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**Transcript of DARE Interview (1966): Tuscaloosa, Alabama; Primary Informant
AL014 (Tape 0016-S1)**

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INTRODUCTION: The following was recorded from Dictionary of American Regional English tape, zero zero one six, side one.

FIELDWORKER: Maimie [beep], a Negro, Tuscaloosa, Alabama, taped by [beep].

5 INFORMANT: Uh, th-they just, it would be a gallon bucket, and then it was a half-a-gallon bucket and we would carry our lunch to school in a half-a-gallon bucket. It was small,

FIELDWORKER: Did it have a hand-

INFORMANT: and it had a handle on it and it's goes cross and you carried it by the handle and then it had a lid that fits down on the top of it around, just fits flat down in it, and when you gotten ready for it you could take a whole (pencil) even down and pull the lid up off of it.

10 FIELDWORKER: What would you carry in, w-what kind of food would you take?

INFORMANT: Well, sometimes we would take [laugh] cornbread and syrup and white meat and uh, sometimes we would have oh, corn, um, peas, or something, maybe any kind of vegetable sometimes we had and sometimes we didn't. What do you mean by peas? What is, what do you mean by peas? Just regular, old field peas And uh, okra, and oh

15 FIELDWORKER: Would you boil it, would it be boiled or fried?

INFORMANT: It would be # boil-boiled. Uh, the okra would be fried of course, and the peas, you know we, and uh, well that's about all we would carry in that mostly.

FIELDWORKER: How would you fix, how would you fix—

INFORMANT: And sometimes we would have baked.

20 FIELDWORKER: fix those field peas? How would you cook them? Well we would put on a piece of white meat And let it boil for a while and then put those peas on it and let them cook in there. What do you mean by white meat?

INFORMANT: It's just some plain old, plain, just plain white meat. No bac- no streak of leany like bacon, no it didn't have any lean meat in it at all. {Just solid white fa-fat fat back.

25 FIELDWORKER: Just fat.}

INFORMANT: Old time fat back [laugh]. And uh, well then, during the time when uh time come for killing hogs, we would have uh, you know we would have pork meat in there.

FIELDWORKER: Uh-huh.

INFORMANT: Fresh pork meat cooked and uh, then we would maybe have baked sweet
30 potatoes, and uh, well cornbread. And then we would get water from a open stream you know we have a running, uh, running water running all the time And we'd get water and we had a cup that we would drink water from and we would carry our own cup from home. It wouldn't be a glass, it wouldn't be anything glass it would be uh, maybe, a number two can tomato can, a PET Milk can, something that would cut smooth around the bottom that it didn't hurt your mouth
35 when you drank out of it. And we would carry our own glasses so everybody would have their own glass. And nobody drank out of a glass somebody else drank out of.

FIELDWORKER: So when you made your cornbread, uh, how would you, w-what shape would it be in?

INFORMANT: Well, during that time it would be, uh, we had a iron skillet that had four legs to it
40 and it sat on a, a open fireplace and then it had an iron cover and we set the cover over the fire and heat it and then put it on top of this skillet with the bread inside of it, and then it would cook, it would be in a big round cake form.

FIELDWORKER: Well, like a giant cake.

INFORMANT: Yeah, something like that. And then, uh, well this lid would cook the bread and it
45 would brown it just as pretty as anything.

FIELDWORKER: {Did you have a name for this thing you cooked it in?

INFORMANT: And that's the way—} Well uh we just had a skillet, that was our only thing we had, just a skillet. And... well in the first week starting off we lived in, uh, a three-room house, we had just two bedrooms and a kitchen and we didn't have a bath during that time and had to
50 head outside (back to) the outside toilets, rather. and we had uh (We first st-), in my younger days we had a wood stove, just a plain old black wood stove, and it had a place where we would brown bread on the inside of it put it on the bottom and let it cook from the bottom and you move it up to the second shelf and let it cook on the second shelf that's where it brown it and maybe I should have started from the uh, from the grate, uh, first. Then, um, well we had a
55 place on there we had to, we had to clean the stove every day after meals. We had to grease it off with a old oily rag and then we had to take the ashes out of it and take them and dump them and leave the ash box clean and then uh, we had a place over the top of the stove they called a warmer. Food that were left we stored it in that warmer, somebody came back for a

60 mid-evening snack well they went up there in the warmer and got it. And uh we had to cut stove wood and we had to bring in stove wood for it and well this was before we had a stove with a, with the tank to it it had hot water, we had to heat water on an old big iron pot they called a tea kettle, and that's what that water get real hot and then it was hot enough for a tub of water to take a bath in. And um,

FIELDWORKER: Why don't you describe that stove that you talked to me about before.

