LIFE ON A SMALL FRUIT AND DAIRY FARM IN WESTERN NEW YORK STATE, CIRCA 1900 BY WILLIAM J. KHURT

THE FAMILY:

MY FAMILY CAME FROM GRIBAU IN POMMERANIA IN EAST PRUSSIA. THEY HAD WORKED ON AN ESTATE OWNED BY A PRUSSIAN BARON, WHERE THEY HAD LIVED AND DONE FARM WORK FOR SEVERAL HUNDRED YEARS.

CHRISTOPHER KUHRT, WAS MARRIED TWICE. GRANDFATHER. FAMILY CONSISTED OF ONE SON AND TWO DAUGHTERS. IN THE GERMAN COAST GUARD FOR A FEW YEARS, THEN SERVED AND CAME TO THE UNITED STATES ABOUT 1876, WHERE HE IN CHAUTAUQUA COUNTY. BOUGHT A SMALL FARM NEAR FORESTVILLE ONE OF THE DAUGHTERS MARRIED IN GERMANY, THEN CAME TO WHERE HER HUSBAND DID CARPENTER WORK. THE SECOND CHICAGO MARRIED THE YOUNG MANAGER OF THE ESTATE. DAUGHTER FOUR, TWO SONS AND TWO DAUGHTERS CONTINUED THE FAMILY OF GERMANY. AFTER THE DEATH OF HIS FIRST WIFE, MY FAMILY ΙN AGAIN AND, AFTER A FEW YEARS LIVING GRANDFATHER MARRIED BERLIN, HE BROUGHT HIS SECOND FAMILY OF THE SONS AND TWO DAUGHTERS TO THE UNITED STATES IN 1880. MY FATHER, THE REMAINED IN GERMANY ONE MORE YEAR BECAUSE HE WAS THIRD SON TO BECOME A MACHINIST. THEN HE CAME OVER ALONE. TRAINING MY GRANDFATHER AND FAMILY BOUGHT A SMALL FARM IN THE TOWN OF IN CHAUTAUQUA COUNTY, WHERE HE AND HIS OLDER SONS SHERIDAN IN THE BUILDING OF THE NICKEL PLATE RAILROAD FROM WORKED WHEN THE ROAD REACHED ASHTABULA, NEW YORK TO CHICAGO. OHIO, ANOTHER CREW TOOK OVER AND MY GRANDFATHER BEGAN RAILROAD AND THE SMALL FARMS WERE ONLY ABOUT FARMING. THE HALF, MILE SOUTH OF THE SHORE OF LAKE ERIE. CAME OVER HE DID FARM WORK FOR A FEW YEARS. WORKED ON THE REED FARM NEAR LAKE ERIE WHERE THE OWNER WAS A SHIP CAPTAIN. THEY HAD A SON, DANIEL REED, GREAT LAKES ABOUT THE SAME AGE AS MY FATHER, DANIEL REED, BECAME OUR SAW HIM WHEN I LIVED IN WASHINGTON D.C. CONGRESSMAN AND I MOTHER WAS ALSO OF GERMAN STOCK. MY GRANDFATHER MASSMAN CAME OVER ABOUT THE SAME TIME AS MY GRANDFATHER KHURT. FROM MECKLENBURG, NORTH ON THE BALTIC SEA. HE AND TWO HIS OLDER SONS HELPED TO BUILD THE NICKEL PLATE RAILROAD AND BOUGHT SMALL FARMS NEARBY. MY MOTHER, ELIZABETH, WAS THE OF A FAMILY OF SIX, THREE SONS AND THREE DAUGHTERS. ΜY MOTHER WAS BORN ON THE FARM IN THE TOWN OF SHERIDAN; SCHOOL THROUGH SIXTH GRADE, THEN WENT TO WORK AS A ΤO DOMESTIC ON THE BUTLER FARM NEAR SHERIDAN CENTER. MY FATHER AND MOTHER WERE MARRIED IN 1888 AND MY FATHER BEGAN WORK IN PLANT OF THE AMERICAN LOCOMOTIVE COMPANY-THEN THE **BROOKS** WORKED FOR A COMPANY THAT WAS FITTING RAILROAD LATER HEPASSERGER CARS FOR STEAM HEAT INSTEAD OF COAL STOVES. THEIR REUBEN, WAS BORN IN DUNKERK IN 1890. THEN MY OLDEST SON. **FATHER** BOUGHT THE SMALL FRUIT AND DAIRY FARM IN 1893. RAYMOND WAS BORN 1873 AND I WAS BORN IN 1895 ON THE BROTHER FARM. EIGHT YEARS LATER A DAUGHTER ETHELYN WAS BORN AND TWO YEARS, LATER THE TWINS MARGUERITE AND MARJORIE CAME ALONG.

