

Gathering Our Voice

Interview with Pat Stoudt

Interviewer: Nancy Warner

June 25, 2006

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NW: Let's just start with you introducing yourself and I'll say that I'm Nancy Warner. And the date is June 25. And I'm here at Pat Stout's home. If you could just introduce yourself.

PS: Hi, I'm Patricia Stout and I've lived in this residence for about 46 years.

NW: Okay so we're in the, we're sitting in the Icicle Valley. And you were telling me earlier and I wrote down some notes about your family's history and I was wondering if we could just go through that again, now. You're third generation in your family. Could you tell me a little bit about your grandparents and parents and where they came from?

PS: Okay, Uh my grandparents originated out of Tennessee and Holland, on my mother's side. And on my father's side, um, they originate out of Holland and Ireland and then on Toms's [Pat's husband] side of the family, um, they originate out of Holland and England. And, excuse me, out of Holland and France and um Tom's mother's side they originated out of Eastern Holland, Germany and um, England and Scotland. And then my gradfath... great grandfather on my father's side was a homesteader in the southern part of the state. Which he and his father and his uncle owned the largest tract of land in the Bickelton and south area of the state. He also started the original bank of um, Bickelton, my grandfather and his father. So, I come from a long line of a people who are pioneers to the state. Also, my grandmothers, Perkins, who was a Wilms, their family were homesteaders in the Waterville area. Ya, I have a lot of homesteaders in my family.

NW: So, what was that connection again with Wilms?

PS: The Wilms homesteaded the Waterville area on our very, were and are very well known up there.

NW: Yeah, I've heard the name.

PS: Uh huh.

NW: What's their relation to you?

PS: That is my grandmother Perkins family

NW: Oh I'll be darned. That's so interesting Pat. You know I work for The Nature Conservatory and the Wilms Draw is one of the landmarks out in Moses Coulee.

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PS: That's right.

NW: Oh, what a small world. Okay so your great-grandfather um...

PS: Stegman

NW: Stegman, was down in the southern part of the state and he didn't come up here, but your grandparents did.

PS: Uh, no. My father did.

NW: Oh, your father did.

PS: Ya, my father met my mother when he was working for the sheep companies. And that's how he got into this area. He helped with trailing sheep. He was a professional packer. 'Cause after his father died, he and his brother had to sell a huge tract of land in the Bickelton area. And he went to work for the sheep companies and so he came into this area and that's how he met my mother at the Eagleton ranch. Which is not Eagleton Ranch, at that time it was the Parkinson Ranch.

NW: Okay, so where's Bickelton?

PS: Bickelton is south of Sunnyside on down toward Maryhill and that area. Beautiful open area down there. They owned thousands of acres down there. In fact my uh, my grandfather Stegman built the largest barn in the state, and it was also being out on the historical um, preserve when it was destroyed by a storm. Um, they think too, that it may have been one of the largest barns in the whole United States. But that has never been authenticated. When it was built you could drive three teams of horses through the center of it at breast.

NW: Wow

PS: It was humongous. It was humongous. And that's another history within itself.

NW: Yeah, history of the barns. Well I do want to talk about barns in a little while about how you design them for milking and so on. Um so you, let's go to when you were born and your living on the Stigma Dairy

PS: Um, my father and mother were married in 1929. I was born in 1930. My father had connections in Ellensburg and so winters were spent in Ellensburg and summers in Leavenworth with the sheep. And then my father for two years over there managed or owned a dairy, but still kept his connection here. And then when things started getting really bad, my grandfather Perkins talked him into going into the sheep business here because of his vast knowledge of the

sheep business. And so my father sold the dairy over there and moved here. Well then during the war, by this time, a lot has transpired because my grandfather had a logging company, the ranch with its hay and then they had the sheep. Well then, time moved on, and it became the Second World War years. And the Depression, it was the end of the Depression. And so the sheep business just went down into the tube, and so they sold the sheep and my father and grandfather worked for logging. Well then when World War II started everyone left and went into World War II. Well they didn't take my father because by then he had nine children living and I was the eldest of those nine, and my grandfather couldn't run the ranch so he sold it to my father. What is now the Eagle Creek Ranch which was the Stegman Ranch then. Became the Stegman Ranch it had been the Perkins ranch then became the Stegman Ranch. And so that's where things started from there. And I spent my growing up years there. And because times were so hard with the war years Harry Shotwell of Sunnyslope, who also is the father-in-law of Floyd Moral who had the large Moral dairy in Chumstick he was selling off all of his cows. And he needed someone to take his dairy stock, there just wasn't enough trade for them, other than sending them to a slaughterhouse he couldn't see that, these were purebred cattle. And so he called my father and asked him if he would take over this herd and build it back up and he could have them for a year if he did well with them he would sell them to him cheap. And that's how my father got into the dairy business again.

NW: So what year was that?

PS: Um that would have been about 1941-1942. About that era.

NW: Okay, so tell me a little about what you experienced as the oldest of nine children living of the dairy farm. What kinds of jobs did you start off with?