65 INFORMANT: Well, this, the later we got our stove it was a (Malma) stove. It was, well a late model stove and it had a big water tank on the side of it that we had we could get water and it had a cover that fastens over opens and closes just as a stove (go) pulls down and close up. And we had, then it hold about ten gallons of water in that tank, and when you make a fire in that stove that heated that water up, and that's where we got our own bath water from.

70 FIELDWORKER: Did it ever get too hot and you had to-

INFORMANT: Yeah, it would get too hot that you had to put cold water in it to cool it down.

FIELDWORKER: Did it get muddy then when it would get hot?

75 INFORMANT: No, it never did get muddy, it stayed clear. It was always clear. It never was rusty or muddy at the bottom of the water. Unless the tank stayed full so long and you never cleaned it out. Every once in a while you had to clean the tank out, in order to, to keep the water clear. Even if you was boiling something on the stove you would uh, you could go to that tank and get hot water to add to the beans or whatever you were cooking, that you had to add hot water to, you can go to that tank and get water and put in it.

FIELDWORKER: {Did you have a dipper by it or did you have a spigot on it? #

80 INFORMANT: You had a dipper.} We had a dipper or you could use a teacup and you had to dip it down in there. Mostly we would use a dipper because if you used a cup sometimes your hands would get in the water and we alwa-, mostly always used the dipper to dip the water from there with. And then when you poured in in there we had a pail, whatever pail we went to the well and got the water in, we just (put) the whole pail of water over in there

85 FIELDWORKER: What kind of pails did you have then?

INFORMANT: Well we had were tin pails then 'cause they didn't have aluminum and then uh some of them was enamel pails that we went and got. They would hold about four gallons of water that we brought backwards and forwards to—

FIELDWORKER: Was that the only heating you had in the house?

90 INFORMANT: No, we had a open face fireplace in the house then, that we had get, tote wood in and uh, we had to uh, put maybe a b- backlog on the back part of it and small wood on the

front part of it and we had things you call *dog* irons. They sets the whole wood in place on the fire till they burn in two, as we heated the house with open-face fireplaces {and had—

FIELDWORKER: Did you set one in the house, did you?}

95 INFORMANT: It would just be one in the house.

FIELDWORKER: In the living room usually.

INFORMANT: (In then) to the living room, but during that time we didn't have a living room. They were just bedrooms, and then uh, we, one room that we would call the front room of the house. Uh, it had beds in it and then it had chairs, cane-bottom chairs that we sit around in.

100 Back in those days we didn't have uh, studio couches and davenports and things like that. We didn't have those kind of things then. All my parents just had plain cane-bottom chairs and maybe an old-time rocking chair that we used to sit in and rock the babies in.

FIELDWORKER: How many children did your parent have?

INFORMANT: My mother had three and I'm the oldest one.

105 FIELDWORKER: Did you have to take care of the others then?

INFORMANT: And I had to take care of the others two, uh, uh, um, the other, the uh, next oldest one is uh, well he was next to me, and I didn't very much have too much to do with taking care of him because he was uh, was so near my age and we just grew up together, we'd do with one another. And then this, my smaller brother came along later and then uh, it was fun for me to nurse him. During that time we had, children had little rocking chairs and we'd sit in the rocking chair and Mother would put him in my lap. Of course I couldn't move, I had to sit there with him and hold him and hold him, squeeze him to death almost, scared he would fall, I mean I just sit there and rock him, and then, uh, the majority of the times when rocking the baby to sleep I rocked myself sleep and she'd come, both of us'd be sitting up there, just rocking every once in a while asleep. { So—

115

FIELDWORKER: Where,} where'd you live then, now?

INFORMANT: We lived, then we were living in Greensburg. That's about thirty-six miles from here. That you called out in the country.

FIELDWORKER: You lived out in, on a farm?

120 INFORMANT: Out on a farm—well, we never, I never did farm, but my parents did.

FIELDWORKER: {Did they farm for somebody, or did they—

INFORMANT: They farmed for somebody.} They was on a, what they call uh, uh, a hired hand place. You know, they was the hired hands.