THE FARM:

IT CONSISTED OF 50 ACRES SITUATED ON WHAT IS NOW-KING ROAD. IT WAS ABOUT 3 MILES SOUTH OF LAKE ERIE. IT WAS, AND IS, TWO MILES TO SHERIDAN CENTER, 2 2/3 MILES TO FORESTVILLE, 5 MILES TO SILVER CREEK, 6 MILES TO DUNKIRK AND FREDONIA AND 44 MILES SOUTHWEST OF BUFFALO.

THE LAND WAS ROLLING HILLS ON THE SOUTHEND, THEN SLOPEING TO THE NORTH. THE UPPER AREA WAS HILLY EXCEPT WHERE THE HOME STOOD, BUT THE SOIL WAS GRAVEL-LOAM. THE LOWER PART OF THE FARM WAS LOAM SOIL ALSO BUT HEAVIER, BUT THE LOWER ACRES WERE WET AND ABOUT 10 ACRES WERE FILLED WITH STUMPS AND ROCKS AND COULD ONLY BE USED FOR PASTURE. LATER ON MY FATHER PUT IN A TILE AND DRAINED THE LOWER HALF OF THE FARM. ON THE WEST WAS A DEEP RAVINE, 50 FEET BELOW THE HOUSE LEVEL WITH A CREEK RUNNING NORTH TOWARD LAKE ERIE.

THE BUILDINGS WERE QUITE GOOD, MADE BY A CARPENTER FROM WHITE PINE FROM THE AREA. THE HOUSE HAD 5 BEDROOMS, TWO ON THE FIRST FLOOR, 3 ON THE SECOND FLOOR. THERE WAS A LARGE KITCHEN, PANTRY, LIVING ROOM AND PARLOR BESIDES THE TWO BEDROOMS. THERE WAS A BEAUTIFUL SOLID WALNUT STAIRWAY TO THE BEDROOMS ON THE SECOND FLOOR, ONE BEDROOM WAS QUITE LARGE. THERE WAS NO BATHROOM OR TOILET, THE LATTER BEING ABOUT 60 FEET FROM THE HOUSE. THEN THERE WAS A LARGE CELLAR WITH BINS FOR POTATOES AND APPLES AND AN 8X8 HANGING SHELF FOR CANNED FRUITS AND CANNED MEATS.

WE MADE OUR OWN WASHING SOAP-FAT WOULD BE COLLECTED DURING THE WINTER MONTHS. THEN IN THE SPRING WE HEATED IT IN A BIG IRON KETTLE. WHEN HOT, WE ADDED LYE FROM OUR ASHES BARREL AND PRESTO, THERE WERE 2-3 GALLONS OF SOFT SOAP.

OUR DRINKING WATER AND COOKING WATER CAME FROM A 24 FOOT WELL ABOUT 15 FEET FROM THE PANTRY. A SUCTION TYPE PUMP BROUGHT IT TO THE PANTY SINK. ALSO THE RAIN WATER WAS COLLECTED BY EVE TROUGHS AROUND THE HOUSE AND PIPED INTO A 12' X 12' CISTERN. A SUCTION PUMP BROUGHT IT INTO THE PANTRY SINK ALSO. THAT SOFT WATER WAS IDEAL FOR CLOTHES WASHING, WE HAD A WELL IN THE COW BARN ALSO.

ON MONDAYS, MOTHER WASHED CLOTHES WINTER AND SUMMER. WHEN I WAS 5 YEARS OLD SHE HAD ONLY A ZINC WASH BOARD AND A BIG COPPER KETTLE. LATER WE BOUGHT A WASH TUB WITH A BAFFLE IN THE CENTER. AFTER RINSING, CLOTHES WERE PUT THROUGH A HAND WRINGER AND THEN ONTO A LONG TRIPLE WIRE CLOTHES LINE OUTSIDE THE HOUSE. WHEN DRY, MOST OF THE CLOTHES WERE IRONED WITH FLAT IRONS HEATED ON TOP OF THE STOVE.