PS: If you had a job you did it. We did everything from can and preserve and fortunately we had a Maytag washing machine, so that was a big help. Dad was very inventive and he would put a motor, a gas driven motor, took it from a gas driven motor to an electric motor so we could just plug it in because he was very involved in the rural electrification movement. And worked heavily with . . . can you stop that for a minute

NW Sure

PS: My father worked extensively with Colman Cleave to keep the rural electrification movement going here and that's what brought electric power to everyone. Before that we had a water wheel and a generator and large green cells batteries that were about four feet tall. And we had those in a building and that's how we had electricity. Well, then when the REA came in that brought electrical power to everybody in the rural areas. So then my father worked with

Colman Cleave to keep that going. Well, when they built the big dams and brought the PUD's to the area, the PUD's went around buying up all of the rights of the REA, Rural Electrification Movement Association. And so my father and Colman Cleave spent about three to four years negotiating that transaction so that the people on REA Electrification would get the same fair amount of electricity and rights as those who were tied in with PUD. It was quite a battle. It was a very long and arduous battle. And very, lots of heated things took place but it to came fruition that's how we got the PUD here.

NW: So, Tell me a little bit about living on a dairy farm in term of the daily cycle.

PS: The daily cycle was up at five then dad and mother would have tea at five and tea at four so it was up to myself to get the younger ones up and then it was on to the kitchen to help with breakfast for our family of eleven. Dad built what you could call a harvest table for us and it was set the table and help with breakfast preparations. And then help the younger ones get ready for school and do breakfast dishes and off to school on the bus. We were on the bus by about seven o'clock because we had the Eagle Creek, the Chumstick, and the North Road. We picked up children, our bus came to our stop first then to the head of the Chumstick then to the Flugrath Ranch at the end of North Road. So by the time we got to school it was eight o'clock. Eighteen-mile drive morning and night. And then it was school all day and home in the evening and there were lunch dishes to do and super to do and we also had canning, we canned everything we ate. It finally reached the point when mother's health didn't work so well and so having a garden wasn't a big issue so we bought the fresh produce and canned it and that's how we had our canned vegetables a lot of them. But we canned everything from soup to nuts to meat, raised our own pork, our own beef, our own lamb we did not like mutton, we did not like mutton 'cause mutton's very strong. We had lamb as I said earlier we didn't have much in the way of beef. It was lamb and pork mostly. The beef were too valuable (laughing) - they were the upcoming milk stock most of them. We would save one yearling a year and dad would butcher that. But for a family of eleven it took a lot of meat. Fortunately, in the later years we had the lockers in Leavenworth run by Mr. Kilinton and so and then Batitz had it after that. And so we had several lockers there where we stored our frozen meat, we'd butcher and wrap it up and haul it to town and put it in the freezers there. They put it in the cold room first to pre-chill it and then it would be frozen and put into lockers for our use. And that's also how Tom and I preserved our meat yearly for many, many years till home freezers came out. But our daily life was very busy, Monday was usually wash day. We'd usually come home and there would be laundry to do until we were fixing dinner. Actually we were usually fixing dinner while doing laundry. I didn't have to help too much with the barn chores because mother needed me at the house. But believe me I had plenty of house work to do. I mean we probably had 1,2,3,4,5,6,7,8,9 beds and so that in its self was a lot of beds. And we didn't have bathroom facilities in the early days so that was

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a big job too. Taking care of those issues, but there was never an end to house work, never an end to house work and dishes and cooking and all of that. But I enjoyed the food preservation I did most of the ironing and we had two - if you're familiar with big galvanized or copper boilers, we had two of those a week for ironing minimum. Heaping full. So there was always ironing to do.

NW: Well let me ask you about the milk because who did the milking?

PS: My father and brothers and my one sister helped with the milking as she got older because she didn't want to help with the house. So she helped with the milking and she didn't appreciate that, but she wouldn't help with the house so that was her next line of duty. But in the early days when we first got the cows we had a large black milking and chrome separator and so all of that had to be washed morning and night so that was my job before I went to school but we separated the milk in the early days. Skim milk went to the chickens that we raised and the hogs. And we feed calves - we had a lot of feeder calves. And then the whole milk, that's when there was surplus, that's when we would sell. But we sold cream first and then later when the whole milk was being picked up by Vanbroclin Dairy in town where the country store and antique shop is now that was the dairy and so we sold to the dairy and was picked up every morning then. So we basically got out of the cream business except when there was a heavy supply of milk. And you could only sell so much milk.

NW: So how many cattle did you milk?

PS: In those days we did our milking by hand so there were about 2 cows. In the later years when dad had the full fledged dairy he was milking about 40 head a day of milking twice a day and that was picked up from the dairy in large cans and then went to bulk tanks and when they went to bulk tanks, that's when things got complicated. And that's about the time just before, I can't remember if he went to the bulk tanks before he became dairy man of the year or after. I think it was before that and about that time, in came the bulk tanks and it got more and more complicated and many of the dairy men went to Grade B milk after that. My husband was Grade A until we went to bulk tanks and then we went to Grade B and we sold bottled milk ourselves.