FIELDWORKER: What, what kind of farming was it?

125 INFORMANT: Well, they'd raise cotton, corn, the m-, the important thing was cotton and corn, and then we had big sweet potato patches, uh, peanut patches and uh, sugar cane patches and ribbon cane patches, you know, all that kind of stuff and in the fall of the year, along about now, I would say, they would start cutting cane down and let it dry out for syrup, and that was the funnest thing to me when they were making syrup.

130 FIELDWORKER: How'd they do that?

INFORMANT: They would take um, they had a, a big machine that— i-it runs by horse and, and this thing had a long, uh, tongue to it and this horse was hitched on the side of it and this machine sat in the middle, and this horse goes round and around and around and that somebody's sitting there constantly feeding this cane into that thing that mashes the juice out of it. They had a great big uh, barrel sits in the bottom of it, and all this juice that squeezes out of the cane went into that barrel {and then it had a s—

135 FIELDWORKER: (Would they have)} stones that crushed it or was it a—

INFORMANT: It was, well I imagine it was a stone, uh, uh, it wasn't a stone, it was something like a uh, a grinder, something like a meat grinder. It'd grind it up. Instead it grinded up fine, it would squeeze it out, see? And when it come out, it would go in round and then that cane goes in round and when it come out it'd be flat. It just is flat as anything, you couldn't get anything else out of it, and, and then it had a sprout (sic) to the end of this uh, valve that this juice ran in that rans down the trough to a cooking valve, they had another valve over there that they, it was cooking with a great big fire built around it, and they would cook it, oh, it's a huge thing and it's fun to watch somebody cooking syrup, you're not, you might not believe it, but they made this syrup by hand [laugh], and uh, they would uh, cook, all day long they would be cooking syrup, {until it's all gone.

145 FIELDWORKER: Did it have a special order or did it smell?}

INFORMANT: Oh, it had, it had a wonderful smell to it. I-it just smelled, i-it was real, it smelled real good and it tasted real good. It tasted just about like it smelled. But then a-, the older it gets, the stronger it got. You know, it'd get so strong till you just didn't like it, you know long as it set up. Some people would have syrup that lasts from one year to another when they had these great big old hundred gallon barrels of syrup, with the top on it, and then it had a sprout (sic) (you know) as I told you, that you'd turn it off and on for the syrup to run out or you pull it out, and then if you're catching a jarful you pull it out and let, and sit it under there, it had legs that it sat on, and you sit it under there and let it run out, just as you'd let water run out of a faucet and then stop it back up when you get through and then you take a cloth and clean it around there to keep ants from going in there. And uh, so that was fun, that was the most funnest part about it, you know, of course I can remember back in my childhood days was, uh...

160 FIELDWORKER: Did you have to pick cotton and stuff like that?

INFORMANT: Well, sometimes uh, if we wanted to we could do it. We would get on a row with mother she would be on the row and we would get in the front of her, and she would always come behind us, cause we were never big enough to, uh, really carry a whole row out by ourselves and, in other words, uh, they didn't insist on me too much cause I was always afraid
165 of worms, and I've got so many stripes up and down my back from when I was being trying to be broke from being scared of worms, and I never was, I never was able to recover from being scared of worms and I'm scared of them today. And uh, she would always put me on a row with her, and if I saw a worm she would say, "Don't say anything, just keep going." So, uh, I would see a worm and naturally I would say, "Uh!" Uh, uh, uh take off and go to running, and she
170 knows what I'm running for and instead of staying there she said uh, "Well I told to stay right by me and if you see one, don't say anything, just keep going, and if you take off and go to running you go cross the cotton patch then you see a (million) of them, you get right in one bi-, just, just stand there, stiff as a board, s-screaming," that's all I could do. And then somebody had to come get me. So, uh, but just say for, taking it, for instance, we picked it all by ourselves on a
175 whole row by ourselves we never was, we would just go about in the field and pick right around the edge.

FIELDWORKER: Did they pay you much for, or did they pay you or did they pay your parents to do the whole—

INFORMANT: They paid—

180 FIELDWORKER: Field?

INFORMANT: They paid mother through the whole field. Well, mother, my mother, my granddaddy, and they were working the farm together so they would pay them at the end of the year when the farm is all, the cotton is all ginned and everything, and then they, that's when they get the money at the end of the year.

