



Eddie Dennis

Interviewed by Polly Adema

1. Spring water was mixed with the ginger ale (00:59)

E. Dennis: That was back, uh, that was back there the time when cotton was king. Marlboro County's always been a rural, agricultural economy and a big cotton farmer somewhere down here in Blenheim area, he had his own, uh, he had a physician from Bennettsville, Doctor May, uh, to come in-a lot of his, uh, workers, back during the time it was hand-picking cotton. Back during that time, a lot of them maybe was laying out of work or didn't feel well for various reasons and all. And, he just uh, prescribed, just tellem to drink the water, as a cure all. Cure all, uh medicinal purposes-

P. Adema: This spring water?-

E. Dennis: You know, whatever. And then some folks found the taste, uh, a bit offensive uh, maybe because it's got a little, it's got sulfur in it or iron content or whatever. So they started doctoring it up with Jamaican ginger ale and just th-that's what the evolution of the bottling [of].

2. Mixing the syrup (00:58)

E. Dennis: It's better when you mix it up and let it-let it sit awhile. It kinda-

P. Adema: Mix the syrups ahead of time, you mean?

E. Dennis: Um hum. Maybe mix up today and run it tomorrow. You know, let it sit over night....Kinda gives it a better-a better taste.

P. Adema: Do you mix the syrups together in one big vat? Or do you have to-When you ran that bottling machine for me last time, y-you kinda pointed that-

E. Dennis: Um hum-

P. Adema: They came down from upstairs.

E. Dennis: OK, and that's where the syrup, uh, that's where the ginger-the syrup would come from upstairs where the mix-It's just big-big uh, stainless steel vats and uh, got a

water meter and run so many gallons of water and uh, so much pounds of sugar and then so many ounces of syrup and uh...stir it up.

<Both laugh>