



Albert and Nora Wood
Interviewed by Anne Kimzey

1. Hog parlors (01:26)

A. Wood: Like I said, uh, he had his own hog parlor.

Kimzey: Um-hum.

A. Wood: And um-

Kimzey: What's a hog parlor?

A. Wood: Where you raise hogs.

Kimzey: Oh ok.

A. Wood: Yeah.

Kimzey: That sounds fancy <both laugh>.

A. Wood: You've never been in a hog parlor?

Kimzey: Uh, no, I mean I've been in a hog pen. Is that the same thing?

A. Wood: <mumbles>

Kimzey: No, hog parlor is a building?

Other voice: [unintelligible]

A. Wood: You see, it's a- it's a big building, you see, and um-

Other voice: [unintelligible], you raise them up to killing size.

A. Wood: You see, they have their size and they raise their pigs you see, and when the pigs get up big enough to eat they put them in the hog parlor you see, and raise them on up 200 pounds and then they put them on the market.

Kimzey: I see.

A. Wood: That's a hog parlor <both laugh>.

Kimzey: That sounds luxurious.

A. Wood: He always- Mr. Blackmann always raise his own hogs and um, I'd always tell him, in about two months before we'd have the barbecue just to cut them off on clear water and corn, you know, and the meat's better, solid, and uh-

Kimzey: You were saying that the [bot [?]] feed is good to make them grow but not-

A. Wood: That will make them grow but whenever you get ready to butcher them, we'd always put them on- for about two or three months- you know, just clear water and corn.

Kimzey: Um-hum.

A. Wood: And uh-

2. Wood for BBQ (01:58)

A. Wood: I always dig out a pit, and uh, drive up four pipes- drive them down into the ground, and where you can put your wood in there.

Kimzey: Uh-huh.

A. Wood: And uh, and them rods keep the wood from rolling down you see, and see when the- when wood burn down and make the coals, it drops down in this pit and you take the shovel up in there and get them and put them up under the hog.

N. Wood: Now, tell them what kind of wood you use.

A. Wood: Well, hickory and water oak.

Kimzey: Water oak?

A. Wood: Water oak- water oak makes the best coals, but hickory gives it the flavors. Now hickory- hickory wood gives it a good- you know it's uh, charcoal [they claim [?]] is made out of hickory but I don't- a lot of people think charcoal makes a good barbeque. Regular char from the wood won't do it. It doesn't have that flavor. Now hickory and um, and um, hickory and um, water oak- like that tree there, that's water oak-

Kimzey: This one?

A. Wood: Yeah.

Kimzey: With the small leaves?

A. Wood: Yeah, that's water oak, and uh, hickory, and uh, you mix the hickory and the water oak together. That hickory it don't have nothing but ashes much. It doesn't have the coals, but now water oak is the one that has the coals but I mix a little hickory in there to give it that flavor, you know, and you just reach your shovel up- take a long handled shovel, just reach it up under there- I always have a colored fellow mostly to help me do that, and uh, [just set your [?]] log under the meat you see, you don't want to get it too hot.

3. Making sausage (01:41)

A. Wood: A lot of people make sausages [round [?]]- put all the ham where you have something good, but ham makes [all the sausage you can eat [?]] <Kizmey laughs> if you want good- if you want good sausage when you butcher hogs, when you trim your meat up take them little pieces from all parts of the hog and grind it up for sausage, that's what makes good sausage, and uh, I trim my ham up and, uh- and my [middlings [?]], and my shoulders and uh, I have a big table in my smoke house and I'll just put a little salt on it the first night and then rub it, you know, and if the weather is cold where there won't be any flies around, you let it stay that way a couple of days, and I got a box. You put it in there and cover it so- a lot of people don't know that- if you let the meat- a lot of people, I've seen them just leave the meat out on the table and sprinkle a little salt over it. Whenever it turns a little warm or rains one it'll melt and that's what makes it too salty.

Kimzey: Uh-huh.