NW: So tell me a little more about that, you just mentioned several things that I'm not real clear on, and expect most people wouldn't be these days. First of all I understand what an old milk can looked like and so they were picked up in milk cans from various places.

PS: Yes, ten gallon cans each dairy man had so many 10 gallon cans, some had their name or company stamped in the side, some had it painted on. And each dairy man had twice as many 10 gallon milk cans as he needed and at least half of that in five gallon milk cans. And they build

milk houses with deep concrete wells with cold water in them. And the cold water was circulated through a cooling system. And so the water was kept at a certain temperature, and the milk had to be kept at a certain temperature or you couldn't sell it. Also, when they milk the cows, they brought the milk to the milk room and we had what were called milk coolers. And the milk went into a tank at the top of a water feed cooling system and as the milk ran over the outside of the cooling system cold water was pumped through the inside of this cooling system. It was like a series of cells. And the water was pumped all through these cells. Kind of reminds you of a hot water steam heater. And so the cold water was pumped through while the cold water was pumped through the outside to cool it. And this cold water was also used, that's where the return to cold water went in the tanks. It was fresh water pumped through the milk cooling system but this cold water was then pumped. It was perfectly clean, nothing touched it, into the tanks where they held the milk cans full of milk.

NW: Okay, so your father and your brothers and your sister, who didn't want to do the house work, they were out there early in the morning filling up those cans and then the dairy trucks would come and pick them up.

PS: Ya, the dairy trucks would come by and picked up those cans.

NW: And so when they picked up the cans and they would also leave the ones from previous day?

PS: That's correct. They left each day the dairy truck which later became refrigerated, early on they weren't refrigerated they were just open trucks, but then they became refrigerated to protect the milk cans from dust and debris on the highway and roads because they didn't have oiled roads we had dirt roads in those days. And so those were refrigerated trucks that they picked the milk up in to keep it cool because it had to be kept at a certain temperature to be taken to the dairy's.

NW: So if we could go back to that separator because I've never used one of those and you said that it separates the cream from the skim milk from the whole milk.

PS: No, what you have is like - the closest thing I can think of that it would remind me of is a juicer with a handle on it. You have the little barrel tank on top and this sits on a cast iron stand with a crank on it and inside of this is a whole series of disks and as you turn the crank it turns the milk through this series of disks and separates the whole milk from the cream. And so then the one faucet lets the milk run out into the skim milk run out into a container, a milk can, and the cream runs out another faucet into a can for cream. But it's a series of thin little disks and there's a series of 23 of them and you have to wash and sterilize them with every milking and

make sure they're clean, and if you don't after a while they build up a residue on those disks and not only taint your milk, skim milk, and your cream, but also create bacteria growth. So you had to be very through with your cleaning process.

NW: So you're feeding the skim milk to the hogs and the chickens and then the dairy is picking up the cream?

PS: Yes and that cream again is kept in a really cold water so it doesn't get tainted. It has to be kept at a certain temperature. We had what we called a cold room and the creek water was so cold at that time we just ran the creek water right through the cooling tank and that kept the milk at about 36 degrees. Once it was cool the room was cold and the creek running through it and it was in the shade and the creek running through it kept it cold and it kept the milk and the cream cold.

NW: So you kept some of this cream for your own use.

PS: We had the most wonderful homemade ice cream you ever ate in your whole life. Talk about rich! Oh my goodness.

NW: So how did you make it?

PS: Oh, we had a pudding mixer that my mother put together, in fact our favorite was butterscotch maple nut and she'd buy the old Royal butterscotch pudding mix and make this pudding, double box, of pudding and pour milk and cream into it, and then we'd put it into the ice cream making machine, the old hand cranking ice cream maker, with ice and the only time we could make it in those days of course was in the winter when there snow and in spring. We made ice cream up until there was no more snow. Then there was no more snow so no more ice cream until winter again. There was no place to buy ice you know.

NW: It's not like today where a hot day in June you can go get an ice cream cone, that wasn't happening.

PS: Right on, but they'll never taste like that. Oh, that was so good. I mean you could only dream what that was like.

NW: Of course that wasn't fattening either.

PS: And I'm lying like a trouper.

NW: Well you were burning off a lot of calories. So that wasn't really an issue.

PS: Yes, you had to be careful when you went through puberty. I learned that lesson the hard way.

NW: So did you make cheese, cottage cheese or other kinds of cheese?

PS: We made lots of cottage cheese with the skim milk. And the whole milk to we used whole milk and it was a much better grade of cheese. It was richer but we made lots of cottage cheese, we never made cheese per say but I know ladies who did but we didn't because basically there just wasn't time in that period you know. Some of the ladies didn't have as many children in the household as we had.

NW: So, how do you make cottage cheese?

