

Hartford Agricultural Oral History Project
 Interview Transcription
 May 16, 2012
 White River Junction, VT

Interviewer: Kaitlin O'Shea
 Interviewees: Fred Davis and Betty Davis

Location: White River Junction
 Time: 9:00am

KO: Kaitlin O'Shea
 FD: Fred Davis
 BD: Betty Davis

The Hartford Agricultural Oral History Project, the 2012 segment, is funded by the US Department of the Interior, National Park Service, for the Certified Local Government Program of Vermont's annual program under the provisions of the National Historic Preservation Act. Previously, Hartford's agricultural oral history has been documented primarily through volunteers, often with interview recordings and transcriptions occurring at separate phases with different people. In 2009, additional historical research was provided through the 2009 Vermont Barn Census. The purpose of this agricultural oral history project is to document the history of local residents who grew up or worked on a farm in the Town of Hartford. The Town is comprised of five villages: White River Junction, Hartford, Wilder, Quechee and West Hartford, in addition to several smaller hamlets.

TIME & TOPICS	TRANSCRIPTION
00:00:01 Introductions Mapleside Dairy Farm, Hartford Village; parents	00:00:01 Introductions. FD: Born in White River Junction, about ½ mile where I was brought up. I was brought up on Mapleside Dairy Farm in Hartford Village. FD: My grandparents and my father moved from Pomfret to Hartford. My grandmother and my mother moved from Canada to Hartford Village up by the VA, where the VA hospital is now. I don't know just what year. She was young. It was all full of apple trees and my grandfather cleaned out all the bushes, raised a few cows and hens. I guess that's how they lived. KO: Mapleside Farm was the name?

<p>Grandfather peddling milk</p> <p>Farms in Hartford Village – Mapleside, Truell, Stonecrest</p>	<p>FD: No, that was my mother’s father. My grandfather moved from Pomfret with my father down here around 1900 and something. My grandfather was in the milk business in Pomfret and kept going. We had that farm. My father started peddling milk in the Town of Hartford. He got a horse and a buggy. Then he got the truck. I was born in 1934. I was just a little tyke and I used to go with him. He didn’t have very good luck in health. He had a heart attack in 1958 and passed away in 1958, 3 years after I got back from the service. But he saw two of my kids. One of those guys that’s a typical farmer, that’s all they’d done is work.</p> <p>FD: We had three farms right there in a row in Hartford: Mapleside Dairy Farm was the closest to town. Then Bernard Roberts had a farm. Don Truell and Margaret Truell had the adjoining farm. And over the hill was Stonecrest farm. Everybody was like neighbors, helping out together. It was good old times here.</p>
<p>00:03:29</p> <p>Grew up on a farm; career after Air Force</p> <p>Grocery store, Hartford Village</p> <p>Fred & Harry’s; 1960s, truck driving career</p>	<p>00:03:29</p> <p>KO: So you grew up on the farm until you left home in?</p> <p>FD: I left home when I was 17 and went in the Air Force. Spent four years there, all over the United States. Japan for about 9 months and Korea at the end of the war. Came back, took up where my father left off. Peddled milk for a little bit. Then I drove for St. Johnsbury Trucking for nine years. We had some things going. I had a snowmobile shop.</p> <p>BD: Grocery store.</p> <p>FD: Grocery Store. Right in Hartford Village. A friend of mine and I bought that on kind of a bet. I don’t even think it was a bet. We had a big pond down the field and it was fourth of July weekend. We ran out of beer so we went looking down to Hartford, down to White River, that was closed. Went down to West Lebanon and they had a TV shop there. It wasn’t very active. “We ought to buy that a put a store in it.” I was gone for about a week. Said hi to the kids, got done with all the things I had to do. She had already heard about it. Harry said, we got to go down to the store and see what we’ve got to do with it.</p> <p>BD: It was called Fred and Harry’s.</p> <p>FD: That happened in the ‘60s. Fred and Harry, Betty and myself and Harry and Ginny Nostrom were partners. I kept saying I was going to</p>

<p>Children</p> <p>1972 flood</p>	<p>get down from St. Johnsbury trucking. I always wanted to own a backhoe. So I quit St. J and was going to run the store. My friend had a backhoe and a bulldozer and a truck. He was having problems and needed help. I'll work for you part time. While I was on the road, that left her (Betty).</p> <p>BD: I was just taking care of five kids.</p> <p>FD: So she had one of them in the store, Steven, next to the oldest boy- BD: -he's the middle one, dear.</p> <p>FD: Well I quit St. J, and thought this would be nice. I stood at the cash register and thought this wasn't for me. I went to work for Ralph for a while and bought that. Started that in 1970. Got started in '72.</p> <p>BD: It was the flood.</p> <p>FD: Now I'm not in it anymore. My son worked for me for 33 years. I went down one morning and I said, "What are we doing today?" {Sold store to son}</p>
<p>00:08:04</p> <p>Construction; snow plowing; snowmobile shop; Ralph Emery</p>	<p>00:08:04</p> <p>{Construction projects, jobs}</p> <p>FD: Plowed snow for the Town of Hartford for 20 years. Leased my trucks to them.</p> <p>BD: We owned a snowmobile shop.</p> <p>FD: With Ralph Emery, myself, Bill Knox (at one time owned the Seven Gables down by the library in Hartford Village).</p>
<p>00:09:20</p> <p>ski tow, Rogers Hill</p>	<p>00:09:20</p> <p>FD: We built the kids a ski tow on- BD: Rogers Hill.</p> <p>FD: We started on Rogers Hill. We didn't put the tow on. That was on – BD: Roger Richards.</p> <p>FD: There's an old ski tow that the Lion's Club has over by the VA.</p>

	{Betty on phone in background}
Manning's swimming hole	FD: So they picked it all up, rebuilt it. {about ski tow} S.B. Manning swimming hole – all the kids learn to swim – swimming hole construction – tow set, old rope tow. We run it two or three years.
Rogers Hill, Gibbs Road	BD: There was another farm up there, wasn't it – where it was Gibbs Road? Isn't that how you get to Rogers Hill?
Peggy Flanagan	FD: So we run that almost three years. And some lady with a little kid came up. I think she was new in town. We hadn't seen her before. "Do you have insurance?" No we didn't. We thought the school had insurance. The school thought they had insurance. By the time we get done, nobody had insurance. Anybody who skied in Hartford, learned to ski there. There was Peggy Flanagan. Her folks had a car dealership downtown. She had long hair. I kept telling her to wrap it up. She wrap it for a while and then she'd had it down because she was a pretty girl. All of a sudden she was up on top and I heard her screaming. She had her hair caught. We had a safety switch at top so we just stopped it. I worked on it a few minutes and got my jack knife off. She went home crying. Five minutes later she was back. But, it was a fun Saturday. Everybody worked all week. Everybody, the men, the women went. You had hot dogs, chop dogs.
Ski tow location	KO: And where was this ski tow? FD: Go across Tafts Flat and you know where Knight's Funeral Home? Just before the cemetery. Right across the street there's a road that goes out there. Go up around. Mrs. Fellows lives up there. Bonnie Briggs lives up there. The Flanagans still live there. The best bet would be right after Blodgetts Supply. You know where Blodgetts is? Go up schoolhouse hill, go through the lights, it's the first cruddy looking building there. Take a left, go up the end of the right. Used to be a brown house. Take a right and go all the way to the end of the street. I can't think of the name of that street.
Community around ski tow	The neighbors were all good. You'd bring them in and warm them up. It was so different than it is now. The doors were just knock and walk in. It was quite a thing. Kids were having a ball.
1960s	KO: This is in the 60s? FD: Yea, it would have to be 60s.

