



There seem to have been no bedrooms as such. However there is a stairway which leads to a small hayloft type of room. This had been an observatory, and it is also believed that Abraham Lincoln slept here.

We didn't remain at the Jones's house long, for we didn't want to get into the way of the construction workers.

Later in the afternoon we headed for Route 264 near the entrance to Ferdinand State Forest. We went to see Mr. Kemper, the gunsmith and antique store owner.

We browsed around the store for awhile, before Mr. Kemper himself appeared. Among some of the items in the store was a turnip kraut cutter, which had come from Tell City, a signed Tiffany lamp, and a considerable number of bottles of all shapes and sizes.

As a gunsmith, Mr. Kemper's specialty is Kentucky rifles. He took us back into his workroom to have a look at the rifles he was working on. He told us that he buys the barrels, triggers, trigger guards, and butt plates pre-made. His stocks are made of curly maple as were those of the original Kentucky rifles. He stains the wood, usually dark (most of the ones we saw were dark).

His most elaborate rifle was his bicentennial rifle with gold plating and inlays. The eagle with spread wings was one of the most impressive inlays I saw.

Mr. Kemper usually cuts his stocks out roughly with the power saw and then finishes them by hand. Getting back to the inlays again, they are made of brass, German silver or gold. Common inlay motifs include the eagle, Washington's hatchet, the hunter's crescent moon, and the Bethlehem Star. ☆

Mr. Kemper mentioned that the larger inlays are pinned to the stock, and that the warping of the wood could cause them to pop off. That is one reason why it is essential to "season" the wood or to air dry it for at least two years. He said that once the barrel was in the wood that it wouldn't warp, but that it would support it. He mentioned that one must be careful of hanging rifles over fireplaces until the wood is aged. He suggested that glass cases were the best method for protecting rifles.

Mr. Kemper told us that he became interested in making rifles as a hobby after World War II, and now he is going at it full time.

He mentioned three basic types of rifles that he is familiar with making: the match rifle which is too heavy to lift and is used by lying it on a bench for contests, the mountain rifle which is utilitarian, and very plain looking, and the Kentucky rifle which is not only utilitarian, but also can be very ornate depending upon the inlays, for example, used.

Actually the Pennsylvania German/Dutch made what in the Midwest is called the Kentucky rifles. The proper term is the Pennsylvania long rifle. It was carried out here to open up the Kentucky territory. Mr. Kemper told us that Mountain rifles were made in the Kentucky and Tennessee mountains later, after the 1820's. Another reason for these particular rifles being made plain was because there was no access to metal.

Mr. Kemper told us that men and boys from around the county participate in turkey shoots from early August up until Christmas. He mentioned that prizes were given such as first choice half of beef and so forth.

One tidbit of information he gave us was that (either he or his wife as a kid) had been given peach tree tea for the stomach ache as a home remedy. Later they learned from a T.V. program that the leaves of a peach tree are poisonous if eaten.

We browsed around a little longer in Mr. Kemper's store, one of the girls was interested in buying a crock for wine-making. We left soon after that for Kordes Hall. It had been a busy day and we were all tired and hungry.

Another stone mentioned was that of "WILL BALL" in Pike county on which was acknowledged that this man was a life long democrat. The last and most interesting was a stone monument of a hung man's tomb, located in Fox Ridge cemetery below Mt. Pelicard. On this stone is an inscription which says that the wrong man was hung. Someone in the community had just recently asserted this stone upon learning that the wrong man was hung.

We reached Howard Taylor's home soon. We turned onto a gravel road and the house was sitting on a hill top, and was isolated from any neighboring houses.

Mr. Huotner told that this was Old Bridge Road and had been used to get over to the part of the state and that an old roman bridge with a keystone in it was still standing off in the distance. We looked over to take a look at the old bridge. See photograph # 3. On going to see the bridge Mr. Huotner pointed out "preacher's cross" to us. This is a plant with thorns, and he says once it "galls on you it makes you wiser."

He told us that this bridge was built about a 100 years ago. It was made out of sandstone, the kind that holds up well. He saw tiny catfish swimming around in the water. Mr. Huotner was certain that this was a good spot for fishing.

By the time we approached Mr. Taylor's house, Dr. Roberts and several students were busy talking to him about cane making. The yard was overgrown with weeds, and Mr. Taylor's tools seemed to be strewn about the yard as were the logs he worked with.

The tools he used looked like the following:



Handed



HAMMER



wooden
wedge



iron wedge

Free
used for stripping bark

Mr. Taylor makes most of his canes out of hickory wood. He splits his wood instead of sawing it. (The tools drawn above are used for splitting logs.) Splitting makes the wood stronger, since it allows one to follow the grain of the wood.