A. Wood: If you, uh, get 200 or 300 pounds- we got a lot of hogs- and just cover over and let it stay there six weeks and take your- take your meat out and it's cured by that time and that salt is just like it was when you put it in there.

Kimzey: Uh-huh.

A. Wood: It don't melt.

4. Beef hash (01:00)

A. Wood: Your beef- you don't want any young beef for hash. A young beef- a young beef don't- they don't- they don't make good hash. You want to get- go to a packing house somewhere and get your- old beef. It gives it a better taste, you know.

Kimzey: Did you ever make it from beef cattle that you owned or did you always go to get it from the packing house?

A. Wood: You can get it anywhere, just so it's old beef.

Kimzey: By old, do you mean in older cows?

A. Wood: Older cows, yeah.

Kimzey: Yeah, ok.

A. Wood: The older cows. The younger cows it uh- they don't have the right taste to it, <mumbles>, you can take a cow that weighs 6 or 700 or 8, something like that.

5. Hash recipe (01:11)

A. Wood: I believe we put uh, about uh- about half pork and half beef, I believe it was uh, to make hash, and uh, we cooked the meat- we just baked the pork and beef up together and cook it, it don't make any difference.

Kimzey: Do you chop- chop it up?

A. Wood: It uh, it uh-

Kimzey: Or does it break apart?

A. Wood: No, it uh, it gets done- it's got to get done enough to come off the bone, you know, and uh- a lot of people chop it up but I know they get too much when you chop it up. I run mine through the food chopper, uh, [bare [?]], you know, and uh-

N. Wood: With potatoes and onions.

A. Wood: And potatoes and onions in it and tomato juice. You don't want no to put no whole tomatoes just- a lot of people do- but I put tomato juice.

Kimzey: Uh-huh.

A. Wood: You can put enough- just add a little tomato juice steadily- put enough in there so when it cooks it will kind of have a color to it, you know.

6. More about BBQ (00:56)

A. Wood: People come from Greenwood, Augusta, and every- Lancaster, and everywhere, Edgefield. They always- they always uh- want some of my barbeque, it tastes better, I don't know <laughs>.

Kimzey: That's what I heard, that you-

A. Wood: Uh....

Kimzey: The king of barbeque <laughs>.

A. Wood: A lot of people will barbeque a ham, ribs, or something like that, I don't- it isn't as good as a whole hog.

Kimzey: Are you-

A. Wood: It's just dry- dry, or something, I don't know what, and that- when you turn them over and let the skin side- you don't want to put too much fire, you want it to brown, real brown, like you know, and I let it [burn [?]] and uh, that grease, you see, is inside there, and it'll boil, get all that done, you know.

N. Wood: That grease is what keeps the whole hog moist.

7. Barbecue sauce (02:29)

8. Canning (00:33)

N. Wood: You um, prepare your vegetables just like you would like are going to cook them, and you pack them in your jars, and put water right up to the neck of the jar, with a teaspoon of salt per quart. You put your sterilized tops on there, and I put water where it-right up to the neck of the jars, but fairly hot water you know.

Kimzey: Uh-huh.

N. Wood: [Doesn't take so long at all [?]] and I let it come to a boil, and boil an hour and a half and I just cut it off, right there on the stove and I just let it stay there till it cooks and every jar is sealed.

9. Sweet potatoes (01:53)

A. Wood: You dig your potatoes, you always- I always just go out into the garden where there is a lot of loose dirt, and uh, dig me a round place with pine needles about that deep <shows with his hands>.

Kimzey: Is that what, two feet deep?

A. Wood: Yeah, um, I put my- I sort my potatoes out, I don't want put no cut ones or bruised, or nothing in there, no. Well, I rake the straw back and let them sun for about two or three days and then you pile your pine needles all over it, you know, and cover them up, and then you go out, and cut some corn stalks, and then set them up all the way around, and then take your shovel, and put dirt about that deep on <shows with hands>, and then open you up an air hole at the top, and I always just turn a tin cup over the top to keep the [rain from getting in it [?]], and that's the way the potatoes keep.