	<p>BD: We had the store.</p> <p>FD: Yea, late 60s.</p>
<p>00:15:33</p> <p>Family, children</p>	<p>00:15:33</p> <p>BD: We had snowmobiles in the 80s.</p> <p>FD: And about 8 or 9 years ago, my son that worked with me – he was going into the pizza business. {Show family photos}</p> <p>BD: Our kids all live right here, except for here.</p> <p>KO: And you have five children?</p> <p>BD: Five children, five grandchildren and four great-grandchildren, with another on the way.</p> <p>FD: My one boy is down the hill with Davis Auto. He's my oldest.</p> <p>{family; children's business – energy business – energy efficient home}</p>
<p>00:17:42</p> <p>how Fred & Betty met, telephone operator in White River, dairy bars, Hotel Coolidge</p>	<p>00:17:42</p> <p>KO: So when were you two married?</p> <p>BD: April 26, 1956 in Windsor, VT. I'm from Windsor.</p> <p>KO: How did you two meet?</p> <p>BD: We met on a blind date. I became a telephone operator in White River. Back then that the big money for a girl. You'd make good money. He just got out of the service. I also was a cheerleader in high school. Hartford and Windsor were competitive. So I know a lot of the girls that worked in the telephone office. And he came home. One of the girls said, you know, Betty, I have a friend and he's not going with anybody. You want to go out with him? I said, sure. Back then we had dairy bars, which is a soda fountain, and the booth. And you had hamburg and hotdogs and French fries and everything. I met him there and we just clicked. We used to all go to Hotel Coolidge. Down underneath there was a bar down there and they had TV. We watched the –</p> <p>FD: \$64,000 question.</p> <p>BD: It was all of us. We just sat down around and watched it.</p>

<p>00:19:30</p> <p>where they lived when they got married, story of their houses and landlords</p>	<p>00:19:30</p> <p>KO: And where did you live first?</p> <p>FD: We lived in an apartment down in White River.</p> <p>BD: Right near the Mascoma Bank.</p> <p>{Where they lived: a year or two, Mr. & Mrs. Smith landlord. Landlord offered Fred to buy house. Fred got a GI Loan. Landlord offered to take what VA appraises it for. Landlord would pay what GI pays. Appraised for \$9,350.00, but had to build front steps and back steps. No doors hanging. Light switches hanging. Also owned the house in Tafts Flats, a homeless shelter (now) by the Episcopal Church. Fred & Betty tell story of how they were able to buy their house with a 1% down payment. Landlord paid for the down payment. Payment was \$50/month and that included insurance. Five children grew up in that house.}</p>
<p>00:25:06</p> <p>snowstorm, car stuck, kids working</p>	<p>00:25:06</p> <p>{Winter – Model A Sedan – waist high snowdrifts in driveway, and getting the car out of the garage. A week or so of trying to drive over. Snowmobile shop. Kids getting older and working at filling station, grocery store, snow machine shop. Sold snow machines from '69 – '80.}</p>
<p>00:28:35</p> <p>Town of Hartford: diner, filling station, grocery</p>	<p>00:28:35</p> <p>FD: The Town of Hartford was a busy place. There wa a mill there. The trains were running.</p> <p>BD: You had a diner. The post office was where the filling station is now.</p> <p>FD: Pretty close. We had a drug store, barber shop, A&R Brothers.</p> <p>BD: Big grocery store.</p> <p>FD: Mrs. Kudamash(??) She had knick-knacks, candy. And the store we bought, Tony Torino bought that, fixed it up and stayed there for a few years. Went down to White River right on the corner, right across from the bridge.</p> <p>BD: Right where the Citizens Bank is.</p> <p>FD: On the other side.</p> <p>{banks in town – White River and Hartford}</p>

<p>00:30:00</p> <p>Centerville; five villages</p>	<p>00:30:00</p> <p>FD: But you are in Centerville now.</p> <p>KO: I was going to ask where. It's not one of the five villages.</p> <p>FD: It should be. There's West Hartford, Centerville, Hartford, Wilder, White River, Quechee. And Dewey's Mills.</p> <p>KO: And Jericho? Does that count?</p> <p>FD: It's a district. And Dothan. When you left Jericho. That's Jericho Road. And at the bottom there's Jericho Street, but you have to go through Dothan to get back over. Where did you do Harris Lyman?</p> <p>KO: At his house in Wilder.</p> <p>FD: If you'd have come out of Millers instead of turning left to go back down the hill, you'd take a right to go back down the corners. Take a right and follow that road down a mile maybe. And there's another right. Get on that straight and you'd come right to Route 5. That's Dothan. Halfway you'd come through Dothan all the way and back down on Route 14 here again.</p> <p>BD: Vermont is made up of a lot of little villages and townships.</p>
<p>00:32:18</p> <p>Swimming pond for community; parties</p>	<p>00:32:18</p> <p>{Farm near paper company. Trying to get sign made for entering Centerville, leaving Centerville near stonewall falling down in town.}</p> <p>BD: There was a pond down there. Now it's all covered in. Everybody around would go swimming there. And the kids would called it the UN. My nationality is Russian and Polish. Then there was one from Germany. There were Italians. My kids were just as blonde as blonde can be. And the McGoans were just as dark as dark could be. But the kids would all play together.</p> <p>FD: Neighborhood parties at that pond, Saturday and Sunday. Everybody brought something. It wasn't a big pond, maybe 75 or 80 feet long.</p> <p>{Dredging pond; kids swimming from rope to other end; women sunbathing. Kids skiing and sliding down the hill; spending hours there after haying; beer, eggs and bacon}</p>
<p>00:35:42</p>	<p>00:35:42</p>

