, and we had, I couldn't wait until Saturday morning to get up and watch cartoons.

1:32:40 CM: Speaking of Pop-eye, the other day, we had a Pop-eye quiz. Thinking about all the things we could remember about Pop-eye. Pop-eye's nephews. She named one or two of them from memory, but we had to look the rest of them up.

1:32:59 DM: I told him, I said, I think one of them's names was Poop-eye. No, they wouldn't name it that, well looked it up and it is. One was Poop-eye. There's Pip-eye, Peep-eye, Poop-eye, and Pup-eye [laughs]. That was his nephews. You see, we've watched a lot of cartoons in our lifetime, we really have. Especially when Addison. Yeah I still watch them, like in the middle of the night when I have to get up and go to the bathroom and come back and turn the TV on. They'll be on. But we watched a lot of Sponge Bob and stuff like that, especially when Cindy and Addison. Sesame Street.

1:33:42 CM: What was the boys, the four boys?

1:33:50 DM: Cartoon?

1:33:53 CM: No, they weren't cartoon, they were live people.

1:33:55 DM: Oh the -

1:33:57 CM: Wiggles?

1:33:57 DM: Yeah, the Wiggles.

1:33:59 CM: You remember the Wiggles?

1:34:02 DM: It's a children's show. It don't come on now, it used to. It's four guys.

1:34:07 CM: It was sort of like, somewhat like Sesame Street, I guess.

1:34:13 DM: Well I guess we probably talked her for two hours here.

1:34:18 AH: No, that's ok. I thank you for your time.

1:34:20 DM: You're welcome. I hope we was for some use, some good use, some of it anyway. I know some stuff we probably talked about wasn't really -

1:34:29 CM: Relevant to food and dance.

1:34:31 AH: That's ok.

1:34:33 DM: As far as dancing, we never did dance much.

1:34:37 CM: I took a PE course at Alice Lloyd. Charlie Whitaker and his wife Joyce taught it. It was square dancing. And at that time, the administration building over there was the dorm. One story dorm. And right in it sort of had two wings. And right in the middle of the wings was a big common room and that's where we danced. And Charlie and Joyce were both very strong. And in college, I was a perfect square, 34-34. 34 length, 34 waist. I was scrawny compared to what I am now. But I can remember Charlie and Joyce both, when you got into the do-si-dos and swinging you around, I would just about lift my feet off the ground they would swing you so hard. Because, like I said, Charlie was built just like a bear and Joyce wasn't too far behind him. We had a good time square dancing. It was called the Alumni dorm then. I guess they call it the Alumni Administration building. But that was really about the only dancing that I can remember doing.

1:35:46 AH: But growing up, you don't remember being around it?

1:35:49 CM: No. No. No. At school.

1:35:54 DM: We used to have the box suppers. [laughs] That brought back a memory there.

1:35:59 CM: But I don't remember any kind of dancing that we had in school, do you?

1:36:05 DM: No.

1:36:09 CM: I mean, other than a prom or party in high school, but I wouldn't consider that really dancing, that was just sort of flipping around.

1:36:17 AH: It was square dancing that Charlie taught.

1:36:21 CM: Oh yeah, square dancing is what I remember.

1:36:23 DM: I said that brought me back memories for the box suppers. Mother, they would be, they would fix boxes up real pretty, they'd decorate them and you'd bid on them. And I remember mother, and I'm sure Luni did too, fried chicken and -

1:36:40 CM: It was a fundraiser for the schools.

1:36:43 DM: Yeah. They've had fried chicken and they'd decorate their boxes and it would be enough food for two people. And they'd bid on them. And most people would know whose box was what. And they'd want to bid on whoever they was. I remember that.

1:37:00 CM: And boys would bid on the girls' boxes, they wanted to eat with them after it was all over. And other mean boys would have a tendency to run the bid up on them. That was part of it, I guess.

1:37:19 AH: Yeah, I've heard of pie suppers like that too.

1:37:22 CM: Same thing. Of course we went, we both went to the same school. Two room, little room and a big room.

1:37:36 DM: I went two years there.

1:37:39 CM: I went six years there.

1:37:41 DM: That's when they built Carr Creek Elementary.

1:37:43 CM: The old Carr Creek Elementary, it's under water now. Then they consolidated us all. But we had box suppers, that was a big event. Christmas was always a big event. We would go, us boys would go, and we would get one of the most humongous Christmas trees that you'd ever see.

1:38:08 DM: Out in the hills.

1:38:09 CM: Out in the hills. It took five or six of us to pull it back to school. And you get it inside and it would be almost to the ceiling, it was huge. Then set about decorating it. That was good times. You talk about Christmas, now, I remember my dad, the peppermint logs. You see them?

1:38:39 DM: They're big.

1:38:39 CM: They made one about that time that was about that big around and about that long. About four inches in diameter and probably 10, 12, 15 inches long. We would buy one of them every year. I remember taking a knife and opening it up and taking a knife and start cracking it, pecking on it, putting it in a plate. And you crack it half, maybe a fourth of it, put it in a plate, eat what you want and come back the next day and it all be stuck together where it melted. Now, you said you had what kind of candy at Christmas? You were talking about Christmas candy a while ago that your mom and dad bought.

1:39:25 DM: Oh yeah, it was, they didn't make it, they bought it. It was that field candy, little pieces of field candy and then that ribbon candy, what they call ribbon candy.

1:39:35 CM: You buy any chocolate filled boxes? Whitman's samplers?

1:39:39 DM: No, what's them chocolate drops?

1:39:41 CM: Oh yeah [inaudible] cream drops.

1:39:44 DM: Cream drops.

1:39:44 CM: We had a more colorful name for them back in those days. But I'm not going to tell you that one. [laughs] Chocolate stars, I remember them.

1:39:58 DM: Used to have a couple stores in Hazard that had candy on display and you could go in there and tell them however much you want and they'd just scoop out however much you want. It was good, fresh candy. Some stars.

1:40:10 CM: Did both stores have them?

1:40:09 DM: TG&Y and Newberry's. One of them many not have had it.

1:40:16 CM: I think one of them didn't. Only one had the candy.

1:40:19 DM: That was a treat, when you got to go to Hazard and go in one of them stores and get you a little bit of that candy.

1:40:29 CM: You all made me hungry.

1:40:35 AH: Well, thank you so much.

1:40:37 DM: You're welcome, you're very welcome.

1:40:37 AH: Thank you, thank you.

1:40:40 DM: Just brought back a lot of memories here.

1:40:42 CM: Yeah, I thought you was going to get teary eyed a couple of times on me.

1:40:46 DM: Well, I might would have. [laughs]

1:40:51 [End of Interview]