

INTERVIEW WITH: MaryEtta Pollock Chynoweth
INTERVIEWER: Annette Chynoweth
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AC: We are working on a quilt together. MaryEtta, could you please tell me about your family? What year were you born?

MC: I was born in the year 1926 on Christmas to Loram and Maggie Johnson Pollock.

AC: And how many kids were in your family?

MC: I was the seventh child of a family of ten children.

AC: Wow! Can you tell us all their names in order?

MC: Loram Varcel; Karen Amasty; Denzil Wallace; Maggie; Woodruff Ballard; Clora; myself; Delon Eldon; David Wilbur; and Sherrel Elden.

AC: Boy, that's a lot. Now is Sherrel a man or a woman.

MC: A man.

AC: When I grew up Sheryl was a girl's name.

MC: I had seven brothers and two sisters.

AC: And you were the seventh, right?

MC: Yes.

AC: Can you tell me about your birthday, I know you have a fun story about the day you were born.

MC: Well, my brother didn't want to stay home for Christmas because he wanted a guitar -- my oldest brother -- and he didn't think he'd get it because we weren't a very wealthy family. We didn't have much money so he went to his cousin, Iland's* to stay that night. And early Christmas morning, at six o'clock in the morning, I was born. They ran and got my oldest brother, Varcel and he came home, had his guitar and a baby sister to boot. And he said that's the best Christmas he ever had. Well, my sister Maggie said it's the best one she's ever had. My sister Clora had a doll and she wanted to trade her doll for me because my arms and legs moved and her dolly's didn't.

AC: So Varcel got his guitar, too, huh?

MC: Varcel got his guitar.

AC: Do you know how your parents managed to afford it?

MC: No, I don't. They must have scrimped and saved for a long time for him to be able to have this.

AC: Well, while we're on the subject of Christmas, can you tell us about your family Christmases?

MC: Well, we decorated the tree with -- we always had a Christmas tree -- we decorated it by

stringing popcorn, maybe making cookies and using those for ornaments. We had real candles in the little candle holders we clipped on the branches so we had to be very cautious if we lit them in order not to burn the tree down and the house along with it. (Laughs) And we didn't have much money so they were very meager but we were a happy family and we had the 'Christmas Story' Christmas Eve. Well, in Tropic they always had a Christmas Eve program, too. So we had the 'Christmas Story' twice. And they were very memorable Christmases.

AC: Did your dad tell the 'Christmas Story'.

MC: We read it from the bible.

AC: Did you gather 'round his knee while he told the story or did you do it at the dinner table?

MC: We'd just sit around the house, I don't remember of gathering in front of the Christmas tree to do it. We didn't have a very large house so we were all close together.

AC: No matter where you were it was close, huh?

MC: Right.

AC: Where was your Christmas tree?

MC: We put it in the corner usually, so it wouldn't take up so much room in the living room.

AC: And what kind of presents did you get?

MC: Oh, a Christmas I remember very well, my sister and I wanted a little table and cupboard and some dishes and we were so excited Christmas Eve, I didn't know if we'd get it or not. We couldn't go to sleep so we peeked around the corner and watched Santa bring it. Then we got up and played with it the rest of the night. So we did get our table and chairs, I think my dad made it himself.

AC: Did you have a big Christmas dinner together as a family?

MC: We just had our immediate family Christmas dinners, most usually.

AC: What did you have?

MC: Oh, we had roast chicken usually. We didn't raise -- I don't remember raising turkeys. We would roast several chickens in order to feed that large of a family.

AC: What else?

MC: My mother made carrot pudding and we usually made popcorn balls, candy if we had the sugar. During the war sugar was rationed so we didn't have much sugar, we couldn't make candy then. In fact we couldn't even sweeten our fruit when we canned it because you couldn't buy sugar even if you had money, which we didn't have too much of. So we just made our own Christmases. We always had plenty to eat so food wasn't a problem with us, which it was with a lot of people in those days.

AC: Where did you get your food?