PS: Well you take the milk and you put it on the stove in a large kettle, preferably stainless steel, and you bring it to almost a boil you don't let it boil just to where it's going to boil. And you move it off the heat and leave it set until the whey separates from the milk fat and that's why whole milk makes a better cottage cheese than skim milk. There isn't too much whey in skim milk - there's more whey in whole milk. And so the you take and put the milk through a heavy mesh gauze bag or we used washed salt sacks or washed flour sacks and we'd pour the milk into that and squeeze out all the whey that we could and then we'd hang it up for it to finish dripping out and then we'd take that and put it into a large container and mix whole milk and salt and pepper with it and back we were to cottage cheese. It was especially good if you could mix a little buttermilk into it. If you had buttermilk but usually we didn't have much buttermilk because we sold most of our cream. But we did make a lot of our own butter when there was excess cream. You see some of the time you couldn't even sell the cream, you see it depended on what the ratio was for all the dairies. If there was a surplus of all the milk and cream then we made butter out of it and froze it. Took it down to the lockers and wrap it in whatever, usually we wrapped it in, we'd wash plastic bread bags because bread bags came in plastic in those days kind of a plastic like material and we'd wrap the butter in that and then put it in another tighter container and freeze it.

NW: So did people sell butter around here, with special stamps on it and everything?

PS: No, if they did I was not aware of that, butter was done by larger dairies in larger areas. I don't even recall that Van Brocklin Dairy to my knowledge he did not even make butter he bought from dairy gold and Meadowmoor and those larger dairy's and sold it across the counter and he didn't sell his own ice cream either he had that brought in too.

NW: So he had it brought in from the surrounding dairies?

PS: No, There were larger dairies like Meadowmoor and Dairygold in those days that they were basically coast or Spokane Dairies. Most of the large dairies were along the coast and that's where most of our dairy products that we bought in the store were brought from.

NW: So, they were brought in refrigerated railcars?

PS: Yes, and trucks. They built refrigerated trucks in those days. But most of those had come in trucks. I'm not sure that much came in on the railroad. The railroad at one point in time picked up milk in Wenatchee from all of the big dairies and took it over for processing and then they brought all the ice cream and butter back. And some of the bottled milk and in later years carton milk. It was a long time before we went to carton milk. Carton milk came out in about 1949-1950. Because in 1952 they went to homogenized milk cause that's what helped save our oldest son's life. It's homogenized milk. The difference between regular milk and homogenized milk is the butter fat in homogenized milk is so whipped that it breaks it down and is more easily digested. That's why in the old days children who had milk problem or allergy to milk, their parents would go and buy goats because goats milk has so much fine butter fat molecules and they were able to give their children that milk that they needed for their survival until they could be on some solid foods. So, that's how I guess the idea for homogenized milk kind of came from is putting it through a special whipping process to beat up the butter fat in it to make homogenized milk. And that came out in the spring of 1952 and it was very insulting to us to be a dairy and have to go buy homogenized milk for a child to survive. It was very insulting. In fact people looked at us like we had lost our everlasting minds. But if it's your child life you do what you have to do. That's why we had tried every milk product on the market. From soybean to Similax canned milk, dried milk. We tried every product. There were eight products available at that time and he couldn't tolerate any of them. Finally when the homogenized milk can on the market doctors said I don't know what to tell you he's starving to death. And we couldn't keep anything in his stomach; he needed milk for the lining of his stomach to keep him healthy. And we did the homogenized milk and within one month he was able to sit up on his own and within the next month and a half he was walking. So that's the difference between regular milk and homogenized milk. Is that fat molecules being beaten and whipped up.

NW: Interesting, so tell me a little bit about buttermilk?

PS: Well buttermilk is the residual of churning cream. You take cream and put it in a butter churn and you have the paddles in the butter churn and as you crank it, it paddles the, basically it's better to use, sweet cream is the best. I'm going to back track here. Sweet cream makes the best butter and buttermilk to my estimation. But most people used sour milk because they didn't have time to get to the sweet cream for their butter. With sour cream when you beat it up, the milk product that comes off the butter fat, hasn't been beaten into butter, is the residual and that's

what you have is buttermilk. You have all these little fat molecules or butter bits floating around in this milk, sour milk, and that's where you get your buttermilk.

NW: Wow, you sure can get a lot out of milk. Can't you?

PS: Oh, boy (Laughter)

NW: You got a lot of different products.

PS: I love it! I love buttermilk.

NW: Oh, I do too. I always thought it was good for you, maybe its not.

PS: Yes, it is good for you. Especially in today's world. Yes it does have preservatives, a lot of it, but buttermilk is like yogurt it helps that acidophilus in the system and helps fights the bacterial problems that can happen if you don't have enough acidophilus in your system. Keep you healthy. I highly recommend it!

NW: Alright I'm going to get some today. I looked at it in the store today and I didn't get it.

PS: They have some good buttermilk out there. There's one put out by Wilcox which I've tried which is very good. And they have to non-fat, low fat and they have the regular. They have three, and I'm not quite sure how they're monitoring that. Cause buttermilk, is buttermilk is buttermilk in my book. Maybe, well, I'm not going to go there.

