

Interview with the Holman Family Members

December 21st, 2001

Negaunee, Michigan

Russel Magnagi (RM): This is going to be an interview with three people, who will give their names at the end of this introduction. It's done in Negaunee, Michigan, on December 21st, 2001. So give your name and birthdate.

Merton Holman (MEH): I'm Merton Holman, was born in July 24, 1919.

Sidney Holman (SH): Sidney Holman born in October 30, 1930.

Milton Holman (MIH): Milton Holman, born in July 24, 1919.

RM: Okay. I would like to start with a little background about your parents and where they were from in Cornwall and when they came, something about them in Cornwall, maybe what your dad was doing before he came here, what life was like and then why they came to the United States.

MEH: To the best of my recollection, my mother was from Redruth and my father was from Cornwall.

RM: And how do you spell the place that your mother,

MUH: Redruth. And there was a little distance between the towns there, and we are not sure how they got together in those days but obviously they did.

RM: Now what was the town that your dad was from? Did you say it was the town of Cornwall?

MEH: What is the county is it Cornwall or Camborne, I can't, I don't remember.

Together: Camborne.

MEH: Camborne is the town.

RM: This would be the town.

MEH: Its Camborne and Redruth. My dad was from Camborne.

RM: And how do you spell that?

SH: C A M B O R N E. And they came to this country in 1908 and as far as I know they settled right here on Cherry Street where these two guys were born.

RM: In this house?

MEH: Down the street.

RM: How many kids were born on Cherry Street?

MEH: Seven. One thing we have to add though, they brought one child with them, Muriel.

RM: Before we go on. What were your parents' names?

MEH: Joseph and Louisa. They brought one child with them that would be Muriel hey.

RM: Did they ever say why they, was there any reason why they came and how they got to Negaunee?

MEH: I don't remember, the story that I heard was that originally they had planned to go to South Africa and whosever relative was there, mother's or father's died. And they wound up coming here. That's the way I heard it. I don't know if that's a fact or not. My father was a miner in England and he started mining when he was 12 years old with his father and grandfather and, they obviously were going to go to South Africa for mining purposes, there was a gold mine. And when that fell through as far as I know that's why they ended up here in Negaunee.

MIH: To work in the iron.

MEH: To work in the iron mine yeah. And I don't know how long after it was that Arthur was born, the first boy was born. And at the age of two he died of diphtheria was it?

SH: Yeah.

MEH: And was it Ma's brother that came her to work in the mine and he died in the mine, he got buried in there and he is still there I guess hey. I don't think he ever got removed from there I think that was a cave in and he died there. His first shift as a matter of fact.

RM: Really?

MEH: Yeah.

RM: What was his name?

MEH: Thomas. It's in that book, Thomas...was it Thomas... Thomas,

RM: So he came, after they arrived?

MEH: I think so. Yeah I think that he arrived just shortly thereafter. And actually my dad when he first got he was also working in the mine, iron mine.

RM: Did your dad ever talk about what it was like coming here and getting established in the area?

SH: I was too young at that time, these guys might remember something about it. There are some things that we know for sure, getting established here, he ended up with 11 children, counting Arthur who died which left 10 and the, working two days a week sometimes. So figure with the bunch of kids they had and working erratic hours. Sometimes he would work a full week sometimes he would work two days a week, it was a tough going, financially.

RM: Now did they keep like a large garden or any cows or anything to help them out?

SH: Yeah. CCI gave them land up on top of the street where they lived hey, you guys remember.

MIH: Yeah the CCI, when they were in tough times, they run water from the Moss Mine all the way over here to where they gave everybody a plot that worked for them. So they could grow vegetables and they run water pipes down along every plot with a faucet. So that you would water your garden and take care of it so you would have something through the tough winters.

RM: And that what like, during the depression or just anytime?

MIH: They did that just during the start of the depression and that gave everybody a really good lift, Cleveland Cliffs really took good care of their people.

RM: Now did your family keep some cows and you know,

SH: Chicken's hey?

MIH: Well that's about all we had was chickens.

MEH: Everybody had a big barn out in the back of the house and it seemed like everybody had chickens hey. And or cows some people had cows too.

RM: But your family didn't.

All: No.

RM: And then naturally with that many children the, they didn't sell the eggs and the chickens and what not they were for home consumption?

MEH: Yeah.

RM: Now we had talked about earlier we talked about, excuse me, is there anything else you would like to add about that segment, about your father working in the mine? Which mine did he work in?

MEH: Negaunee's.

RM: The Negaunee Mine.

MIH: Is there anything they want to know about, wasn't there a fire underground there Merty? Do you remember?

MEH: I remember that fire.

SH: The fire was the old Negaunee mine and the air shaft pulled the smoke through there into the mine. They had an airshaft down in the Vrasa.

SH: I remember I went up to the corner with Ma that night and Ma said, ___ up there. That's as far as we went because we heard there was fire in the mine.

MEH: The Shaft it burned didn't it? The air was blowing hot paper all over the place.

SH: Yeah we heard it that the fire was there,

RH: So it was a surface fire?

SH: Yeah it sucked, but the smoke got sucked into the mine.

MEH: Probably some of it did.

MIH: Yeah.

RM: But it didn't kill anyone?

MEH: No it didn't kill anybody.

RM: Oh so no one was injured in this it was just frightening. Now did your dad, when your dad was working in the mine did he ever talk about it being dangerous or you know, problems underground or anything?

MEH: Well he talked about when he started in England, about how he was working with his father and his grandfather and the English attitude is one of oh well, because he was swinging the sledges, his father was holding the bit and he would turn it, and he would hit it with the sledge and it would turn and then his grandfather would hit it and then it would turn. This one time when he was coming down he hit his grandfather's sledge and it glanced off and hit his father's wrist and broke his father's wrist and his dad says well it shows your swinging at it boy. That's all he said to him.

All: [Some Laughter and chuckling]

RM: So he kind of considered working in the mines here safer and better than in England?

MEH: Yeah I suppose he heard about it being a better life here... I would imagine. I personally never heard from my parents what it was like in England except where they lived, a little bit about that. And I did try to talk with my mom about that when we were staying with her before she died, I didn't write the stuff down.

RM: Would you remember some of that? Just tell us about it, you know, what you remember.

MEH: No I don't. I even asked her how her and Pa got together because they lived in different towns and I said well how would you possibly get together there were no cars or nothing and she explained but I don't remember what it was all about.

RM: What did you, do you remember some of the things that she talked about, the life in the old country?

MEH: No, not a lot.

MIH: How about her father being a cobbler? And her mother was a dressmaker over there.

RM: So they weren't involved in mining, her family wasn't involved in mining.

MIH: Evidently not.

RM: And now she was, just to clarify, she was a Leverton.

MIH: Yep, yep.

RM: And now were there other Levertons that had come over here and were already settled?

SH: Well, not that I, once in Ishpeming,

MEH: her brother was here, Johnny, did he get here before her.

MIH: I thought...

MEH: I don't know,

SH: Johnny was down in Detroit hey?

MIH: Yeah. Well who did grandpa send money to to come over here?

MEH: I don't know.

MIH: He sent some money over there so one of his brothers could come over here.

SH: Well he sent money back there Uncle Al and Uncle Sid could come here hey?

MEH: His brothers.

RM: So now who is this then?

SH: My dad had sent money back to England so his brothers could come over.

RM: Okay but they were like the first family that came over?

MEH: Yeah as far as I know my parents were yeah. There was somebody that had written up a story about ___ come over on the boat, did you see that?

SH: I don't remember seeing that.

MEH: Like he was in charge of a group.

SH: Oh is that right? Alf [SPELLED PHONETICALLY] was?

RM: Where was that, was that something published?

MEH: I think it was?

SH: You probably saw a picture of him in Mitsy's book, that real flashy guy who,

RM: Oh yeah yeah yeah. He was the guy. And then he left here and went to, Grass Valley was it?

MEH: Yeah.

RM: Okay and Grass Valley was also another center of Cornish settlement.

MEH: And still is according to Mitsy.

RM: Okay one of the things that was brought up was that your mother talked with a Cornish dialect, and could you talk a little bit about that, did your dad talk with that?

MEH: Oh yeah. Well for example if you asked Ma where Pa was and he was gone down town she would say he was gone downlong, which meant he's gone down along the street, but that's all she would say was he's gone downlong. If you wanted to know where something was what did she say upstairs and downstairs, it was up over the stairs or down over the stairs. But there was always that ___ in there. If someone was telling you something that you doubt it she would say "ges on with thee". I don't know how you would spell that but ges on with thee. There's a lot of different things like that that would pop out and if you didn't live with them I'm sure you wouldn't understand them.

MIH: And another thing she used to say, instead of saying put that away, put it out of sight.

RM: And what was the term they used for going into the woods?

MEH: Out the bush.

RM: Out the bush.

MEH: Yeah that was always out the bush, we still go out the bush.

RM: Now are there any others, you remember then?

MEH: ____ a chance of thinking about it, to Camborne,

RM: Yeah Camborne.

MEH: Yeah a song Ma used to sing when something like up Camborne hill coming down, the horses stood still and the wheels went around, as Milty said obviously it was a very steep hill that they probably had problems with. And then there was naughty Jack when out to play in the meadow yesterday, this is all in her ____ of course. Father or mother told him not to go, mother told hor father told him I'm not sure.

MIH: Mother told him not to go, near the brook where rushes grow, but he did and he tumbled in and the wet got to his chin, now he has to stay in the bed such a cold is in his head. Sneezing makes his face quite red, tishum tishum tishum [SPELLED PHONETICALLY].

SH: She used to sing it right through yeah for everybody. And then there was a second verse to it that had a little party to it that these guys cooked up that I didn't know about it about sappy Sid you know.

MEH: Oh we just did...

RM: Go ahead and do that one.

SH: It went like these guys were all starting to sing the second verse and I said there is no second verse to this and they said there sure is. And they sang sappy Sid.

MEH: Sappy Sid went out to play in the,

MIH: Maples.

MEH: At goose lake bay, mother told him not to go, on the hill where the maples grow but he did and he hugged them tight and he squeezed with all his might all the sap ran to his head and I forget how it went from there but they had it cooked up.

MIH: Now he has to stay in bed with all the saps gone do his head.

SH: Yeah they ended up with that one.

RM: Now were there any other songs that you remember like that you know?

MIH: Humpty Dumpty, she used to sing that a lot.

SH: Yeah but that was just a U. S. song.

MEH: How about Bobby Shafto?

MIH: Oh.

MEH: Bobby Shafto went to sea with silver buckles on his knees he'll come back and marry me pretty Bobby Shafto. She used to sing that a lot to us when we were kids.

RM: What was the variation of the Camborg Hill? You said there was a regular song and then,

SH: Oh yeah the slime one that my brother Guzzy used to sing. Evidently there were lots of horsemen on the hill and he sang the wheels stood still and the horse shoe when around is how he would sing at it, just a little version that he picked up from the song.

MIH: That aint nice.

SH: But the cooking was all done on a woodstove. And imagine a family like that around a table, we had a bench on one side that a bunch of us would sit on and my father would always be trying to enforce order around the table and this one time he got up to do something and I just came out and I saw the chair and I took the chair and I sat on it and he sat back down where his chair was and he wacked his head against the sink on the way down. But he didn't say nothing about it, it's just that he lost his chair. And my Ma would I mean with all the kids she would spoil us all. Shed have how many different meals on that stove hey, this one doesn't like that so she would cook something else for that kid, and this one doesn't like that so she would cook something else for that, and she would have all the different things on the stove there but she would always dished it up to, the plates were there and she bring each one around and dish it up for each one because there was only so much hey.

RM: I'm sure she didn't give you a chance to take two, more than you should.

MEH: That's right you got what you had coming.

RM: And what kind of foods was she cooking for the family that way were there Cornish recipes?

MEH: A lot of stew hey.

SH: Twenty minutes gallop.

MEH: Twenty minutes gallop what was that?

SH: Stew.

MEH: That's what it was hey.

SH: We used to come home from school, twenty minutes gallop oh not stew again today mother!

