

Interview Log

Interviewee: Doris and Harley Pierce

Tape#: MAAF/KF/MD/FT8.11-222

Interviewer: Kelly Feltault

of Tapes: 1

Date: August 11, 1998

of Sides: 2

Location: Berlin, Maryland, at Doris and Harley's store, Britt's Market on Flower Street

Topic: African American foodways; family recipes; local history; Chincoteague ponies; African American beaches; original Salt Water Cowboys; black watermen; Ocean City watermen.

Corresponding Photography Log #: MAAF/KF/MD/PS8.11.240-248

Comments:

File name: dfppierce.doc.

See Field notes: FN08.11.98. Diana and Gabe Purnell recommended that I interview Doris and Harley. Diana took me over there for my first fried fish sandwich – the best in the area – and I scheduled this time with them then. They know a lot about local history and foodways. The interview took place in the store so there are a few interruptions by customers. The slides from this interview are quite good. Sound quality excellent; Doris and Harley are great talkers and quite knowledgeable.

Transcription begins halfway through side A, beginning with local history, and is concluded halfway through side B, as requested. Doris Pierce is loud and clear, sounds near the microphone, but Harley is sometimes difficult to make out and sounds farther away.

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BEGIN SIDE A (halfway)

K.F.: Let me ask you all about some of the, your personal history in this area. I think when I was here before, you showed me a newspaper clipping of Lorraine Henry, I think.

D.P.: Yes.

K.F.: -- the beach. I'm just going to take a picture of you --

H.P.: Cleaning fish?

K.F.: Cleaning fish. You can leave your hat on, that's all right. That's an interesting fish scraper.

H.P.: Yeah. I have two fish cleaners. I have an electric one back there that I use on spots and trout. Then I have the old fashioned scraper that I use on hardhead. The scales are a little harder on hardhead than --

K.F.: Yeah, they are.

H.P.: That's why I use it. This here, this here is the regular scraper that I use that Doris likes to use all the time. This here is the one I like to use, goes down and gets the scales out of the fish real good, you know. I sharpen my own knives. I keep my own knives sharp, don't let nobody else bother them.

K.F.: That's good.

H.P.: My wife, she likes to use my knives and put them in hot water, and I don't That way, I usually keep everything right here with me, you know. But when she gets the knife, she really puts it on it.

D.P.: Okay. You were asking me about the article about Henry's beach.

K.F.: You were saying there were several beaches around the area.

D.P.: Uh-huh (affirmative). Years ago, Assateague was known really as a black beach for the black people. They used to go down and get -- they used to do like, oh, I guess baptisms. They used to do hymn sings around the water down there. It was just real nice, I mean you know.

K.F.: And this is before it became a state park?

D.P.: A state park, exactly.

K.F.: It was still public ground?

D.P.: It was still public, right. Also we had another little beach, what was that, Rosedale beach.

H.P.: Rosedale what?

D.P.: Yeah, Rosedale beach. And Henry's beach is the one that Lorraine Henry owned. That goes back to the Henry family. And she has a sister named Catherine Henry. They had this beach down there, and it was well known. And that was a beach for the black people too. We liked that. It was near Dame's Quarters.

K.F.: Okay.

H.P.: They had --

D.P.: They had different groups, yeah. What was that guy's name, Harley? Oh -- Bud Henry?

D.P.: Bud Henry, yeah, Bud Henry that owned it. Yeah, that's right.

K.F.: What kind of groups would come down and perform?

D.P.: What kind of groups was it, hon?

H.P.: Well, big bands and stuff, like James Brown --

D.P.: Oh, they had dancing and picnics and everything along that beach. I just remember, it's been so long ago, I don't really remember everything, but I know they had --

H.P.: The Temptations was down there one time.

D.P.: They just had a lot of groups, they really did.

H.P.: All the groups used to come down there. I think Ray Charles was there one time, if I'm not mistaken. But they used to get groups out of Philadelphia, Baltimore, New York. We'd have a three-day affair, you could go down there and stay all night, leave here on a Friday night and really enjoy yourself clear until Sunday. Some people wouldn't even leave Sunday to come back home. They'd stay all night and come home Monday. It was real nice. Everything was wonderful. One thing about the beach, you didn't have a whole lot of violence down there. Everybody was, back in that time, everybody was to their self, everybody knows that they were doing, you know. It was nice, it really was nice. You go to enjoy yourself.