NW: Well let's talk a little bite about, this is all fascinating, I'm also wondering about how your dairy fit into the larger community of dairies. This is interesting to me, you said if there were too much cream production coming from all the dairies then the central dairy wouldn't buy as much and then you would have to make butter.

PS: They called it surplus supply. Surplus milk.

NW: How often did that happen?

PS: Every spring. I'm not quite sure, part of it was government because government was subsidizing dairies somewhat in those days and so they paid you on the percentage and if you didn't keep your percentage at a certain level, certain times of the year, it was called surplus. Also something else interesting that took place in those days was government in the forties, sent around government inspectors to inspect your dairies and to take a record of the butter fat you were producing per cow. So this man would come and be at your farm for three days and during that three days as each cow was milked he monitored the butterfat in that milk. And that was another way they were controlling the butter fat levels and what have you. And that was one of

the advantages of having airshyer's, he was an airshyer's breeder. In fact he became dairy man of the year, and also won one of the state's leading airshyer's breeders. And even went into Canada and bought some of his stock. Those were in the days when we didn't have some of the other problems that have developed, but anyhow, the government monitored very astringently the amount of milk being produced, the amount of cream being produced, and the butterfat level. And so that's where it kind of got complicated. And I was a little bit young to understand some of that, and I left home before but even my husband when he had his dairy, they monitored our butterfat and the amount of milk certain times of year. Like eggs, eggs are on sale in the spring. Milk and yogurt go on heavy sales in the spring. And that's the season of the year the milk levels rise. Now whether that's due to the dairies when the calves come in they breed in the fall and the calves come in the spring and cows are producing there's more producing stock and dried stock that may have something to do with it. Only level I can think of

NW: That makes sense. So back to ice cream for a minute, if you were going to have a lot of ice cream production it would be in the late spring when you still had snow that you could use to make the ice cream and you had an abundance of cream.

PS: Yes, if you wanted to make ice cream. But we didn't really have any way of holding it, except in the refrigerator. We'd stick the container in the top of the refrigerator and the freezers. But as you remember in those days they were just little tiny boxes and the ice tray on top and an ice tray on the bottom and this little monitor on the side. You didn't have much space to store ice cream. So we had a big ice cream feast on Sundays.

NW: On Sundays with your family?

PS: Yes, mother had a two court freezer ice cream maker. We called it ice cream freezer in those days. But we had a two court freezer so there wasn't much left to put in the ice box with 11 people.

NW: So did you have ice cream at school, like the last day of school?

PS: Um, not that I can recall. Until in the late 40's, I graduated in '49 and we would stop and actually I can't say we didn't. We would go down to Cascade Dairy that Mr. VanBrocklin owned and we would buy an ice cream cone on occasion. Our spending money would go to ice cream cones or if we got really really lucrative we would get a milk shake. Those were a real treat. When my dad would take us to town for shopping and what have you, that was his favorite thing to do was stop by the dairy and have a have a big milk shake. And of course the other favorite place, my most favorite place was probably Larson's Drug Store. That was, Larson's made the most super milkshakes. Just nothing like them.

NW: What's there now? Where Larson's was?

PS: Oh, that is now part of it is the current pharmacy and part of that store was the old city hall and part of it was the old variety store. It was toward that area.

NW: I wanted to also ask you about the haying cause haying was also critical to the whole dairy business.

PS: Was it ever. And that was the hardest time of the year. It had to be hot for good hay and you had to get it between the rain storms. They tried to watch the Almanac as much as possible. But hay can only be cut at certain times. You don't want it to ripe or in the bloom stage. And you don't want it to green and you want it dry enough so that it doesn't overheat and haying was an all summer thing. The first cutting was usually the first part of May or end of June. And the second cutting went into the middle of July third cutting into August. And if we had the right kind of summers in certain areas of the farm sometimes a third or fourth cutting. There would be a fourth cutting on some of it. And this was, we barely got finished with one process until it was time to start the second. And in the earlier days, we hauled it all and stacked it. Then we took a large stationary bin bailer to each location, we had three locations on the big farm. And we took the stationary bailer there, and hired a group of ten to run the bailer and we would bail all the hay and stack it and then at a later time haul it to the storage shed on the main part of the farm close to the dairy. In later years they came out with the traveling bailer which either put out square bails or you got the roll bailer. Which made them like, it worked on the principle of a cigarette roller. If you ever seen an old 1940's antique cigarette roller. Well, you can see them in antique shops or in museums now. If you go look at a cigarette roller, that will give you an idea about how a roll bailer worked. The roll bailer was the best form for preserving hay because it was round, and if it rained on the bails in the field, because the traveling bailers spit all of the bails out into the fields then you had a crew going around and picking those up. Before that we picked up all the hay with the hay loader onto the back of the wagon and hauled it to the main stack especially during the war years, because there was no one to help pick up that hay. We had these, either you had a dump rake or you had a side delivery rake the dump rakes raked the hay and dumped it into piles and then it was stocked from there if you had a side delivery rake you had long, what were called wind rows of hay and then you had men go along making large stocks and then you had men come along behind when it was dry enough with wagons and the stockade was thrown onto the wagon and taken to a hay stack which they used like a, it kind of reminded you of a early brooms you used to load logs on a logging truck and they would pickup these loads of hay either with a Jackson fork or with slings. My father always used the slings. It was faster, easier and safer. And this broom would sweep up each layer of load out over the hay stack and trip the rope and dump a certain amount of that load onto the hay and then as I said, the

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stationery bailer would come along and bail. Then in later years, when the travel bailers came along, there were two types of those, and there was one type of the roll bailer. The roll bailer was put out by Alex Chalmers and the stationery bailers were put out by I believe it was international harvester and I can't think of the name of the other one right now.