MEH: Is that what she called it?

SH: Yeah twenty minutes gallop.

MIH: It took about that long to tenderize the meat and the potatoes.

RM: And what was that, with beef?

MEH: Yeah beef stew.

RM: Yeah and this is when you came home for lunch from school?

MEH: Yeah from school.

RM: Oh okay. Any other things that you remember?

MIH: All the baked goods that she used to make, platt [SPELLED PHONETICALLY] me down, heavy down,

SH: That heavy cake you saw was always heavy duff [SPELLED PHONETICALLY].

RM: So cake is in Cornish would be duff.

All: Yeah I guess so.

SH: IT was always heavy duff. Sugary hot water, was one of the things we had after school. We would come home from school, we never had enough milk so we'd have sugary hot water with a little bit of canned milk in there in the hot water and part of a spoon of sugar and that was your after school treat. And sops. Milky sops. A piece of bread with milk on it with sugar in a bowl.

MIH: A little bit of sugar.

MEH: Yeah that was another treat, milky sops, sops I don't know where, its sopping wet maybe I don't know.

RM: And this was, you would have it after school?

SH: Yeah or as a dessert maybe even sometimes.

MEH: And of course there was always bread pudding.

SH: Yeah bread pudding.

MEH: And the one at Christmas time, Figgie pudding, used to come up but it wasn't Figgie pudding it was, raisin hey?

MIH: Plumpwood they called it.

MEH: Yeah but I think it was raisin I think hey. And it was in a bag and boil in water. For a long time hey. But there's no plums in there hey?

SH: No.

MEH: Just raisins.

RM: And this was traditional that you ate at Christmas and this is her recipe?

MEH: Yeah that's about the way that my mother made it yeah.

RM: Okay. Were there any say, like at Christmas time were there any special foods that you ate or things that you did?

MEH: I do know that the top one going down the stairs was Mabel hey?

SH: I don't remember much of that because she was gone while I was still real young. But we slept upstairs, I slept in the same bed as these two guys. They used to freeze me to death they would both roll that way and the bloody blanket would be that high above me and I would be trying to pull it down and but Christmas time was downstairs. I remember the Christmas tree I don't remember any of the gifts we got because it was never a lot. Oh one of the other cousin Jenny's, her saying was always, you do that

for me I'll give you an orange for Christmas, I'll give you an orange for Christmas. And all summer she would be telling you that. If you do this for me I'll give you an orange for Christmas. I don't think I ever got that orange for Christmas [Laughter].

MEH: Christmas is coming [laughter].

MIH: I remember talking about the bedding I used to holler downstairs Mom Merton is taking all the blankets!

MEH: Where was I? That was mean.

MIH: If you're gonna be mean your father is gonna be up there with his belt.

MEH: Speaking of that belt. I got that one time, __ and I, we slept at the top of the stairs.

MIH: It wasn't your fault.

MEH: No I was just laying in my own bed. And it was Sunday and my ma said, time to get up for church! And I said we aint going. And I heard him hit the bottom of the stairs and I heard sneck when the belt came off and Bobby jumped over the railing and got away clean and I didn't, I felt the belt. And there was never again that I said I aint going.

RM: Now how old were you at the time?

MEH: Oh I supposed eight or nine.

RM: Now which church did you attend?

MEH: Methodist.

RM: Was there just one?

MEH: Downtown Negaunee there, that's the only Methodist church down there.

RM: And then everybody just, did you have a car?

MEH: Never had a car. My parents never owned a car, ever.

RM: So everything was just, you just walked from there?

MEH: Yeah, he walked to work every day with a bucket and off he went.

RM: Now talking about the area where you lived here, were their locations around here?

MEH: What was this one over here? There were different locations, there was Ann street locations.

SH: Everybody just seemed to stay in their own neck of the woods hey.

MIH: There was Cornish town.

SH: Oh yeah there was Cornish town up there by the

MIH: By the monument.

RM: By the where?

MIH: There was a monument up there, a mining monument.

SH: As a matter of fact you came past it up the Beverly Hills.

MEH: That thing used to be in Cornish town they moved it up here.

[Tape cut or skipped]

MEH: That used to go right back downtown and there was a street car track there.

RM: Okay then that was Cornish town that area by ___ Park. Okay so we have Ann street location, and then Cornish town. Was there, where did Jacobetti live?

MEH: Puga? Other locations there was sunrise location which would be just out of town. Yeah go on towards Palmer,

MIH: There was sunrise location.

MEH: Yeah there was a sunrise location.

RM: So where would that be on the map?

SH: There is Ann street.

MEH: And you turn off South to Ann Street.

SH: You can get there, go up past the fire hall Merty, past the fire hall and going right up to the road that goes to Ishpeming but instead you turn right.

RM: Okay, the Tracy Mine road?

MEH: Yeah, yeah.

RM: Okay then there's a thing here, oh there's a patch location that was where Puga lived.

MEH: Yeah Puga lived in patch location.

RM: That was just all these streets or just around that street.

MIH: Probably around that whole works there.

MEH: The sunrise you mean?

RM: No the patch location.

MEH: And it was a furnace location.

RM: Wait wait and the sunrise was where?

SH: That would be heading over towards lost 40 hey? As you are going towards, if you come from Ishpeming and you go all the way into Negaunee and that road bends right around and continues on,

MIH: Instead of going downtown,

SH: Instead of going downtown. Then it gets out there towards Ann now and then it turns left and it goes over our sunrise location is. There is probably 15 or 20 houses over there hey.

MIH: Yeah that place is gone now, it wasn't there anymore.

MEH: What sunrise?

SH: Oh yeah. Is it there?

MEH: Yeah is that where Ray Louma used to live over there?

MIH: Oh that's,

MEH: That's a different one? Sunrise is where the school used to be?

MIH: Didn't Spencer live over there?

MEH: Yeah spencer lived at sunrise there.

[Microphone rustling]

MEH: Let me see, we are going to Ishpeming where, right here? Tracy mine road. Okay they don't have the southern road on here hey. There a patch,

[END OF TAPE 1 SIDE A]

[BEGIN TAPE 1 SIDE B]

MEH: But anyway it goes out here, because it goes around and hits Buffalo right here.

RM: Oh oh oh I see. So there is a road not on it.

MEH: Yeah there is a road not on here.

RM: Okay.

RM: And what would you say there was a Buffalo location?

SH: There's a Buffalo location. Buffalo road, Buffalo... It's right in here, Buffalo.

RM: At the end sort of where the tracks,

SH: Yeah that comes off of 480 and Ann street and goes over to Riihinen road,

MEH: That's over by Buffalo isn't it?

SH: Yeah its past this a little bit, you can't quite see it.

RM: Oh okay. So we have Ann street location, ____ sunrise location, Patch location, Buffalo location. Any others?

MEH: There was a furnace location right behind the fire hall hey? As a matter of fact there was a furnace there, that brick one. There was another road that went to the Tracy mine right there. It was probably that senior citizens apartments is there right now.

MIH: I was out of circulation during some of this.

MEH: Yeah.

MIH: What about Belleview [SPELLED PHONETICALLY]?

MEH: Yeah that was a little bit out of town too down by, close to sunrise.

SH: Was that Belleview [SPELLED PHONETICALLY] down there where, what's his face lives?

MEH: No.

MIH: What about the lost 40 which was never documented in the books?

SH: I thought it was. The loss forty, that was actually because of the bending of the earth. They lost ground each, I forget how it went, as the earth bent and the lines came together the 40's got kind of squeezed. And there was one out there called the lost 40 that really didn't belong to anybody did it?

MIH: Never got recorded.

RM: Oh but it was a piece of land.

MIH: It was a forty of land everybody went out there to cut the firewood.

MEH: Yeah.

RM: But nobody lived on it, I mean it was just for firewood.

MEH: Nobody lived on it.

RM: And were there, in all these places were there like Ann street location, what mines were around there?

MEH: Athens Mine was right by Ann Street.

RM: And across the road was what, Old Negaunee?

MEH: Negaunee mine.

RM: And Cornish town?

MEH: Cornish town, there was no mine there.

SH: Yeah Jackson Mine was up that way!

All: Oh yeah.

MIH: Or was it the ____?

All: No... that was farther... no,

RM: And how about sunrise location?

MEH: Mary Charlotte Mine.

MIH: I went down in that one when there was a reopening with Dayton Kellen [SPELLED PHONETICALLY] and his father, or Bub Kellen [SPELLED PHONETICALLY] and his father.

RM: To the Mary Charlotte?

MIH: He went down there to start up one of the pumps.

RM: And patch location?

SH: That's,

MEH: We didn't really know a lot about the patch location.

MIH: No we never got that far.

RM: And Buffalo location?

SH: Buffalo location there wasn't very many houses it was up on a like Buffalo hill they called it. It was a rise of ground with a few houses up on it.

RM: So there wasn't a mine?

SH: There's old mine pits there that the mine that was there, see I don't know, going way back now there was a lucky star, a lucky star Mine and the kids used so swim in them pits, the pits were from the lucky star mine. Remember the shaft ___ the lucky star on top of it, it was over here by Ann Street someplace, but you don't ever hear much talk about it hey. The Lucky star.

MIH: There's another thing, what about the Archibald holdings?

SH: Oh that was in Palmer now.

MIH: That was in Palmer, oh.

RM: Now were there a lot of mines out in Palmer?

MEH: No I think there was one right in Palmer. The Archibald.

RM: And then eventually CCI bought that and then developed the Empire from that.

MEH: Yup.

RM: Do you remember back when you were younger the verasa mine?

MEH: Vrasa?

MIH: Vrasa?

RM: Maybe that was the way they pronounced it,

MEH: V R A S A?

RM: Yeah.

SH: Vrasa. The only thing we ever saw of the Vrasa mine was a shaft, there was nothing built up over it when we seen it and there was a shaft there and as far as we could see there was some water in that old shaft holder and now they put a fence around it, and there was only one little ore pile there right Mel?

MEH: Yeah.

SH: Down in the Vrasa where we hung rabbits. And it was right by Vrasa's farm.

RM: And that was located where?

SH: Just over Negaunee here, east. Just between, halfway between here and Carp River.

MEH: If you went down the road to the cemetery, Negaunee cemetery, it would be to the right of that. When you get down to the bottom of the hill hey, then to the right.

MIH: Go over the railroad tracks.

MEH: The old railroad tracks yeah.

RM: Yeah so you go around the, nursing home and you take that road okay.

SH: Yeah go all the way down, down at the bottom of the hill, and then you cross the Carp River.

MEH: Not quite to the bottom of the hill Sidney, right Hopp's [SPELLED PHONETICALLY] farm. Yeah it would be before you would get to the bottom of the hill, long before the carp river.

SH: There was a, this road here used to go down that way but it is cut off.

MEH: Yeah Cherry Street here used to go right past it and the mine was probably hardly half of a mile hey,

MIH: Hardly a half a mile.

MEH: Down the road. It was only a mile out of town here.

RM: That was one of the few mines that was owned by an Italian.

SH: Vrasa?

RM: Yeah. And it never amounted to anything.

MEH: You can go down there and there's places where, well there is that little ore stock there, and there's some places where there were ore stocks but they leveled it out but they weren't very big

SH: I seen the Vrasa family in Negaunee today.

RM: And they were related to the Barcetti's [SPELLED PHONETICALLY].

MEH: Pete Vrasa was that last one that we knew that we talked to. And he is the one when we were down there by that old shaft and we were carrying big boulders and dropping them down that shaft and he come and leaned over and said you shouldn't do that you don't know he said you don't know what's down there it might cave in. [Laughter] And we were dropping them big boulders down there.

RM: Could have yeah.

MEH: And Pete come there and leaned on it with us on the criping around there and looking down there and said you shouldn't do tat

SH: Yeah we were just talking about a deal like that yesterday with a bunch that went out west after the Tracy shut down, they had a close run it caved in underneath them in the shaft.

RM: Now when you were growing up were there, I don't want to say a lot of people, were there people that left Negaunee and went out west to mine to resettle, anything like that?

SH: As far as I know nobody when anywhere did they?

MEH: No.