K.F.: Right.

H.P.: Yeah. They had a little cottage that you could stay overnight.

D.P.: That's a large place. What was it, about 21 acres?

H.P.: Twenty-three acres.

D.P.: Something like that.

H.P.: Twenty-three acres altogether.

D.P.: Okay.

H.P.: But now she's sold all of it but three acres. She sold it down but three acres. And I imagine she's going to sell that pretty soon. I don't know.

K.F.: Yeah.

H.P.: She owns a big home now.

D.P.: I remember one group that was there. Earth, Wind and Fire.

H.P.: Yeah.

D.P.: That goes back a long, long time. I was a little girl. But, you know, I can remember my father and my mother talking about that was the place to go. That was where everybody liked to hang out. Oh, dear. I'm just trying to think. Is there any more beaches that you can go?

H.P.: No more than the one in Virginia, Red Hill, Virginia. Used to be a little beach down there.

K.F.: Was it Silver Beach or something like that?

D.P.: Silver Beach? Was that it?

H.P.: All I know, it was Red Hill, Virginia beach. We used to go down there. Red Hill, Virginia.

D.P.: Red Hill, Virginia?

H.P.: Yeah. It's on the other side of Accomac, somewhere down that way.

K.F.: Okay, yeah.

H.P.: Way down there somewhere.

D.P.: See, I don't remember all that. Oh, dear. (Laughter.)

H.P.: But the beach we really used to go to was down near Assateague, before you get to Assateague. It was down at Ocean City Golf Course, used to be called Sandy Shores, we called it. That's where the baptism was, you could go out there clamming, people go down there, it would be packed and jammed. But then years go by, people bought the land and just done away with all them blacks down there, you know. Right now, there's no place to go to a beach, not unless you go to Ocean City or somewhere. You just don't have nowhere to go. It's just done away with.

D.P.: You don't have your own private beach, is what you're saying.

H.P.: Right.

K.F.: Well when did these beaches end? I mean about what year did they sort of pass away.

D.P.: Sort of fade out.

H.P.: I know down Ocean City, they used to have a couple black people used to have a little joint down there, and one was named the Roadside, a guy named Kitty Black used to own the Roadside. They used to go down there. And then the other one was the Grand Tiers (phonetic). James Graham was the one had that. But that's it. You know, it was nice then back in those days because we used to have a lot of people come from Florida come down here and work, and they were the only two places that they could go. And it was nice. It was nice.

K.F.: Right. Don't let me stop you. (Laughter.)

D.P.: No, it's okay. That's all right.

H.P.: But as my wife was saying, fish, we have to go and get our fish different places. Sometimes we have to go 100 miles round trip to pick up fish.

K.F.: Really?

H.P.: She forgot to tell you that. The fish are getting so now you have to ride to get them. We usually, we usually get enough fish that we can sell in three days. When we get fish and sell in three days, then that way we don't have no bad fish —

K.F.: Right. And so there's no place like around Ocean City or on this side of the —

H.P.: There used to be a place called Martin's Fish, I don't know if it's still there, Martin's Fish Company, and there used to be a fish dock down there called Davis and Lynch. When I was over the fish dock, we used to have some blacks used to own their own ships. And they would go out and catch fish and bring them in. But now, all of them have passed away, and the younger generation, they don't want to go out fishing, they go out clamming there, you know, the fishing has gotten so bad. Most of them's clamming, getting to big old sea clams for the market.

K.F.: Right.

H.P.: But one of the docks down there now, you got Martin Fish Company's the only one down there now.

D.P.: Martin's have fish for us to buy sometimes. But mostly, they're a big corporation, so they ship their fish out, and I guess if, you know, you ship it out maybe New York or Jersey or wherever, that's more money, you know, then to, I guess, itemize these smaller places here, you know. So that's what I'm thinking, they ship their fish out so that they can make larger profits.

K.F.: Okay. Now do you guys buy directly from watermen, or do you have to go to a little local market?