Mr. Taylor assumed a squatting position for splitting logs. (See photograph #6) First he marked the center of the log, to get an idea of where to half it. He took his iron wedge and used the hammer to drive it into the log. This was on the end, where the tree rings are visible. Leaving this iron wedge in, he drove a second iron wedge into the side of the log, along the length of it. Then he used his hatchet to pry the two halves apart. He repeated this process again of splitting the halves into fourths. (See photograph #7) After splitting the log into fourths, he then began to split smaller pieces off. This wood seemed to be very flexible. He next stripped the bark off with his hatchet. (See photograph #8)

He said that the bark is easier to remove in the springtime. He also mentioned that bugs often penetrate the wood, to get to the sap. To prevent this he uses a combination of fly spray and kerosene of which he treats the wood.

Mr. Taylor soon got up from his splitting and wanted to go to fetch some sort of wood from a tree, a little ways from his house. During his absence Lynn Case, who visited here a year ago, explained to me the basic procedure for making canes as he had demonstrated the whole process of making canes to them.

After the piece of wood has been split out, it is boiled in the big oil drum standing outside in the backyard. This boiling softens the wood, allowing it therefore to be bent around an old piece of metal. After drying, this wood is shaved to a traditional octagonal shape. (photograph # 9 depicts this process) The rough cane is then finished by using a short curved knife which cuts away long strips of wood.

The cane is then straightened by pressing any crooked sections straight between two upright pieces of wood. The final step is that of sanding, which smooths the rough edges of the cane.

When Mr. Taylor returned once again, he took us into his workshop, which was his house as well. Here I saw several draw knives hanging on a wall above a homemade "shaving horse". (photograph #9 depicts both the draw knife being used and the shaving horse supporting the cane.) A lot of wood shavings covered the floor. On one table in a corner of the room were walking canes, already finished. Next to this table was a large chopping block table that Mr. Taylor also had made. It looked something like this:



The table consisted of an end of a log, at least 8-10 inches thick. In the bottom, three holes were drilled in which three wooden legs were tightly fitted. (photograph #10 depicts Mr. Taylor drilling the holes in the log and the drill which he used.) The holes drilled into the wood are approximately 4" inches deep.

Other items Mr. Taylor makes includes hammer handles and ramrods for the guns that Mr. Kemper makes. He sells most of his canes to a company in Louisville, KY. Mr. Taylor learned to make canes from his father who was also a basket maker. Mr. Taylor however did not learn to do basket weaving. It was probably too time consuming and unprofitable.

We chatted for a good while with both Mr. Taylor and Mr. Buetsner. Some of the students were interested in oral traditions of the area, particularly superstitions and legends.

Mr. Taylor mentioned that when he was nine years old he first heard that there was a man by the name of Synder who could make a table walk and a chair stand up on one leg. He never saw it himself.

He also mentioned that there was a book, called the "Seventh Book of Moses." By reading this book one could obtain powers. He said that he heard that one Priest could change the direction of the wind with it. He said it contained "the queerest stories" and that he had never read it.

Mr. Taylor said that in the 1920's this book could be ordered through the Sears and Roebuck Company. Another example of the kind of power obtained from the "Seventh Book of Moses" that Mr. Taylor mentioned, was that he heard about an oldtime sewing machine (with the treadle foot) running by itself.

Mr. Taylor said that in order to break the spell you had to read the book backwards. But to read it backwards, you needed to throw wheat down a well so that little brownies, "actually devils", went down to find the wheat, leaving you free to break the spell.

Some students asked Mr. Buetner if he ever heard of such a book. He said that he had one at home, but didn't remember too much about it. He promised to try and find it for us.

Someone mentioned to Mr. Taylor that Mr. Buetner had the book, while Mr. Buetner was outside of the house. Mr. Taylor said he guessed it, since he knew Mr. Buetner was a little strange.

We lingered around while Dr. Roberts had Mr. Taylor split some wood for the backing of chairs for him. We left Mr. Taylor's house and took Mr. Buetner home. Then we left Jasper for Ferdinand.

This morning most of the members of our class went over to Huntingburg to visit Mrs. Lillian Blenker. We had visited her antique shop earlier in Dale. Mrs. Blenker was very kind to us, not only did she invite us into her home to view her antique furnishings, but she had also prepared a small breakfast for us. She had homemade jelly, coffee cake, a variety of cookies, coffee, tea, pickled beef tongue, and sauerkraut and dumplings.

All of us girls of course were anxious to get the recipes for these foods and any others that she might have had. The following recipes were either given to us verbally by Mrs. Blenker or were ones she had written down and allowed us to copy. I will list the the recipes which were given to us verbally first.

Sauerbraten:

6-7 lb. roast is needed. Rub the meat with a lot of ginger and pepper, cover with 1 cup and a half of vinegar or wine. Use a heaping tablespoon of pickling spice, 1 cup sugar, teaspoon pepper corns, 3 bay leaves, and 1/2 tsp. dry mustard, and 3 medium onions. Put all this on to boil. Put in 2 tsp. salt in the marinade and pour over the meat. Mrs. Blenker puts her sauerbraten in a crock then in the fridge and turns the mixture for 3 days. On the 3rd day she strains off the marinade (saves 2 cups of the marinade to make gravy later) braises the meat a little with oil. This sears the juices in the meat. Then she puts it in a slow oven with nothing on the meat. The oven is set at 250°. She cooks the meat for 2-3 hours.