MC: My parents grew it. We had large vegetable gardens, they raised beef and chickens and hogs and sheep and had mutton. So we had a variety of meats and vegetables, raised all

kinds of vegetables. Very little did we have to buy from the store because we had milk cows and my mom made our own butter and cheese and we made our own living.

AC: Was your mom a good cook?

MC: My mom was an excellent cook and also my dad helped her a lot too. He was a good cook. Every meal was almost like Thanksgiving, which a lot of people didn't have. My dad packed food to the people that were starving in those days, really, during the Depression. He'd send us with food all over town to the widows and whoever didn't have food to eat. And then him and another fellow went out and got venison for the whole town one week during the winter when people were starving. I remember them bringing seven deer in and our kitchen was quite large and they were froze stiff and they stood them up all along in the kitchen. (Laughter) And then they cut them up and delivered the meat all over town to people that was hungry.

AC: What did your dad do for a living?

MC: He herded sheep most of the time. And then when the WPA work came along he worked for them for \$40 a month. I don't remember the wage he got for herding sheep but I know it was very meager.

AC: Whose sheep did he watch?

MC: His brother had a herd of sheep and he herded for him.

AC: Was that Sam?

MC: Sam Pollock. And then John Johnson, my mother's uncle, had sheep. He herded for

him.

AC: So was your dad gone a lot?

MC: Yes, he was gone quite a lot. One time when he was gone, they only had a three room house and he was in the process of building a lean-to kitchen onto it. And this one night my mother -- I think she had a niece staying with her -- she only had about three little, small children and in the middle of the night she heard someone come into the lean-to kitchen that was in the process of being built and so she didn't dare go to sleep. They had beggars come around and different things and so she stayed awake and in the wee hours of the morning this person come and tried to get in the window over her bed. And the window was not locked, it didn't have a lock on it. So he got the window up a little bit and she stood up on the bed and grabbed the window when he got his hands in it and slammed it down with all her might and I guess it pretty well smashed his fingers. He went off down the block cursing. And later on she found out that it was an escaped convict that walked through the area. His hands got infection and he ended up having to go to the doctor and that's how they found him.

AC: Well, good for your mama! I'll bet she was twice as scared after she found that out than she was during the time.

MC: Oh, she gathered up all of the children after that and through the lot to my Uncle John Johnson's house and that's where she spent the rest of the night.

AC: I don't blame her! Did you ever go to the sheep herd with your dad?

MC: No, I don't ever remember of going with him. There was so many of us and then when he herded sheep it was usually in the dead of winter. In fact when I was three years old I

developed spinal meningitis, there was quite a few having it at that time, and I took it and my cousin Grant Johnson also had it. And they sent word to the doctors but the doctors said they couldn't do anything with it, they was losing people all over the county with it and said, "Let the grandmothers doctor it, they can do as much as we can." So my dad was off at the sheep herd then, he wasn't home and my mother always considered him the doctor of the family because he doctored a lot with herbs and doctored people and cattle as well. But she wouldn't send for him because she lost her father in the dead of winter coming up the Paria Creek, he took pneumonia and died around Christmas time. So they brought horses and tried to get her to send for him but she wouldn't, she said no, she couldn't have him come up there and lose him with a family that large. So my grandmothers come and helped with me and my mom slept on the trunk with her head on my bed and she said that I was doubled in half, my feet touched the back of my head and she didn't think I'd ever straighten out. But this one night I was really bad and Uncle John Johnson and someone had horses ready to send and my Grandma Pollock come and stayed for a while and then Aunt Lizzy Mecham, Malen Mecham's mother came and stayed. But my mother was a very religious, prayerful person and she depended on the Lord for things, they did in those days, instead of doctors. So she prayed and in the night she had a dream, she dreamed that all of her children were on one side of a stream and she was on the other and she called for them to jump across and all of them made it except for me, I fell in. And she jumped in and saved me and the next morning she told them to put the horses away, that everything was going to be fine, I was going to be well. And I did, I started recovering right from then on. She said she didn't think I would ever have children but I had six children. So this was quite a faith-promoting experience. We didn't have much ways to get the doctor in those days, my dad never did own a vehicle until after I was married. He depended on his horses, his team and his wagon and a box sled to get around.