Continued farming a bit after marriage; grandmother's house	<p>KO: So, although you didn't live on a farm when you were married, you still continued some?</p> <p>FD: Yup.</p> <p>BD: For a long time.</p> <p>KO: I keep looking at this picture, the house is so beautiful. That is where you grew up?</p> <p>FD: No, that was my grandmother's house there. And right here there's another house. Would you like me to take you for a ride around the city.</p> <p>KO: Yea, maybe.</p> <p>{showing milk bottles that say Mapleside.}</p>
Dairy farmers	<p>KO: So your family was dairy farmers?</p> <p>FD: Yup.</p>
Grandfather	<p>KO: I'm gathering pretty much everyone around here is?</p> <p>FD: My grandfather came from Pomfret. I got a book on it that Cameron Clifford wrote. I never realized, until I read the book that he farmed there, but he got into buying cream and wholesale. And as the farmers grew and getting grain to the granary was a bigger job.</p>
Eastern States; fairgrounds; Jersey Assn; grandfather; washing milk bottles	<p>BD: Wasn't your father a member of Eastern States?</p> <p>FD: Yup. And then up on the hill, do you know where Gateway Motors? There used to be a fairgrounds there. And there's pieces of runway still there. He was president of that. He had something to do with White River National Bank, which is during the depression I guess. He never had work clothes on. He always had a suit. Between the bank and the fairgrounds and the Jersey Association, he was into everything. But I can remember: my dad was a milkman. I guess by the time I was 11 years old, I washed all those milk bottles when he'd come back. Put them in hot water with a tub and soap, and the brush and the motor. Put it in the next one, take something out of it. The last one rinsed. You took the bottom side up on the crate and that was the end of it.</p> <p>We had a man that was the manager of the farm. He'd done the milking. Dad done the milking at morning and night, and then went to peddle.</p>

<p>Size of farm</p> <p>Grandmother's house</p>	<p>KO: How big was the farm?</p> <p>FD: Not that big. Just a little neighborhood farm. Probably milked 25-30 gallons per day. My dad was the type of guy who never went to work without a hat a tie. {Gets picture.} I don't care if it was 100 outside. That's my dad and my little brother. My dad always had a tie, a black like a leather tie, bow tie. After the farm was sold he peddled milk for Lockard-Reed for a while and then it was old to Honeygardens Dairy in Lebanon. When I came back that's where I worked, Honeygardens.</p> <p>This [grandmother's house] was actually a showplace. What do you call them? Hollyhocks they all grew up everywhere.</p> <p>KO: Do you remember spending time in that house?</p> <p>FD: Yes, because we lived right there. This was a barn. This was a horse barn. This was a milk shed. Freddy Rogers owned it then. He was a carpenter. He wanted to be a farmer so he bought it off Lockard Reed and started to farm for a while. Built a couple of houses. And this barn, it burned either before or after the Hartford Woolen Mill Burned.</p>
<p>00:42:10</p> <p>Hartford Woolen Mill; fire</p> <p>Disappearance of farms; small farms;</p>	<p>00:42:10</p> <p>FD: Anybody talk about the Hartford Woolen Mill yet?</p> <p>KO: Not yet.</p> <p>FD: Right in Hartford Village, you go across the bridge. Great big mill.</p> <p>KO: Operated until it burned?</p> <p>FD: Yup, late '50s, early '60s. Down underneath the bridge in Hartford, I couldn't tell you much about it. I could remember it and hear people talk about it. There was a chair factory and made chairs and something else. Hartford never had a whole lot of manufacturing. Wilder had manufacturing and the paper mill. Lumber mill and railroad. Just across the river from where the mill burnt, up the road, not too far, there was the coal chutes. Trucks would go up there and leave the coal cars there. They back underneath them and fill them up. Most all the mills – Quechee, Lebanon, they hauled coal all the time. There was this big guy, Louie Jackson, that was his job. He went to work white and came home black. It never seemed to bother him.</p> <p>BD: A lot of these farms just kind of disappeared because the second generation, they went onto school or went into the service. Things like that.</p>

<p>different choices; Lyman farm</p> <p>Norman (Bud) Lyman</p> <p>Sugarbush at the Lymans</p>	<p>FD: They were small and couldn't compete. Harris Lyman's father and two brothers, they sold their milk to my grandfather. As the milk business got bigger, they needed milk so they sold the milk. That came down.</p> <p>BD: They'd been there for a long time.</p> <p>FD: Bud – Norman – Lyman broke his hip and collarbone in winter 1951. They were getting sawdust at the mill and they were digging underneath. A big chunk froze and came down on it. I wasn't doing good in school and I thought it was time to do something. So I volunteered to go out that winter and work farming, and that spring sugar. And they had a pretty good size sugarbush. We collected all the pails. I worked for them till spring, and my mother's two aunts that were living over here were still around and one aunt came from British Columbia to spend the summer with my grandmother and grandfather. So my Aunt Gladys decided she was going to drive her back to British Columbia. I had just turned 16, and I thought that'd be a good trip.</p> <p>{British Columbia trip – stayed there, picked cherries; another aunt in Oregon; picking beans – only a day of doing that; came back to Vermont and then went into the Service in Vermont}</p>
<p>00:47:40</p> <p>Brtother; dairy cattle; family garden; hired man</p>	<p>00:47:40</p> <p>KO: So, can you tell me about growing up on the farm? First, how many siblings do you have?</p> <p>FD: Just one brother, younger. He's seven years younger.</p> <p>KO: So your family had the dairy business? Did they do sugaring?</p> <p>FD: No sugaring, just cows.</p> <p>KO: A vegetable garden or anything?</p> <p>FD: Just for the family, yup. My grandmother and grandfather, my father and mother and the hired man was always there. We had horses, no equipment. My grandmother sold it. Lockwood Reed came from the other side of the state and his family had tractors and started it. We still had horses. I dug with him for a while. They were a nice couple. Billy Reed, that's his wife, Lockwood and had three kids: Barbara and – two girls and a boy.</p> <p>KO: when did they come over and buy it?</p>