Kimzey: Hum, why now why, did you let them sun first?

A. Wood: Well, my daddy use to- <he laughs>.

N. Wood: It dries them out.

A. Wood: And uh-

N. Wood: [Unintelligible] you know where they won't mold or anything.

A. Wood: And you don't- you don't- you don't want to wait till the frost to dig your sweet potato. If you ever let frost hit a sweet potato vine- there's a man from Alabama that told me one time- I was losing all my sweet potatoes and he said "Mr. Wood, I bet you wait till the frost don't you;" I said "Yeah;" he said "Never do that, dig them in September, uh, wait till you think it's going to [frost then [?]]," um, and he said "It's- it's- that is a good [sense [?]];" he said "If it hits that vine it will go down in the potato." It will, won't it? That's- that's sense isn't it?

10. Almanac lore (02:33)

N. Wood: See, now this a [flower [?]] girl right here- right there, you see, she's holding a flower.

Kimzey: Ok.

N. Wood: Alright, now you look back over here and uh, may- you see- now she's right there holding a flower.

Kimzey: Oh that's a little <laughs>.

N. Wood: Third one, fourth one, fifth, you see, and that's what you had to watch.

Kimzey: And you just know that or does it tell you in here?

N. Wood: Huh, well I just know it, I've been looking at it my whole life <laughs>.

Kimzey: But for somebody who didn't know would it be- be written in there?

N. Wood: I never have found where it said anything about that.

Kimzey: Does it mean flowers are good-?

N. Wood: Flowers of that time and they would do good. It was good days to set out your flowers, plant your flowers, but if you plant your garden on them days, they are not going to do-

A. Wood: They'll bloom but that's about all.

N. Wood: It'll make uh- you get your butterbeans, they'll make terrible big bushes, but they'll just bloom and bloom and bloom and fall off <Kimzey and A. Wood laugh>.

Kimzey: This says- they call the flower girl Virgo.

N. Wood: Uh-huh.

Kimzey: And um, what about some of these other ones, like the, uh, the scales and the um, the crab? Does that mean certain things?

N. Wood: Well I tell you some doctors, you know, go- do that surgery, you know, they do it by some signs.

A. Wood: Uh.

Kimzey: Some people believe more?

N. Wood: You know just like that, you know, uh, they share it, as in the crab and what you call the bowels, if they are going to do surgery in the stomach they don't want to do it that time.

Kimzey: Why is that? Because they bleed a lot?

N. Wood: Uh-huh, yeah.

A. Wood: Uh, you can take pulling a tooth- uh, you can take pulling a tooth if uh- if you pull when the signs right it doesn't bleed as much.

Kimzey: So if you got a loose tooth you got to wait <laughs>?

N. Wood: <A. Wood laughs> Well if you need to you can. There's a lot to the signs. Now, a lot of the young people they don't pay any attention to it, but uh, the older people does, I know my parents always went, you know, by the almanac, and they never did mess up?

Kimzey: And you know people that didn't pay attention to it and would waste their-?

N. Wood: We made a mistake ourselves one time planting green beans right out here and they grew that high and we didn't get a [single [?]] bean off the whole row.

11. Eclipse (01:24)

A. Wood: I was thinking about it last night- thinking about the time uh, the moon [and eclipse, you have heard her talk of it have you [?]].

Kimzey: Uh-huh.

A. Wood: Well, I was six years old then, but I remember that day. I will never forget it.

Kimzey: Did you sit out and watch it?

A. Wood: No, <laughs> it was dark, it was about 9 o'clock when the moon, and uh, it turned dark- it's darker than what it is at night now- my daddy and all the boys who were big enough to work was out there in the- in the farm- the farm and it was so dark, [you could hardly see out your eyes [?]], and the chickens was crowing <Kimzey laughs> and cackling, and then the little old pigs- hogs was squealing, cows mooing and- everything

was hollering, they was scary times [sure enough [?]]. I know my mother had an old colored woman down there washing at the spring and boy she was screaming and hollering, she couldn't get to the house and uh-

Kimzey: What did you think it was?