AC: Can you tell us some stories about the healing that your dad did with his herbs, or any of

the recipes he used.

MC: I just don't remember much about it but I do remember his recipe for pine gum drawing salve. He used equal parts of pine sticky gum and mutton tallow and beeswax and then he put some turpentine in it, usually, and it's a very good drawing salve. He saved many a life with this salve. When people developed infection it would draw the infection out. And then he had teas for about every ailment. When I had the measles they wouldn't come out, he could see them under the skin and I was so sick I thought I was going to die. And he made me drink peach leaf tea that he made and it brought those measles right out but it sure was horrible to drink. I had a hard time getting it down.

AC: Now, where do you suppose he learned about all these things.

MC: I think from the old-timers before him. Maybe from my grandmother, his mother and dad. He just was a natural born doctor, he never had schooling but people brought their animals to him and their children too. He saved my cousin, Uncle Sam Pollock and Aunt Emily Pollock had a premature baby, their last baby was premature, I can't remember just what it weighed but it was two pounds and something I think. And in those days they didn't save too many babies that was born early like that. He went there day after day after day and fed this baby catnip tea from an eye dropper, drop it in its mouth a drop at a time and nursed this baby through. He lived. And that was quite something in those days. And he had a remedy for the horses, the cows . A horse got lame, I remember him making a concoction with sage brush in a boiler, getting it hot and putting their leg in it and washing it down with this sage brush tea mixture. And it would bring them out of it.

AC: Also, if I remember right, your dad, Loram, was the first baby born in this valley, is that right?

MC: Yes, the first baby boy born in this valley. He was born over in East Valley, it was then called Lossee Valley or something. Then later they moved right into Tropic. But he was the first baby born in Tropic Valley. The first baby boy. There must have been a girl born before him.

AC: And she had some strange name like Young, or something, wasn't it? Named after Brigham Young somehow. Okay, can you tell me more about the house you lived in?

MC: My dad built it before he was married, he started it and it just was three rooms then. So My mother and dad went to Marysville in the wagon with the team of horses and boarded the train and were married in Salt Lake Temple.

AC: Did their parents go with them?

MC: No, just the two of them went.

AC: Was that the nearest temple at the time?

MC: (Yes), that was the nearest temple at that time. And they lived in this three room house for quite a few years. When their third baby was born he built the lean-to kitchen on with a screen porch and then later on he added another bedroom so there was three bedrooms. Then my older brother didn't think that was enough room so he built him a house outside. We called it "Varcel's House" 'cause that was his name when he built it. We thought that was quite a privilege if we got to go stay in Varcel's house. He had a stove for heat there and had it fixed really comfortable.

AC: Was it just like a little shed or something?

MC: No, it was a room, a nice room.

AC: And where did he get the money or the lumber or whatever to build this little house?

MC: I don't remember where he worked but he had a job and with his first money that's what he did, he used it to buy lumber to build the house and he built it himself.

AC: Did the kids help out at home?

MC: Oh yes, the boys worked in the fields and helped raise the hay and the grain and everything to feed the animals and we all helped raise the garden and do the chores, we all had chores. Being the youngest daughter and having seven brothers I never did have to do many outside chores but I had to help in the house with dishes and things and I guess I got out of a lot of the work. My older sisters did more than I did, I being the youngest. But one time all the family got scarlet fever except my brother Woody and I, we never did take it so we had all the chores to do. We were about wishing we had scarlet fever, doing the chores was bad. (Laughter) So it fell mostly on his shoulders because I had never learned how to milk cows or...in fact I didn't learn until after I was married to milk a cow. But I helped him feed the chickens and he had to cut the wood and I to get it in because we used a lot of wood then. We'd heat the house with wood and also cook with wood. So it took a lot of it so we had a big job just getting wood in, without all the other chores.

AC: So was this in the winter time of the year?

MC: This was in the winter time. And then they quarantined the whole family. When you got a disease they put a quarantine sign up, none of you could go anywhere until after it was all over.

AC: So were you allowed in the house?

MC: Yes, we were allowed in the house.