D.P.: We buy our fish sometimes from Chincoteague, Virginia, and also from Secretary, Maryland. We buy large quantities of fish, so sometimes we can luck up and go down to Martin's and they may have, you know, enough for us to get. But a lot of times you see the big trucks in where they're packing the trucks to ship the fish to the cities where they make larger profits.

K.F.: And what are the companies you deal with in Secretary?

D.P.: Secretary — oh, my. Colburn's. My mind went blank. Colburn's Seafood Market. And then in Chincoteague, it's D.L. Edgerton Fish Company is the one we deal with in Virginia. And they pretty well, between the three places: Martin's, Colburn's, and D.L. Edgerton, it

mostly supplies our fish needs. But last year, we went to Memphis, Tennessee on a perch convention. And for the first time, I was introduced to the catfish. Okay. The catfish that I was introduced to is farm raised catfish. We were in Tennessee and we were at dinner. And I was a little skeptical because I've seen a catfish before, and I said I didn't think I wanted one. I didn't think I wanted to eat one.

K.F.: They don't look -

D.P.: Huh-uh (negative). It was an ugly little character. I said I don't think I want that. But my pastor insisted that I taste it, you know, and stop being negative about something I'd never had, so I took him up on it, and I tasted it, and it was really good. And so the next night we went out to dinner, he didn't have to ask me, you know, I ate my share. But it was really good. But I went to the kitchen and I asked them about where they got their catfish from, and they gave me the name of their dealer, and I got in touch with them. And now we're having catfish shipped from Louisiana here, and it's become a big specialty here in Berlin. A lot of people weren't too sure about it at first, and I kind of convinced them into tasting it. And now that they've tasted it, it's going over real good. So I think, you know, if at any given time that we do have to face the Pfiesteria criteria here in Ocean City, I have my catfish to fall back on. I have my catfish to fall back on because they are farm raised.

K.F.: Right. Now do you guys feel a pinch from the Pfiesteria problem last summer?

D.P.: A big pinch last summer. It put us back a bit. I pray each and every day that it doesn't flare up this year, but I don't know. I heard a little talk, but I hope it's not, you know, nothing too big. But it put us back. I would say about 75 to 80 percent of our business was affected by the Pfiesteria.

K.F.: Really?

D.P.: Yeah. You know, when you have the news media coming on saying it's dangerous to humans, you know, and it's causing all these different aches and pains and memory loss and all this, it's enough to scare the people into not eating fish. But, you know, the whole time last year when we were going through this crisis, not once did I come across a fish with Pfiesteria. So I never stopped eating it. Whether anybody else did or not, my fish that I had here at the market were good, and I've eaten fish the whole time. So if it does rear its ugly head this year, I have the catfish to fall back on.

K.F.: Well from what I hear, the folks over there near Crisfield, they haven't seen too much. They've seen some, you know, and you ask the watermen, we've been seeing that for years, it's just that last year it got really bad.

D.P.: It got really bad last year. It was bad. It was bad. I hope we never have to go through that again. Because as you know, fish is 90 percent of my business. So if we don't have fish, then I don't have any business. So there we go.

K.F.: And you don't sell crabs or anything like that at all?

D.P.: No, no, no. Crabs went up so high, even for us as wholesale dealers, you know, we would have to pay large sums of money for crabs. And the crabs, with the heat that we've had this summer has been so high that they die off real quickly. And I can't see losing the type of

money that we were going to put out for crabs, you know, with the heat as bad as it had been. We said no, we were going to lay still this year and just, you know, hope and pray that, you know, things will work out with the fish.

K.F.: And what were some of the other things that you remember about this area, growing up here? I've talked to a few people about midwives and local home remedies and that kind of stuff

D.P.: There's a lot of home remedies in this area. You know, I guess people — I guess from the older people, it originated and I think it's followed every generation. Like if you get a burn, way back when, I remember when they used to tell you get margarine and put on that burn and that would, you know, solve the burning in your skin. And then they went from butter to cold water, you know. So we hear all these different things and you're wondering which one's right, what do we do? You know, you just don't know, you just don't know. But there's a lot of things. We've had midwives in the area. I remember when my sister was born, this is Joyce, the baby girl, there was a midwife that came to our house then, Miss Brell. I'll never forget her. She worked with Dr. Sully. And Dr. Sully was a black doctor that lived right down here on Flower Street. And he was tied up, he was with someone else. And he sent the midwife, you know, to fill in for him until he could get there. And Miss Brell, she was a character, I tell you. And she tried to calm us all down because we knew it was time for the baby to come, and she was trying to, you know, calm us down and get us quiet and, yet, look after my mother. And it was just something. And then finally Dr. Sully did get there, and he just rescued us all, and then Joyce was born I'll never forget that. It was something. It was excitement. It was really an exciting time then. Let's see, what else? Do you remember any other home remedies, hon?