SH: As a matter of fact you born on Case Street you grew up on Case Street and you died on Case Street the same way. Nobody when anywhere.

MEH: Some of the girls left, the girls moved out, the guy stayed here and worked, but the sisters and stuff moved out unless they married somebody here you know that wouldn't work.

SH: Yeah that's right, Mary Ellen and Mabel [SPELLED PHONETICALLY],

MEH: Mitsy, they all moved out but the guys stayed here. And even when we are growing up we stayed on Case Street hey. At least some we rambled all the way over to Ann Street you know, never came over here, that went to Cherry Street hey? Very seldom.

MIH: Only when we lived here, and you weren't lucky enough to live here.

SH: Yeah that's right.

MIH: Merty, is this the old Negaunee mine shaft where they put a drift in too from the New Negaunee mine and put up that big air fan?

MEH: Yeah that sucked, remember that fire down there in that field that sucked all that smoke,

MIH: All the smoke into the mine. That fan was what about eight feet high?

MEH: Yeah it was big.

MIH: That had a screen built in front of it so nothing could get in there. But when we went down there lots of times there was birds that flying out or bats, they couldn't pull away from that suction and they wound up against the screen.

RM: So you'd go down and collect them?

MIH: [laughs] No I won't tell you the devilish ___ we got into one time.

[Laughter]

MEH: That's what caused that, remember, Roy Thomas [SPELLED PHONETICALLY] shook that pole with a guide wire just for the heck of it shaking it and shaking it and the wires got crossed up there, and there was fire flying off and all the way up to the Negaunee mine and off the shaft house. There was fire flying off of there. That was fun!

MIH: We got out of there.

MEH: Mr. Kuchi [SPELLED PHONETICALLY] was working inside there at that time at the Old Negaunee Mine and he knew who done it but he never said nothing. He never said nothing Mr. Kuchi. They were repairing the shaft for an aerial and he was running the hoist of that old shaft, the old Negaunee mine.

MIH: Who was it that went up there with a pair of dikes, side covers, and got knocked off the pole there trying to steel copper wire?

SH: Oh smart.

MEH: I don't know about that one.

RM: It was a live wire?

MIH: It went to the old Negaunee mine.

RM: And what happened to them?

MIH: Got knocked off the pole but it melted the jaws of the pliers. He didn't even get hurt I don't think.

RM: You're just lucky to survive.

SH: I can recall up on Case street, my dad would be out on the street and I would be out there playing stocking ball, which was a ball that my ma made out of rags and a stocking and she stuffed the rags in the bottom of the stocking and the, our chairs had little,

MIH: Rungs in it.

SH: She would pull it real tight, she would cut it,

MEH: Well she would twist it,

MIH: Twist it.

MEH: And fold it over three or four times like that, so it's tough. And she would put a lot of pulling and work into that ball.

SH: It was about the size of a softball and we would play on the street with that,

MEH: Nobody had money to buy a ball.

SH: And not only that they weren't dangerous, they'd bounce off a window hey. And I remember my dad out there playing with a whole but of us out in the street. There would be kids, there was 200 kids on that block hey?

[Laughter]

SH: I mean that was a long block, I mean it went like forever. And yeah there was kids, wholly mackerel.

MIH: Until the cave-ins.

SH: Yeah until the cave ins.

MEH: And the way we played that ball you usually had to hit somebody with it when they were running to bases remember?

SH: Yeah yeah to throw them out hey.

MEH: Yeah you had to hit them with it.

SH: Yeah that's right.

MEH: and I remember one, my father was playing with us and he always had that pipe clenched in his teeth, and Gordon threw the ball and got the pipe.

[Laughter]

MEH: Yeah father used to play with us.

RM: Now were there any other like celebrations or holidays that you used to, that you'd do something special in terms of your heritage?

SH: Outside of the American ones I don't remember.

MEH: 4th of July we always got together. Always.

SH: But as far as the Cousin Jack heritage I don't think there was.

MIH: Saturday night evening, was time for baths. And mother said go get the tub we'll fill it with hot water and everybody had to have a bath on Saturday.

SH: It was one of them round tubs like this, I remember being out in it right next to the kitchen stove right there where it was a little warmer. These guys had it tougher, but I was the youngest so I could be by the stove I guess.

MIH: But there was one time when he got two baths.

MEH: Probably when we were small.

MIH: We were real small and our Aunty stayed with us, and she was giving baths. And Merton had a bath and he went on play and I didn't get mine yet, he come back in and she grabbed him again and she said oh ye ain't fooling me I know you are Milton.

SH: Twins! She couldn't tell them apart.

MIH: Identical twins.

MEH: I got washed twice.

[Laughter]

MEH: Twice as clean as him.

RM: And then you didn't get one?

MIH: No!

[Laughter]

MEH: That was when ___ started coming down.

MIH: I'll never forget that.

MEH: Aunty Berth.

MIH: Aunty Berth.

SH: Is that who it was? She was from England.

RM: And now was she a Leverton?

SH: She was a Lucy stoner. The females kept their own name instead of the male, instead of the guy. Mostly stoners kept their, the guys changed his name to her last name. The Lucy stoners.

MEH: Really?

SH: Lucy stoners.

RM: And who were they a group of people?

SH: No anybody from any family could do that,

RM: But they gave them the name Lucy Stoners?

SH: Yeah that was what they were called, they were called Lucy stoners because of that. Because I image a Lucy stoner at one point in time was the first one to do it.

RM: And these were Cornish people?

SH: Yeah. Well evidently hey.

MEH: evidently she was Pa's sister?

MIH: You didn't hear too much about that.

All: No no.

MEH: But so they had a different belief hey?

SH: Yeah and Susy, my daughter, didn't believe it until she looked it up.

MIH: I think them people are a little bit frowned on weren't they?

SH: I suppose. Probably.

MEH: I supposed you don't do something they way everyone else does it,

RM: Now were there many of them?

SH: No. My Aunty is probably the only one I ever knew, probably the only one I ever heard of.

RM: And so she and her husband were kind of seen as different?

MEH: Probably, I wonder who her husband was? Was is name Herbert? Uncle Herbert?

SH: I don't know.

MIH: I believe it was.

SH: Uncle Herbert, and was his last name Richardson...?

MEH: So he probably switched it to Holman hey?

SH: Yeah we never hear of a Uncle Herbert hey.

MEH: No I don't remember that.

RM: That's interesting,

SH: My daughter didn't believe it either when I told her about it but she looked it up.

RM: Because I know some of the, like, Spanish and Italians will keep the former names and then attach it to themselves, like you find presidents in Mexico end up with two names and then you eventually find, like Vicente Fox now he has another name attached there and Mrs. Fox, so they would keep the family name. I know my aunt was from Switzerland and she kept both names and used them, but this is,

SH: Kind of in that tradition but it is a little different, it's very interesting.

RM: Okay.

SH: I'll have to check.

MEH: So your daughter checked into it and found out under Lucy stoner, that there are Lucy stoners.

RM: But this was something, some tradition or something?

SH: Yeah I don't know what it is all about.

MEH: Are you from Northern?

RM: Yeah I teach at Northern Michigan University.

MEH: Yeah my daughter knows you,

RM: Oh yeah she is a secretary in biology? Yeah. And then there is Joe Holman who is your nephew. Let's see, now did the Cornish people get together, were there any kind of get together like picnics or dances or anything like that?

MEH: I remember being at one one time,

MIH: Jackson Park. All the Cornish people got together, or was it all the townspeople?

MEH: I don't know, it was, was that 4th of July?

MIH: Yeah.

MEH: They used to stay amongst themselves, because I remember the visiting that we did would be over to, huh, the names, there was always Cousin Jack's that we went to visit at night,

MIH: Phillips.

MEH: Phillips for one and then Chapmans over here,

MIH: ____ Chapman

SH: Yeah, and those were the people that my parents would want to visit, I was so small, so it was always Cousin Jacks, so I stuck pretty close. And there was an attitude about the Catholics at that time too, it took my parents years before they could accept the fact that Catholics are real people you know. My best friends some of them were Catholics.

MEH: I married one.

SH: So did I.

RM: Now what did your parents think about it?

SH: Well I don't know about the time that you got married maybe he was still a little hedgy.

MEH: Well all my father says was don't you bring that girl in this house.

[Laughter]

SH: But by the time I got married, it was acceptable by the time I got married.

RM: Then what happened with you?

MEH: It got acceptable in a short time, they liked my wife.

SH: Yeah they found out that Catholics are real people.

RM: So it was just kind of part of the process, the Americanization process.

SH: Yeah, like you see over there they are shooting each other, here it broke it down. I thought about it many time when I saw that going on over there I thought Jesus, let's get a bigger country and stick them all in there.

RM: You know they often tell stories, were talking about the tensions between the Cornish and the other ethnic groups, do you ever remember hostilities and they talk about these earlier between the Cornish and the Irish, in your time was that a,

MIH: No.

MEH: Yeah, yeah.

MIH: I never knew anybody here that,

SH: If they were catholic, yeah there was hostility, but in our family it wasn't expressed it was more or less felt you know, you could feel that you don't go and associate with them. John, what nationality would Johns be?

MEH: English.

SH: They were catholic. So I admire it, and they just, you just knew, well if I though a little longer I could probably remember a few of the things that we could say about their Catholics, their mother must have been catholic then.

MIH: Pavolis [SPELLED PHONETICALLY] was Irish catholic, we got along with them our neighbors on Case Street.

MEH: Yeah, that was something hey.

RM: Was that sort of a rare thing?

MEH: Yeah.

RM: So when did a lot of this kind of religious tension then sort of,

SH: As we started growing up and bumping into different kids in school probably. Started associating with them started going fishing with them and that kind of stuff, sling shots together.

RM: And then you would come home and tell your mother that you were with so and so and nothing had happened to you.

SH: Yeah that's right, and after a while obviously they started easing up on it because they didn't care if I went over there after a while, over to visit John.

RM: So this would have been like what, you said you were born in 1930, 1940?

SH: Yeah in, before I suppose, eight ten years old.

RM: Was that true with the two of you?

MIH: Yeah.

MEH: We had, we had everybody for our friends though. Finnish and Swedes and Irish,

SH: A lot of Fins.

MEH: Yeah they were all our friends.

MIH: Especially when we went out to the bush, a lot of these kids were never used to going out to the bush and they wanted to come along so we welcomed them along and that's the way we always got away with them, we never ever put anybody out.

RM: And you were going out what, hunting?

MEH: Hunting and fishing,

SH: Hunting or going out to the bush and build a camp,

MIH: Going fishing or catching chipmunks. A better chipmunk trap.

MEH: Yeah we used to build chipmunk traps.

RM: What are those?

MEH: A chippy?

RM: No but I mean the traps.

MEH: Oh it would be a wooden trap that they would go in and grab something and clunk down come the door.

MIH: It was made about sixteen inches long by about four inches wide and drove a hole through the top, put a wire down through them, put a hook inside, then put a stand pipe on it with the door with a wooden string and wind that door up on the string and put it over that hunk of wood and hook it to that hook and you had bait inside, the chipmunk would run in there and pull on that door.

MEH: Then you'd get him out and put a collar on him and have him in your pocket.

SH: And then sister Mabel steps on his upstairs in the bedroom.

[Lots of Laughter]

MEH: There was lots of screeching up there!

RM: This was obviously a surprise for her. And so for how long would you keep them?

MEH: Oh a long time, you would take them and you'd feed them and they'd come out and get something to eat and then go back in,

SH: Wed never keep them through the winter.

RM: But you'd keep them for a while in the summer time.

MEH: A pet.

MIH: That one time, what did we keep through the winter in the bathtub up in the barn? We had a hay barn?

MEH: All we had there was cottontails.

MIH: We filled that half of sand and then fill the barn with cedar, yeah cottontail rabbits, and we put poles down there in the sand for the winter time and put hutches down under there and of course they filled them up with hay and all that, we kept them over the winter.

RM: Well these were all buried? The hutches were buried.

MIH: In the bathtub upstairs in the barn.

MEH: In the bed of the bathtub up there.

RM: And they kept warm then.