AC: Who was nursing the family?

MC: They were just kind of taking care of their selves.

AC: Well, maybe I need to ask what exactly was scarlet fever, were you actually down in bed like malaria?

MC: You were sick with scarlet fever. It was a red rash that you got all over your body.

AC: Did they itch or burn?

MC: No, I don't remember it itching.

AC: But it was an actual fever?

MC: You had a fever and if I remember right you had a sore throat with it too. And you were very sick. I was quite young at the time so I think my mom had still maneuvered around and did the cooking.

AC: Your dad was there too?

MC: (Yes)

AC: And is Woody older or younger than you?

MC: Woody's four years older than I.

AC: So he was probably pretty young too.

MC: (Yes) So it was quite a big responsibility to feed the animals and water them and gather the eggs and milk the cows.

AC: Why do you suppose you never got sick?

MC: I don't know why we didn't take it, a lot of times you just didn't take a disease and we just didn't take it.

AC: Do you remember what your mom did for you when you had the measles?

MC: Well, she kept us in a darkened room, we couldn't have light because it would cause you to go blind if you had light. So she darkened all the windows and that's the only other thing I remember them doing is having me drink this tea to get the measles broke out. And then I wasn't so sick after they broke out.

AC: Let's go back a little bit. You mentioned that your dad had fields. Where did he have his fields and how did he get them?

MC: Well, at first he just had the fields in the lot there, where he raised beef. And then they bought a farm over in East Valley later years. In fact I think Denzil was working at the CC camp and he helped him buy the farm.

AC: With the money he made there?

MC: (Yes) And then we had to clear a lot of sagebrush. I remember we went over there with axes when I was not very old, all of us, and cleared the land of sagebrush with axes, chopped the sagebrush and my dad plowed it up with the hand plow that the horses pull to make the farm bigger. We raised hay and corn and alfalfa.

AC: Field corn? For the animals?

MC: Yes. And then they would gather it in shocks, you chop the stalks down with the ears still on it in the fall and tie it up in bundles or shocks and load it on the wagon and bring it in. Then you'd stand it up all around the corral fence and we would have to shuck this corn...

End Side One, Tape One

Begin Side Two, Tape One

AC: ...the corn off the cob?

MC: Yes, after it's dried we got it and we rubbed the cobs of corns together to get the corn kernels off and a lot of times we'd have to grind this corn for the younger animals.

AC: I would have thought you could throw the whole thing in there and let them gnaw on it all day long.

MC: Well, for part of them we would, well, we'd throw the corn shucks stocks in after we gathered the ears off. But we took the ears and got them off for the chickens and the pigs cut the kernels off and ground it for the chickens and little chicks.

AC: That sounds like a lot of work to feed the animals.

MC: Then out of the garden my dad would grow lots of cabbage and in the Fall when the cabbage got ready we had a big table top, it was quite a long one, took up most of the kitchen. Then we had choppers they had a handle in the center and two blades and we'd all have cabbage chopping session. We'd chop the cabbage up and put it into wooden kegs - barrels - and put vinegar and salt on it and make sauerkraut. And everyone in town loved the sauerkraut my dad and mother made. In the winter we'd sell sauerkraut, buckets full of sauerkraut. People in town still talk about the sauerkraut.

AC: Really! Do you remember how to make it?

MC: Well, not exactly, my older sister has made it a time or two but I've never tried it but I think I could do it, just probably a part of vinegar to two parts of water and some salt.

AC: And that's all there was in it?

MC: (Yes)

AC: And then let it soak, huh?

MC: (Yes) It was in this time and I remember going out and getting bowls of it and it'd have flecks of ice in it in the winter and, oh, that was good.

AC: Where did they keep it?

MC: Just down on the screen porch in barrels, kegs. With a press on top. My mother made cheese in the big tub, put the milk in and then she'd warm the milk and put rennet tablets in the milk. Get curd and then we had round presses they put the cheese into and then they would put cheese cloth on it and put it away in the cellar to cure. We made butter

and salted it down in crock jars and put it in the cellar to keep. It would keep for quite a while with enough salt on it.