H.P.: Well I do remember one thing, and I still stick to that. They used to say when you stick a nail in your foot, you get a piece of fat meat and put on that and draw the poison out. Then there was another one that if you got a sprain, you had a snake shed, you could wrap around your ankles and the swelling would go down. So they're real, real old.

D.P.: They're old.

H.P.: But you know, those old remedies are still good. Back then in those old days, they used to take Vick's Salve and Lester oil, a little salve called Lester oil, rub on a kid's chest, and it cleared the cold right up. Now you got to go to the doctor, get a needle, they charge you — you go to a doctor for a cold, \$55 for the doctor, \$55 for the drug store. A person making any money, you don't see it, I mean you can't get ahead, you know. So the doctor and the drug stores, I think they got a racket going, just like a slot machine.

K.F.: Yeah, they do.

H.P.: Just like a slot machine.

(Laughter.)

H.P.: But those are good. And I still tell my wife, she gets on me sometimes. I get a cold and I get my Vick's Salve, and I put it on there. No, you're putting that mess? I can't sleep with you.

(Laughter.)

K.F.: It's really strong.

D.P.: It is strong.

K.F.: My mom used to put it on us too when we were little.

D.P.: It is strong.

H.P.: It helps.

K.F.: It helps.

D.P.: But it is strong.

H.P.: I guess I'm an old timer anyway. My wife say I'm like a — what is it, in the bag and everything?

D.P.: He keeps everything. He could be Fred Sanford's brother.

(Laughter.)

D.P.: He keeps everything.

H.P.: But I'll tell you one thing — when I keep it, down the road, it comes in handy. I don't have to go and pay a high dollar for it, you know. And she says oh, you had that back there? Yeah I said I saved myself some money. Then she says well I guess you did, you know.

(Laughter.)

D.P.: But it just seems like if you keep a lot of things, you accumulate a lot. And before long, you've got a great big pile of junk. Oh, my dear. So that's the whole thing. But I know those old remedies, they saved us a lot of money back in the day. I mean we didn't have to run to the doctor with every little thing, you know. It helped out because the economy back then was real low, so we didn't have very much, you know. So any way that we could save, you know, it was a help, it was a help. So they did, they did go over real good.

H.P.: Somebody looking for fish.

D.P.: All right, good.

H.P.: We get a lot of people from the city coming down here —

D.P.: Hello.

(OFF THE RECORD BRIEFLY.)

D.P.: See that just goes to show you that what we're telling you is true because, you know, they keep very little on hand. And everybody's after the high dollar. So if you ship it off to the city, you make more money, you know. And when you're in business, you have to do whatever you have to do to accommodate your own business, so I understand that.

H.P.: You take down there, now they clean fish just like I do. They fillet a lot of their fish. And when they fillet it, they're getting top dollar. Like flounder, they're looking for flounder right now. It's about \$4.50 a pound.

K.F.: Right.

H.P.: Same way with sea bass, it's about three something a pound. See I can't buy that fish and sell it here because the people through this area, won't buy that fish.

K.F.: Flounder?

H.P.: No, no, no. They won't buy it.

D.P.: It's too expensive. It's too expensive.

H.P.: So that's why we have to deal with croakers, spot and hard head.

D.P.: And trout.

H.P.: And trout. Sometimes, we get steak fish. I know there's a lot of people up here like steak fish. I usually didn't even care for steak fish 'cause I knew what it was. But now, because I know what it is, I've tried it, but I'm not crazy about it. But you take people up here, they want a fish with no bones.

K.F.: Right.

H.P.: If they can get a fish with no bones, they don't take time to pick a bone. They just —

(Laughter.)

K.F.: What about butter fish? Do people eat butter fish up here?