NW: So, you said you like the round bailers.

PS: The round bailers yes, and that's why the round bailers were used so much in the basin. They're more difficult to stack and store but the water runs off of them and you only damage that little bit of area on the very top because the rest runs off and then if it gets snow on it then it kind of build a layer and the rest of it is kept dry. Interesting concept, but a very practical one.

NW: Well I know that you know a lot about how the dairies were distributed around the upper valley, Leavenworth Valley - Chumstick area. I wonder if you could describe a little bit how abundant these dairies were.

PS: About every two miles, mile and a half, two miles apart. Gosh, one in the early days around the 1940's 1, 2, 3, 4, 5 dairies on Eagle Creek. On Chumstick there were 1, 2, 3, 4, 5, 6, 7, 8, 9, 10 or 11. Yeah, 11 on Chumstick Road. In Plain, I'm not certain how many there were two or three, how many more I'm not sure. In Lake Wenatchee I think there were two or three but I'm not sure of that. That information you can get from Mr. Dickenson. Um, and then on down the valley you go up Peshastin Creek and there were two major ones there. Then you get to Pine Flats and there was a major one there. And then on down the valley there were I believe four more and then you get beyond Wenatchee and you get into the Clockhum area and there were several down in there just how many I'm not sure.

NW: But probably it sounds like there's about 40 dairies in the area.

PS: Oh, this whole valley on this side on the valley they didn't go up toward Chelan or that area that I'm aware of. All of the dairies were on the westside basically of the Wenatchee River.

NW: What kind of neighboring went on between the dairies?

PS: Oh lots of neighboring, people helped people, families helped families in emergencies, picnics, get-togethers. That's where the Grange had such a great bearing. Each area Lake Wenatchee had its grange, Plain had its. Lake Wenatchee was Lake Wenatchee Grange. Plain was Natopock, Chumstick was Chumstick Grange, the Eagle Creek joined the Chumstick Grange Cashmere had their grange, Monitor had their grange, several area around the Wenatchee area, West Wenatchee, Natopoc, Beaconhill, the one up at Wenatchee High School, oh I can't think of it right now...

NW: Oh, Beehive

PS: Beehive grange. So each small area had their own grange and organization. But then when all of the farming went out, the farming people went with it and the worriers changed everything. We went from dairies and farms to people just surviving. Basically they kinda sorta went to beef and hay. For a long time that's how they survived and then once the parents started dying out the younger people if they could afford to or they could make a living they bought the farms. But most of them couldn't afford to buy them, land was more money than they could afford. Plus surviving there just wasn't enough hay and beef to survive so they just kinda sorta went by the wayside and became like the Eagle Creek Ranch, a dude ranch was big enough to do that. Sunnyslope? Canyon was another dude ranch. On it goes. It just kinda destroyed a whole way of life. The second world war brought the mechanization of society and changed the attitude of young people. They had been through a war and they didn't want to come home and work like that anymore. Going off to war showed them the world and they wanted to become more and yet when you look to the years of the 50's the 50's was probably the best times this nation had. Just about everybody had a nickel in his pocket just about everybody had food on the table, you could afford respectable clothing, respectable shoes, most people had a vehicle of some type, gas wasn't to expensive, although .25 cents a gallon seemed like a lot. But it just seemed like everybody had basics and we still have that old family camaraderie and closeness. The war brought some of that home but again some of it was lost too but we didn't really lose it all until I guess you could say the 70's the flower child movement the Vietnam - the world changed along with everything else until that we had a great feeling I think some of that is coming back again, but we had the great feeling of citizenship of loyalty to country to man to the earth those earlier times we has such a great connection with the earth, and its relationship to us and its importance to us for survival and survival of the earth. And then we kinda got away from that with the mechanical world now I think were coming back to that again, because young people are realizing that it's their survival.

NW: Could you give me an example of some stewardship practices that your family in the dairy businesses and other dairies used to help take care of the land.