NORTH OF THE HOUSE WAS THE WOODSHED WITH ROOM FOR 8 TO 10 CORDS OF WOOD FOR THE STOVES AND SOME ROOM FOR SMALL TOOLS. WE HAD TO COOK AND HEAT WITH WOOD THAT WE CUT EACH WINTER. WE HAD NO ELECTRICITY, NO TELEPHONE, AND OF COURSE NO TELEVISION, RADIO OR AUTOMOBILE. NEXT TO THE WOODSHED WAS A CHICKEN HOUSE LARGE ENOUGH FOR ABOUT 200 LAYING HENS. NEXT WAS THE PIG PEN WITH SEPARATE PENS FOR 2 SOWS AND A LARGER PEN FOR 12-15 GROWING PIGS. BEYOND THAT WAS THE HORSEBARN WITH STALLS FOR 4 HORSES AND A FRONT

ROOM FOR A BUGGY, SLEIGHS, A LIGHT WAGON AND BINS FOR FELL. ALSO FOR HARNESS ETC. THE SECOND FLOOR OF THE HORSEBARN HAD A TONGUE AND GROOVE FLOOR; HAD BEEN USED FOR LOCAL SQUARE DANCES-THEN USED FOR HAY. BACK OF THE HORSEBARN WAS THE COWBARN, WITH STANTIONS FOR 16 MILKING COWS, AND 2 CALF PENS. THE UPPER LEVEL OF THIS BARN WAS USED FOR HAY, STRAW AND SOMETIMES BUNDLES OF GRAIN. A SHED ATTACHED TO THE COWBARN HELD 6-8 SHEEP.

WHAT WE PRODUCED.

ON THE FARM THERE WERE A FEW ACRES OF CONCORD GRAPES. ACRE OF RED RASPBERRIES AND A TWO ACRE APPLE ORCHARD WITH MANY VARIETIES OF APPLES NOT GROWN TODAY. THE MAIN WERE BALDWIN AND RHODE ISLAND GREENING. THE VARIETIES LATTER WAS THE BEST APPLE FOR PIE AND APPLESAUCE I HAVE EVER WE USUALLY PICKED 500 TO 600 BUSHELS OF APPLES TO SELL AND WE MADE 5 BARRELS OF CIDER VINEGAR: WE ALWAYS GREW 2 ACRES OF LATE POTATOES, SOME FOR THE FAMILY AND FOR SALE; WE GREW 2 ACRES OF WHEAT WHICH WE TOOK TO A FLOUR MILL-9 MILES AWAY, GOT OUR OWN FLOUR, BRAN FOR COW FEED AND MIDLINGS FOR THE PIGS. WE ALSO GREW CORN FOR HARD CORN AND SILAGE (LATER). THEN OF COURSE CLOVER AND TIMOTHY HAY FOR THE STOCK. THE GRAPES, USUALLY AROUND 20 TONS WERE PACKED IN 12 QUART BASKETS AND DELIVERED TO A RAILROAD SIDING WITH ICED CARS WHICH WENT TO CHICAGO, BOSTON ETC. A FARMERS COOPERATIVE HANDLED THE SALE-ABOUT \$25.00 PER TON. WE OFTEN HAD 2 ACRES OF CABBAGE OR 2 ACRES OF TOMATOES THAT WENT TO HEINZ AT PITTSBURG. WE MILKED TWICE A DAY; AT FIRST WE PUT THE MILK IN LARGE PANS FOR CREAM TO RISE-LATER WE HAD A DELAVAL CREAM SEPARATOR. WE MADE SWEET CREAM BUTTER: 60 POUNDS A WEEK, I CHURNED IT-30 POUNDS EACH ON TUESDAY AND FRIDAY NIGHTS AFTER SCHOOL. I "WORKED OVER" THE BUTTER WITH A WOODEN PADDLE IN A LARGE WOODEN BOWL. MOTHER WOULD ADD THEN I PACKED THE BUTTER IN CROCKS-2 TO 6 POUNDS AS SALT. ORDERED BY CUSTOMERS IN DUNKIRK. EVERY SATURDAY MORNING, THE SPRING WAGON WAS LOADED WITH BUTTER, EGGS, AND POTATOES AND OFTEN VEGETABLES SUCH AS CABBAGE, ALL WENT TO FAMILY CUSTOMERS. BUTTER WAS ABOUT \$.20 A POUND, POTATOES AND APPLES \$.50 A BUSHEL. AFTER OUR PRODUCE WAS SOLD MY FOLKS BROUGHT CHEESE, CANNED SALMON, SUGAR, BAKING POWDER ETC AND NEEDED CLOTHING SUCH AS SHOES, OVERSHOES, COATS, PANTS ETC. MADE SWEATERS, MITTENS SCARFS OUT OF THE WOOL FROM MOTHER THE SHEEP. WHEN I WAS 8 YEARS OLD I WAS ASSIGNED TO HELP MOTHER IN THE HOUSE WHERE I LEARNED TO COOK, BAKE, CARE FOR MY SMALL SISTERS. THAT HAS HELPED ME IN LATER YEARS. WE ALWAYS KEPT 2 SOWS WITH 8 TO 10 PIGS IN EACH LITTER. THEY WERE BORN IN THE FALL, SOME IN THE SPRING. MY FATHER AND BROTHER REUBEN BUTCHERED IN NOVEMBER AND MARCH EACH YEAR. WE KEPT 2 HOGS IN THE FALL AND 2 IN THE SPRING FOR THE FAMILY: WE SOLD 6-8 EACH FALL AND SPRING TO A WHOLESALE BUTCHER IN DUNKIRK-\$.20 TO \$.25 PER POUND, DRESSED WEIGHT, ABOUT 160 THEN FATHER CURED THE HAMS WITH HOT SALT; LATER POUNDS. SMOKED THEM FOR 2 MONTHS. HE MADE 3-4 LARGE PANS OF PORK SAUSAGE, BAKED IT IN THE OVEN; THE FAT CAME TO THE TOP AND SEALED THE PAN. THEN IT WAS COVERED AND PUT IN THE CELLAR. THEN OF COURSE, WE HAD THE FRESH PORK (TENDERLOINS), PORK ROAST ETC. PORK BELLY MEAT WAS CURED AS SALT PORK IN A LARGE CROCK IN THE CELLAR.

