

DORSEY AND GLENN HUNT
Lumbee Homemade Ice-Cream – Maxton, NC

* * *

Date: July 12, 2014

Location: Dorsey & Glenn Hunt Household, Maxton, NC

Interviewer: Sara Wood

Transcription: Shelley Chance, ProDocs

Length: Fifty-nine minutes

Project: Work and Cook and Eat: Lumbee Foodways of Robeson County, NC

[Begin Dorsey & Glenn Hunt Interview]

00:00:00

Sara Wood: I wrote down some questions I have but I usually veer off from them too because I'm just interested in hearing the story in how y'all got started and do what you do. So this is just to get a level in your voice. I'm just going to back and forth. So I'll kind of mic you off to the side. You don't have to worry about it, I'll move with y'all. And just tell me what you had for breakfast this morning so I can get a good level on your voice.

00:00:32

Dorsey Hunt: Well to tell you the truth I only had a slice of cake and drank and a drink and that was it for breakfast.

00:00:39

SW: So hopefully lunch will be more—

00:00:41

DH: Lunch will be more—yeah, normally my husband will get up and he'll cook breakfast for me, grits and eggs and bacon and sausage and something like that.

00:00:50

SW: Mr. Hunt will you tell me what you had for breakfast?

00:00:51

Glenn Hunt: I had a cup of coffee and a slice of cake. That's normally what I have. Some—a lot of mornings I don't do much breakfast but I get up some mornings and cook them breakfast and then I'll eat breakfast, yeah.

00:01:01

SW: Well that's real nice.

00:01:02

GH: Yeah, I like to cook breakfast for them. You know that's one of my hobbies since I'm here at the house with them I can do that and then I'll go and give them a kiss every morning and come and wake her up and tell her breakfast is ready.

00:01:15

SW: Wow.

00:01:17

GH: Yeah, so she likes that pretty good. *[Laughs]* Yeah.

00:01:22

SW: Well I'm just going to introduce us all on the tape. It is July 12, 2014. It's Friday. We're here in Maxton, North Carolina. This is Sara Wood for the Southern Foodways Alliance. I'm here with Mrs. Dorsey Hunt and Mr. Glenn Hunt and I'm wondering if you would start first Mrs. Hunt, would you say hello, introduce yourself, tell me who you are, and where we are right now.

00:01:44

DH: Hello, I'm Dorsey Hunt. We reside at 2107 Preston Road in Maxton, North Carolina. And we're sitting in the dining area of our home with Ms. Sara Wood.

00:01:57

SW: Mr. Hunt will you introduce yourself and say hi?

00:02:00

GH: I'm Glenn Hunt. I'm over here, they call this the Long Swamp. They said these people don't know nothing but cooking around here. It's 2107 Preston Road.

00:02:11

SW: Why do they call it that?

00:02:12

GH: It's always been a nickname. They call it the Long Swamp. I don't know, they said there wasn't nothing here at one time but the Indian folks and—and say when you come to Long Swamp they didn't know but one thing and that was to work and cook and eat. That that's all they knew but they done plenty of that on the swamp and they call it the Long Swamp because it's nothing but a swamp down through here. And I brought her over here across the river.

[Laughs]

00:02:37

SW: Can you tell me a little about that and how that happened?

00:02:39

GH: Well how I got this woman? I could tell you a long story about how I got this lady. Back in the day I was a little shrewd and I met her at a party one night. And I had just bought me a new car and everything and I went over there and asked her for a dance. She refused me. But I ain't giving up that easy. So I asked her again and everything and she said, "No. I'm not wanting to dance." She still wouldn't dance with me. But she said, "I'd love to have a drink." And I said, "Well I'll carry you to the store and buy you a drink and a case of Nabbs."