PS: Tom's family and my family if you found, this is part of the Grange. The grange is kinda almost a religion in itself of stewardship and protection of the land. If you found a diseased tree and you cut those limbs away and burn those, that's what you did. If the tree could not be salvaged in that manner then you cut the tree down and you burned it. If you found diseased materials in your garden you took that and you burned it. It was sterilization. You never threw oil or gas or garbage or metal auto parts you had a special place on your property for that. The oil - if you were a wise steward, you drained the oil and gas out of these vehicles before you took

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them to what we called the boneyard. And there was a special place for that and no other place on your land was used for that. If you have garbage you saved it you dried it and you burned it if you had tin cans which came in probably in the 30's early 40's and that's when we developed garbage dumps. That were specified for that but unfortunately people in the rural area many of them didn't either see how they could afford that or didn't see how they could believe in it, and so they made garbage dumps on their properties which was very bad. They also weren't careful about what they did with their gas and oil and how it was distributed. Basically, my father Tom's father and Tom and I burned ours. We would take a large container and set it out in a dry open area where there was no chance of fire and we would set down and burn it. Yes it created smoke but I think that's better than polluting the earth with the oil and gas residual. We build our own dams for water to irrigate with. My father built two of those, but stewardship of a land was most important too, you just didn't dump or pollute and didn't just destroy and if you needed to get rid of something burning was the best way to do that even your fields. Even if you thought there was some disease going through your fields or a weed you cut it short and then you burned it you did control burn. This not only burned up and purified the earth but it destroyed the diseased material that was there. And that's something we've gotten away from now. Like out here on this little piece of land still have a vetch problem. I've spent years trying to get rid of the vetch on my property. Just yesterday me and another young man spent all day trying to get rid of the vetch. The purple vetch is starting to move in to the other two pieces of property. I watched a piece of land in the Eagle Creek area, I watched purple vetch take over in one summer. And it took over five acres before the next year was out and the government came in and did their own eradication and the people had to pay for it. So, weed control is very important and is the best way for weed control is to burn, cut it and then burn it because then you burn the seed with it and you sterilize the ground plus you put nitrogen and a few other good nutrients back into your land making it produce a healthy product again and then if you can you turn the soil. Turning your soil is another good way of rebuilding your soil cutting the products that are on it letting it rot and then in the spring till it again and unitize it again.

NW: Did you family use silage to get your...

PS: No, my family did not, but many of them did. Some of the dairy men found it very profitable and others didn't find it as profitable as costly. For many of them especially in this area, it turned out to be far more costly then profitable. And that's why they eliminated it down the line. Some used it for four or five years until they found that it much more expeditious to feed the hay as it is. It was chopped hay chopped corn a lot of them would haul in corn from the basin and put in the silos. But they did not in this area they did not find it profitable. Out in the Basin they found it very profitable because there was lots of corn and hay and they could do

both. And it does make for good milk production because it makes the sugar come in. Creates the sugar.

NW: So when people do feed silage do they just do it through the winter?

PS: No you can feed it all year long, winter is a good time to do it because it keeps up nutrient your livestock and that's why so many of your dairy man including my husband would go out to the basin and buy molasses in bulk, raw, and bring it over and put it on the hay, The dairy man found that over a period of time they had a better milk production and healthier live stock using the molasses because of the ingredients in molasses that contribute to not only animals but humans plus it build up your milk production if you need to do that.

NW: So where would they get the molasses to put on the hay?

PS: Any place where there was corn - it's from the corn that was raised out there.

NW: So, could you talk a little bit more about how the grange kinda functioned to bring the neighborhood together did it function...

PS: That was the center of the social life it was dances it was picnics it was meeting twice a month. At the meetings they bring up all of the important issues like power and fertilizers and mechanics, disease what is going on with the other granges and what the grange is probably one of the strongest organizations in the United States right now. They are very at the top. It's them who have helped to get taking the single franchise out of the TV companies to take it to fiber optic and make it available to other entities. You might have seen it in the paper the other day. There was quiet an article about it in the last grange paper. And its through the grange that you got PUDs. It's through the grange that you get so many benefits. They're the ones that helped roll back the vote. So you don't have a straight baled vote in this state. And that's trying to be resended again by a private interest group. If you can name something good, they got a good legislator through they've been responsible for ecological preservation. Water preservations, green belts you name it, the grange has been very invested in all of these important issues. It's been very multiple family level, you have the adults, you have the children grangers. It's a very important factor this grange had them for years, the Chumstick grange, the Wenatchee Grange, all of those. Also it keeps up on community activities. They do community fundraisers, they're very versatile but its kinda build around the old advisable stewardship type idea where it's interesting it follows the Bible but it also follows the land stewardship shown by kings and large land barons who kept the lands well farmed and well cared for with their help. And were all stewards of the land. Our responsibility being stewards of the land, protecting the innocence and the widows, and the fatherless that's one of our basic creeds.

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NW: That's a real social code as well as environmental code.

PS: Yes, it's very much.

NW: Very much a community glue.

PS: Yes, social dances. They sponsored most of the dances in the early times. The old grange hall is where they went for the dances. What fun. You haven't lived and seen it, you haven't been there and done that.

NW: Out of what you've experienced and stories you've heard what do you think are the good practices from the old days that should be revived or carried forward. What are some of the things that come to mind?