MIH: Yeah there was enough hay in the barn so that it didn't freeze them, there were horses down below and a lot of heat come up from the horses.

MEH: Yeah them good old days the horses, there were no cars out there in winter time, just the horses. They didn't have plowing that was done.

MIH: At one time, I don't know we shouldn't mention no names, somebody reached in through the manure window next door and took a knife and slit a horse open. And when I went in there to watch him sew it up,

MEH: That was Bill, Bill done that.

MIH: But they strapped that horse sideways right to two posts in the barn and then they went after him and sewed him up. Beautiful white horse but he was all red.

MEH: _____ horse.

RM: So there were a lot of pranks and similar activities then, some were rather serious.

MEH: Oh yeah.

MIH: Well that was somebody was mad at somebody.

MEH: Got fired, from the store.

RM: Oh. And this was what in, the horse was in a private stable or just his barn.

MEH: Just a hay barn you know, probably had two or three horse for delivery purposes from the store. They were delivery horses.

RM: Now whose store was it?

MEH: Thomas brothers in Negaunee.

RM: Now were there, in Negaunee, the Thomas Brothers even, were there Cornish store owners in town in Negaunee.

SH: Thomas was Welsh wasn't he?

RM: And he had a large store?

MEH: Yeah him and his brother, they had all the meat and everything,

MIH: How about the Collins' what nationality were they?

SH: That's Cousin Jack, they are English.

MIH: There was four of them I think that had stores.

MEH: Sheldon was one hey?

MIH: Years ago they didn't have electric lights they had gas lamps they let them down on a chain and you would just hook them back up again. Pull them up on a chain and lock it to the wall, and I don't know if I can remember or not, there were grocery stores and then there was meat markets, you didn't buy no meat in the grocery store. Out north here about a mile was the slaughter house,

[END OF TAPE 1 SIDE B]

[BEGIN TAPE 2 SIDE A]

RM: When we ended on the other side, you were talking about the slaughter house in what, north of here?

MIH: The north road out of town by the rock cut.

MEH: IT was down by the mouth of Teal Lake.

MIH: Where the slaughter house was.

MEH: Where the crick come out of Teal Lake down there in that corner, people live there now.

SH: That's the northwest corner?

MEH: Northeast corner.

RM: You think they just threw the waste down in the creek?

MIH: Not the waste.

MEH: Well not quite as far, not quite up to the creek but I imagine a lot of the stuff got there I don't know exactly what they done with it if they trucked it away and buried or what, I don't know what they ever did with it.

MIH: Of course they would have to take it away with horses in those days.

SH: Did Collins own that slaughter house?

MIH: No.

SH: Who own that?

MEH: It's hard to say now Sidney.

RM: And the cattle were all local stuff from Negaunee?

MEH: Probably not.

MIH: They would have to bring them in by train if they weren't from Negaunee. There was no trucks or anything. I know I've been out there, they didn't want people around, but I've been out there when they hoist a ___ up by the hind legs and take that big sword and shove it up into his throat, into his lung and the blood come out. They would save that blood for blood sausage. They didn't waste that.

SH: Sounds good.

MEH: You could have some Sidney.

MIH: The same thing with a pig. They hung him up and he'd squeal on you.

SH: Yeah he would squeal on you.

MIH: Wow.

RM: Now your family didn't process meat or anything here?

MIH: Nope.

RM: Okay, talking about, where there any, did like your family or did you know of any, if it wasn't your family, the Cornish people, did they make any sausage or processed meat that way did you know of people that did any of that?

MIH: Nope, usually the Italians did.

MEH: Yeah the Italians did a lot of that. They always had sausage hanging up in their basements.

RM: So the Cornish wouldn't do that, were the Italians like the only ones that did?

MEH: Mostly I guess.

RM: SO you didn't have like Fins, you sort of don't remember Fins doing that?

MEH: About the only processing like that was, for us and maybe for the Finnish people _bottling venison.

RM: Explain that.

MEH: Well they would cook up a lot of it. The regular way of cooking meat, either baking it or whatever in the oven, then they would sterilize their jars and cut the venison up into small pieces after it was cooked, stuff them in the jars, put them in a pressure cook, and they put them in a regular cooker, you know, with a cap on it. Put the caps and then the rubber rings on it and then it would seal it and then you would tighten it down. That's as much as I know about it.

SH: The venison that we had for meals was stored in a 6 foot pine box out in the back yard and I mean hopefully it stayed cold because the venison that we had in those days when you compare it to what we eat today, it was lousy, because it wasn't taken care of like the stuff that we had today. In those days they would chop it up, they would I mean I was never old enough to hunt, but they would cut up that venison and they would throw it in that pine box just the way it is. Full of ___ and everything. And when it came time Ma would go get a chunk and clean it up and cook it, and all that flavoring got through that venison. Just sitting out there unwrapped.

RM: It was all frozen though?

SH: Yeah frozen. We had venison because we had to eat something.

MEH: Tasted better then didn't it Mil?

MIH: I didn't think so [laughter] until we found out about snaring rabbits and ruffed grouse. Oh we snared a lot of r.

RM: Now you brought those home to eat?

MIH: Right. And to make it legal we would set the snares and in the evening and,

MEH: Or in the morning when nobody's,

MIH: Yeah that too. And money was sort of tight and it was tough to get shells if you, if you pulled the trigger you wanted to make sure you were getting something to eat so if we had six rabbits we would line them all up and one bullet through all of their heads [chuckling]. Shooting them all at once make them legal. We got the trick of tying a knot in the snare would keep the rabbit from completely choking so when we got there he was still alive, so we'd hit them on the head behind the ears, break its neck, and then when they were still alive they would bleed better, all the blood would come out when you shoot them through the head.

MEH: You could hold up and say 50 yards on the hop.

MIH: Same thing with ruffed grouse. They were always in the thorn apple trees, and the throne apples when they would start dropping we would take a line of them and make it straight line like this and put a snare in the middle, and he would come along picking them and then the wire would get around his throat and eh would fly and break his neck. Because they were filling their ...

SH: Father made me quit that. I came home with six of them one night and he said that's enough of that.

MIH: And slingshots. We made thousands of, and if you did something wrong, mother would get that slingshot and in the stove it would go.

SH: The slingshot is made from the crutch of a tree of a maple,

RM: Did you make them?

MIH: Yeah.

SH: And rubber bands with a leather socket,

MIH: Regular rubber in those days. But we always had another one hidden somewhere.

RM: So this was the ultimate punishment if you got,

All: Yeah, yeah.

MIH: You don't want to lose your slingshot.

RM: Now would you go out hunting with a slingshot?

MIH: Oh yes, ruffed grouse especially. What we used quite a bit was jack pine cone because they were so hard right? They were as hard as a rock. And of course we would have a pocket full of nice rocks too.

SH: Unfortunately we also, I don't know about these younger guys but see how many cherry birds and sparrows, robins we weren't allowed to shoot because they were protected. We used to go kill songbirds... just makes you sick to think about it now. But you would see one and you would pick them, swallows up on the wires, you would just hit them, and then you would put a notch in your crutch there.

MIH: Well really with a slingshot you do get to be an expert because you use that every day, you have to aim it was just feel.

MEH: Yeah it was just like pluck you got him.

RM: Sort of like your mind, eyes, and slingshot were all together.

SH: Just like when these guys used to use that bow. But God got even with me one time, I went over the fence at the caved in grounds and we always carried it around our neck, the slingshot, and I climbed over and I jumped back and the slingshot hung up on the wire, and just as I looked up it come down and clunk right there.

All: [Laughter]

MEH: You weren't supposed to go in the caved in grounds, off limits Sidney.

RM: Now did you guys, did the young kids ever sell the songbirds to Italians for food?

SH: I've heard about that, I've heard about that, but we never did.

MIH: But about birds for food the Italians used to love sparrow pie.

RM: Sparrow Pie?

MIH: Sparrow pie, down by the lake they had winter snow fences down there and in the mornings them things to catch the sun were just full of sparrows and they would be down there waiting for them and they would get there I think early in the morning when the sun is shining and the blast them, they take sparrows and make pie with them.

SH: I'm trying to think of who the Italian guy was that was telling me about when the birds they used to get to eat, was it Roger?

MEH: Cherry birds,

SH: And Robins hey.

MEH: I know cherry birds, Susie's father in law, you know in them apple trees there when they come for apple blossoms you kill them all, yeah and peel them.

RM: Yeah that's a big thing with Italians, used to be.

MEH: It was just in a paper 90 years ago, not too long ago about how they had the state would pay so much for two cents a sparrow.

MIH: A bounty yeah.

SH: Yeah.

MEH: Yeah that was just a week ago in a paper, 90 years ago.

RM: So the robins were the state bird and were, it was illegal to touch, but the other ones were,

MEH: Wide open.

MIH: Probably because everybody had chickens and sparrows ate a lot of scratch meat.

RM: Now when the, when did sort of the, you know like with the Cornish people, when did sort of today you don't have the, I mean people a talk if your Cornish, people know about your culture and all that, it seems like today its by non-Cornish people, it's something of the past and its gone. Was there sometime at least sort of that the Cornish people just blended in with the rest of the people? Like for instance today do you keep up any of your recipes and things like that?

SH: Well the pasties, and then ____ that's about it. But as far as,

MEH: But as far as bully beef, I'm the only one here that makes that I think, do you make it too?

SH: Yeah you're the only one that makes that I think, do you make it too?

MIH: Oh yeah all the time, sometimes once a week. Bully beef soup. You take a bone or a knuckle with a lot of marrow in it and you get the guy in the butcher shop to cut the bone in half so the marrow is

exposed and leave quite a bit of meat on that bone, and you boil it and boil it some more, until that meat and everything falls right off the bone, and then you add the ingredients. Which is usually, a can of tomatoes and quite a bit of onions chopped up and a handful of rice in there and a little celery, and usually its salt and pepper and that's it.

RM: Now is this a Cornish?

MIH: I think its Cornish because I don't know of any other people that made it, do you Mert?

MEH: No no I don't know of anybody else. Most of them have never heard of it.

RM: And this is called bully beef soup.

MEH: That's what my mother called it. Bully beef.

RM: Oh okay. And this is a recipe that I could use.

All: Yeah yeah, oh yeah.

MIH: Oh it's delicious.

MEH: You can't buy soup that good.

RM: So when the meat was boiling, cooking, you just had it cooking in water, and then at the end you put in the ingredients.

MEH: You can cook it for quite a while and then start the ingredients.

MIH: Yeah.

MEH: You cook the rice last, the rice goes a lot slower, it will get too mushy.

RM: And that was something you ate on a regular basis?

MIH: Every week I think.

MEH: Yeah practically every week. Bully beef. And I mean we still make it, all the time, I make it all the time.

RM: What do you do make a pot of it and it lasts you several days?

MEH: Oh yeah. You could make plenty and put it in your containers and put it in the freezer.

MIH: Yeah I always like to take a cup of that when it is about halfway through and just sit there and drink it, oh that lovely. It's heartwarming.

SH: Oh that is delicious.

MIH: Nowadays the way they have made in the store it's hard to find the bully beef bones.

MEH: A decent one yeah.

MIH: Because everything come filleted, no bones.

SH: You tell him about your pig's knuckles?

MIH: No.

RM: Tell us about them.

SH: You tell him of pig eye pie.

MEH: You know the recipe for pig eye pie.

MIH: I don't know, but I've tried it but I couldn't get it like my mother could. It almost turns like glue, the meat and,

MEH: The gelatin.

MIH: There's lots of gelatin on it. But we'll just do, pull the pig ox, or pig feet apart, and suck on the bones and get all that out of there.

RM: So it wasn't in a pie?

MEH: She used to make a pie though,

SH: Make a pie too and put a crust over it.

MIH: But the hock, you well if they were small hocks sometimes they left the bones in it, otherwise they cooked all the meat off of the bones and then put the means in there.

SH: What was the hock this part here above the foot?

MIH: Yeah just above the foot.

RM: And then what were some of the ingredients that would go into that?