<p>Stopped farming the 1950s; sold farm</p>	<p>FD: I was in the service, probably '52, I guess.</p> <p>KO: Is that when your family stopped farming?</p> <p>FD: Yea, and Lockwood Reed did. My father was the last. He still stayed and peddled milk. He never stopped with Mapleside until he went with Lockwood Reed. And then Lockwood, the whole thing I guess: you either have to get bigger or you have to go away. Honeygardens was after him, so he sold to Honeygardens. Dad went just for a little while and had a heart attack. And that just about done him in.</p>
<p>00:49:59</p> <p>Mother's career</p> <p>Mother</p>	<p>00:49:59</p> <p>KO: What about your mother? I saw that she was interviewed.</p> <p>BD: She was interviewed for the Historical Society.</p> <p>FD: She was into everything. She worked for the school hot lunch program, her and Ed Lovely. Big in the grange, women's club (which Betty belongs to now). Cook, she'd cook for half the neighborhood. She loved to cook.</p> <p>BD: She made wedding cakes. She made all the children's wedding cakes.</p> <p>FD: She lived to be 97. After my dad died, she went down to New England Farm Bureau Magazine, something close to that, and she looked for an ad. She was looking for an ad of work. She found one, Mrs. Conky in Ware, MA – Ware Knitting Mills. So Betty and I and my brother took her down for an interview. Very little lady and proper. She walked in and we all stayed out on the porch. And pretty soon the maid called us in for tea or cakes or doughnuts. She wanted my mother to stay right then and there. They got along real super good. They had a chauffeur drive them to Florida for a couple years. She started getting bad so they didn't go. But they'd chase the eagles. They were big birders. They'd call a car and chauffeur.</p> <p>{Family photos with mother}</p> <p>FD: 97, she knew more than most people. And she had an awful memory. She never forgot a name.</p>
<p>00:52:35</p>	<p>00:52:35</p> <p>FD: So is there anything else you can think of?</p>

1930s-1940s	<p>KO: Of course, we can always keep talking. So you born in 1934, so grew up in the 30s and 40s, obviously a bit different than it is now.</p> <p>FD: Quite a lot different. Went to the school in Hartford Village there, six grades.</p> <p>BD: And our children went to school up to the sixth grade.</p>
Dr. Whitney	FD: Same place I did. And I was born with Dr. Whitney and all my five kids have Dr. Whitney. Must have been about 100.
00:53:22 Farm chores; hired help – herdsman	<p>00: 53:22</p> <p>KO: So, let's see – did you have a lot of responsibilities taking care of the herd before school, after school? How involved were you?</p> <p>FD: I was pretty young then. We had a herdsman. I don't know if they called a herdsman. He was the manager of the farm and the farm help. My dad, when he got done peddling milk he changed his clothes and got dirty again.</p> <p>KO: So you had time to have a school social life?</p>
Social life; school; Hartford	<p>FD: In Hartford we never had much of a social life. You started to get a social life at school. From my house you could see the school. If I got something wrong at school, my mother could hear it at home, so I got it twice as rotten when I got back.</p> <p>BD: Hartford was a small town where all the kids grew up. This was your social hour, your kids all got together.</p>
Baseball; sledding; clubs	<p>FD: We used to play ball. In the wintertime on Christian Street, I used to take 7, 8, 10 of us on a toboggan. We'd come down and wait for somebody to go up over the hill and we'd hook up on the bumper. Most of them knew what was happening. Some of them wouldn't let us, but most of them did.</p> <p>BD: They didn't have little league, not much boy scouts or cub scouts back then.</p> <p>FD: Well, I think some of the clubs down in White River had baseball clubs, the legion v. VFW and stuff like that.</p> <p>BD: Not when you were growing up, though.</p> <p>FD: I don't know, never went down there.</p>

Hartford Village stores; sugaring in 3 rd grade	FD: We lived in Hartford Village, we had a store. You'd have to go down to buy clothes and stuff, but my mother always bought clothes for me. I didn't do much myself until I went in the service, really. I think the third grade I started sugaring. That was my start.
00:55:54 Maple sugaring	00:55:54 KO: On your own, or did your Dad teach you? FD: Well Dad helped me. We lived right there on the farm. There was big maple trees up and down the driveway. I'd take a sled and a can and bring it over to the house. My mother got a new kerosene cook stove, yellow and green. That was in the house. We moved the old one out in woodstove. We'd boil it down in the woodshed and to finish it off we'd take it in the house. That's the start of my maple sugaring. BD: And they never did it very long because the steam would take the wallpaper off the walls. FD: We had our own beef. Every fall, late, when it started to get cold, they'd kill the beef. We'd take it out and hang it in the woodshed. Everything was either hamburger or steak. Hamburg grinders by the hand grinders. And you cut meat off as you wanted it. And then when it started to get warm, my mother would can it up and put it in jars. That's what we'd eat in the summertime.
00:56:17 Friends & locals: Miller, Lyman, Kudarmarsh, Dothan, alumni	00:56:17 KO: You said you knew or you know Raymond Eastman [Miller] and Harris Lyman? Who else was in your school? FD: Booty Miller. Here we go. BD: You knew the Millers, the Lymans. Gordy Parker. He was the kid that died. Kudarmarshes. One of the Kudarmarsh brothers that was way behind me is actually working down in my shop. His uncle and I were in school together. And his father was in school when they were here. They had a farm in Dothan. We still go to alumni every year. BD: Harris Lyman is still around, but a lot of them have left town and gone on to something else. FD: I guess I was lucky, did my GED in the service. When I came back, they said you graduated from school. I said I didn't think I did. They

<p>GED, high school graduation, alumni events</p>	<p>said my name was mentioned at graduation. So I guess I did. So I've been going to everything and working on all this stuff. Some of the girls that lived in Hartford, they're all over the place. We've had an awful lot of them die in our class. But there's Joan-</p> <p>BD: -Saman-</p> <p>FD: Lois, Beverly Roberts.</p>
<p>Telephone operators, phone numbers</p>	<p>BD: These girls all worked in the telephone office. You got out of high school and that's where you went. We were all operators, no dial. And this is back you'd call 9-2-11-R, something like that.</p> <p>FD: I think the phone number's on that [milk bottle].</p> <p>BD: I think it was on the other one. I was looking on this one. And then when the new telephone boxes that were dial, the girls all left here and went on to different offices. I didn't. I had my feeling. White River is like any little town in Vermont. We're a dying town.</p> <p>FD: 6-1-11R [reading phone number]</p>
<p>01:00:06</p> <p>party line phones</p>	<p>01:00:06</p> <p>KO: I think Harris Lyman was telling me about just picking up the phone and asking for a number or a name.</p> <p>BD: Well there was a bar down there.</p> <p>FD: Teddy's.</p>
<p>WRJ & Wilder; party line telephone; 1950s-1960s</p>	<p>BD: And there number was 1-2-3. I can always remember that. Boy it was active on the weekends. White River and Wilder was a very wild town.</p> <p>FD: But everybody was on the same line. So if the telephone rang, everybody picked it up on the one that they were after and listen in.</p> <p>BD: After one or two rings. If your ring was four, you'd have to wait until your ring to pick it up.</p> <p>KO: And when did that change in this area?</p> <p>BD: Oh back in the late 50s, early 60s. Teletype came in and they were sending a lot of telegrams. And then your long distance came in. White River was a main part. Long distance, they did have some dial. But you still have your operators.</p>
<p>Teletype</p>	<p>FD: Teletype. She quit when she had Freddy, and she had an older lady-</p>