TN SPRING AFTER BUTCHERING. WE ALWAYS HAD A QUARTER ONE SIDE OF A YOUNG BEEF HEIFER; (THE BULLS WERE SOLD AS CALVES). SO WE HAD PLENTY OF GOOD BEEF. WE HATCHED 250 TO CHICKS EACH SPRING. WE THEN HAD YOUNG FRYERS IN WERE KEPT FOR LAYING EGGS; WE ALWAYS HAD 15 TO SUMMER-HENS DUCKS AND12-15 GEESE. NO TURKEYS THEN-TOO HARD TO RAISE THE POULTS. LOTS OF VEGTABLES, CARROTS, TURNIPS, CELERY, WINTER (HUBBARD) SQUASH, PUMPKIN AND LOTS OF CUCUMBERS. WE ALSO HAD LEAF LETTUCE AND ASPARAQUS IN SEASON. SO WE ATE WELL DRANK NO FRESH MILK- BUT LOTS OF CREAM, BUTTER AND COTTAGE CHEESE. MILK WAS USED IN COOKING. SUMMER A FISH WAGON WOULD COME-WITH LAKE FISH-PIKE; PERCH. MULLET FROM LAKE ERIE; LAKE SUPERIOR WHITE FISH 4-5 POUNDS. I SCALED THEM, MOTHER BAKED THEM IN A BIG PAN WITH MILK, CREAM, BUTTER, SALT PEPPER. WOULD BE DONE IN A FEW MINUTES; WE ALSO BOUGHT "SMOKED CISCO"-LAKE SUPERIOR WHITEFISH WEIGHING ABOUT 1/2 POUND EACH; DELICIOUS SMOKED

AS I SAID WE HAD PLENTY OF GOOD FOOD. MOTHER MADE BREAD, PIES DOUGHNUTS (FRIED CAKES) EVERY WEEK SATURDAYS. WE HAD LOTS OF APPLE PIE AND APPLE SAUCE AND OTHER CANNED FRUITS. ON THE HOLIDAYS MOTHER MADE COFFEE CAKE AND PEPPER NUTS, BESIDES PUMPKIN AND MIMCE PIES. FATHER HAD TO HAVE PICKLED HERRING ONCE A YEAR. THAT WAS THE ONLY GERMAN FOOD HE ASKED FOR. (HE SPOKE EXCELLECT ENGLISH, LEARNED IT IN SCHOOL IN GERMANY.)