PS: I think that one of the things and weather we will get back to dairies again I'm not sure the way the worlds going. I don't see how we can go back. The land has all been gobbled up. It takes a large tract of land to have a dairy. I don't see how anyone can have a dairy on less than 100 acres - that is perhaps a lost art. I would like to see us go back because if we went back we might have benefits that come out of that. There are many benefits gained from dairies - there's the fertilizers there's the way of life community involvement to a degree but I sadly don't see that taking place because we've developed other ways to supplement that. I guess I lost track of what I was going to say.

NW: there are some small dairies coming back online. There are cheese makers in Washington.

PS: There's one up in Rice, she's suburb. She's that daughter of Daisy and Lee Buffy who had the dairy down here by the hatchery and she and her husband have goats and she not only teaches about living off the land and yes there are some small ones doing that and I'm delighted to see it. But they a have a hard life and not everyone is cut out to do that or dedicated enough. It has to be a total way of live. And you have to be totally dedicated to that way of life or it's not going to fly.

NW: We were going to talk about barns and how they were designed to support the dairy industry.

PS: In the early days you had a large barn on one side you had horse stalls for the horses that worked that farm, on the other side you had the milking barn, as we called it. Anyway, it had enough room to bring in 8-10 cows for milking. Then the center part and the loft held all the hay. Then as time moved on and into the 50's and 60's came the new type of barn. Farming with horses was out. So the dairy men took the horse barn and the cow barn into more high tech dairy barns. So in the new area they would run the pipe line for milking machines, because by now

they had gone to milking machines. So you had milking machines and they could milk as high as 15-2- at a time. This meant washing the udders as you were hand milking, like in the old days, for sterilization. Not everyone did, but most of us did with a special solution to clean the udders before we started milking. Then when the machines came in it was mandatory [to wash the udders]. And so we milked cows on both sides of the barn. And there was another type of situation, you had two buildings, one was the hay barn. Up was hay storage and underneath was the loafing area where they fed the cows. In the earlier days like I told you the hay was in the center. So they would feed the cows as they were being milked. This created a lot of dust and debris. Which was a no-no if you were going to have clean milk. All the milk was run through a large like funnel with filters in it. When the milk came through the udders machines, I don't care what you used, it was all run through a series of filters then into the containers. But then when we went to the machine again, that milk was still run through filters before it went into the cooling tanks. And then into the storage containers. So back to the hay, out in front of was the milking barn where all they did was milk the cows. You brought the cows in tied them up, then they had a area carrying the milk machines. And this was called the milking barn. And that's why milking barns were rare. Not many dairy men had them. In this area this was the only one the existed. And then every dairy from the day of milking by hand until the day that dairies went out of the area they all had their big milk rooms sometimes they were on the end of the milk barn but 99% of them were a separate building where the milk was cooled and storage and if need be separated. In the early days, of course, when just every little farm had there own little dairy and sold cream, then they had the separator kept in the house in the kitchen where they had a milk area. Then as time progressed on, they had a large milking area. And of course where they had large dairies they always had a milk room for their milk and their cleaning. I called it the cleaning process because the milk was run though a series of filters.

NW: So what kind of filters were they? Cloth?

PS: No they were a, it's hard to explain. In the early days they were layers of gauze put together and they were disposable. The minute they were used they were burned and the later years it became a composition of material that reminded me of a cigarette filter and this was pressed into a flat disk and you had a series of these. In the first strainer you only had one. In the later years you had two strainers and two filter and you had the bottom open area then you had a filter and a disk and then you had another filter and another disk over the top of that and it would filter the milk, and believe me it filtered it. Cleanly.

NW: So what did you use to wash the udders with? Do you remember what that solution was?

PS: No, I don't. It came in a bottle. I can't remember the name of it. In the earlier days we used a mild Clorox solution. Because you could wash the udders with that and it would be clean and

later they came out with another solution the only thing I can tell you about it, was that it was very hard on the hands.

NW; I was thinking that it would be awful on the hands and cold when you were milking.

PS; Oh it was awful, we would warm the water up when we would take it with us. Also all the stuff that we cleaned this machinery with was very toxic and almost like TST that you can buy or the now we call it product like oxyclean and that what we cleaned all of the equipment with and then we had the water tank in the milk room and we had water that came out at 150 degrees and it had to be sterilized and it was hot. The milk room would be steamed up the sweat would run off the walls. And in the later years when the government came along, the milk rooms had large refrigerators. Most had two to four of them depending on the number of cows. They were great big refrigerators the cooled the milk to about freezing. And we had special hangers for the teacups off the milk machines. Everything was sterilized and air dried. Nothing was touched with a cloth.

NW: To go look at a barn or to see how an operation like this was run - can you do that at the Eagle Creek Ranch? Can you get a feel for it?

PS: No, not really because those barns have all been turned into hay and horse barns again. The only place you could go was the old Motler barn off Highway 2 toward Lake Wenatchee. That great big white place barn up there that's a big bed and breakfast. They have a B&B. That barn is the best example of what's still existing today. All the rest are gone.

NW: Maybe we can go there

PS: Yes. I wish I could think of the name of those people.