SH: Well they made a gravy with it, and you had mashed potatoes and carrots on the side with gravy, just like we did with rabbit pie and that you know, make the gravy and then with the pig hocks and mashed potatoes and peas and that on the side.

MIH: And then for the winter time we always had a barrel of apples in the basement, you could smell them all winter long. Remember that when we had this big barrel in the basement?

MEH: That was in the little cellar I don't think he remember that.

MIH: And you but a layer of sawdust on the bottom and a layer of apples and a layer of sawdust all the way up to the top. Really in them days there wasn't any fruit in the stores because they couldn't keep it, and that's the way we kept our apples for Christmas and that.

MEH: The sawdust would keep the apples from sweating so they wouldn't get all mushy.

SH: You know as far as Cornish stuff, it doesn't seem to me like we lived in a Cornish community you know.

MIH: Not anymore.

SH: Even when I was a kid, it doesn't seem like it was Cornish you know?

RM: So it was mostly, the food that you had, the things that you did were in the house,

SH: That was Cornish.

RM: And when you'd go out you would go out to school.

SH: Yeah like the neighbors the Swedes they made, potato sausage.

MIH: Oh yeah. And in our house I don't think we ever had any coffee in our house,

MEH: No never.

MIH: It was always tea.

SH: Yeah there wasn't ever coffee.

MIH: No coffee in the house.

RM: Do any of you drink coffee today?

SH: I drink coffee, I drink coffee and then at night I drink tea.

RM: And the two of you?

MEH: I haven't made coffee for a year.

MIH: But I do drink coffee.

MEH: There is coffee over there.

MIH: I'm going to have a cup. When we wanted a cup of coffee we would go up to Warstrom's [SPELLED PHONETICALLY] and in them days when you wanted to get a hold of somebody, your friend, you didn't just open the gate and go in the yard, you had to holler to them from outside the gate. That's what you had to do. And then you were invited in. And Mrs. Warstrom [SPELLED PHONETICALLY] always made homemade donuts, and coffee she had, and oh you get up there and had a cup of coffee and a donut. That was something.

RM: Now this is when you were kids?

MIH: When we were kids.

MEH: When we were kids, yep.

SH: Yeah the old call, oh Yut! That's me, yut and it's been yut from four years old I guess. So we would be out there hollering, oh Yut and then it's come on in.

MEH: You know where he got that yut name hey?

SH: From the oatmeal.

MEH: Yeah he couldn't say oatmeal. Ma I want my yutmeal.

SH: And it stuck! It stuck to the point of when my, when my gal who I married was working in the Detroit, this guy in the office said hey Mary your boyfriends picture is in the paper, and she looks in there it says corporal Sidney Holman, I wonder if that's Yut. She said I didn't know any Sidney, just yut. It's still stuck.

RM: Now did you guys have any nicknames as well or no?

MEH: Just Mert and Milt. There was shorty and my brother Bobby's name was Holm and guzzy. The oldest name was Guzzy.

SH: Guzzy's name was Joel.

MEH: Yeah Guzzy's name was Joel. And there was Mitsy.

RM: So you kind of all got nicknames.

MEH: Nicknames, Mabel was Bubbles.

SH: Everybody used to have nicknames at some time.

RM: Everybody around town?

SH: Yeah.

MIH: We won't mention some of the names. [Laughter]

RM: Were they that bad?

MIH: Yeah.

MEH: They used to call this guy wolfy. His name was Ralph.

RM: But that wasn't bad.

RM: Okay is there anything that I sort of missed? We talked about the food and growing up and some of the stories. Anything I missed that you want to add?

MIH: Well we won't talk about Harry Ottmans [SPELLED PHONETICALLY].

SH: It's one of the old stories, Harry Ottman and Guzzy used to run that one.

MEH: It's a little bit dirty. I never liked that.

SH: He used to run that if we used to go camping somewhere, Harry Ottmans.

MEH: Well I don't think we gave you much to go on.

RM: You gave me quite a bit. This has been very informative all the way around about your family and the Cornish and then the community and whatnot. Now just repeat for that, did your mother used to say?

MIH: Never heard tell of them.

MEH: It just come out never erd tell em.

RM: and she was the person that wouldn't pronounce the h.

SH: There was that one time that she said ernia, you wouldn't figure ernia was spelled with an H would you?

RM: Now what, you talk about your mom having a dialect, how about your dad?

MEH: Yeah.

RM: HE didn't lose it working the mines, he kept it?

MIH: No.

MEH: IT wasn't as pronounced as Ma's was, but because he mixed more outside of it.

RM: Now did he work with, just in general and numbers, did he work with a lot of Cornish miners?

SH: The mine was mixed hey?

MEH: Yeah the mine was all mixed up. The last guy I remember him working with was from Ishpeming by the name of Butcher [SPELLED PHONETICALLY], oh I have to think, injured or killed.

RM: Now when did your, just so we have all of the information, do you remember the birthdate of your father?

MEH: It's in there somewhere.

MIH: Oh what was this tag Merty, was that father's due bill?

MEH: His check number.

MIH: This is what they took with them and put them back up on the wall when they came up.

MEH: Yeah that was from underground.

RM: To make sure they were all out.

MEH: Well that front one there...

[Time talking amongst themselves looking at a book]

MIH: Maybe there are some birthdays in there?

MEH: Yeah, yeah that will give it to you.

MIH: You will see a picture of him I think.

MEH: Cousin Jack coffee Russ?

RM: Yeah!

SH: I don't know what it will be like it might be kind of strong.

RM: Let's see he was born July 13th, 1883.

MEH: That sounds right.

RM: And then he passed away...

MEH: He was about 75 when he died.

SH: 79 I think.

MEH: You want something in it? [talking about coffee]

RM: Sure.

MEH: It might be deadly [chuckle].

RM: Let's see that Louisa Leverton Holman was born March 17 1887 and died December 23, 1988.

MIH: When my dad used to bring him home a candy bar and have to cut it in nine pieces, one candy bar. Divide it up.

[Lots of cups sliding around and getting coffee]

MIH: About pasties, when mom made pasties that was about the only meal that you could eat away from the table. And she would take a pasty out and wrap it in pieces of brown paper back and you were allowed to go out on the back stoop and eat that, remember? Everybody took their pasty and went outside and ate it, and then the neighbors would, which were usually well to do, and they would smell that pasty and go cry to their mother, oh them Holman's they can have anything to eat. [Laughter]

MEH: Yeah the __ out there, and from the _____,

MIH: He got me in trouble one time.

MEH: You had it coming you bugger.

MIH: He was bugging me,

MEH: I was a nice boy.

MIH: I got a hold of him and cuffed him up a little bit, and he went and told Ma, and I was so scared to come in the house so she baited me in with a pasty, come on in and get some pasty boy.

MEH: He got his pasty all right.

MIH: My belly was bigger,

MEH: Than your brain.

MIH: Her baby boy.

MEH: I think Thursday was always pasty day,

[END OF TAPE 2 SIDE A]

[BEGIN TAPE 2 SIDE B]

RM: Okay.

SH: On Thursday, one of us, it was our job to take the pasty to father out at the mine, at dinner time everybody would come up from underground for lunch, in them days, it was one of our jobs one of us every Thursday we had to take that pasty in the mine for father.

MIH: You had to be there on time, no shooting any chipmunks.

MEH: Get there on time. And you get a little corner of the pasty for your trip.

MIH: Yeah you bet, boy that was something.

SH: We used to always wait for him to come up the ally with his bucket, usually there would be something left in there.

MIH: Or a candy bar. We didn't have too much money.

SH: It was strange. Everybody in those days was poor but nobody knew it. I mean everyone was in the same boat. Ten kids in the family would, we were one of the, down close to the bottom of the rung, for money, we had ten kids,

MEH: I don't think anybody had any money in those days.

MIH: No if you got caught with a dollar they would almost hauled you off right away you had no business having a dollar bill. [Laughter]

RM: So everybody drank tea, and you had pasties Thursday, did your mother have like you ate certain things on certain nights pretty much in pattern, Monday night would be something, Tuesday night would be something?

MEH: I don't remember.

MIH: I don't know.

SH: Just the pasties were Thursday.

MEH: Yep pasties on Thursdays, that was it.

RM: Now did for instance, did she serve any, sometimes people have a big meal on Sunday, like chicken dinner or something like that.

MEH: Well,

MIH: We had chicken.

MEH: We had chicken.

MIH: We ate chicken a lot.

MEH: We ate quite a bit of chicken.

RM: But you wouldn't do something special on Sunday?

MIH: Well go to church, maybe twice during Sunday.

SH: My father had breakfast Sunday morning.

MIH: Oh gosh.

MEH: Without fail.

RM: Explain what...?

SH: it's been forever, I mean the cod was salted, a fillet salt codfish that they would cut up as much as they wanted and put it in the pot and you would boil it and you had to boil it and then you would swish it out and then boil it again to get the salt out of it. But it would stink up the whole house of course but it was good hey.

RM: and then how was it cooked? It was boiled?

SH: Just boiled, and then you would put butter on it.

MIH: And salt and pepper.

SH: But that was Sunday morning without fail.

MIH: But mainly for breakfast we always had oatmeal. Oatmeal oatmeal oatmeal.

SH: I tell you my mom was 101 and she was eating oatmeal every day.

MIH: I still do.

SH: So do I yeah.

RM: It's healthy.

MEH: We all do.

RM: Now did you have the quick cook?

MEH: No there was no,

MIH: Regular.

RM: Like they have now from Scotland and Ireland,

SH: I get that stuff down in Marquette like at 25 pounds at a time down on Washington street. Health Foods. Its extra thick organic stuff.

RM: You have to cook it for about 30 minutes.

MEH: 15 minutes. But there is something to it.

RM: But it's a lot better than,

MIH: Than quick.

SH: And then we put this on there now.

MIH: Oh and then you've got something.

MEH: Goose leg gold.

MIH: Yep I don't use no sugar on my oatmeal anymore. Sidney gave us an eyedropper to take that out.

All: Laughter.

RM: Now how did you get involved in taking maple syrup?

MEH: I don't know, I got a place, a friend of mine got killed in Korea, and I wound up with some land from him up by Goose Lake out here, and I started making maple syrup. One of the first years, this is a good one, we had a lean to with a tarp over it and we had a whole sauna stove and were cooking on top of the sauna stove, iron sauna stove. So you really had to get that stoked up to get the sap boiling. Well you cook all day and you might get maybe a quart of syrup, so these guys came out there and my brother in laws came out and I had to go somewhere and I said now you guys keep cooking this. And I said when you get it cooked up put it in this jug right here so they cooked away until dark and they finally got it down to where it was almost syrup and they poured it into that jar, and what I didn't know is that I had used that jar before to get syrup out of the tree and in the bottom I had a hole and all of it ran right out the bottom of it.

ALL: Laughter.

MEH: They come out every year there and we have...

RM: How much do you make?

MEH: I get about 10 pound. A 200 bucks a pint I make big bucks.

[Laughter]

MEH: Yeah I get 200 bucks a pint and nobody's paid me yet [laughter].

SH: It's amazing how much wood it takes to make that much right there.

MEH: Yeah you figure last year was a really, the spring before this past one, I had 70 gallons of sap for this first batch over here, and got 6 pints of syrup. You figure that's over 100 to one. Usually it's like 35 or 40 to one, but that winter was weird, you know warm and cool and warm and cool, something happens to the sugar content.

SH: I hope this isn't going to be another one.

RM: What is the usually, 30 or 40 gallons?

MEH: 35 or 40 to 1.

RM: And this was 100?

MEH: At least yeah, 70 gallons got me 6 pints. I mean you just keep cooking and nothing happening, you just keep putting it in and cooking and it keeps evaporating away.

SH: Nothing showing up.

RM: So you don't do this as business it's just for fun?

SH: Yeah just a hobby.

MEH: Monkey business.

MIH: Head out the bush.