Tongue:

Boil the beef tongue for 4 hours, the amount of time will also depend on the age of the meat. ^{add} Pickling spice, onions, celery, fresh red pepper. Cool it after boiling, cut out the bristle and slice it. The above spices are part of the brine that the tongue will be pickled in. Water and vinegar are combined with these spices.

Jelly:

Mrs. Blenker makes hers with pure juice, she doesn't dilute it. She has a raspberry patch from where she obtains her raspberries. She boils these raspberries and afterwards strains them through a cheesecloth. She uses certone as a preserver and follows that recipe on the bottle for the completion of her jelly making.

Flat Dumplings--(Recipe from a booklet called Cabbage Patch Settlement. Use two cups of flour, 1 T. salt, 1/2 tsp. soda, and 3/4 cup buttermilk. Knead well. Roll out very thin and cut into strips. Remove chicken and add dumplings to the boiling broth. Cover and cook 20 minutes. Add chicken to the dumplings and serve.

Combine tomatoes, celery, onions, green peppers, and salt. Let it stand over night. Drain in colander, but don't press vegetables. Place vegetable mixture in a large kettle and add sugar, brown sugar, pepper, mixed spices tied in a cheesecloth, vinegar. Bring to a boil. Reduce heat and simmer uncovered for 15 minutes. Ladle into jars and seal. Process in boiling water bath for 10 minutes. Makes $5\frac{1}{2}$ pints.

a recipe for Catsup:

1 gallon cut up tomatoes
1 tablespoon mixed pickling spices
1 big onion

cook all together until done then put in bag and let drip for 1 to $1\frac{1}{2}$ hours. Put through strainer and add:

1 cup sugar
2 tsp. salt
1 cup vinegar

Boil ten minutes and then bottle it.

a recipe for Strawberry Jam:

1 quart berries
2 cups sugar

Boil five minutes then add 2 more cups sugar and boil ten minutes. Let it set till cold and stir once in a while. Put in jars and put paraffin on and seal.

a recipe for Turtle soup:

This is a favorite, particularly at church picnics. Mrs. Shipps told us that some people like to eat fried turtle, but she doesn't since it is too rich.

Use all kinds of vegetables
tomatoe pulp
turtle meat, chicken, hamburger, or just turtle meat alone
 $\frac{1}{2}$ bottle catsup
1 tsp. nutmeg
1 tsp. cloves
 $\frac{1}{2}$ tsp. allspice
2 tsp. chili powder
a little sugar and a little wine.

Put the spices in a cloth and season according to taste.

Mrs. Shipps gave us a second recipe for Turtle soup that her husband, who is now deceased obtained for her from one of the church picnics, in 1969.

This makes about 8 gallons of turtle soup.
2 pkg. soup meat
2 lbs of ground beef
1-5 lbs old ham
1-2 lbs turtle (Beef tongue was used in 1970 at one of the church picnics when turtle meat was not available.)
1 stalk celery
2 quarts ground cabbage
any vegetables can be used. Follow the basic directions as for the 1st recipe adding the spices in the cloth.

The Dilgir's have only two children, a son and a daughter. Mrs. Dilgir said that her son was heavy and on a diet now. Her daughter has a "big husband". Mrs. Dilgir said that he "had a stomach that big", but he was thinner when he and her daughter were first married. Mr. Dilgir replied, "he lost his fear, that's what spread them out."

Mrs. Dilgir wanted to know what kind of write-up we wanted and if we were more interested in a family write-up. We explained that we wanted to know everything about the traditions of the area. I gave her an example, chivalries.

Mrs. Dilgir said that they used to have chivalries. The following is the dialogue of our conversation.

Mrs. Dilgir, "I'll tell you when we got married at St. Meinrad and on our wedding day they come around and chivvy you. They dress up in old clothes and they come in and dance, they each have something to clap with, pots and pans, they go all around the house form a circle and dance."

Mr. Dilgir told us that, "When I was just two months old, we had an old grainry where we used to put the stock and grain in there. Mom and Dad were married 1 year, and it was their first anniversary. A whole bunch of them came together and you know, we was eatin supper. All at once there was a knock at the door, and we opened the door and the whole band was out there playing music. Mom was so excited that she got into her closet there and got shoes out, she got one of her shoes and one of Dad's shoes. They all cleaned out the old grainry there, and then they had a dance."

Mrs. Dilgir said that they still have chivalries. "Last year, while showing us a picture of her niece, she got married over at Fulda. They had her husband on a rail, mind you, they took him all over the hall! She just laughed because her husband was sittin on top of that rail and holdin tight to it and there was two boys in the front and two boys in the back and took him all over that dance hall."