

[Mrs. Marie Oliphant]

[??] DUP

Week No.

Item No.

Words

Percent

Received

Accredited

Do Not Write In This Space

FORM A Circumstances of Interview

NAME OF WORKER L. A. Rollins ADDRESS 1126 [W 6?]

DATE Jan. 1939 SUBJECT Folklore

1. Name and address of informant Mrs. Marie [Oliphant?]
2. Date and time of interview Jan. 1939 at residence 1310 [W?] 6 St. Hastings, Neb.
3. Place of interview at residence
4. Name and address of person, if any, who put you in touch with informant None
5. Name and address of person, if any, accompanying you None

Library of Congress

6. Description of room, house, surroundings, etc.

Lives in neat modern apartment [???

FORM B Personal History of Informant

[NAME OF WORKER L. A. Rollins ADDRESS 1126 ???]

DATE Jan. 1939 SUBJECT Folklore

[NAME AND ADDRESS OF INFORMANT Mrs. Marie Oliphant 1310 ?? Hastings, Nebr.?]

[1. Ancestry - German?]

2. Place and date of birth - Hastings, Neb. Nov 10, 1890

3. Family - husband, one daughter

4. Place lived in with dates - Hastings, Neb., all her life

5. [Education, with dates - Finished 8th grade?]

6. Occupations and accomplishments, with date - Housekeeping

7. Special skills and interests - Excellent dressmaker and tailor

8. Community and religious activities - German Lutheran

9. Description of informant - [??] tall. Very pretty gray hair very neat in appearance

10. Other points gained in interview - None

FORM C Text of Interview (Unedited)

Library of Congress

Item No. 5

Week No. 4

NAME OF WORKER L. A. Rollins ADDRESS 1126 [??]

DATE Jan 1939 SUBJECT Folklore

NAME AND ADDRESS OF INFORMANT [Mrs. Marie Oliphant Hastings, Nebr.??]

We have now just about the same variety to eat as we used to have. Only of course we had figs, dates, oranges, lettuce and the like at Thanksgiving and Xmas time only. There is one great big difference tho in the meat we now have. The flavor isn't there. Home butchering and home curing makes my mouth water to think about it.

For many years at home we used to butcher a good sized hog every fall. I've watched from start to finish many times and helped with the preparing of the meat.

We had a 50 gallon barrel and would fill it with scalding water. Had a platform next to this and after killing the hog, lift it on the platform, then dip the hog back and forth in the water until hair slipped, then scraped all the hair off.

The hog after cleaning and getting ready to cut up was hung over nite to cool.

In smoking the hams and sides for bacon we used hickory or ash wood. [Any?] wood would do but these two don't burn up quickly and after a good start will smoke for hours.

We had a [meat?] press for the sausage and lard. It was round and about the size of a stove pipe length. One end was flat and a tight 2 fitting plate fitted in. To this was a long handled crank like affair that would force this plate into the press forcing the sausage out of the other end which was shaped to a spout. We bought the casings we used for the pork and liverwurst making. [??] tie one end around the spout and then close and tie the

Library of Congress

other end of the casing, turn the crank and fill the casing. We cut the casings to be 15" or 16" long. We rendered out lard the same way with the press. We hung the casings away on a rafter in a cool place. Had a lot of them and they lasted a long time.

In making liverwurst sausage, we used the head, liver, heart and lungs. Prepared and cooked all this and seasoned with salt, pepper and garlic.

None of us cared for head cheese. [Make?], pork sausage, we used the trimmings and shoulders. Seasoned these with salt, pepper and sage.

[My?] but this was sure delicious. Here is a way to fry pork chops that helps a lot.

Soak them in salt water for a hour. Then pound them like steak and then dip, in egg and a little milk and roll in bread or cracker crumbs. Season with salt and pepper and fry slowly. You will find they will be as tender as chicken.