MEH: And then these guys call me and they put it in some tubing, when you got to go high tech you got to have tubing because where the sugar bush is it's on the side of the hill and you know they said why

don't you do that why are you so stupid and so I said okay. So I put one line in, I have about 12 trees on it and it comes down into a barrel right down on the road there. And so they said why don't you put another one, so I put another one down there. So they kept trying to con me, I said no I'm not putting anymore I said that's it! As it turns out I would have to bleach those lines out and then rinse them out real good in the spring you know after your done and then I would do it again the next year before I started again, but the flavor changed, it was different. You couldn't see each tree, you know if you got a pail on it you can see what's coming out of it, and some of them run kind of dark, I suppose there's a blemish in the tree on the tree and it gets in there, so they are gone I got all the pails again, and its cleaner.

MIH: So Merty got no more high tech.

MEH: No more high tech.

RM: So the, it might also be the passing through plastic?

MEH: Well that's something to do with it because the last line I pulled down last year there was a freeze up and then it would start again and the pails were running good but the plastic line wouldn't, it was frozen, even when I pulled the spout out it had started to seal inside, it had started to heal itself. So if it's not got a free run it backs up and starts to heal itself.

RM: I guess what you have to do you are supposed to have a pump.

MEH: Well yeah if you got a pump but then what you are doing is you are sucking it out of the tree sometimes and I think maybe the tree is giving off more than it should that way. You know what they used to do, and this was only a few years ago, they would drill a hole, they'd put in, what is it that they put...

MIH: Oh formaldehyde.

MEH: They would put a formaldehyde table tin the end of the hole they put the spout in, and then actually nothing would grow in there, it would keep flowing. And I asked these guys formaldehyde that's poison! He says it always evaporates away when you cook it, and I says you don't know that! What about the guy there that's cooking it. [Laughter] That stiff guy that's down in the corner, yeah they used to do that!

SH: You mean the guy with his eyes closed? [Laughter]

MEH: Formaldehyde, a formaldehyde tablet. Yeah the guy even gave me some. It might evaporate but you don't know that and I looked at that, all that work to make it pure and then you put this crap in there, I said I don't think so.

RM: That's kind of interesting talking about the plastic tubing which I've heard about, it sounds good, it keeps it all clean but then you are getting,

MEH: Bill Usher [SPELLED PHONETICALLY] he had what his name, come and put in all plastic lines, he had all pails, this guy came around all plastic lines, the next year I went down and said how it go Bill? He said I pulled them all out. It ain't the same. And that costs him big bucks to have it all done! He said it's not the same so he pulled them all out and now he's got pails again.

RM: Do you use a wooden pail?

MEH: Plastic pail.

MIH: Usually go around to Mr. Donut or something like that they uses a lot of frosting, or pie filling.

MEH: It's a good hobby.

MIH: Yeah you can pick up them pails for nothing.

MEH: Yeah I have but there are some people that sell them for a buck a piece or something.

MIH: Well especially you know now when everybody was feeding deer and that everybody wanted pails. So then they started selling them.

MEH: They used to want them on the boats on Lake Superior too for something, for fish.

MIH: Yeah I supplied boats on Lake Superior for E and J Williams [SPELLED PHONETICALLY] and that was the first job I ever had. The regular guy that did it get sick, I was a meat cutter there and I to pick up and haul that meat and everything there and boats on Lake Superior when the wind is blowing they a cargo net over the side and you got to unload that truck in thee and then they lift it in thee, boy I hated that job, I moved on there pretty quick.

RM: Working at the dock in Marquette?

MIH: Yeah the one out there by the power plant out North.

RM: Well you mean loading up food or something?

MIH: Yeah the ships coming in got all their groceries form E and J Williams [SPELLED PHONETICALLY], he had that business. Yep and they'd, quarter of beef and all that they had, I hated that job.

MEH: Do you get the idea that we don't have a very complicated life [laughter].

RM: it sounds like a really good life!

MIH: Yeah we enjoyed it.

MEH: It was real slow and easy and we would bump into each other out the bush up in the river fishing up there or something, and then I would haul my trailer out there in the spring every year and I usually catch enough fish and we would all go up and have a fish fry.

SH: Most of the guys didn't go where we go because they couldn't get in there with their wheelers.

MEH: Yeah you got to walk!

SH: Got to walk in there.

MIH: We had a little ditty, I don't know if you guys remember that or not about beautiful beautiful Michigan with the beautiful fluffy white snow, well tell you about our fathers who shot at the buck and the doe, you can go jumping at suicide hill, or joyriding out the caves, but still in beautiful Michigan, your free to, I forget.

MEH: But the kids had places to swim over.

MIH: Oh you are free to go riding on barrel sleeves.

MEH: Oh the barrel sleeves were skis, yeah, the caves were right there behind those trees there. Those wooden barrels you know? You take the slabs off, and make skis out of there.

MIH: Well we used to take a 2 by 4 about that long for your foot, screw that in from the bottom of the barrel sleeve, and then you and a slot going into between the barrel sleeve and that'd come over your toes.

SH: Then you'd have the back straps off of a tire tube that you cut, they would be round you put them around your ankle and flip them over your toe, so it would go against your ankle and your toe and would keep your foot on there. And away you go.

MIH: That was our skis.

MEH: Yeah we were way ahead of the game and didn't even know it.

RM: And would you do ski jumping on small hills or?

MIH: Out there in the head caves.

MEH: The cave we have a hill back here we used to play around on in the caves.

MIH: The caves were deep. There was no water in them when the mines were running.

MEH: We had two hills over here, boneyard and box springs,

SH: Oh yeah.

MEH: I got hurt on box springs.

SH: Boneyard now that was boneyard wasn't it?

MEH: Maybe where the slaughterhouse used to throw all their bones.

SH: Box springs, by Hops' farm [SPELLED PHONETICALLY],

MEH: They boxed in the spring I supposed.

SH: Yeah there was a spring where the horses used to drink out of and then they had a ski hill there.

MIH: And then night at the ground cave vineyard the surface gave away, I think everybody in Negaunee felt that. and it just happened one night, I think we were going skiing the next morning and we were starving and we were going down toward the Vrasa and we walked up on that and the sign was still sliding down. We back wheeled out of there. But then later we were using a half of a bump on the edge of the pit and jumped down,

MEH: Not the new cave.

MIH: And that side was so runny sometimes it was tough to get back up into the top because,

RM: So when you talk about the base, you're talking about cave in ground, not a cave.

MIH: No no.

MEH: The Moss mine was right up here at the end of the street and the Negaunee mine is over there and it is all caved in in between them.

MIH: Yeah and some caves were deep and I guess some of them were 40 across, or more,

MEH: Like the big one.

MIH: Yeah maybe a half miles.

SH: The cows went too hey?

MIH: That was over by the Athens mine wasn't it Mert?

MEH: Is that where we picked up one of our dogs, did we get a dog after that? We had Jip, did Jip come from that cave in?

SH: I don't know.

MIH: Could have. But when the miners were going to work, they used to cross this going from town into work and that's the ground that would cave in and none of them got trapped in them.

RM: Lucky.

MIH: It happened at the right time.

RM: So this was all before it was fenced off?

MIH: Oh yes.

RM: It was still in use an all the streets were there?

All: Oh yes.

SH: You know when they checked the ground between the two mines here they had a roll of telephone poles right back here on the edge of the cave, and before it caved, it had a roll of telephone polls all the way to the Negaunee mine across from the Moss mine, and they had drums back there and they had a cable around them telephone poles and then they had a safety line that they hook on the cables and they were back there drilling to find out how far the ledge was broken off, they drilled all the way across there. And right behind the fence there, there was one big drill whole there was one big drill hole right behind the other garden there.

MIH: 14 inch pipe.

MEH: Pretty big pipe. And then I think they had a seismograph back there too on top of that, there's a hole in the top of that there pipe over there they got it welded shut I think they got a seismograph that tell you what's moving down and under there.

SH: They used to have speakeasies didn't they in those days?

MIH: Yeah and then they used to have a ____ where that ground caved in there wasn't it,

MEH: Oh yeah and they used to call it a race course. From right behind that apple tree over there behind the garden was a singular track that when over there to the Negaunee mine and back around. Sugrettes

[SPELLED PHONETICALLY] lived right here on the corner and they had race horses, and they run southeast around there.

MIH: They had lots of races there, oh them were beautiful horses.

SH: I don't remember that part of it.

MEH: You don't remember that race course hey?

RM: Now Sid you brought up, you were bringing something up about the speakeasies?

SH: Oh in Linberg's [SPELLED PHONETICALLY] door. There was a place where lots of drinking going on, but in the back room, that gang from over that, were from different streets all over the place there, you go over to Linberg's [SPELLED PHONETICALLY] and you had the beer stashed in the back room and every day somebody be back in there, it was convention there just about hey.

RM: Now this was what during prohibition?

SH: No it was after that.

RM: Oh after that, it was just a hangout then?

SH: Yeah.

MIH: Illegal to drink on the premises.

MEH: At the grocery store, yeah.

RM: Oh I see it was a grocery store and people in the back drinking.

SH: But that was quite an attraction, a lot of guys would show up there, right Mert? I just saw Joe Genrupen [SPELLED PHONETICALLY] through that door.

MEH: ___ says that poor woman that marries Billy she'll be hump back from reaching in the bottom of the flour bail. Never fill it up.

[Laughter].

RM: Now no one ever does interview like this around, nobody's ever come out to you or anything?

MEH: We always had tea at home made in a pot, and my dad was working in the mine, and this one day he was afternoon shift and he came home and my Ma had that day found out that they made tea bags. And they were sewn across the top in a triple thread like, and then it came up triple thread to the label the Salada tea label or it was Lipton one or the other. And so my dad came home and had his tea and then the next morning his, my ma said well how did you like the tea last night? He said ok, but it took me a bloody hour to get that thing untied.

SH: That really happened! He tried to untie it.

MEH: The tea was inside but it had to come out.

MIH: His cup was full of tea leaves.

MEH: We don't catch on too fast.

MIH: For Christmas you always had turkey, that was traditional, and thanksgiving, but for New Year's we had ham. But they didn't have smoke then, the hams were pickled. And oh they were good. Remember them?

SH: I don't remember that.

MIH: You do.

MEH: Ma had that aluminum kettle with the hooks on top and the ham was in there,

SH: Oh yeah yeah yeah.

MEH: And every New Year's,

MIH: It was good Ham.

RM: Oh she would pickle the ham?

All: No. no.

MEH: It came that way. And you put it in there and you boiled it.

MIH: And that's all you did you just boiled it.

SH: And take it out and let it cool.

MIH: And then slice it.

MEH: It's hard to see them anymore, I guess you could order them. I think so I think you can order them pickled. I think Tommy Stanaway [SPELLED PHONETICALLY] has one every year.

MIH: I think Econo will fix you one if you want.

MEH: For about 300 dollars I'll cook the hamus alabamus [SPELLED PHONETICALLY].

SH: Hamus Alabamus [SPELLED PHONETICALLY] with the syrup.

MEH: Basting a ham with that is something.

MIH: Oh man.

MEH: but you just have to just be watching if it is too hot otherwise you will scorch it.

MIH: Even bacon and smoked it.

SH: Well last time you done it it was on the charcoal right and hardwood.

MIH: And hardwood.

RM: Now when you were growing up and all you didn't, nobody was out making maple syrup?

SH: Everybody made their own little pots when they were kids you knew but it never turned out.

MEH: You always take it out and boil it on the stove but you couldn't but in the time in your Ma's kitchen boiling sap.

RM: Oh but the kids would do that?

All: Oh yeah, yeah.

SH: I think every kid has tried it.

MEH: We make a spout of a Prince Albert tobacco cap, you cut that out into a little spout and you bend it and tap it into a tree where you make that hole and before you cook you got to shoot the dead squirrel out of there and all of that stuff.

[Laughter]

MIH: Oh we had fun.

MEH: And away we used to go.

MIH: Yep we made all our own equipment like scooters and that, we never ever bought, bicycles, we never had any of that.

SH: Yep, make a scooter out of, wheel on roller skates.

MIH: Yep. Toys, when did we ever get a toy [laughter]? You get a toy it was a shovel, get out in the yard and go to work boy.

MEH: I remember we had a singing top didn't we?

MIH: Oh yes.