00:03:14

And she wouldn't go for that either. So I finally talked her into it and I said, "Well how about letting me come over to see you one night?" And she said, "Okay. Come Monday." So it all began from there. So I went over there and seen her about every night I could see her. Rode the horse over there to see her, if there was any way I could over there to see her that's what I done and I captured her. And one guy at the church said I was like an eagle to sweep down and get her. He said I was fast, I was just like an eagle. I had got her and gone so fast he didn't even know nothing about it. *[Laughs]* That's how I got that lady and been with her thirty-eight years. *[Laughs]*

00:03:50

SW: Wow, do you—so do you want to add anything Miss Dorsey?

00:03:52

DH: He did an excellent job. [*Laughs*]

00:03:56

SW: And where are you from originally? Where did you grow up?

00:03:58

DH: Originally I grew up over there on [Highway] 71 in Maxton, yes, ma'am.

00:04:05

SW: What is the—does the area have a name that—over there? [Highway] 71 is there like—?

00:04:10

DH: No, it's just over there near Campbell Soup. It's near Campbell Soup right there on 71 north.

00:04:18

SW: Oh yeah and that's one of the—one factory that's left. I've heard a lot of the factories closed.

00:04:23

GH: Right, back that's left in the area. Yeah, it's one of the main factories that's in the area, yeah.

00:04:27

SW: Now where did you grow up Mr. Hunt?

00:04:29

GH: Right here, born and raised right here. My mother's house is right below the hill. As a matter of fact, my baby son—that's where he's staying now. He just got married and he's down at his grandma's house, born and bred and raised right here. Die on this hill, I said I'm going to be right here. Long live. And I brought her in and I reckon she'll be the same. And the graveyard right up here, they call it Doogie Hill, I reckon that's where me and her will be married—or buried, not married—buried, Doogie Hill.

00:04:59

SW: Do you know why they call it that?

00:05:00

GH: That's another nickname but it's actually the Preston Graveyard [Preston Cemetery], yeah, yeah. Most people call it Doogie Hill though. It's just—nicknames, everybody around here is always nicknaming something or another. Most people nickname. I would really not even know some of the people's real names 'cause all those years it was their nicknames and a lot of the folks it took me a long enough to know who they were. And I was raised up beside them 'cause over here we know them by their nickname. Just like the swamp down there like I say Long Swamp that's what everybody used to call it. They'd say, "Where are you from?" And I'd say, "Over there at Long Swamp." "Oh yeah, yeah, I know where you're at." They'd know exactly where you're at, yeah.

00:05:36

SW: There are a lot—there's a lot of farming out here. A lot of people—do a lot of people farm out here? When I was driving out I saw a lot of chickens and I wondered if that's—

00:05:45

GH: Yeah, about everybody down through this area at one time was farmers. And we've got one big farm up here. As a matter of fact I do a little farming myself. We've got horses and cows. I did have some buffalos and chickens and hogs. We still do a little bit of all of it. We still do our own product pretty much to survive. That's what we do, we grow our own meat, our hogs, chickens, cattle. We do our own and produce. We basically do our own stuff. We basically—that's the way we live around here. And you have to do that to survive. A lot of people don't know that, they throwed their heritage away and all that. They're still—and they don't know all this stuff. And this—these children that's growing up now don't know how to do this stuff. And it's going to be hard on them in life. It's what's going to happen.

00:06:36

But we still know all this stuff. We still know—we're left with all this knowledge from our ancestors and—and we still got some of it. We're trying to give it to these kids but they don't want to know nothing about it now. I'm trying—my granddaughter there but she's catching on pretty good. But if I can just get that computer out of her hand she'll be good to go. **[Laughs]** But yeah that's basically how we do things around here, but most of the farmers—there are a lot of farmers through here.

00:07:05

But I would say pretty well on—everybody on this road pretty much has got a garden. I would say everybody has got a garden pretty much and grow their own corn. We cut up corn out there the other day and done pigs that we growed. And a few other things, so we do our stuff around here basically yeah.

00:07:26

SW: Mrs. Hunt did you—can you talk a little bit about what it was like growing up off 71 and maybe tell me your parents' names and what it was like growing up there?