AC: Did it taste really salty?

MC: No, it wasn't too salty. They'd put it in layers and put the salt in between to keep it and when you take the layer of butter out you could kind of wash the salt off so it didn't go right into the butter.

AC: And then there was soap making.

MC: Yes, in the fall we always made soap, built a fire outside and made soap in big tubs.

AC: And what kind of fat did you use?

MC: Just any kind of fat. The fat off the beef or pork, any of the animals.

AC: Did it smell terrible?

MC: I don't remember of it smelling. We'd make it while it was fresh so it wouldn't get reasty.

AC: I bet Fall was a busy time of year for your family.

MC: Very, very busy. All the time was busy. Lots of work to do. Keeping the weeds from the garden. We had a large raspberry patch, strawberry patches, we had to pick the raspberries almost every day it seemed like, and take care of them. Bottled lots of two-

quart bottles of raspberries. My mother bottled all the fruit in two-quart jars because we had such a large family.

AC: Did you have the same kind of lids we have now, those with the rubber seal ring?

MC: I remember those kind and I also remember the kind with the rubber around the ring. We had a lot of those.

AC: Did you ever use wax?

MC: We did for jams and jellies.

AC: And where did you get the sugar?

MC: From the store. That's about the only thing we bought from the store. They had a grist mill that ground the flour -- made the flour -- up Tropic Canyon and they'd take their wheat up there and have it made into flour. Then my dad built a big swinging board in the granary that he would pack the flour on so the mice couldn't get to it. Have it swinging from the ceiling. Cause they had *lots* of flour stored for winter.

AC: How did you preserve the meat?

MC: My dad corned beef in these barrels and kegs, they'd corn beef and then he'd smoke it. And I remember he used corn cobs to smoke the meat. He would put all the cobs from the corn, nothing wasted. We would cut the corn off the cobs and then he'd use the corn cobs and also certain kinds of wood to cure meat, smoke meat. And then a lot meat they salted down like same about the butter. They put a salt cure on it. The bacon, what they didn't smoke in the smokehouse, they salted and it was called saltside bacon. And then

in the winter it used to keep the meat frozen all winter and remember them going out and just slicing off thin slices of frozen meat to cook. Winters we have now it doesn't stay that cold but they did when I was a child.

AC: I remember you saying that it was a treat to go out with your dad to get a thin slice of that meat?

MC: Yes, he wouldn't let us have much, "That causes worms in your belly" he'd tell us. But we'd get him to slice off a very thin slice and put some salt on it and we thought that was quite a treat.

AC: What else was a treat?

MC: Our after-school treat was a big slice of home made bread with thick cream spread on it and sugar sprinkled over it. And that was really good as an after-school treat.

AC: What kind of things did you have for dessert?

MC: Oh, my mother made cake and pie, a lot of pie. She made lots of pie, mincemeat, pumpkin, things that they grew their selves. Then she used to make a fruit ball that we loved and it was for laxative purpose. But we loved to get into it and eat it, we sneak it in the cellar open up, she kept it in gallon glass jars in the shelves in the cellar and we...it was a real treat to us. We kept our insides good and clean by eating her ground fruit laxative balls. It was made from dried fruits of all kinds and ground and made into balls. Then she had some kind of a laxative she put in it besides, I can't remember the name of it.

AC: Something she bought maybe.

MC: (Yes) at the drugstore and put in it with the fruit. So it was very effective. (Laughter)

AC: Can you describe a typical day in the summertime when you were, say, ten years old.

MC: Ten years old, let's see. Well, you mean the family or just...

AC: Your life.