MONEY WAS VERY SCARE. MY FOLKS WERE STILL PAYING BUT THEY MADE A TRIP TO THE LENDER EACH FALL TO FARM. FOR THE PAYON PRINCIPAL AND THE INTEREST. ALL SUMMER AND FALL MY KEPT ACCUMULATING THE MONEY IN A SHOE BOX UNTIL THEY HAD THE MONEY TO PAY THE PRINCIPAL AND INTEREST ON THE FARM. WAS BOUGHT UNTIL THEY MADE THE TRIP AND PAID NOTHING MUCH UP. THEY NEVER MISSED A PAYMENT DATE. AFTER THAT, THINGS COULD BOUGHT LIKE SHOES, BOOTS, OVERCOATS, ETC. SUPPLEMENTED THE OTHER FOOD SALES WERE THE RED CROPS THAT RASPBERRIES AND CHESTNUTS. IN SEASON, WE HAD HIGH SCHOOL PICKERS FROM DUNKIRK; THEY WOULD PICK ALL DAY FOR 1 TO 2 CENTS PER BASKET. THEY COULD MAKE A DOLLAR TO TWO DOLLARS A THE END OF THE DAY WE LOADED THE 32 QUART CRATES (SOMETIMES 20) ONTO THE SPRING WAGON AND HEADED FOR DUNKIRK. SOON AS WE REACHED THE AREA OF OUR BUTTER CUSTOMERS OUT WOULD COME THE WOMEN WITH DISH PANS AND ALL KINDS OF SOME WOMEN WOULD TAKE AS MANY AS 10 QUARTS. CONTAINERS. THE BERRIES WOULD BE SOLD, (8 TO 10 CENTS) A QUART, AND WE HEADED HOME.

ON THE CHESTNUTS, THE RAVINE I MENTIONED HAD 6 BIG CHESTNUT STEEP TREES ON THEBANKS. EVERY FALL, AFTER A FROST OR TWO, THE BURRS WOULD OPEN AND DROP THE CHESTNUTS ON THEY WERE A SMALL VARIETY-ABOUT 1/2 TO 1 INCH GROUND. ACROSS BUT VERY SWEET AND FLAVORFUL, ESPECIALLY ROASTED. RAYMOND AND I, AFTER SCHOOL, WOULD PICK UP THESE CHESTNUTS WE STORED THEM IN GRAIN SACKS, OFTEN AS MANY AS UNTIL DARK. 6-100 POUND BAGS WHICH WE SOLD FOR \$5.00 A BUSHEL. SO AFTER WE MANAGED AND STAYED OUT OF DEBT.

EDUCATION:

CHILDREN. ETHELYN FINISHED HIGH SCHOOL AT FORESTVILLE A GOOD GRADE AND HIGH SCHOOL AND THEN MARRIED. SEVEN FINE CHILDREN. RAYMOND GRADUATED FROM HIGH AND THEN TOOK THE AGRICULTURAL TEACHERS COURSE AT COURTLAND NORMAL SCHOOL. HE WAS AN AGRICULTURAL HIGH SCHOOL TEACHER MOST OF HIS LIFE. MARGUERITE AND MARJORIE GRADUATED FREDONIA NORMAL SCHOOL (NOW A BRANCH OF THE NEW YORK STATE COLLEGE SYSTEM.) BOTH TAUGHT GRADE SCHOOL FOR SEVERAL YEARS AND THEN MARRIED. REUBEN QUIT HIGH SCHOOL, STAYED ON FARM AND EVENTUALLY PRODUCED FRESH MILK FOR BUFFALO AND MARJORIE IS STILL ALIVE-THE ONLY ONE EXCEPT DUNKIRK. WILLIAM THE YOUNGEST SON-THAT'S ME. I TAUGHT SCHOOL 2 ENTERED CORNELL LAW SCHOOL IN 1916-1917. YEARS, THEN WAR THE STARTED THEY SENT US HOME TO GROW FOOD FOR THE I WENT BACK TO CORNELL IN THE FALL OF 1917 BUT WAS ALLIES. INTO THE 4th OFFICERS SCHOOL IN LATE MARCH. LIEUTENANTS COMMISSION IN AUGUST-THEN WAS SENT TO BATTERY COMMANDERS SCHOOL AT FORT SILL TO BECOME A FIELD ARTILLERY INSTRUCTOR. AT GRADUATION-ONE DAY AFTER ARMISTICE, I WAS GIVEN COMMAND OF BATTERY F-56th REGIMENT OF FIELD ARTILLERY. I WAS DISCHARGED JUST BEFORE CHRISTMAS 1918. I HAD NO MONEY RESUME SCHOOL SO I WORKED IN THE OIL FIELDS OF TEXAS, BRECKENRIDGE. AFTER 2 1/2 YEARS THERE, I HAD ENOUGH MONEY TO FINISH CORNELL WHICH I DID IN SEPTEMBER 1922. THEN EMPLOYED BY U.S. DEPARTMENT OF ARGRICULTURE; DID RESEARCH IN GRAIN MARKETING IN MINNESOTA, NORTH AND SOUTH DAKOTA AND MONTANA. IN THE FALL AND WINTER 1 TOOK GRADUATE IN ECONOMICS AND MARKETING OF FARM CROPS-UNIVERSITY OF WORK MINNESOTA; MASTERS DEGREE IN 1926 AND MUCH OF THE PHD. I MARRIED IN 1927. THEN AFTER THE DEMISE OF THE FEDERAL FARM INSTEAD OF GOING ON TO HARVARD TO FINISH MY PHD, I BOARD, CAME TO CALIFORNIA. STARTED AT THE BOTTOM IN THE CALIFORNIA STATE DEPARTMENT OF AGRICULTURE AND DURING THE NEXT 31 YEARS ROSE TO THE TOP POSITION OF ACTING DIRECTOR OF THE 1963. DEPARTMENT. I RETIRED ΙN FIRST WIFE DOROTHY MΥ PASSED AWAY IN 1971 AND IN 1972 I MARRIED AGAIN, A FAMILY FRIEND WHO WAS TRYING TO RUN A SMALL BEEF CATTLE OPERATION AMADOR COUNTY. WE LIVED MOSTLY ON THE RANCH BUT FOR 15 YEARS T KEPT MΥ HOME IN SACRAMENTO. ESTHER CONTRACTED ALZHEIMERS DISEASE IN 1983 AND PASSED AWAY IN 1988. TO MY HOME IN SACRAMENTO WHERE I LIVE ALONE WITH RETURNED SOME HELP.

RECREATION:

WITHOUT A T.V., RADIO, TELEPHONE OR AUTO, YOUNG PEOPLE TODAY SAY "OH YOU MUST HAVE BEEN BORED TO DEATH" ABSOLUTELY IN SUMMER WE HAD PICNICS ESPECIALLY ON THE FOURTH SO. JULY. OUR RAVINE WAS IDEAL FOR SHOOTING OFF SKY ROCKETS AND ROMAN CANDLES, A BIG FRIED CHICKEN DINNER, MANY NEIGHBORS, RELATIVE BROUGHT FOOD; HOME MADE ICE CREAM, CAKE, PIE AND WE HAD PARTIES ALMOST EVERY WEEK. I PLAYED BASEBALL THE TIMEI WAS 10 YEARS OLD-UNTIL I STOPPED AS A THEN THERE WAS SWIMMING AND FISHING IN SEMI-PRO ΙN 1921. OUR CREEK AND IN LAKE ERIE. TWO YEARS, 10 OF US BOYS CAMPED BIG TENT ON THE SHORE OF LAKE ERIE, I WAS THE MID-NIGHT WE ALL GATHERED NEAR A TRESTLE COOK-NIGHTS ATTHE FOUR TRACKS OF THE NEW YORK CENTRAL RAILROAD. THE TWO 20th CENTURY LIMITED TRAINS-ONE FROM NEW YORK, WEST BOUND, AND ONE FROM CHICAGO, EAST BOUND WOULD MEET ON THIS TRESTLE 40 FEET ABOVE US. SURE ENOUGH, ABOUT MIDNIGHT WOULD COME THE "WHO WHO" FROM THE EAST-THEN THE SAME FROM THE WEST AND THESE TWO 20 CARS TRAINS WOULD PASS EACH OTHER OVER THIS TRESTLE. IT GAVE US A REAL THRILL.