A. Wood: They didn't know what- they didn't know what happened, at that time, you know.

N. Wood: We all didn't know it was supposed to be an eclipse.

A. Wood: No, no, no, we didn't know it, no, nobody had said anything about it, I didn't know anything about it and uh, I was about six years old, but I can remember.

12. Drying beef (00:47)

A. Wood: Uh, my daddy used to- he used to- he'd [butcher the cow in the fall of the year [?]] and uh, he'd take the hind quarters and pack them up; did like he did the hog meat and cure it, you know, and take a- you could- and a lot of times he'd take- we had different weather then <laughs in the background> when it turns cold in the fall of the year, uh, it would stay the way till March and you could take the front quarter of a cow, and just hang them up; maybe [add [?]] a little salt to it or something like that, and it would dry it out, and you can smoke it, you know, just like you did the other meat, it was good.

13. Home remedies (03:00)

N. Wood: I can remember my grandmother, used to dig up, what she called black snake root and yellow root out of the wood, and she'd put that on with a certain amount of water, cook it, you know, to get the juice out of it, and then take the roots out of it, and she'd cook that down and make a sap out of it and when she got it done it would look just like clear petroleum jelly, Vaseline. That's what it looks like, and that's what they used to use, you know, on the children when they had sores, or anything, you know on them.

Kimzey: Did it smell good? Did it smell like herbs or- ?

N. Wood: Yeah, it had kind of a sweet sme- uh, aroma to it.

A. Wood: Well my mother, she suffered with uh, rheumatism arthritis to her neck and shoulders, she just like to die with [unintelligible] here, uh, this lady told her what to do,

and of course she come on home, and uh- your [prick lash [?]] and uh [granddaddy grey beard [?]], we got uh, you what [granddaddy grey beard would do [?]]. You don't know?

Kimzey: <Laughs> No.

A. Wood: It's in bloom now, that's- that's som—that's some of it right out there, they bloomed [right there [?]]. [Prick lash [?]], it grows out in the woods, and it only grows about that big <shows with his hands>, and tall, with stickers on it.

Kimzey: Uh-huh.

A. Wood: And you get the roots from it, and the roots for that [granddaddy grey beard [?]] and take it and put it in the boiler and book, you know, down and the roots- wash the roots off and put them in there, and then take it out and strain it, and then put a little whiskey- have to put a little whiskey with it to keep it- to make it keep, you know, and dawg if it didn't cure her arthritis.

Kimzey: Really?

A. Wood: -And rheumatism, it sure did and-

Kimzey: Did she rub it on or did she drink it?

A. Wood: No, she just drank it- she had a little medicine cup; she'd take that about two or three times a day and then she didn't have anymore- I [knew this fellow [?]] one time in [Fort Mill, Maryland [?]], and uh, back in uh, in '22 and that old boy, his kneed were all tore up. He couldn't walk, he was in the hospital and all drawn up and he- and uh, I was in the hospital one time and he just be in the [rolling chair [?]] and scream and holler all night and I asked him; I said "If I go home and bring you some medicine back with you keep it hid from the doctors and take it?"; he said "I sure will <A. Wood laughs>, <now Kimzey laughs> I made him two quarters of that stuff; that [prick lash and granddaddy grey beard [?]] and put a little whiskey in it to make it keep. I carry him two quarters and he kept it hid and in about two months that buzzard was back over at the company <both laugh>, boy he-

Kimzey: Doctors thought they did it, huh?

A. Wood: He [hug my neck [?]], he said "[Wood, I'm going to tell you the dying truth];" he said "I feel like I owe you a million dollars;" he said "I been laying over there in there in bed and in a rolling chair for two years- "

14. Not on Sunday (00:51)

A. Wood: If you shot a shotgun or a pistol on a Sunday boy they'd [be real upset [?]], you weren't allowed- you weren't allowed- only thing, if you did- happened to see a [unintelligible] or something like that, you could shoot that.