MEH: Yeah we had the singing top, I don't know if that was between all of us or what.

MIH: [laughter] I think so. Put that on the hardwood floor in the living room and crank it up and let her go.

MEH: And she would sing.

MIH: And then there were those spiral tops. They'd walk on a piece of string.

MEH: Gyro.

MIH: Gyro yeah. Ever seen them?

MEH: There was one piece of string and put the top on there and it would walk up and down the sting.

MIH: It wobbled. You wound a piece of sting around the top and you held the top against the floor and then pull it and that thing would spin and it would start on the bottom real small like a pin there,

RM: And then you would have to get it on the string?

MIH: Well yeah there was groove on one side.

MEH: You could pick it up, you could pick it up and put it on the string.

RM: Oh.

SH: The inside would revolve and the thinking on the outside wouldn't.

RM: Oh I see.

SH: And it would lean over and back and forth and it would lean it was on a gyro.

MIH: Yep.

RM: As I said you are going to be doing a lot of just sitting here talking. A lot of interesting insights you know, sort of growing up in Negaunee.

SH: And the bottle slides! Remember the bottle slides?

MIH: I don't know if you want to hear about this or not but it was when they and the Carp River forge, you know about that, and me and Merty were down there fishing one time, to where the, I don't know if they had a blast furnace on that rock where they made pig iron, and there was a hillside full of shale, and whether that rock came from rock or the iron ore I don't know, but I was walking across it one day and I seen this sudden glint on something that shale, and I pulled it out and it was a bottle, and that was one of the bottles, I don't know if you ever seen one with the wire thing on the top and a ___ and had the stopper in them. And that was in that shale, and it was in perfect shape. And the caption on it was, the best there ever was, on the bottom, embossed,

[END OF TAPE 2 SIDE B]

[BEGIN TAPE 3 SIDE A]

[Tape begins abruptly]

MIH: For her 50th anniversary too.

MEH: Is that the same one there?

MIH: No I haven't got a picture like that.

MEH: Boy Sid. Boy Sidney.

MIH: He's got to run for us were the oldest.

MEH: That a boy Sid.

MIH: Hey that's what my mother says I got to listen to him he's older than I am.

MEH: 20 minutes. Ma says take care of your little kid brother Merton.

RM: Oh so you are older than he is?

MEH: 20 minutes, I'm the boss. Take care of your little kid brother Merton. That was Ma's fun with us guys.

RM: So then you have seen a lot of change here in Negaunee over the years.

MIH: Oh [laughter].

MEH: You betcha.

MIH: From mines to towers and now there is nothing left, they are all gone.

MEH: Incidentally that's the Negaunee mine over there, reverted to be called Bunker Hill after a few years back it was called the Negaunee mine and they sunk the shaft deeper and then they called it the Bunker Hill after that.

RM: And they moved it?

MEH: Nope, same place.

MIH: Just sunk it deeper,

SH: Just sunk the shaft deeper, that's all.

MEH: I worked in the Negaunee mine for a little while.

RM: Oh yeah I didn't ask you, did you guys work in the mines?

All: Oh yeah.

MEH: Yeah I started in the mining, in 1941. No what am I talking about 1945-46 when I got out of the war, when I got out of the army I started working.

RM: So you didn't go to work in the mine when you were younger?

MEH: Nope, you couldn't get a job. There were no jobs to get to.

RM: Oh this was during the depression.

MIH: During the depression and stuff you couldn't get no jobs. [Brings something in the room] And that's what I found in the shale.

RM: Oh that's beautiful.

MIH: How many years ago is it I found that?

MEH: When we used to go fish down there.

MIH: We were pretty young.

RM: The best what is.

MIH: [laughter].

RM: Menomonee Michigan...old brewing company.

MIH: Hold it up to the light there you can see. You can see the glass got bubbles in it.

RM: It's probably hand blown.

MIH: Yeah because the top was put on after you can see that.

MEH: It says registered whatever that means. Yeah it's all out of whack.

MIH: Yeah I thought I'd...

MEH: Anything that falls on this floor breaks, don't drop it on the floor.

RM: I'll try not to drop that.

MIH: I want my floor like that Merty.

RM: Well.

MIH: What else.

RM: So did you guys maintain your heritage or?

MIH: Oh yeah. We are still a bunch of Methodist.

RM: And you still make the pasties.

SH: We still make the pasties and we, well I'm alone now she used to make them and now I'm alone and I attempt them but they don't turn out like hers.

MIH: I used to come up here every Thursday, Jenny had made pasties,

RM: Oh she continued doing them every Thursday?

All: Oh yeah.

SH: Up until Jenny passed away, every Thursday he was up here for a pasty.

MIH: And Jenny quite a few times threatened me, if you don't be good no more pasties for you.

SH: Once in a while my older brother used to come in here for a pasty and he would sit down and put a pasty in front of me and said only one? Only one.

MIH: We carry on them old traditions.

SH: we still get together at fourth of July, at Christmas we were just down at my sister's in Marquette, to Mitsy's place.

RM: Oh the group?

MIH: What's left.

RM: How many are left now?

MEH: There's us and Bobby, and Shorty and Mitsy, and there's a couple of them who aren't here. One in Washington and once in Rockford. Bobby headed for Florida this winter.

MIH: Yeah I still carry on that tradition with my bunch of kids I still make the turkey every Christmas, and have the bunch over, and usually I got 20 some there. I think I got 28 grandchildren. I got Kenny's baby, he gave me a picture yesterday, I went to the Honey Bread for brunch, and you weren't there for 35 years. It's a great grandchild now.

MEH: Your child worked there too.

MIH: Yeah one of my sons worked at Honey Bread variety store.

RM: So you weren't here when I was asking, did you ever work in the mines?

MIH: Oh yeah, Tracy. For almost 20 years. Shorty went underground and when the timbers last night started screaming and smoking I guess he said that was the end of it, wasn't that him?

MEH: Well not all of it, well you know he suffers a little bit from claustrophobia, he didn't like it down there. And the motors underground if you spit them wide open they take off, and shorty did that, and there he was feet in the box and the engine coming behind but he was strong enough that he got back up in there.

RM: The motor is the car?

MEH: It's an electric train.

SH: It's the engine like, I, that job I liked it's the best job I ever had. Unfortunately we lost a few guys there too. My hunting partner, the boss came over one midnight shift, he told him Ray just got hurt, my hunting partner we were supposed to go hunting the next week, I went over there, he had fallen down a raise, a raise is a hole that you put up, he was up there about 80 feet and it just blasted and he went up again to open up and he fallen down the bottom and he smacked his head on the pipe when he hit the bottom and oh, died about two days later. So either the gas got him or a chunk knocked him off the latter or something.

MEH: Yeah a lot of guys got it that way. Lots of them.

MIH: Why don't you take out the pickled ham now and, have you got pasties in the oven? [Laughter]

RM: Have you seen the, you know Ernie Ronn, have you seen his book?

MEH: Oh yeah, yeah, no but I sure want to. You have it?

MIH: Ernie [said incorrectly] Ronn?

RM: Ernie.

MEH: Yeah Milton has it.

RM: 52 steps underground.

MIH: Oh yeah.

RM: He worked in the mine there he goes through the whole thing of working there and Ann Street and whatnot.

MEH: Yeah I've heard a lot about it.

RM: It was the Center for U.P. Studies that published it.

MEH: Probably everybody mentioned in the book we know.

RM: And he talks about growing up and a lot of the stories, you've added a ton of new information as well.

MEH: Some things in there make you laugh, a dog with his thing pointing backward, the beagles so you don't get hung up on the logs.

[Laughter]

MEH: He's got some funny stuff in there.

RM: You've read it.

SH: Yeah, there are a few swear words in there.

RM: He kind of wondered about if we should, I think we left some of it, we just put the F - - -, because I don't want kids to read it or something, we wanted to keep the flavor of it but we didn't want to overdo it,

MEH: Were you in cahoots with him on that then?

RM: Yeah, well he had a number of people go over it, and then we got, I had to go over the last copy, we had like two or three people go over it and then the Center published, so I'm selling it now. Yeah it's going really well people like it. Part of the problem is that mining heritage, again you guys live here you know it, but boy a lot of people come into town and they think wow mining, they don't know anything about it, and if you get a book like that out, or when I was giving a talk in ___ park there was a bunch of people from out of town, I was talking about food and when I got done they wanted a pasty, where do you get pasty, where do you get cudighi? They were all excited, I said gee I should have a little brochure to hand out you know, go here, go there, and they were just fascinated that there was all this history up here and all these people. The thing is now when you drive up the road there's nothing, no old mine shafts or no indication, so you could almost drive through here and not ...

SH: You know the comradery that develops underground is something, I mentioned to you about our get togethers that we have for Tracy Mine. It shut down in 1970, or 71, and we had reunions up until 1990, or 91 or 92 or something like that, every couple years we had a get together, and then it shut down because the committee guys were getting older and so was everybody else, and it always landed on those committees guys so we quite having them. But two and a half years ago I thought I haven't seen those guys in quite a while, so I called the guy in Ishpeming and I said how about we make some phone calls to see if we can get those guys together. He says yeah ok. So we got a date down at the Dangles [SPELLED PHONETICALLY] in the Loop down in Negaunee here, and we had a 9 o'clock in the morning on a third Thursday, 40 guys showed up, just like that, yesterday there was 54 of us.

RM: Oh my word. So when do you do it?

SH: Every two months.

RM: Oh every two months.

SH: Yeah we spilt it up, we got a guy that makes a roster for us, we've got a computer, so he makes it for us and he sends me three copies and I give one to Bob Richards [SPELLED PHONETICALLY] and one to William in Marquette and we all call 40 guys and it works. You come it and you have breakfast and you shoot the breeze for a couple hours and then you hit the road. No ties. They had a little buffet made for us there. Yeah we still get together.

MEH: Do any mining do ya?

SH: Oh yeah some of that, but we don't tell all the stories.

MEH: Put up the big timber on a small stump.

SH: Yeah we don't tell all the, that cudighi, cudaga [SPELLED PHONETICALLY] Oscar ____ was an old Fin from Palmer, that he just ya. One of those guys you know, and they were always naming Oscar, Oscar lets go get a cudighi, ya cudaga cudaga ya.

RM: You know as you talk to the different groups, now the Fins, kind of they would usually, the immigrants would sound, sound kind of the heavy talk, and the Cornish wouldn't pickup any of that. And the Italians, how would they fit into that, would they tend to sound more like the Fins?

MEH: No I think they were more on their own there.

RM: So the different groups then had different slang and sounds and so on. Because see you can't go hear that today, they are all gone.

SH: Then only one that you hear the Fin is Rayno Pinso [SPELLED PHONETICALLY] Ya You betcha. He is still there! He's fin from,

MEH: Yeah how old is he?

SH: I suppose he is 70 pushing 80 hey?

MEH: I don't know how old Joanie [SPELLED PHONETICALLY] is.

MIH: Joanie's [SPELLED PHONETICALLY] husband too.

SH: Joanie [SPELLED PHONETICALLY] must be 73, 74 maybe.

MIH: Hey Joanie can I take this road to L'Anse? I don't care.

SH: Go ahead and take it, who cares.

[Laughter]

RM: So over the years besides mines closing and everything changing you also lost the immigrants, like your mother and so on so, the sounds of Negaunee in that time are,

SH: Not only Negaunee, Palmer, Palmer Palmer Michigan, Saturday morning, down in Palmer at the post office if you didn't talk Fin you didn't know what the hell anybody was saying down there. You would come there in the morning and you get their checks from mail or whatever and they all talk fin.

MIH: You almost think they are ignorant hey?

SH: Yeah and now they are gone, there is nobody there that talks Fin anymore.

MEH: Well every Sunday morning, my friend from Ishpeming well he was from Negaunee, Kelly Kapela [SPELLED PHONETICALLY], every Sunday morning he comes here and sits right there and watches Carl every Sunday morning, he comes for, his family used to drink coffee all the time now he comes and says where's my tea, and he sits there and watches Carl and then he translates some of the show and what Carl says in Fin you know.

SH: Yeah I get Carl on my radio out in my sugar shack I listen to him on Sunday morning.