MC: Oh, okay. Oh, we always got up early. My dad and mother was early birds, they were up cooking breakfast- they'd start around four o'clock in the morning and we always had everything for breakfast. We had hot biscuits every morning or hotcakes and we had sausage, bacon, cooked cereal, everything. Toast. My mom would put a big, large cookie sheet of buttered bread in the oven to toast. And so our breakfasts were early. We had a large breakfast, my mom and dad thought breakfast was the most important meal of the day and so we always had good breakfasts. So it started very early and then we all had chores to do and if it was a school day, of course, we'd go to school and spend the day at school. Then when we'd get home from school we'd have chores to do or we could play. We made our own fun when we played. We always had a batch of little kittens and they were our dolls or babies and we'd make clothes for them and dress them up and we had them trained so when we put them to bed they laid down and went to sleep, all but this one black kitten and we couldn't train it, it was quite rambunctious. Wouldn't lay down when we wanted it to and go to sleep so I didn't care for that kitten, we'd all vote not to have him. (Laughs) But we had treehouses we'd make and play house. And then we...at Easter time or in Spring, we liked to gather eggs and we made egg caches. We'd find a hiding place for our eggs and see who could save the most before Easter time and if we found someone else's cache we could add it to ours. So we spent a lot of time doing this. My mom had a hard time keeping in eggs to serve the family or to cook with because we'd all have them in our caches. But when Easter time

came we divided...this would maybe start a week or so before Easter. When Easter time would come we'd divide them all up and we'd all load in the wagon and go up to the foot of Bryce Canyon. There was usually still snow up there so my mom would make a big freezer of ice cream and we'd get where a snowbank was and have ice cream for dessert with our Easter dinner. That was quite a treat.

AC: Going back to these eggs, were they raw eggs?

MC: Yes.

AC: Why didn't they spoil?

MC: Well, they were usually in a cool...it wasn't very warm by that time, it stayed quite cool. So they would keep for two weeks without any problem.

AC: Did your mom get after you? And say, "Go get me one of your eggs out of your cache," or, "I need some breakfast eggs."

MC: (Laughs) Yes, she had to have us rob our cache for eggs to use in the house. And then sometimes we'd want to rob the hen, got ready to set and she'd have to get after and say, "You can't have those eggs." (Laughs) "They're not good to eat."

AC: So was this competition just between your sisters and brothers or was it with friends, too.

MC: Yes, it was between sisters and brothers. Tropic wasn't very big but when I was a child I thought down to my cousin's house, which was right in the middle of town, and I lived pretty much at the top, I thought that was just a long ways. So we mainly played with the neighbors' children when we were quite young `til we got a little older and then we

ventured farther from home. A lot of the kids went barefoot all summer, didn't have shoes to wear, but me, I could never go without shoes, I had to have shoes. My feet were too tender. A lot of the kids would run over the cornstalks when the corn had been cut down, wouldn't even phase them, their feet were so tough. I think my brothers went barefoot all summer. Never wore shoes. They couldn't afford to have shoes during the summer and they'd get shoes for the winter. One time during the Depression, my brother, Denzil, needed a new suit for Sunday. My mother had no means to buy fabric for to make him a suit and every morning she'd drive the cows up above Tropic up to Cook's ranch so they'd get pasture all day and then they'd have to go get them at night to bring them home and milk them. And on the way up there was this old, must have been a Model-T, that had been one of the first cars that was made, had been wrecked and had been left up in the Tree's up above town. So she went and looked this car over and it had a nice lining in it so she got her scissors or razor blade and went up and took the lining out of that car and made Denzil a Sunday suit out of it.

AC: How old was Denzil at this time?

MC: He was about twelve or thirteen years old.

AC: I was wondering why he wasn't herding the cows.

MC: (Laughs) He did, but she would take them up. They would help milk them and then she would drive them. She loved to go up to the Tree's anyhow so she was guiding. She was used to doing that because her father died when she was very young and her and her older brother, that was their job, to take the cows to pasture every morning...milk them every morning before school and take them to pasture. Then they'd come home and go to school and at night they'd go get them and milk them again.

AC: How many cows did your dad have?

MC: He usually had about 30 head but he milked two or three cows all the time. He had cows to rotate with so when they had to dry one cow up he had another to take its place.

AC: And were all these 30 here with you in town? Were these the 30 that your mother would herd every day?

MC: Yeah, she would have to. They'd drive quite a herd up above Tropic, up to Cook's ranch every morning.

AC: Now, did everybody in town do this or was this private property you were going to?