	<p>BD: -manager- FD: that took a liking to her and she tried, for Christ's sakes, until telephones went out almost to get her to come and run the teletype.</p> <p>BD: And then they closing and a lot of these girls that worked in the telephone offices went to different places like Middlebury. Downstairs is where all the guys who fix lines. IF you had trouble, that's where you went to. So White River was a main office for telephones.</p> <p>KO: Interesting.</p>
01:02:15	01:02:15
maple sugaring	<p>KO: So, let's see – tell me about maple sugaring when you first started verses what you do now. How is that different?</p> <p>FD: Well it's a lot different. Cooked it on a woodstove. We made just enough for the household.</p> <p>BD: Well honey, tell her about the sugarhouse down there. We sugared down there. That was our first sugarhouse.</p> <p>FD: We had a sugarhouse there before we had a house up there. Any night at that sugarhouse down there. Sundays, lots of hollering.</p> <p>BD: And we split all our own wood.</p>
Splitting wood	<p>FD: And we have a camp in Island Pond. We couldn't go anywhere until the wood was done. We had to have wood for the house and wood for the sugarhouse. So I'd split some before I went to work in the morning and when I'd come home at night, I'd split some more. But during the day, she'd have to pile it.</p> <p>BD: Because all the kids were in school.</p>
Maple sugaring	<p>FD: That was the deal. No camping until the wood was done. BD: We did a lot of sugaring down there. And it was the old way. It was wood fired and it was nothing. I don't know if you've seen the modern sugarhouses. Well this one here is modern, too.</p>
Lymans	<p>FD: We'll take you out there. But at first I had a sled I pulled home and we put it on the kitchen stove. The Lymans had a big sugarbush. And then I went in the service, come out and tried to get something going for a long time down there. All this here was pasture, not a lot of pine trees.</p> <p>Soil conservation came in and cleaned up this stuff. I sat down on the front lawn, on this rock and said, how about selling me this lot.</p>

	<p>BD: It was both of them we bought, all those trees down there, all those Christmas trees that we planted.</p> <p>FD: We bought that house. It was bigger than this. It was the same, but it was bigger.</p> <p>{Comparing two houses: current house and house below it.}</p>
01:05:33	01:05:33
modern sugarhouse	<p>BD: We've done a lot of sugaring up here though. We've got a son and a son-in-law that helps. We've got a grandson that comes and helps us once in a while. This is quite modern and it's a lot easier. Fred and I, we can do it ourselves. We have arrows. Did you see the arrows in the other sugarhouses?</p>
son's business in Arizona	<p>KO: I don't remember.</p>
children's professions	<p>FD: Our kids are all right here in town, except my youngest son is in Arizona. And I think he's had enough of Arizona.</p> <p>{talks about his son's business; daughter works in Hanover; daughter works for RSD}</p>
01:07:28	01:07:28
Sugaring lines	<p>KO: When did you start using the lines for sugaring as opposed to buckets?</p> <p>FD: When we moved up here.</p> <p>KO: Is that about when everyone started?</p> <p>FD: Just about. Some before that. They've been going on for quite some time. Some first came out, they were using surgical tubing – what they run oxygen through. Now they make it. We went to St. Albans last year and watch them make it. They take a bag of white pellets, dump it in the hopper and it comes out a line. Five hundred feet in two and a half minutes. It's amazing.</p> <p>BD: This arrow, which we've had ours three years. It takes the water out of the sap before we get it to boil. And it comes all the way up through – we have a tank there – and then it goes into the arrow. It's a lot easier. And then it goes into a bigger tank and then feeds our evaporator and it comes out – well, this year we had a very good sugar content, but the season wasn't good. Our season, we had about 2% sugar, which is very good.</p>

<p>01:09:36</p> <p>Sugaring today</p>	<p>FD: For us.</p> <p>BD: Yes, for us it is. And then going through the arrow, we can drop that sugar right down to 5-6%. It's amazing. It's really quite a thing.</p> <p>FD: Some of the bigger sugar guys are running it through twice, getting 18-19% when it goes through. It's darn near syrup.</p> <p>BD: It cuts down on your boiling. That's what it does. And of course it makes a lot better syrup, too.</p> <p>KO: Does it take more time?</p> <p>01:09:36</p> <p>FD: No, time. We can get all my stuff up here by 4:00, 4:30.</p> <p>BD: You have to have a lot of sap. How many gallons of sap do we have to have?</p> <p>FD: Got to get 14" in the tank out back and then to keep it running.</p> <p>BD: Which is how many gallons, Fred?</p> <p>FD: Oh, 150 or so.</p> <p>BD: Gallons.</p> <p>FD: And then you start. And the harrow will keep up with it. That's about 7%. The way we're doing it, using the ?? and boiling at the same time, 7%, or 7.5%, 8. And you have to keep up with it. So we do it, three hours, four hours. Otherwise it would take you six, seven hours, maybe more. You burn a lot of wood, a lot of oil. We got real slack when we bought the new one. Oil was about \$1/gallon, and it started going up and hasn't stopped since.</p> <p>BD: But for us, it worked out.</p> <p>KO: Easier than chopping wood?</p> <p>FD: Got a new pellet stove now.</p> <p>KO: Neat.</p> <p>FD: Yup, it is neat. So's the price. \$20,000. So anything else?</p>
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01:11:15	01:11:15 KO: Well, I guess I'm still – I don't why, the coffee must not have kicked in yet today. BD: Would you like more coffee?
Parents	KO: Sure, why not? I'll be on a roll. So your whole family was around here and you grew up in that house next to your grandparents and those were your mother's parents? FD: Dad's. KO: And then your mother's parents lived? FD: ??? KO: And that farm was called? FD: Over there? I don't know that it had name. They raised more chickens than they did cows. [dishes in the background] KO: That was still in the Town of Hartford? FD: Yup. KO: And they farmed that from when to when? FD: I don't know. It was small. I was born there. It was 1934 that they were there. Probably in the 50s. But they just milked with three cows, four cows. But they sold eggs. BD: They were old, too, at this stage of the game.
Aunts	FD: And my two aunts, they lived there. I think they paid the mortgage. They were both nurses in the service.
Chickens	BD: When the kids were small, I can remember the chickens. They used to go in there and chase the chickens.
Grandfather's tobacco	FD: My grandfather would buy tobacco in a bag, leaf tobacco, hang it up in the wood shed. His wife wouldn't let him smoke in the house. He'd go down there and make ax handles. He'd smoke his pipe and keep the fire.