185 FIELDWORKER: They didn't pay by the pound that they picked or anything, just by the, how much of the cotton they got.

INFORMANT: Well, if they were working for the man that they were on the farm, that they were working, they, they didn't get paid by the pound but say, if uh, you had a big farm and you come and hired me for to pick cotton, well you paid me by the pound, maybe a dollar and a half
190 a pound, a, a hundred pound. It went by the hundred pound. If it was two dollars a hundred, well they would pay me two dollars a hundred. Back in those days I think it was just about, maybe about fifty cents a hundred or seventy-five cents a hundred somewhere back there, 'cause I think that it was back, ih, which I'm sure, it was back during the Depression, back in Hoover days. I can remember, quite a bit of back then in thirty-nine, and uh, well from thirty-
195 eight to thirty-nine I could remember quite a bit, it was rough back in those days. And you didn't make but a little money back in those days, but you could get so much for it. You can take two dollars and go to the st-, grocery store and bring back, uh, twice as much grocery for two dollars then, then you can go to the grocery store and spend twenty-five for now, cause you

200 can go get five pounds of cornmeal, it wouldn't cost you but a dime, five pounds of sugar
wouldn't cost you but a dime, you get five pounds of uh, lard, which would come in a, a paper
carton. You know it had a little tray that you, they dip it out of a big valve and into this carton,
and that wouldn't cost you but about a dime. So you could get so much for a little money back
in those days and it would last you a long time.

205 FIELDWORKER: What did you,} uh, what foods could you get back there that you (can't) get
now? You know, what foods did you primarily eat?

INFORMANT: And—} Well, you could get peas, dried peas. Back in those days you seen very
few peoples went to the store and bought peas because they had them in the, in the farm and
uh, they would put peas out in the sun and let them dry and butter beans out and dry just as
we have dried beans in the store now. Well see though back in those day people just dried
210 them themself and then they would k-, put them in a jar and keep them and uh, put a top on
them, you know that they would keep and uh, y-you wouldn't see any bugs get in them like you
do now. If you tried to put up peas that you raised in your garden now in a jar to cook for the,
w-, in the winter time, to have dried beans, they'd be so full of bugs, you couldn't eat them. But
uh, back in those days, you didn't see those little bugs in the beans then, and I don't know what
215 they did to keep them, uh, uh, the reason they didn't have them in there like they do now. But
you had butter beans and you had peas, well of course we didn't know anything about pinto
beans and navy beans and um, string beans. We knew about green string beans, but not canned
beans, and uh, well then we had sweet potatoes and uh, collard greens and the people would
raise their own meats like pork. They would kill the hogs and #1 cure the meat up.

220 FIELDWORKER: Would you-, uh, would your folks ever do any killing, any butchering?

INFORMANT: Butchering, yeah, (think).

FIELDWORKER: Can you describe that?

INFORMANT: Well, to the best of my knowledge I guess. They, uh, I remember my granddaddy
they used to kill hogs and they would, on a cold day, they would kill them early in the morning
225 and let them hang up outside all day long, and then about nine they would cut it up. The meat
would be real stiff that they can cut it up and then they would cut all of their meat that they
were going to keep to eat right now, they would cut that separate from maybe bacon part and
uh, pork chop parts and uh, the ham. They would salt(ed) that part down and take salt, lots of
salt in a big barrel, and um, then they would stay in there for so long and then they take that
230 salt, take that meat out of the salt and wash it and then they would paint it with some kind of
meat paint. I don't, I don't I don't, I disremember how they did it, but I know they put this paint
on this meat, and then they would take it up and they would hang it up and run wire through
parts of it and hang it up in a smokehouse and it would hang there all the, all the winter, and
you had meat till, maybe up in, way up in the summer that they cooked off all the time. And,
235 and it hanged there and dried out after they'd taken it out of the salt and washed it and it dried

out and that's when they paint it after it dried out. And then you have meat all, long, for a long time and then—

FIELDWORKER: Did they keep a fire going in the smokehouse all the time?