MC: I don't remember. Her brother had property up there, it's where the Kennedys have it now. And they lived up there in the summer time and that's where they'd take the cows was up there to pasture at the foot of Bryce Canyon.

AC: Okay, let me check my notes. How far away was the store from your home?

MC: It was about five or six blocks from our home. Maybe more than that, maybe about nine or ten blocks. It was clear down to the bottom of town and we lived at the top of town. The first store.

AC: And you didn't shop there?

MC: Well, we bought, you know, basic supplies that you couldn't raise.

AC: Did you buy your shoes and your fabric there, too?

MC: Yes.

AC: They had everything.

MC: (Yes) It was an all purpose store. Hardware and groceries and... Austin Cope used to have the store. It was on the corner where a motel , store and pizza place is now.

AC: Oh really, that's always been a store corner, huh?

MC: (Yes), that's the only store I can remember when I was very young and then Ahlstroms built that one over here on the corner of Bryce Way. I was still in elementary then, but... (Yes), where we live now. There was a store on the corner. Then of course Luella Mangum had a store a block down on the corner so we had three stores in town then.

AC: Did the people come from Cannonville and Henrieville to these stores?

MC: They had a store in their town, each one of them. Wilfred Clark had a store in Cannonville and Barton Smith had the store in Henrieville. Well, Sara Rose had the first store in Henrieville that I can remember.

AC: Let's talk about when you were young, say in elementary age, about twelve or so. Did you ever go anywhere? I mean, did you go to Cannonville and Henrieville for any reason?

MC: No. No, we never left town that I can remember until I was, I must have been six or seven years old when my brother was operated on in Panguitch for puss on the lung. My brother just younger than me, Delon. He was very sick, had puss on the lung, and so Dr. Bigelow was over there. My dad didn't have an automobile so he hired a man from Cannonville, Ira Elmer, he had an automobile and he hired him to take them to Panguitch. And my brother

was operated on. My youngest brother was just a baby then, Sherrel, and my mother had to stay over there and had him at a cousin's home and the doctor'd have to come and drain his lung every day. And so that was my first trip to Panguitch. My dad hired Elmer to take us over, my younger brother Wilbur went and I thought we'd never get to Panguitch, that was a long way and that was in an automobile, too. I think we asked our dad every little ways if we were almost to Panguitch yet. And we stayed over there for about a week and the doctor would come and we'd watch the doctor come and drain the pus off his lungs every day. He had a big hole in his side and every day the doctor would come pull strips of gauze out of this big hole, just pull it and pull it and pull it and then when he'd get it out saturated and then he would poke gauze back in, poke it and poke it and poke it back in. And my brother was so pale and white and he had long eyelashes, I remember admiring those eyelashes and wishing I could have some like that. And we stayed there for a week, they took us out of school. I was six years old I think. And our cousin that they were staying with was Earl and Hazel Sevy. And she would give us eggs once in a while to take down to the store, which was straight down the street about five blocks from her house, she'd let us walk down and trade the eggs for a little bit of candy. That's how we got any candy that we had. We traded eggs for it because we didn't have the money to buy candy.

AC: And your brother got better?

MC: My brother got better.

AC: How did he get sick in the first place?

MC: I don't know, I don't remember just it came on him.

AC: I wonder how they decided that's what he had.

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MC: But they found out that...they called it pus on the lung and that's what it was apparently because he drained this for I don't know how long. We was there a week and he came every day and then my mother didn't come home for a while after that.

End of Side Two, Tape One

End of Interview.

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Interview Agreement and Deed of Gift

In view of the historical value of this oral history interview and my interest in Utah history,

I, Maryetta Pollock Chynoweth
please print or type your name

knowingly and voluntarily donate to the Utah Division of State History the audio tapes, any transcription, as well as any and all copyrights and other rights, title and interest that might exist. I also permit the Utah Division of State History full use of this document for whatever purposes they may have.

Interview Description

Date of Interview October 22, 1998

Primary Subject Maryetta's experiences growing up in Tropic

Other Topics Herbal Remedies, sickness, holiday traditions.

Number of Tapes 1

Signature Maryetta Chynoweth

Date 8-22-99

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