00:07:35

DH: Okay, my parents are Willie French Bryant and Aree Bryant. And I grew up as just a normal child. We—we had a garden. We had some pigs. But I was fortunate enough that when the time come to gather the vegetables I didn't get to go out into the garden and gather the vegetables 'cause I was allergic to them. But my brother and sister had to go out and get it. But now I had the washing and the cleaning and the shelling and all that to do, but they had to go out and gather it.

00:08:06

SW: Oh no, you were allergic—?

00:08:08

DH: I was allergic. I was allergic to going out there. I would break out in sores all over my legs and all so I couldn't go out and gather them. Something about the vines or something, I don't

know. My blood wasn't purified or something. But my husband does all the gathering now. I don't have to go in the garden still. **[Laughs]**

00:08:27

SW: And what are your siblings' names?

00:08:29

DH: My brother's name is Willie French Bryant III and my sister is Darlene Bryant Otten.

00:08:37

SW: And Mr. Hunt before I forget will you tell me your parents' names?

00:08:39

GH: My parents was Marshall Hunt and Ruth Hunt. My—my mother—my—actually my grandfather and my grandmother were entrepreneurs themselves. They stayed right next door to us, and they had a little community store.

00:08:56

SW: Oh do they still have it?

00:08:57

GH: No, it's all gone now.

00:08:59

SW: What was the name of the store?

00:09:00

GH: I can't even remember what the name of the store was it's been so long. I can't even remember, but—but my grandfather's name was French—Willie French—French Oxendine, I said Willie French, but French Oxendine, but like I said people said they was entrepreneurs in the community because they was like the only store down the road here at the time. And I can remember the store. I can vaguely remember the store, you know, but I remember it sat over in the corner. But now it's a rest home over there. Yeah, that's what—they turned all that into a rest home.

00:09:32

SW: And where is it exactly?

00:09:32

GH: Right next door to us right there.

00:09:34

SW: Right there.

00:09:35

GH: Uh-hm, yeah.

00:09:37

SW: What do you remember about the store?

00:09:39

GH: The only thing I can remember about the store is going in there and me and my brother, I was—my brother, my oldest brother and my cousin they was way older than me. And we would go in the store down there and down in the swamp down here is a little run. And they would go in there in my grandmama's store around there and get them cookies, two for a penny. And we would get Kool-Aid, five-cent a pack and they would make some Kool-Aid and they'd get them cookies and we'd go down in the swamp down there and they'd fish and they'd sit me on the bank and feed me Kool-Aid and cookies. That's what I remember about the store. *[Laughs]*

00:10:14

Yeah, I remember that real good. But they'd sit me on the bank because I was so little right there and they'd take me on the bank and feed me Kool-Aid and cookies, so I remember getting there a lot and getting the cookies two for a penny.

00:10:26

SW: Do you—did you love to do that?

00:10:27

GH: Yeah, I enjoyed that. Hey I was happy then because you didn't often get cookies and Kool-Aid too much when we was children. You got something like that it—it was a treasure. *[Laughs]* Most time you couldn't get stuff like that. But that—I remember that—I can remember that much about the store.

00:10:44

SW: And what was your grandmother's name—your grandmother's name?

00:10:46

GH: My grandmother was Pearlie Oxendine. She was actually a Bullard before she met. She—my grandfather came from [Union] Chapel and—and she owned—her dad owned a bunch of land. They owned pretty well all the land there was around here until it was divided. And he married my grandmama and moved over here. And yeah, he was from [Union] Chapel. He was an Oxendine. She was a Bullard. She was Pearlie Bullard. Yeah, he was Oxendine.

00:11:14

SW: And so I guess before I ask you about the business I just wanted to ask you one more thing before I forget. You both spoke about gardens and I'm wondering, can you talk about some—I know that you didn't get to go out and hang out in the garden Mrs. Hunt but can you talk about some of the things that are known in the community for—like what you grow in the garden and the things you remember the most?

00:11:36

DH: You grow peas, butter beans, corn, okra, squash, cabbage, Irish potatoes, um—

00:11:49

GH: Okra.

00:11:49

DH: I said okra. Okay, that's normally about all we—peppers, peppers, tomatoes, yeah. That's normally about all we growed.