<p>01:13:39</p> <p>Smoking food; apple wood</p> <p>Raymond Miller; butchering pigs</p>	<p>1:13:39</p> <p>BD: They would smoke their food, you said, in the chimney.</p> <p>FD: There's a lot of apple trees there. My mother said my grandmother hung the hams and the bacon on the kitchen stove. All that she burned there was apple wood because they cut the apple just for that.</p> <p>After we got married we started to raise a pig. Raymond Miller, I'd buy the grain and Raymond would take care of the pig. Then we'd butcher that. The meat was good, but we'd try to make salt pork and we'd end up screwing it up or something. And then we had this old Charlie Stetson that would come help and smoke the bacon. He'd come Friday night when he didn't have to go to work on Monday. We'd sit out there and drink beer and smoke corncob.</p> <p>BD: That didn't work out either.</p> <p>FD: Oh he was dirty, oh my god.</p> <p>BD: He really was.</p> <p>FD: But he was a good fellow.</p>
<p>01:15:05</p> <p>grandparents' property</p>	<p>01:15:05</p> <p>KO: Now do you know when that house was built, your grandparents house?</p> <p>FD: I have no idea.</p> <p>BD: That's not the original, so I don't think there's a date on it. [photograph]</p> <p>FD: It's old.</p> <p>BD: It's the year that it burned. I can remember when it burned.</p> <p>FD: Well that burned [part of grandparents' house] either the year before the mill burned or the year after the mill.</p> <p>{FD & BD discuss what to show KO: sugarhouse, downtown. Discuss plans with KO for a ride about town. Phone rings. Clock chimes. Phone call. Offer syrup to KO.}</p>

<p>01:17:14</p> <p>Maple syrup grades</p>	<p>01:17:14</p> <p>BD: Do you know the difference in the grades?</p> <p>KO: Not as well as I should.</p> <p>BD: We'll show you.</p> <p>FD: Georgie Miller, his is pretty new, his sugarhouse. He got in with two fellows he's been sugaring with since they were this big [indicates young]. They parted company, don't know what happened.</p> <p>KO: So the Millers are close you said. A couple minutes.</p> <p>FD: I can go there faster on my four wheeler than you can drive there.</p> <p>KO: It's usually the case. You can't get there from here, can you?</p>
<p>George Miller</p>	<p>FD: Georgie lives in his grandfather's house. And then Raymond – did you go to the barn? Well, it's on the other side.</p> <p>BD: Georgie has been making cheese only the last four, five years?</p> <p>KO: Yea, it's recent they said.</p> <p>FD: He does a good job with cheese.</p> <p>KO: Oh it was good.</p> <p>FD: Milk was going down and they had a place to do it. They had the place, but they didn't have the equipment. Georgie was willing to do something like that. And it was working. In the summer, his wife and some of them take it and go to the farmers' markets.</p> <p>KO: Yea, Linda does all that.</p> <p>FD: Just super people.</p>
<p>Hard workers; generations of farms</p>	<p>BD: He's hard working. You've got to be hard working to be on a farm, especially today. We've got a friend on the other side of Vermont. Isn't it Fred, on the other side of Vermont?</p> <p>KO: It's flatter over there.</p> <p>BD: Yea, and I think there are generations of farmers. And larger farms, too. Around here they've pretty well disappeared.</p>

<p>Larger farms</p>	<p>FD: This guy's our neighbor at camp. He just sold out two years ago. He milked 950 cows, three times a day.</p> <p>KO: Oh my goodness.</p> <p>FD: Five farms. 750 young stock. Block pressure was so bad, his hat wouldn't stay on his head. He sold. He took us over and we went to this farm. You just couldn't believe it. Four milk tankers, truck tanks, that go down the road. 2200 cows they milked there. The milk comes out of the cow at about 98 [degrees], somewhere in that vicinity. The milk goes into the machine and it's about this wide, this high. It goes in at 98 and comes out at 36. A four inch pipe. It's amazing.</p> <p>BD: But they had chips in their ears.</p> <p>FD: Every one of them has a chip.</p>
<p>Chips in cows' ears; milking parlors; modern operations; electricity from manure</p>	<p>BD: It tells how much milk they give and how much food that you should feed them. It's amazing.</p> <p>FD: When they go to the milking parlor, they go in and that thing starts dropping food. If one cow is giving more, he gets more grain. If he's giving less, he gets less grain. There's something that they need to add, it's all in the chip. After that, we went to the heifer barn. It was new. We stood up and we walked in. And there's two Mexican women dressed in white aprons, mumbling a mile a minute. The calves look just immaculate. We looked at the end of the barn and the barn looked about the size of that door right there [indicated standard house door size]. And in comes a tractor with a feeder box on it. That's how far that door was. I have no idea. It had to be 270' feet long.</p> <p>BD: This is one –</p> <p>FD: They make electricity out of the manure.</p> <p>KO: That's neat.</p> <p>FD: It is. It sells to Burlington Electric. And then when it's dry, they turn around and use that for bedding under the cows. It soaks up a lot. Sawdust is hard to get. So they just recycle it, turn it around and use it there again.</p> <p>BD: It is amazing how clean that those barns are. Everything is all automatic that cleans the manure and everything out.</p> <p>FD: It's just amazing. I was reading in a magazine the other night. Out</p>

<p>01:23:15</p>	<p>in Wisconsin, a man just built two new barns. 3500 cows, three times a day. There's 100 people on his payroll. That's everything. He is a ball player. That's where the money is coming from. He's put air conditioning in the barns.</p> <p>KO: The cows must like that.</p> <p>FD: He's trying to keep it at a controlled temperature. He does everything.</p> <p>1:23:15</p> <p>BD: But on the other side of the state, it's really modern, isn't it honey? Those barns and everything else. This side of the state is called Northeast Kingdom anyway. They're all together different than on the other side. You don't have the money. They work hard on what they do on this side. And you can see the towns on the other side. Burlington, Montpelier.</p> <p>KO: Addison County, it's very different.</p> <p>FD: It's amazing. And the equipment the guys got today. I mean, Jesus.</p>
<p>01:23:46</p> <p>Milking process as a kid; 1930s-1940s</p> <p>Cleaning gutters in the barn; spreading manure</p>	<p>01:23:46</p> <p>KO: With your family's cows, herd, did you milk by hand or by machine?</p> <p>FD: At the end when we had milking machines.</p> <p>KO: When you were a kid?</p> <p>BD: All by hand.</p> <p>FD: Yup.</p> <p>KO: So obviously you had to clean everything out yourself, too.</p> <p>FD: Yup. They had like a gutter box. The lid lifted up and just shoo-ed it downstairs.</p> <p>KO: That's the basement below the first floor.</p> <p>FD: Yup. And you went down there in the spring and loaded it and spread it.</p> <p>BD: You have just a certain time of the year to spread your manure.</p>