240 INFORMANT: No, uh-uh, they never had fire, they, they smoked it when they first take it up but they didn't, it wasn't constantly in there all the time, it just, just that particular time and then, then it wasn't anymore. And we would uh, uh, y-y- sometimes Ma would go in there and cut ham and you could smell it all around our whole neighborhood. Somebody would be hollering, "Ooh! Somebody's frying ham somewhere!" [laugh] You fry ham now and you cook it all day long, well nobody say a word about it. It's just the different i-in meats back in those days than
245 they are now, they just had, uh, strong smells when they were cooking and it is, it's just, it just, it just don't smell and it just don't taste like meet back in those days. I remember my mother used to have an old iron pot that we had a old face fireplace that we kept warm by and, and during the w-, she's going to cook some peas or something, she put on a piece of that meat and let it slowly cook, it had, down in the chimney part of the fireplace, it had a hook hang down
250 there and she would put this pot on that hook and push it aside, and then it would get a very little fire under it that it would cook real slow, and that's where she'd cook those beans that are hanging down from that pot. [laugh]

FIELDWORKER: Did the family share things back, I mean, if you butchered a hog would you give some to your neighbors?

255 INFORMANT: Yes we did. We shared, we shared our uh, meats with them, somebody else didn't have any, they would come around and get it, and then like as we did, if we ran out of corn meal, Mother could go to some of the neighbors and they would share their corn with them, with her, and uh, we would share the corn and then take it to a, a grinding place and make cornmeal out of it. I-I never seen that (but) I know that, that they did do it, we would shell
260 the corn, they would take it and have it sh-, uh, ground up the cornmeal. And then whatever else one had, they, they might do, it was considered everybody had it, you know. If I raised a lot of sweet potatoes, and you didn't have but a few, well when yours was out, you were always welcome to come to get from me, and then if you had a great big hog and I didn't have one well then I, I was free to always come to you and get some meat. So, that's just the way peoples
265 lived back in those days, back um, even white peoples, it's so much different than it was in those days. Uh, white people was just like colored peoples back in those days. It was just one person, and they, it didn't make any differen-, well you always was fine on both sides, some mean peoples and some good peoples. Y-, whatever, uh, lady had and we didn't have it, we could go to her and get it, and whatever we had that she didn't have, she could always come to
270 us and get it. So that's just the way it was. We go to—

FIELDWORKER: Who would you go to? You go to the white people too?

INFORMANT: The white peoples and get, and the white peoples came to us and got. Maybe our hens were laying a lot of eggs and theirs didn't have, she didn't have any, she would come

275 down to get eggs from us. Uh, maybe we had milk and she didn't have milk, she would come
down and get milk from us, and if we had, didn't have milk and she had milk, we could always
go there. And so (goes it on), the cornmeal, flour, sugar, or coffee back in those days. We-
Mother never gave us coffee when we were young cause they always told us we drank coffee it
would make us black. We never would drink coffee laugh]. So uh, just, just whenever one is out,
they just go to one another and get it, and they just thought nothing about it, and we used to
280 play with white childrens all, when we were coming up we came up with just one person was
just one person, we'd play together all the time. Of course we never slept in the same place no
time because the, the white children parents, if they left, she left the children with us till she
went somewhere, when she came back, well she came and got them, and if Mother went
somewhere and ask her to see after us, we would go up there and play all day and she would
285 cook and feed us, just as she cooked and fed her children, and Mother would do her children
the same way, and then she would come back home, time enough to get us, and then uh, if not,
my granddaddy was always, he was at home, if he'd go off and he would always come back
before night and he would come and get us. So we just, we were just played together and we
just had a grand time and thought nothing about it. Now—it was so much different, you know
290 back in those days than it are now. Then you could find quite a few white kids that would play
with colored children, eat with them and go on back to their business and think nothing about it
and then that's somebody going come along and try to make something out of it.

FIELDWORKER: Yeah.

INFORMANT: You know that's on both sides. So I can't—

295 FIELDWORKER: Yeah, that's true.

INFORMANT: Say that it's all on the white side and not on the color. The colors it's just about as
bad one way as they are another. But uh, now coming on up on my grown days, I feels like this
one person is just one person to me, I feel the same toward all, cause I, no matter how bad
anybody treat me or what they do to me, I don't have no hatreds in my heart, I'm glad of that,
300 and uh, what I'm going to say, I'm going to say that, and that's it and then ain't anything to it If I
can afford(s), you're welcome to have it, and uh, and I'll, I'll do anything you ask me to do that's
in the right way, but uh, I, I just don't have no hatreds whatsoever and I'm glad of that.