00:12:00

GH: Yeah, that's pretty much what they grow around here. Yeah, that's about it. Some people grow some carrots, a little bit of lettuce. We don't do none of that. Matter of fact is we do the collards but we don't even grow no collards.

00:12:13

SW: I was going to ask y'all about that because I think I asked you when you were all set up last week and—and you said that—where do you actually get the collards from and then I guess this is a good segue into the business?

00:12:24

GH: Okay, we'll normally buy our collards—we got friends that grows collards. They—but most of the folks around here like to grow winter collards which is later in the year. And we'll get collards from them later on. But I talked to this lady at the Food Lion, the manager at the Food Lion and she hooked me up this year with collards, which are beautiful collards, but now we done an event the first of the year and we got homegrown collards. You can get them first of the year and the last part of the year around here. These folks, I don't know why but they like to grow their collards in the winter. They don't like to grow some summer collards. And we get our collards from them the first of the year and the last part of the year.

00:13:04

SW: And who are they? Who are the people you get them—?

00:13:06

GH: Well Mr. Daniel Locklear over here at Maxton have growed us some. And then Mr. Brantley on—he's a Locklear from over here at Prospect. He grows us some. Then we got some from—we get them from different folks now. We got some from—

00:13:21

DH: Bob's Produce in Fairmont.

00:13:23

GH: Yeah, Bob's—

00:13:24

DH: Bob's Produce in Fairmont.

00:13:26

GH: Then we got some from a friend of ours, Douglas Locklear, we get some—. We get them from different individuals. We go along and get their collards. And sometimes they give them to us. And then sometimes we have to buy them but they give us a good price on the stuff, but—so we try to—. And we like to buy from our friends and our neighbors. You know it helps them too. So basically that's what we try and do.

00:13:49

SW: Could y'all explain it and I don't know if you could answer this, but what the difference is in—and is there a difference in the taste between the summer collards or the early part of the year collards and the winter collards?

00:14:00

GH: Let me—to me now they're not. But we have a lot of folks that won't eat summer collards.

00:14:07

SW: How come?

00:14:09

GH: They say that the winter collards is the best because the frost hits them. They—want a collard, especially the old generation they don't—they want a collard in the winter because they said it—that frost tenders them up and makes them a lot better. And so that's mostly when they want to eat a collard. But that—I told them, I said you know from our line it looks like a lot of people eat summer collards, too. **[Laughs]** So yeah, but most people like to find them in the winter just because of that. They want a winter collard 'cause of the frost. But that's basically the onliest reason I knew—the collards, but I can't tell no difference in the collards. They taste the same to me.

00:14:54

SW: Do you have—do you taste a difference at all Mrs. Hunt?

00:14:57

DH: No, ma'am, I can't. I taste so many of them I cannot taste the difference. I taste every pot of my collards before I send them out. If they suit my taste then I know they're all right. But—but you can't really tell the difference, or I can't. I can't tell the difference. You just stir that extra love in them and it—it'll be fine. *[Laughs]*

00:15:21

SW: That sounds perfect to me. I guess this is a good time to ask y'all, how did you get started with this business? How did this all start?

00:15:29

GH: Well, we was in Ohio one year and we was—the Amish love ice-cream. So we was—I seen the Amish was making ice-cream on one of them machines and I asked him. I said, “Where did you get that machine from?” He said, “I found a part here and a part over yonder and a part there and a part here.” And I said, “That ain't telling me nothing.” He never would tell me where he got the machine. So we finally ventured, ran around and found one of the machines and we bought it. And we done ice-cream for like two years and we was—one night we went over to our friend's house and I was saying you know, I said, “Let's try a collard sandwich. I said nobody does collard,”—nobody was doing—there wasn't anybody doing any collards at the events. And I said, let's try a collard sandwich. I said a lot of people down here they love ice-cream and collards. Now these—the Indian folks down here they love ice-cream and collards.