Kimzey: What, a mad dog?

A. Wood: Yeah, a dog go mad or something like that, but boy if you couldn't- if wanted to go out hunting or fishing; you weren't allowed to fish on a Sunday, you weren't allowed to do nothing. If you were they'd [unintelligible] the church.

Kimzey: What did you do on Sunday?

A. Wood: Well, uh, we'd always go to Sunday school, then preaching- they didn't have- they didn't have preaching back then it was one preacher that would preach at four churches. They'd have about once a month, you know. That's why we had Sunday school and come back-

15. Moonshining (02:59)

A. Wood: When we lived at, what they called Red Hill over here, some people from North Carolina and [Saw Melon and Randavhoo [?]], uh, and then a colored fellow in the fall of the year- we were coon hunting- and they was on a little creek making whiskey and uh, dogs were tracking and they uh, knew it was me, he said "Aww, come on down, "
<Kimzey laughs>, "come on down." We went on down; there was this thing way on top of the hill, and they come- way down below was a spring and uh, and dammed that [was a little [?]]- and they run a pipe down to the still and the way you make whiskey, uh, when the whiskey come out of the- when whiskey comes out of the still, it isn't nothing but steam. You know that?

Kimzey: No, no, no.

A. Wood: Well it's steam; I'm just telling you how you make it. I watched them make it.

Kimzey: Uh-huh.

A. Wood: Alright, when it gets cool- comes out of the still, gets in there and cools it off, it starts to drip into a jug then, and that's they way it's made, but you uh, you make- you can put it into drums or you either uh, uh, most people they- they uh, they made the mash

out of it and [bored [?]] and made them a big [thing [?]], you know, where it wouldn't leak and uh- you put meal- you put cornmeal in there, and uh, you have to put a certain amount of sugar, and uh-

Kimzey: That's what makes it ferment?

A. Wood: Yeah, and then you put-

N. Wood: Do they put yeast in there to make it ferment?

A. Wood: Huh?

N. Wood: Do they put yeast or something in there to make it ferment?

A. Wood: No, they uh- this is the same thing as yeast but they- they uh, take the corn- take the whole grain of the corn [unintelligible], and that's what they call the yeast and they take the grist mill like [John Flask [?]] right over here, and grind that up, and put it in there and that ferments it, and makes it [unintelligible].

Kimzey: Hum.

A. Wood: That's what they call the yeast, you know, and that's how you make whiskey.

16. Coon hunting (01:12)

A. Wood: Yeah, I miss my hunting. I used to go coon hunting too, and uh, you know, it takes a <laughs>- it takes a good dog <laughs again> to tree a coon <laughs>.

Kimzey: Did you have some good dogs?

A. Wood: Yeah I had some good- you know a coon, we called it marking the trees. He'd go up a tress and then come down and uh, lots of times he's got a bunch of young ones with him. He'll leave those young ones up there, and he'll go on and they keep marking the tree; go up a tree and come back down, go up a tree and come back down, they do that to fool the dogs, to get away from the dogs you see, and uh, it takes a good dog to keep chasing him till he gets the right tree, you know <laughs>.

Kimzey: Did you have any dogs that were really good that could- could-?

A. Wood: Yeah, I had some good dogs [then [?]]- you know a lot of dogs- uh, it takes a good dog to tree a coon, but yeah, I had a dog that wouldn't run nothing but a coon, uh, I had two of them, they wouldn't run anything but a- well you know, they were trained to run nothing but a coon.

17. Cooking squirrel (01:18)

A. Wood: I make- I like to make a stew out of squirrel, just take him and cook him in the- and uh, boil him, you know, and put dumplings in there- I like them like that.

Kimzey: You'd boil the squirrel?

A. Wood: You'd boil the squirrel till it gets nearly done and then add your pepper and salt, and stuff in there and put dumplings in there [unintelligible].

Kimzey: How do you do that? You boil the whole squirrel? Do you cut off his head or anything?