FIELDWORKER: Did you, uh, in those days did you live close, the, were the houses close
together and, or did you all have quite a bit of land between your houses?

305 INFORMANT: Well, we didn't have uh, oh, too much land between the houses. We um, the
houses I would say would be about a block apart, or maybe two blocks apart. It was just a little,
small community. I would say like round here, like you all lives. Maybe three or four (xx) one sit
here, and one sits over here. So we just lived in a small community with about, uh, well it was
only one white, uh, family there and about four colored families in there [distortion] all live
310 right, you know, right there together.

FIELDWORKER: How far did you have to go to church?

INFORMANT: Well, we had about far to go to church from here, uh, just about from here, oh heaven, we had a long way, we had about three miles to walk to church.

FIELDWORKER: Would you go every Sunday?

315 INFORMANT: And we would go every Sunday. Every Sunday the good Lord sent around, when it was warm and good weather. When it was cold and bad we didn't go, mother didn't take us.

FIELDWORKER: How long would you go for? All afternoon or would you go—

320 INFORMANT: And sh-, no. We would go to Sunday school in the morning, eh, it's funny, we, we, we, we was, uh, we didn't have shoes part of the time, we would go barefeeted. Mother would wash uh, we, after we (xx) our feets and legs, and we would walk to Sunday school barefeeted. And but we thought nothing about it. We went to Sunday school and we stayed to church to (xx) and we thought nothing about being barefeeted.

FIELDWORKER: Did you have church in the middle of the day or in the evening? You have uh, never cooked a meal there or anything?

325 INFORMANT: In the (evening). We had—. No, but they had um, like they's going to have a, a side turnout. Uh, some big day or something maybe all day service. They uh, everybody would fix a basket and take. They would bake cakes and fry chickens and supper was like that and pies and, and uh, everybody just, just, they had just one long table and made out of planks, they would have planks together, and then had these things you call horses, with this little partition
330 in between and two [distortion] and they just blocked them off and they would hold so many, about three wide planks about like this. [distortion] and we had papers, maybe newspapers, uh, all the way down this (xx) they didn't have tablecloths, they just used papers and sometimes people would just bring a sheet to spread over it. And they would put all the food out on the table, and then you were just free to, you just help yourself to whatever you want.

335 FIELDWORKER: Did the white folks do that too?

INFORMANT: Well there weren't any white peoples at the church. They were all colored peoples. I don't, I don't remember seeing any white peoples come to church down there.

FIELDWORKER: What (xx) in school would you have? Would you sit around and talk about things or did you read from the Bible?

340 INFORMANT: Preacher would mo-, would read from the Bible to us, and uh, we didn't, cause we couldn't read and write or anything, and I don't know, during that time they didn't have teachers and all like they have now, Sunday school teachers. They (xx) would read strips out of the Bible to us in Sunday school lesson, and uh, different things like that, and then he would explain as far as he knows how, you know, cause I can't remember all of back in that, but this, I-
345 I do remember.

FIELDWORKER: Did this, did the man just decide he was going to be a preacher and then he'd have his church and, or did he go out to school or what did he, I mean-

350 INFORMANT: Well, I-I don't even know about that. All I know that he was a preacher and I disremember what preacher it was. I think, if I'm not mistaken, I believe the preacher was, (his name) was Reverend A.W. [beep], and he just passed back here about, to be exact, I think about four years ago he just passed. And, and, as far, a-a-as far as I can remember, I believe that's who it was that passed, and I don't know whether he went to school for that or, or he was a God-sent preacher or what, I don't know about that. But I do know he would teach us, he would have the Bible laying up there on the pulpit, well I don't know whether he was reading
355 from the Bible Or he was just (xx) I just really don't know.

FIELDWORKER: Can you describe the church to me?

360 INFORMANT: Well, the (church), it was just a regular church, it was, it wasn't as far as I can remember it wasn't sealed up, it was just (xx) planks, I-I believe it was sealed up but it was just planks only, you know? Pla- just plain planks, and we had long pews and uh, they had the pulpit up around (xx) and then we had two doors to come in and uh, uh, well it wasn't a, uh, naturally it couldn't have been a late model church like they build nowadays, but it was just a, it was a house to go worship in. It was a pretty fine church I think, as far as I can remember.