D.P.: Butter fish has a lot of bone.
H.P.: People eat butter fish, but you don't see that many butter fish.
D.P.: You don't see that many.
H.P.: You know, you take butter fish, we used to go down, like I said, to Davis and Lynch. Day that boat come in, you go down and get your butter fish, right, you get the butter fish. Another fish used to be down here, porgies, porgies.
K.F.: Oh, yeah.
H.P.: They don't even have them now. The last time I heard - coming in is Moorehead City, North Carolina. They have a factory down there that makes meal - and stuff.
K.F.: Oh, yeah.
H.P.: And boys used to go down there and squeeze the porgy and take roe out of it, and then the rest of the fish goes into the fish meal. Now fish roe is expensive. Fish roe is expensive. People like it, a lot of people don't like it.
K.F.: I'm not a big fan of it.
D.P.: Really?
K.F.: I don't like fish roe.
H.P.: You don't like fish either?
K.F.: I don't like fish roe at all.
D.P.: I can eat it. I can eat it.
H.P.: And I know it's one thing up here. You sell a fish sandwich, fish sandwich, people love. Then when they find out you got a larger fish, oh, that's what they want, a larger fish. Fish is, you know - I say you want a fish that big? Yeah, right.
K.F.: Now was there a time when you could just go to Ocean City and buy right off the watermen as they came in? I mean -
D.P.: Years ago, years ago. I would say probably - I remember when I was a little girl, my father's mother lived down on Wicomico Street, and as the fishermen would come in with the boats, people would go right down to the little dock and buy fish directly off the boat. So I know years ago they did used to do that. And then they would have like a little fish stand down by the water, and they would clean the fish for the people that wanted it and send them on their way, yeah. I do remember that.
H.P.: Oh, I know. You were talking about - my uncle had a place in Ocean City on Wicomico Street. His name was Jack Smack, and he started a taxi business down there. He was the onliest black at times in taxi business. He had his own taxi business down there. But he died, he sold his, his wife sold his property down there. But he was on the councilmen, he was on the volunteer fire department and all. And he was well known down there. It was under Jack's Taxi.
K.F.: Okay. So you both had relatives in the taxi business.
H.P.: Oh, yeah.
D.P.: His uncle was in taxi business first, and then my father joined in right after that, and he had started Dennis's taxi. So yeah, we both have had taxi driver's in the family.
H.P.: I was a taxi driver, but then came out of it. When I met her, I was a taxi driver.
K.F.: Yeah?
D.P.: Uh-huh (affirmative). He was a taxi driver. Yes, he was.

H.P.: See I was raised — I was born here, but I was raised up in the south (phonetic). Got to get, do what I could do. Grandmother used to do a lot of cooking, my mother used to work at Providence — they did a lot of cooking. And on top of her, her mother done a lot of cooking, and she was in North Carolina. And every time I'd go to North Carolina to visit, she had an aunt down there. And she'd say I want you all to come for dinner. Said okay. And down there I notice one thing different than up here. You sat at a table down there, you have at least three kinds of meat on the table. Here, you only have one kind of meat.

D.P.: Your main course.

H.P.: That was a big difference, you know. And she knows Doris likes — rice and barbecued ribs and what was that other —

D.P.: My favorite, fried chicken.

H.P.: Yeah. And apple pie. We went down that weekend there, and she told us to come over after church. I got sick. I ate so much, I got sick. (Laughter.)

H.P.: The food was so good, Lord.

D.P.: Southern people are well known for their southern hospitality.

K.F.: Their food, yeah.

D.P.: Their food and everything because when you walk into a southern family's home, and they ask you to stay for dinner, you knew that it was well worth your stay, it was well worth your stay.

K.F.: Yeah. When we were living there, I think I put on about 25 pounds.

D.P.: Very easy to do.

H.P.: What part of North Carolina were you in?

K.F.: Do you know where Pittsboro is? West of Raleigh.

H.P.: On the mainland.

K.F.: Yeah.

H.P.: Uh-huh (affirmative).

K.F.: It's a watermen community. Small little town.

D.P.: Okay. Okay, so my mother's home town was about 45 minutes from Myrtle Beach.

K.F.: Okay.