<p>2011 flooding</p>	<p>What is December 15, is your last day?</p> <p>FD: It's supposed to be. You could start the first of April. But this year the weather was so good, they let them go early. But they let them go two weeks early. I was talking to with friends from Essex over there. Some of the guys got the corn in already. A guy who is supposed to plant corn this week is cutting hay for some farmer because he'd run out of feed. So the hay was at 14-15 inches. So he's cutting already out of feed. So he'd better hope he gets a good one. A lot of people lost a lot last year.</p> <p>KO: From the flood?</p> <p>BD: Yea.</p> <p>KO: It looks like Hartford was hit pretty bad on [Route] 14.</p> <p>BD: West Hartford really got hit.</p> <p>FD: The other side of the river in Bethel up through it really got hit.</p> <p>KO: Yea I drove up through 107 and it's devastating.</p> <p>FD: Have you been to Rutland over [Route] 4?</p> <p>KO: Yes.</p> <p>FD: It's just amazing. That brook down through there moved rocks half the size of this house.</p> <p>KO: It's so sad.</p> <p>FD: It is. It makes you wonder.</p>
<p>01:25:42</p> <p>1972 flood</p>	<p>01:25:42</p> <p>KO: And you said there was a flood in the 70s?</p> <p>FD: 72.</p> <p>BD: We started our excavator and put us on the map.</p> <p>KO: Was that a big flood? Not 27 levels.</p> <p>FD: No, no, but it done a lot of damage.</p> <p>BD: Jericho Road was all washed away up there.</p>

<p>Working for the Town with a backhoe</p>	<p>FD: I had a backhoe. They called me up and wanted a backhoe. The first night, I worked two days straight I guess, cleaning ditches and culverts.</p> <p>BD: But it was nothing like this flood.</p> <p>FD: The town didn't have a backhoe, so I used my bulldozer and my truck. I stayed there. I worked for them for 20 years after that as a subcontractor. And then they got the diplomats down there. Five minutes before they wanted to do something they'd call you. Pick up snow. They'd call you six o'clock at night and say, I want two trucks tonight. We're picking up snow.</p> <p>{discussion about snow and working for the town, working with diesel trucks, trying to cut down on all of their jobs; changing}</p>
<p>01:27:49 Interstates Benefits of interstate</p>	<p>01:27:49</p> <p>KO: So, I always wonder, did you notice a change when the interstates came through? How did that affect anything?</p> <p>FD: Yea, if you wanted to go somewhere, you could go.</p> <p>KO: That's good. It's quick to get up north isn't it?</p> <p>FD: It helped a lot of people. There was a lot of people around town.</p> <p>BD: Put a lot of people to work.</p> <p>FD: Good work. It was quite a thing. We added some big bridges they built here.</p> <p>BD: But you take, White River, for instance. We're right on the border. We don't have anything here. You go over into New Hampshire. Some of the towns, it's been hard. In this town for one thing.</p> <p>FD: We got milk at Boston. A tanker of milk would live here and you could just about figure 8 hours to Boston. And then around 7 or so hours coming back. The last year I worked for St. Johnsbury Trucking, I made two trips to Boston in 8.5 hours.</p> <p>KO: Goodness, yea, the interstates are much faster. Coming down from Waterbury would take me so much longer. It takes me an hour, it's really not a big deal to get down. But not on the interstates, I have no idea. It would take much longer.</p>

	<p>FD: But it's nice to travel the back roads. See a lot of things.</p> <p>KO: Oh yea, I love the back roads.</p> <p>FD: Well you come down one way and go back another way, see what you missed.</p> <p>KO: See the little villages. Oh that's the where the town is. I liked coming down 14, I forget where exactly, but there's a canopy of trees because everything is so green now. It's just so pretty.</p> <p>BD: It's beautiful.</p> <p>FD: We went to Island Pond Monday. My son is a carpenter. He's the green man – everything's going to be green. I've got to get siding on up at camp. I painted it four years ago and it's just too much sun.</p> <p>{Discussion about Lowell windmills; ridgelines; wind farms in Canada; Green Mountain Power; solar panels }</p>
<p>01:33:02</p> <p>Sugarhouse</p>	<p>01:33:02</p> <p>KO: Well, how about we look at the sugarhouse?</p> <p>FD: Yes.</p> <p>KO: I'd like to see this. I'll just carry this and keep it on while we chat [recorder].</p> <p>{Walking to door to go outside to camp. FD shows KO calendar and family picture collage on the wall. Grandmother. Town of Hartford Women's Club. Alice Smith. Milk truck picture. }</p> <p>[Going outside]</p>
<p>01:35:39</p> <p>Tour inside the sugarhouse</p>	<p>01:35:39</p> <p>FD: Got lines everywhere.</p> <p>KO: I see that.</p> <p>BD: That black line you see goes down the hill. It's pumped out.</p> <p>FD: That one going down, my vacuum goes down on one line. That line here is coming back up, pumping it up. I have a water line that goes down so I can wash my tank from up here.</p> <p>BD: He keeps everything nice and clean. This tank is where all the sap</p>

	<p>comes into it and goes in the arrow. Everything is stainless steel.</p> <p>FD: This is the arrow. This comes in, filters it and that's the membrane. It squeezes it through there. The water travels over there, which we use to clean with after.</p> <p>BD: That right there is pure water. It goes in and it comes from the sap. We keep it at 50 degrees so we have a stove that stays on.</p> <p>FD: Sugar at 2%, that means 98% of it is water. 5% is 95.</p> <p>BD: This right here, when we cleaned it at the end of the day, it's water.</p> <p>KO: So that's why it takes so many gallons to make maple syrup.</p> <p>FD: I think this year was about 50.</p> <p>KO: So a lot of water is in sap? Sap is a lot of water.</p> <p>FD: A lot of water. It goes from here. I've got another tank out bank. The other tank comes through. It comes in here and this up here at the top is a preheater. Water goes through and back and the steam heats it. All the old evaporators, water used to come through the tank and sat right in it. It could be ice cold. This is so hot that you can't hang on it. It doesn't cut the boil down very much.</p> <p>BD: And it goes into the small pan.</p> <p>FD: You can look in here. It's three channels that goes down, up and down. It comes out here and then it goes into these. This is where we finish. It comes in this part and goes down this part and up that part. And then it's finished.</p> <p>KO: And it's syrup when it comes out?</p> <p>FD: Yup. That grade set –</p> <p>BD: It must be in the cupboard.</p> <p>[Looking for grade set]</p> <p>01:39:12 01:39:12</p> <p>FD: Get in the light, I guess. That's grade A medium.</p> <p>BD: So her fancy, that's what she's got.</p> <p>Maple syrup FD: She got a fancy. I'll show her. Put that there. We take a sample of</p>
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grades	<p>whatever we take off with this and we match it with this. And it's just your eye to tell you.</p> <p>BD: The state of Vermont has done that.</p> <p>KO: So this what everybody in Vermont uses?</p> <p>FD: Yup. Goes all the way down to B. That's Fancy.</p> <p>KO: Oh yea, look at those colors.</p> <p>FD: That's the lightest there is.</p> <p>BD: And it can be even lighter than that.</p> <p>FD: We had some this year that was light. This is A. It's just above.</p> <p>KO: I see. So is that just dependent on what comes out or how do you control?</p>
Weather & sap	<p>FD: You don't control. Mother Nature controls it. As the season goes on, it starts to get darker and the longer it boils, the darker it gets.</p> <p>BD: And when it gets warmer, your sap gets warmer and it kinds of ferments. So when it starts fermenting, it will make you sap a little bit darker.</p> <p>FD: They are trying to get a new grade. You probably read it in the paper or saw it on TV. They want to change all the grades to-</p> <p>BD: Fancy for cooking and beef. Cooking syrup and everything.</p>
Selling maple syrup	<p>FD: And all the old-timers, say the State of Vermont has worked for 100 years to make a fancy. Why change it now? It's really for the guys that buy the big syrup and re-can it and sell it, make sugar.</p> <p>BD: We have a hydrometer and when syrup is coming off, this hydrometer, you have to have it as a certain level. And it's the weight of your syrup and then it tells you to take it off. And sometimes you find that you have sugar at the bottom of our container, it's fine. It's only because it might have been overcooked. And if you have a lit bit of milky, you just skim it off and reboil it. On your can it tells you how to do it and store it.</p>
Hydrometer	<p>FD: Here's the hydrometer. We take it off at the top. We check it and it has to be 68 degrees, I think. That holds it. But if you take it off too</p>