MEH: Yeah Kelly, every Sunday. .

MIH: I do that when I am just getting out of bed.

SH: Oh yeah?

MEH: Things do change along the way.

MIH: Yeah I'd like to live in Negaunee again.

RM: Where do you live now?

MIH: Scandia. But I love ____.

RM: Oh. But now, you know when we were talking earlier you mentioned when we were looking at the map and looking at these locations and somebody said something about farming or people have farms around here?

MEH: Well out in, I suppose mostly hay farms I suppose hey? Oh out here you have the spud field out by where the slaughter house was before maybe?

SH: The Kieran's [SPELLED PHONETICALLY] and a spud field out there.

MIH: ____ didn't they?

SH: _____ is out north.

MEH: They were all dairy hey?

SH: Yeah from ____ they were dairy too.

MEH: And Sasta [SPELLED PHONETICALLY] mine has had a dairy farm, A lot of people here in town had their own cows.

RM: But these people you're talking about had commercial dairy farms.

ALL: Yeah.

SH: Yeah as a matter of fact they would sell it to Northern Dairy probably hey?

MIH: Or to buff [SPELLED PHONETICALLY] dairy.

RM: Wasn't there, weren't there some farms out at Cascade, is that up by?

MEH: Yeah yeah there is farms out there.

SH: Some dairy farms east of town there.

MIH: Sasta [SPELLED PHONETICALLY] miners were out by Ann Street...

[All talking at once.]

MEH: The Sasta [SPELLED PHONETICALLY] mine was out north.

MIH: Yeah the Sasta [SPELLED PHONETICALLY] mine.

RM: So there were quite a few dairy farms then around here.

SH: Yeah as a matter of fact I won thirty quarts of milk.

MIH: ____.

SH: Well sort of, at the girl scout jamboree they had a watch, no the prize was 30 quarts of milk delivered by Northern Dairy so they said okay we got the winner, the winner is coming up here it turns out to be Sasta [SPELLED PHONETICALLY] mine. So he gets up there and they said you won! And he said what am going to do with thirty quarts of milk? So anybody that threw their tickets away said well have another one, they gave him a watch. So I picked one off the floor [laughter] and I won thirty quarts of milk. Once a day for thirty days. That's living.

MIH: Life saver.

MEH: Yeah that was a deal.

SH: And along with that we had Jimmy the crow I don't know where the hell he came from but he could talk. What he would say is don't fall, don't fall and maybe over here

MIH: Hey Joe!

SH: Hey Joe! And I don't know whatever happened to that guy.

MEH: I do [laughter].

SH: What's that?

MEH: Ma told me what happened to that crow.

SH: That's not the same one out there.

MEH: That ain't it.

SH: This was Jimmy, the one out to Beverly hills when we went there he used to come around in the morning and tap the milk bottles so ___but we are delivering, now where he came from is beyond, I was going to school one morning and a bugger came and landed on my shoulder, and I freaked out and he flew up on the pole and he followed me to school, pole to pole, and get this one now, this sounds really weird. I got up in my room and he was on the window sill and then he disappear and when I got home that night he was in our yard and he stayed there for, finally he wound up down at his place hey? Because Pa couldn't take it anymore. My dad would be, planting and the bloody crow would come behind pulling the stuff out as my dad was putting in there and my mom when downtown which she seldom ever got out of the house, she came back and she thought there'd been a heck of a wind, all of her clothes that she hung up were on the ground, but all the clothes pins where in one pile. So the crow had gone and pull them all out, finally one day someone took a shot at the crow and they missed the crow and got the lady next door, they slung one right through our neighbors lawn, and hit the lady in the arm and I wonder who the hell that was that shot that?

MEH: Got hit in the breast.

SH: Is that where it was? And so then it was after that that I came home from school and there was a hell of a ruckus going on downstairs, Pa had the crow down there and I asked Ma, I mean they were both hollering Pa and the crow, and I asked Ma what was going on and she said well they are going to take the crow to Scandia. And it went to Scandia and I thought it came back after that, flew back again.

MEH: I think Ma told you a story there. It might have been a little white lie.

SH: Oh yeah? Like somebody knocked off the crow?

MEH: I think so.

SH: Well the story Ma told me is that the people that lived across the alley,

MEH: You mean when they first tried to burn it? They tried to throw it in the furnace?

MIH: No they slammed a window on him.

SH: Oh yeah?

MIH: Story Mom told me.

RM: So the crow caused a lot of,

SH: Well not in my life so much because I thought he was kind of nice. Yeah I mean I had a project every night after school I would take my wagon and go over the railroad tracks to the mine there and get the clipping there off of the end of the timbers and haul them back, the crow came with you, I would haul them back and I would be ___ in the basement and every time I would grab on he'd grab it too you know. He just monkeyed around there all the time. I don't know where he came from.

MIH: That's down by my house. I was making an addition, so I left everything on the roof and I went out to go to work the next day and I couldn't not find the nails. The crow took them all away and never ever found.

SH: Yeah that,

MIH: Oh this is going to be different than anything Cornish or anything but did you ever hear about the burning of the white house?

RM: No.

SH: You mean during the civil war that burning?

MIH: My tiller dug up a aluminum, medallion or whatever you call it and that says the Whitehouse recently painted the ___ march of the fire.

MEH: You found that where?

MIH: My garden.

SH: Get out.

MIH: Do you remember that?

SH: Yeah during the civil war!

RM: No no no no, when was it was the, when were we in Washington, '95 they were painting they were redoing the Whitehouse and they pulled some stuff off and they had the black form the fire from the war of 1812 when the British burnt the Whitehouse,

SH: Oh 1812.

RM: Yeah and they exposed the old building a part of it was the fire form that, I mean part of the exposure showed the burned area. And the building was like a crème color.

MEH: What are you looking for ___?

MIH: It's in...

RM: What was the other thing your mother said?

MIH: Give me a drop a hog.

MEH: You want to drop a hog?

MIH: Drop a hog.

RM: And wait and you said something else before that, you mentioned something else she said.

SH: He's gone and he will never remember that.

MEH: If we done something nice then mother would say oh the dear rattle.

SH: Yeah the dear rattle. The dear boy.

MIH: Nice boy, the deer rattle.

MEH: And I was always doing thing, oh my gosh you didn't get that very often.

SH: I was the, well they could have them after me I was the nice one, you can't do any better than that.

MIH: Don't you touch my baby boy.

RM: So the two of you had to watch him.

MIH: [laughter] yeah straighten him up.

SH: It got to the point on pasty day I would have to grab my pasty and run up a tree with it because they would always try to take it away from me.

MEH: Yeah the good old days.

MIH: Little awkward now.

MEH: The good old days.

RM: Now let's see,

MEH: I would say that my wife got it from Joe's wife, my brother Joe. And originally probably from my mother.

RM: Okay.

MEH: So that's probably where that came from.

RM: Alright. Okay now here it says mix with hands that would be ___?

MEH: Mixing with the hands.

RM: Mixing with the hands okay. Now could I make a copy of this stuff and then send it back to you?

MEH: Oh yeah, you could give it to Joe maybe.

RM: I'll just put it in the mail and get it back.

MEH: Give it to Susie and then ask her if she is a Lucy stoner.

[Laughter]

MEH: Just to see if she remembers what a Lucy stoner is.

RM: No but now it is going to be there, what is it called, their shutting down for,

MEH: Oh the winter break.

RM: Yeah today is kind of the last day...There will be a few offices open after Christmas but then really not till, they kind of talked about December and January and just kind of take those weeks... well the partial week and just kind of give everybody a holiday. The thing is you end up, you don't get that much work done I mean people are there but nothing is happening.

MEH: I got that day off too, you?

SH: I don't know, I got lots of work here for me.

MIH: You can help me with the turkey. I make my dressing the night before Christmas Eve,

MEH: Just like your Ma.

MIH: Stuff him in the morning.

RM: Now what is in the dressing?

MIH:___ what I do, Mom didn't have a pressure cooker, you used to have to boil everything until it got real tender, but with the pressure cooker, only have to put it under ten pounds pressure for about 15 minutes and as the gizzard and the heart and the liver and the neck and then everything falls off of the bones and the juice that is in there I put in quite a bit of water in the pressure cooker, and then I take three pounds of ground beef, and everything goes through the grinder, the heart, the liver, everything, even the bread I put, mom didn't used to put the bread through the grinder did she?

MEH: Yes she did, that went through there.

MIH: She did hey? And,

[END OF TAPE 3 SIDE A]

[BEGIN TAPE 3 SIDE B]

RM: Okay.

MIH: And I take all of that stuff out of the pressure cooker and grind it all, and then put it in a big iron frying pan, about a 14 inch frying pan, and then I take the ingredients from the pressure cooker which was onions and salt and pepper and maybe a little bit of sage, ground sage, and then start mixing that in the frying pan with all of that ground beef and everything and everything that was ground up, the heart and the liver and everything else. And then I leave that, I keep that going for about three hours, in that pan with the cover so it doesn't get dry, let it simmer and every once in a while I take some more of that juice out of the pressure cooker and mix it with that to keep it good and moist. And then the more you put in there and the more it cooks down the more the ingredients are into that meat and that's where the flavor comes from, and I usually use all that stuff that is in there and until it is steamed out and it is really flavorful, oh that makes a beautiful dressing. And then I take it and put it in a bowl and let it cool until morning the refrigerator and then I take it and stuff it into the turkey in the morning, try to get it in the oven by 10 o'clock so it's in the oven for about 4 or 5 hours, oh that makes it beautiful.

RM: And this is what your mom used to make?

MIH: Yep. That's her recipe. My son one year come down with a turkey they'd raised, 42 pounds. I couldn't get that thing in the oven so one of the girls that worked at the store at Walmart, I said we will see if they could do it down there. They couldn't cook it but they smoked it, oh that was good. [Laughter] They smoked it. The drumstick was like the back leg of a deer.

SH: Someone could ride on him.

MIH: He was big.

RM: Now do you have a farm?

MIH: No I got two acres out there and I used to raise all kinds of stuff up until my wife died. And we had chickens, that got up to 16 pounds, and then could stand on the floor and eat off of that table, and what I did was stuff, with their mash, I got all the crumbs from the bakery where I worked and mixed it with their mash and oh they dearly loved that, and I never let them run out of it. Always kept it there for them all the time. And there were round Cornish, there's another Cornish thing, they were broad breasted round Cornish. I told her there were so many of them we should name. Oh they were handsome things to look at. Yep, so the people didn't believe that they were that big and I think mother came down that time too for Christmas or something it was during the winter time and I kept them until Christmas, I brought one in and he could eat off of that table standing on the floor. And I used to run my chickens on wire, not one the ground or anything but they got so heavy they would cut their feet on that chicken wire so I had to cover it with straw.

RM: So what did they weight?

MIH: Pardon?

RM: How much did they weight?

MIH: Well I don't know exactly how much they weighed but they must have weighted about 15 pounds anyways. Like a small turkey they were really. But and I got them chickens from was it Montgomery Wards I think. Ordered them from there. Then one time they sent me some eggs, they run out of chickens and I hatch the eggs and they got big too. I put them under another hen.

RM: These were, these were a different type of chicken?

RIH: No they were round Cornish. You couldn't get many round Cornish eggs because you know where they raise chickens they don't keep the roosters there so the eggs ain't no good. Yeah I used to have a hatchery out there I raised everything. The conservation department used to bring me ducks and rabbits and that that were homeless they'd bring them to me to raise. Then I'd let them go, I have 4 ducks one time, that was something they brought me, I kept it and then on occasion till fall then I left them out and they started getting on top of the cage trying their wings and that, this is about when the geese and ducks were heading south, and they took off and they flew over the hill and hit a tree and they walked all the way back [laughter]. And then ducks came back for two years, and then one of the neighbors kid got caught by the conservation department carrying a duck home, he didn't arrest them for shooting a duck out of season he arrested him because he was too young to have a gun. That was something, yeah.

RM: Well I better let you guys,

[TAPE ENDS ABRUPTLY]

[END OF INTERVIEW]