00:16:18

So we—we started doing it and we cut up a bunch of collards and went down there one year at the Powwow—not the Homecoming but the Powwow and sold a lot of collards. We had about seventy-five, eighty gallons and I said good gracious. We sold a lot of collards. So from there ‘til now we started doing collards and it seems like every year it’s increased more collards, more collards. And a few more other people jumped in the collards and people will ask me, they’ll say, “What do you think about these other folks selling collards?” Don’t make no difference to me. It don’t bother me none ‘cause we’re blessed with collards.

00:16:52

But we got a key to everything that you know it helps us out. And yes, but we started—we started with ice-cream probably nine years ago, ten, we started with the collards about two years after that. But we decided when we went to do an event we needed another thing to go along with the ice-cream so we’d have two or three things to do. But we didn’t know that it was going to get so big you know with the collards. And the ice-cream—well the ice-cream got big, too. We didn’t have no idea it was going to enlarge like it is but God just blessed us through all that. That’s where it come from.

00:17:24

SW: Well what were y'all doing before you started the ice-cream?

00:17:27

DH: I was a teacher assistant at R.B. Dean Elementary School in Maxton. I taught out there for thirty-one years. I retired in 2008. And my husband, he was self-employed. I'll let him tell you what he did.

00:17:45

GH: I had my own company setting—I was in the modular business, mobile home business, well actually it was modular homes and I—I was the main set crew. I had my own company that went out and set houses. We went and set houses all over the place you know to Georgia, Virginia, Tennessee, I went everywhere and set houses. And we got to doing—we actually hadn't quit work when we started doing the ice-cream and here that started getting where it was wearing us out, so I said, "Maybe you should get ready,"—actually I quit work about a year before she did and we said we're just going to—. I said, "We might never get rich at it but we'll—all our bills, we've been blessed that our bills has been paid up. Our house is paid for and what we got is paid for." And I said, "We probably can't get rich at it but we can probably enjoy life a little bit and make us a few dollars and live." And that's basically how we got—we done it. And that's what's going on but it's been doing pretty good there now. **[Laughs]** You know business has picked up big time. So, we've been doing pretty good. We never dreamed of doing nothing like this. Just out of the blue, but when we was in Ohio with the ice-cream machine my daddy-in-law was with us and I was picking at him about the ice-cream machine, really. And he was getting ready to go to Japan weren't he?

00:19:11

DH: Japan.

00:19:12

GH: His son—his daughter was over in Japan and they wanted him to come over there for a week and he called me over there and he said, “Son-in-law?” I said, “What?” He says, “I was thinking about that thing.” He says, “I’ve got my half on that machine and a trailer if you want to go get one.” He left me a blank check and said, “While we’re gone here is this blank check.” He said, “You go get the machine if you want it.” And me and him went and bought that stuff together. But I hadn't—after we left and went there it never crossed my mind no more ‘til he called me over there and told me that’s what he wanted to do. But we’ve—me and the wife eventually bought them out of business.

00:19:46

DH: After two years.

00:19:46

GH: Yeah, after a couple years we bought them out of business, so it—we is the sole owners of it, me and her. And I put my other son on there, Donovan which he’ll be—them boys of mine it’ll be theirs if they want it. And but most time you’ll see me and you’ll see my baby son. He’s with us about everywhere we go. He’s the one that runs the cash register around there.

00:20:09

SW: Yeah, he gave me the card I think.

00:20:10

GH: Yeah, yeah that’s our son.

00:20:12

SW: And his name is Donovan?

00:20:13

GH: Donovan, yeah, I depend on him for a lot of stuff now. He is—he is a wizard around there now.

00:20:23

SW: How many kids do y'all have?

00:20:25

DH: We have three.

00:20:26

SW: What are their names besides Donovan?

00:20:27

DH: We have a daughter that's name is Danona Sue Hunt Ramos. She's married and she has four children. Then we have a son named Grayland Dwayne Hunt, he's our oldest. And then Donovan is our youngest. Donovan just got married June 7th.

00:20:46

SW: Oh congratulations. That's exciting.