D.P.: Myrtle Beach, South Carolina. So we're down the coast, right on the line.

H.P.: My mother -- my step-father's people were from a town called -- Lewisburg, North Carolina.

K.F.: Okay.

H.P.: About 30 miles on this side of Raleigh. You know Raleigh?

K.F.: Uh-huh (affirmative). Yup.

H.P.: I used to go to school down there, Franklinstown Training School (phonetic). Durham, Raleigh, Rocky Mount, all those places — in the neighborhood.

K.F.: Yeah, I liked North Carolina. It was a nice place.

D.P.: Very nice, very nice.

H.P.: We got him down with us one time.

(Laughter.)

K.F.: Now what happened to all the watermen that were over in Ocean City working? Are there still boats there, or have they been pushed out because of the recreational —

D.P.: The majority of them has died out.

K.F.: Oh, really?

D.P.: They really have. They were elderly people, and they mostly are deceased now. And then the younger generation that came behind them, I don't think that was their line of work. I think they didn't like that, so they went into something else. The most that you see over there now as far as black fishermen are mostly people who are clammers that, you know, are doing -- they have the boat that go out and get the big sea clams and bring them down.

H.P.: Or working on a boat with someone.

D.P.: Uh-huh (affirmative). Or they're working with someone.

K.F.: Okay. Where are most of the commercial boats docked at?

D.P.: Over in the --

H.P.: Harbor.

D.P.: -- the harbor by Martin's Fish Company, over that way.

K.F.: Okay. And what kind of changes have you guys seen happening in this area in the last 20 or so years?

D.P.: One big change that I've seen is the Assateague area.

(END SIDE A.)

(BEGIN SIDE B.)

D.P.: I mean, there's nothing but sand dunes, I mean, as far as you can see. And they have really progressed that. I mean the progress there is just unbelievable. You go down there, and you just look, and it's just overwhelming what they've done. And all the structures, the houses and things, you know, going down South Point, none of that stuff was there years ago. And it's just really grown, I mean, you know, it's grown in the past 20 years. I've seen a big difference.

H.P.: See back in those days, it was a privately-owned place, Assateague was. One company owned it, George Ackerman (phonetic) out of D.C., Washington, D.C. They used to own Assateague. And we used to work down there and everything when they had the horses down there, the ponies down there and all that. That was down in the old days, you know.

K.F.: So there was a pony penning down here as well as Assateague?

H.P.: Yeah.

D.P.: Well the ponies came from Assateague, went to Chincoteague, went to Chincoteague.

H.P.: Then after he sold out, the government bought it, took it over. And then now the state's got part of it. Split up now. But they still have ponies and stuff over there. But the onliest time they have pony penning is when they had a pony penning in Chincoteague. People on the mainland used to go down there and ride ponies, all up and down there, you know, and stuff. But now, it was old lady that their father used to work for, Elizabeth Powell. She used to have, used to have pony penning up on this end, her and Katherine. Used to have pony penning up on this end.

D.P.: Elizabeth Powell and Miss Katherine Downs, they're well-known for their horses. Miss Powell used to own property. I think it's down where Eagle's Landing is now. That was a farm where she raised horses. And my father used to work with her years ago. And the farm, we always called it the farm. The farm, I'll never forget, I almost lost my life on the farm. (Laughter.)

K.F.: What happened?

D.P.: There was – it was that year they had a big snow storm. And we were so worried about the horses because, you know, when it snows, they can't eat, and it's so cold, the water freezes up and they can't drink water. And my father has said I've got to go down and see about the horses and make sure that they're in, you know, the barn. And we went, my sister and I, my sister next to me, Annette, and I went down with them. We had this old truck. I'll never forget it. And we go trucking down there trying to save the horses from the snow. And we got stuck in the snow. After we had secured the horses and made sure that they were fine, then we were left out in the wilderness. The truck got stuck. And the farm, the lane that led up to the farm was, oh, it was a long road. It was about as far from here to maybe St. Paul's Church. And because the truck had stalled, we had to walk to try to get help. My father was there to try to keep the truck from getting deeper, stuck deeper in the snow, and trying to keep warm. And then all at once, we exhausted all the gas because, you know, he was trying to keep warm and trying to get out. My sister and I, I was approximately 14 at the time. My sister was about, oh, I guess eight, eight years old. And we were trying to walk out of this long lane trying to get help to come back and help my father. We got frostbitten.