N. Wood: Yeah you cut the head off, dress him, you know, and take the insides out.

Kimzey: You take the insides out? Cut off the tail?

A. Wood and N. Wood: unintelligible

Kimzey: So it would be like a-

A. Wood: Yeah.

Kimzey: Chicken with his head cut off?

A. Wood: Yeah, like cutting up a chicken, like that?

Kimzey: Did you eat possum? Do you like possum?

A. Wood: Yeah, I like possum, a lot of people don't like possum but I like. We used to cook possum, we haven't cooked one in a long time, uh, well I'd take them live- we'd always take the possum and uh, and put it in a big container, you know, and cook it till it's about done- take it about and put it in a big pan baker- you know like you would bake it in the oven- stove and uh, you know, and uh, put sweet potatoes around it, and put this barbeque sauce on it.

18. Deer (01:52)

Kimzey: Would you deer hunt? Is there deer around here?

A. Wood: I never have deerhunted- I mean here, Good Lord, you can't hardly have a gun here, but uh, this lady- this one lady- real old little mountain right up above us here and uh- and what is that she was telling you about- she looked out the day and she saw- ?

N. Wood: Said she saw one with his head stuck in the carport and she just stood there looking out the window and she said it came from this way and this way and the other way up to the house and she just stood there and she saw 15, [unintelligible].

A. Wood: They'd come up- we'd pick peas one night and uh, put them on the back porch, around here, and uh, and boy they'd slip in- we didn't have no dogs out- we had a dog yard down there and uh- they'd slip in and eat those peas- they like it- they'd just watch- just about time those peas would get ready to yellow, that's about the time they'd like to get them <laughs>.

Kimzey: Do you have a special way you'd keep them out of the garden or you try- ?

A. Wood: Well uh, I got a thing up there in an old dress hanging up there-

N. Wood: Scarecrow.

A. Wood: Anything that's [life [?]] like-

Kimzey: Uh-huh.

A. Wood: They are scared of it, but-

Kimzey: You got something on a, you said, a dress on something like a scarecrow?

A. Wood: Yeah, I- you can see it after a while, and uh, I got to do the same thing up here, and uh, soon as it gets a little bigger there- they like okra- they like okra better than they do anything. Okra- we had okra about that high, and they ate it to the ground, I don't know what makes them-

Kimzey: The whole plant?

A. Wood: Yeah, I don't know- I don't know what makes them want to eat the whole stalk, everything- I don't know what makes them want to, but they'll do it.

19. Fish stew (01:37)

A. Wood: I'd cook fish stew different from um- from most of the people um- I always take one of these little iron pots you know and um, fry some fatback and just leave the grease and stuff in there, and you put a layer of potatoes and a layer of fish and uh-

N. Wood: Onions.

A. Wood: Onions and then when you get through you put a little water- add some water to it and a little tomato juice.

N. Wood: Butter.

A. Wood: And butter, and your black pepper, and red pepper, whatever you want in it, but don't ever stir a fish stew.

Kimzey: You don't?

A. Wood: No, don't ever stir it. That's stirs the- that stirs the uh- the uh, bones up in them and uh, just sort of take some and go around the edges of it, and keep- and don't put too much fatback where it won't stick, just let it cook slow. Now a lot of people like a fish stew taken off the bone, but it don't have any taste to it. Did you know the bone is what flavors anything?

Kimzey: No, I didn't.

A. Wood: You didn't? [Now [?]] it sure does.

Kimzey: So that's-

A. Wood: You can take a hog bone or something and put it in your pot and boil it with [vegetables or anything to flavor your stuff [?]].

Kimzey: Now, I did know that.

A. Wood: It flavors stuff better than does a piece of meat.

Kimzey: So is that the marrow in the bones?

A. Wood: You got that marrow and stuff in the bones or something and that's what flavors it, I reckon it is.

20. Strawberries (01:25)

A. Wood: We went to buy some strawberries- we went down to North Augusta, [you heard about North Augusta it's a mountain town road that's sits in Greenwood [?]], we'd go down there every year, uh, to the strawberry farm down- we went down there, what about two weeks ago or three?