	<p>early, you could get some sour syrup. And if you take it off too late, you get it crystallized.</p> <p>BD: But if you get too much syrup, you could take it off and freeze it. Sugar does not freeze. It will only make it heavier. But if you put it in a container, you can use it. It will soften up a little bit. And that right there is a vacuum. It's down at the bottom of the hill, which pushes it up. And then we have a filter press, which is way over there.</p> <p>FD: Everything is pushed through a filter press. This year, some of the syrup they were getting was so bad that you couldn't push it through the filter press.</p> <p>BD: When you push it through the filter press, you have what they call miter. And this niter is either black or light. And back years ago, they used to dry it and use it as gunpowder.</p>
<p>01:43:29</p> <p>Inside the sugarhouse; heating the sugarhouse</p>	<p>1:43:28</p> <p>FD: This here is the queen's chair. When we had that one down there, everyone was younger. There were four guys here on the hill that weren't working. I was still working hard with the whole crew. I'd come home four or five o'clock and they'd say the keg is just about empty. So I'd get another keg. We'd sit around at night after we got all done. We'd just keep wood enough to keep warm. Betty would bring out something and sit there. It's never been a paying proposition.</p> <p>BD: But it takes a long time after you do it to clean. After the arrow, it takes two-three hours. Did you show here the grading stickers. I think you've probably seen those. This is back long time ago. {Looking at family photograph.}</p>
<p>Old sugarhouse v. new sugarhouse</p>	<p>KO: So what did your sugarhouse look like compared to this one, when you first started?</p> <p>FD: That one down there had cement in it. There's still some old sugarhouses with no water and dirt floor.</p> <p>KO: It would take longer.</p> <p>FD: A lot of the old timers don't have this. When I quit working, we did quit making syrup once. We sold that and said we were all done.</p> <p>BD: Five years later we built this.</p> <p>KO: Can't help it, huh?</p>

<p>Cleaning the sugarhouse</p>	<p>01:45:37</p> <p>BD: It's in your blood, actually. If you've done it, you'll always go back it.</p> <p>FD: You can go around the country and see some old sugarhouses. You wonder what holds them up, but they've made good syrup. They've made good syrup for years. And I think that's where the State is going next. They keep sticking their nose in everything. You'll have to have cement floors and water. It's nice. I just take a hose. Everything is drained off anyway. I've got two drains, here and there. You can keep it pretty clean, especially when we get snow on the ground and there's mud in your stuff. But we sweep, clean every night.</p>
<p>Tanks</p>	<p>BD: He keeps his tanks clean, too. If we use all that sap that day, nine times of ten, he'll go up and rinse it all out. So the next morning if we have sap, it's all clear sap. That makes a difference of the color of your sap.</p> <p>FD: All my tanks are stainless. That one I have to get welded.</p> <p>KO: And where do you sell your syrup?</p> <p>BD: Well we don't really sell it. It's a family operation type of thing.</p>
<p>Sharing maple syrup with family and friends</p>	<p>FD: People have been buying from us for us. My oldest boy, we've got some down in his garage. He does a pretty good job selling. People come buy a ¼, ½ gallon or two or three. We had Kathy up the road. She came and bought four ½ gallons and sent it to England. Then she came back and bought more. She said it cost more to ship. But she's got friends over there. But it's five gallons that's gone. Five gallons here and it goes. We got an old schoolteacher who goes to Virginia and he brings 50 quarts this year.</p> <p>BD: We made 125 gallons this year, and only made 77 this year. It was down, but the quality of the syrup was good.</p> <p>FD: I think we'll be out of it soon.</p> <p>BD: Usually we try to keep some of it till Christmas, but we've got a large family. They all want it.</p> <p>KO: So you do it because you love it.</p> <p>BD: Yea.</p>

	<p>KO: That's nice.</p> <p>FD: {Talks about house below, where they used to live; wooded lots; neighbors; sharing syrup with the neighbors – modern day; sharing syrup with family members}.</p>
01:49:49 Sap lines	<p>01:49:49</p> <p>KO: So do you leave the lines up all year?</p> <p>FD: Yup.</p> <p>BD: He's already cleaned them.</p> <p>FD: I think I've got a little over four miles of plastic. And that's nothing compared to them big guys.</p> <p>KO: Well I've learned about sugaring today. Thank you.</p> <p>{Group discussion about when to come down for sugaring season. Talking about KO's car when walking by it, and other cars. Go back in the house. Talks about the flood. Camp flooding. Closing discussion; thank yous. Planning for a tour around the nearby farms.}</p>
01:53:58	<p>01:53:58</p> <p>FD: There's a lot of things. As you come into Hartford Village, there used to be a whole line of houses on the right hand side. Most of them are gone. Bob McCoys house is gone. The Elks is still there.</p> <p>BD: The grange hall is still there, but that other one that looks like a dump was a diner at one time. The town is having a hard time with him to get rid of it.</p> <p>FD: Oh the old woolen mill, I'll take you down there. I'll take you underneath the bridge.</p> <p>KO: Sounds good. Alright. We will plan for that.</p>
01:54:43	END OF INTERVIEW.