K.F.: Oh, you're kidding?

D.P.: Yeah, we got frostbitten. Right now, today, I have problems with my feet from the frostbites that I had received. If they get, if my feet get too cold, it's like a numbness and they'll go to sleep on me, or I'll receive cramps, you know, where my toes just go under. It's like we're out of commission right now. We can't go. So I am still suffering today from the farm. So I'll never forget the farm. But it was a bad snowstorm. And the only thing saved us is the fact that a gentleman back there had a poultry farm. He had chickens. And the electricity went off. And the chickens could not get any heat. And he called the power company to come back in there to check the electricity. And we were halfway, the lane, when we saw this great big maintenance truck coming in. And we flagged the truck down, and we told him what had happened. My father had stalled it back at the farm, and we were trying to come out for help. So the big truck, you know, gathered us up and went back and picked up my father and carried us out to safety. And we went over to the people's house who had the chicken farm, and they helped secure us and get us back, you know, into shape. I'll never forget, my feet were so frozen, they put my foot, my right foot in this basin of cold water. And I was saying cold water? They're already cold. I need some – but they were telling me if they put it in the warm water, I would've had, you know, really substantial frostbite on my foot. But I couldn't understand that. I was thinking I'm already cold. Why do you want to put me in cold water? But it was to save my feet, you know, from getting those severe bites. So I'll never forget the farm. But in the summertime, the farm was the place you wanted to be because it was beautiful. The grass was green. The pasture was just so big and full of nothing but herds of horses. I can imagine at one given time, she had about 150 horses.

K.F.: Really?

D.P.: Uh-huh (affirmative). They were beautiful. And we had our own pets, we had our favorite horses. Okay. So we named our favorite horses. It was three of us girls, and each one of us had a favorite horse out of the herd of horses. So that was our favorite place to be in the summertime. They would have ponds, meadows, you know, for the horses to

go drink. And it was just beautiful. I'll never forget that place. It was beautiful. And my father, he was a horse person too. He loved horses. He helped to herd the horses from Assateague into Chincoteague. So he was one of the Salt Water Cowboys that went over to help take the horses over to Chincoteague.

K.F.: Oh, yes. Now I thought only the fire department did that. I didn't know that --

D.P.: Years ago, they had the old -- way back when, they had the Salt Water Cowboys that really helped herd the horses over to Chincoteague.

K.F.: Oh. How did you get to be a Salt Water Cowboy?

D.P.: I think you were chosen. Miss Katherine Downs' husband, what was his name?

H.P.: Don.

D.P.: Don. Donald Downs was in charge of getting men together to --

H.P.: Powell --

D.P.: -- take the horses over. Miss Elizabeth Powell and Miss Katherine Downs and the husband, Donald Downs, were in charge of getting people to take the horses over. It was such a sight to see. The horses would -- you'd have to get up around 4:30, 5:00 and get the horses herded up. And to see those horses go across the water --

H.P.: Swim across.

D.P.: Swim across the water to Chincoteague, it was a sight to see. It's something I'll never forget, I'll never forget. And they'd be saying, head 'em up, move 'ern out, you know. And it was like something on t.v. I'll never forget the cowboy, Rawhide, with Clint Eastwood, I'll never forget that. And it always reminded me of that, you know. So -- we were raised, my father raised horses too. At our house, we had about -- I think the most we've had at one time was like eight. But it was just something we've always loved to do is fool with horses.

K.F.: Now were they horses for -- I know there's a lot of races around here and racing. Were they for that or just --

D.P.: No, they would've been --

H.P.: Riding horses.

D.P.: Just riding horses.

K.F.: Riding?

D.P.: Uh-huh (affirmative). Just riding horses. We handled Shetland Ponies, my sister's little pony, she loved it, Frosty. Oh, man. We had some horses. Frosty, Sunset, Black Beauty, Tennessee, Lightning, and we've had some horses.

(Laughter.)

D.P.: We have, but it was a pleasure because we just loved them. Something that we just loved to do.

(END OF REQUESTED PORTION OF INTERVIEW.)