N. Wood: It was three.

A. Wood: About three weeks ago. You can pick your own berries down there and uh-

Kimzey: Yeah, it's a good time of the year for strawberries.

A. Wood: And we'd go down there every year, I'd rather go down there and pick some- you know strawberries are- I used to try to raise them but they got a lot of trouble. A lot of people say "Wow, they sell them too high," but when they get through- or strawberries get through bearing every year you got- they got some prune- you got to prune them up you know- they [run- they run clean out in the middle [?]] You got all that to do in the fall of the year, you see, and prune them up, and then fertilize them, and work them, and

then before they get ready to bear, they put wheat straw around their to keep them from being nasty, you know.

Kimzey: That's a lot of work.

A. Wood: It's a lot of work sure; it's a lot to bear. What was it, 70 cents a pound? Yeah, 70 cents a pound. Well we know, it's down at Bi-Lo it's what, about one dollar, what about one dollar-?

N. Wood: A dollar and 89 cents.

A. Wood: 89 cents for a little thing <both mumble>.

21. Haints (01:13)

A. Wood: We was riding along and there was something white- it was like a big old white dog trotting along- alongside the mule. He cut at the mule- or cut at it with his [buddy [?]] whip, [you never seen a whip like that [?]], and he disappeared, go on a little piece, and be right back like that, and uh, no where- no where might you live uh- it was on the other side of the church, [and it was getting kind of dusk-dark like and uh [?]], mother sent me over to the neighbors' house or something, and I had to go by the church and, before I got there, I saw two ladies standing there dressed in white and a little- little girl standing out in front of them, and I said "I'm going by the graveyard to see who that is," so little before I got there they disappeared just like that.

Kimzey: You went up-

A. Wood: <mumbles>.

Kimzey: Went up to talk to them?

A. Wood: I was going there to talk to them, and a little before I got to them they disappeared just like that.

22. More haints (02:53)

A. Wood: Back- back uh, in those times your- all the farmers- a lot of the farmers meet at the [Edgefield [?]] on the first Monday, and uh, they would uh- they would meet up there and trade horses and talk and <mumbles>, so my daddy- he got [up before day [?]] and was getting the mules and things ready to take up there to trade, you know, and uh, I don't know, it was two or three of them wanted to ride horses and they wanted another

saddle so I had an uncle that lived about- I think about a little further from here to that house over there, and I had to go through a little patch of woods right by the church and he put me on a horse and sent me over there through the little trail like, you know. Everywhere I'd go I met a woman dressed in white. I'd [foil [?]] around and go back, go some other way and I'd meet her, so I went back to the house and I told my daddy and I said- I said "I ain't going out that side," so he'd put one of his other boys on there and they'd say the same thing. He said everywhere he'd go, he'd meet that woman and uh, dressed in white, solid white.

Kimzey: And what time of day was this?

A. Wood: It was before day.

Kimzey: Oh early.

A. Wood: It was about the crack of daylight.

Kimzey: Do you think they are still around? Do you think people still them?

A. Wood: Um....

Kimzey: Do you think people still see- ?

A. Wood: Well <mumbles>....

N. Wood: I don't know if [anybody even mentions ghosts anymore [?]] <mumbles>.

Kimzey: Really?

A. Wood: You know, a lot of people don't- they don't- they don't believe in nothing like that, but well I do- if I didn't already see one, and a man got killed down there next to Augusta on a [mountain town [?]] road, uh, somebody robbed him or killed him, um, they used to go from here to Augusta in wagons, you know, you know, they'd go to Augusta and take a load of cotton or something, and spend the night and come back the next day and, I've done forgot, but I believe that somebody robbed this man and killed him, and from then on every time you would go right along where that man got killed, you would see something- just like I was telling you about that- about like that white dog trotting along there and you could [unintelligible]. I think this man was drunk, and you could pour out a little whiskey there and he'd go away.