WHAT DID WE DO IN THE WINTER? WELL WE HAD ICE SKATING A BIG POND 2 MILES AWAY. YOUNG PEOPLE FROM NEARBY WOULD GATHER-SKATE TOGETHER OR SOME OF US PLAYED HOCKEY WE HAD LOTS OF PARTIES, SQUARE DANCING, CHURCH ON SUNDAY. ALMOST AT 8 P.M. NEIGHBOR YOUNG PEOPLE WOULD COME TO EVERY NIGHT WE PLAYED CARDS, DOMINOES, CHECKERS AND OTHER OUR PLACE. WE ALWAYS MADE POPCORN AND A BIG PAN OF CRISPY COLD GAMES. FROM THE CELLAR. HOLIDAYS THERE WAS MUCH VISITING, APPLES MUCH FOOD-NO BEER OR STRONG DRINKS. WE HAD CIDER UNTIL IT FERMENTED AND WE HAD GRAPE JUICE. BUT WEEKDAYS WE WERE IN BY 10 P.M. AND UP AT 6:30 AND OFF TO SCHOOL AT 8 A.M. A 2 1/2 MILE WALK WINTER AND SUMMER. HOME AT 5 P.M., THEN OUR ASSIGNED CHORES TO DO.

HEALTH:

EVERY SATURDAY WE CHILDREN BATHED. IN WINTER A BIG TUB HOT WATER WAS MADE AVAILABLE. WE TOOK SPONGE BATHS. AND CLOTHES. IN SUMMER WE BOYS BATHED IN THEN CHANGED UNDER CREEK OR WITH A BOWL OF COLD WATER. WE ALL HAD THE THE USUAL CHILDRENS DISEASES SUCH AS MEASLES, WHOOPING ENOUGH CHICKEN BOX-THE LATTER LEFT ME WITH SHINGLES WHEN I ALMOST EVERY WINTER WE HAD BAD COLDS. OLDER. AND THE "GRIPPE"-NOW CALLED THE FLU, WE USED HOME THROATS REMEDIES-VERY LITTLE MEDICINE. THE NEAREST DOCTOR WAS IN FORESTVILLE TWO AND 3/4 MILES AWAY. BUT WE ALL OUR DIET WAS ON THE HEAVY PROTEIN AND SURVIVED-EVEN THOUGH SIDE, WE ALL WORKED HARD SUMMERS AND WINTERS AND WE UP THE ENERGY. NO ONE IN OUR FAMILY WAS FAT-WE WERE BURNED ALL STRONG AND HEALTHY. THEN WHAT HAPPENED? THEY DRILLED A WELL ON OUR FARM ABOUT 1910. AFTER THAT, WE HAD FREE GAS-NO MORE WOOD STOVES. BUT GAS HEAT AND LIGHTS. A LITTLE TELEPHONE (YOU COULD LISTEN IN ON YOUR NEIGHBORS) THEN ELECTRICITY ABOUT 1912; NO MORE GAS LAMPS. IN 1916 WE AFTER PAYING OFF THE FARM. A MODEL T FORD. BOUGHT FATHER BOUGHT A DODGE CAR-BUT HE WAS KILLED IN A FARM WHEN HE WAS 72. MOTHER BECAME BLIND BUT LIVED TO ACCIDENT WAS LIFE BETTER OR WORSE THEN OR NOW? WELL YES AND NO. PHYSICAL WORK TO DO. LESS CONVENIENCES. WE MORE HADPOORER HEALTH CARE AND VERY LIMITED TRAVEL. NOW WE HAVE ALL THESE CONVENIENCES. BUT WE DID NOT SUFFER FROM THE WE LEARNED TO COPE AND TAKE CARE OF OURSELVES. CONDITIONS: THE FARM WE FELT WE WERE AN IMPORTANT PART OF BESIDES, ON FARM OPERATION. WE WERE VERY GLAD TO WORK HARD BECAUSE THE WAS ALL FOR THE "GOOD OF THE FAMILY" THAT TRAINING AND ΙT EXPERIENCE HELPED ME COPE WITH PROBLEMS IN MY LATER YEARS. WAS GOOD! I AM GLAD I HAD THAT BACKGROUND. AND I BLESS FATHER AND MOTHER WHO TAUGHT US TO BE HONEST, HARD MY WORKING AND DECENT-THE FAMILY MOTTO!