00:20:48

DH: Yeah, and we have a total of seven grands. Our oldest grand is here with us now. Her name is Tiana Marie Hunt and then we have one named Angelina Ramos, Rika Ramos, Alyas Ramos. They—they belong to our daughter. And then our oldest son, he has three, one named Kenneth Dwayne Hunt, one named Skyla Hunt, and Jonathan Hunt. And that's our seven grands. Donovan doesn't have any yet. *[Laughs]*

00:21:27

DH: I'm sure, I'm sure. Yeah, I'm sure he'll work on it. *[Laughs]*

00:21:32

SW: Yeah, so I wanted to ask y'all a couple more questions if that's okay. So I—do you remember where in Ohio you were when you first saw—were you in an Amish community when you saw the machine?

00:21:42

GH: We was in Mount Hope. Mount Hope, we normally go to Ohio about every year. They have a horse sale that would be a week long and then they got yard sales back—at the same week, so we'll go up there and me and the guys we go to the horse sales and these gals go shopping. And that's where we—but we eat a couple—the ice-cream up there was \$1 a cone and they give you a cone this high. *[Gestures with hands to show how high the cone was]* And it was \$1 a cone. And we eat ice-cream every day up there. We go around and eat ice-cream. *[Laughs]* But I never seen nobody love ice-cream no more than the Amish but down here—. And I was getting—I said, “Buddy”—and I kept telling that Amish guy, I said, “We're not going to sell the

ice-cream in Ohio. We're going back home and sell ice-cream," I said, "because them Indian folks they love ice-cream the same way you Amish do." And that's basically how—we go to Ohio once a year for the last ten or fifteen years.

00:22:35

We—well I used to do horse racing. Yeah, I used to race quarter horses everywhere and we were racing the quarter horses up there in Ohio at Columbus, Ohio. And somebody was telling me, I didn't know there was Amish country in Ohio and they said Ohio had the biggest country in the world. And come to find out it wasn't about sixty-seventy miles from the horse sale, so we rode around there and looked at things and we just started going back every year. I enjoyed it especially the horse sales. But I don't buy no horses. I don't race no horses no more. But we raced quarter horses, used to all over the place. We've been to Florida and Oklahoma and uh, Michigan, Virginia, we've been everywhere racing horses. Yeah, but I got out of that yeah.

00:23:25

SW: So the ice-cream came first and then y'all started doing the collards. How did you come up with that or—I was—I wanted to ask y'all if you knew about the history of that collard sandwich because everybody talks about it during Homecoming. People mentioned it before I even got to Homecoming. I'm just wondering how—do y'all know how that started?

00:23:42

DH: No, ma'am, I don't.

00:23:44

GH: We actually—almost started the collard sandwich business. Actually I—I didn't know nobody that sold a collard sandwich business and we started doing those collards and it got to be a big thing. We go to an event down there at Bladenboro and do collard sandwiches and those folks down there said it won't even be an event if we don't come.

00:24:05

DH: That's true, they said that.

00:24:06

GH: And I don't—you know it's a funny thing but everywhere we go to do a collard sandwich they'll give us what spot we want to sit at—anywhere we want to sit. They'll say, "That's y'all's spot." They cut us out a spot and when they cut us out that very spot every year and they won't let nobody get there. They say, "No, these are the collard folks." But everybody where we go the collards has got—has got big now. And a lot of people started trying to do collard sandwiches, but it's—it's a key to cooking them collards, you know. And my wife knows all about that stuff there. I just sit and stir them—making somebody else stir them most time if I can. But the collard thing just started like I said, seven—eight years ago. I seen my cousin doing them one time maybe a few years ago and I thought they done pretty good but they didn't—it didn't last for them.

00:24:57

But now since we've started it it's got bigger and like I said and bigger, like I said when we first started out it was like seventy gallons and then it just seemed like every year it just continues up to another 100 gallons you know. It's got big. And people come—to tell you the

truth now we've had folks call us from Florida and didn't know who they was, New York, and I don't know how they would get our numbers and tell us to hold them a collard sandwich and they're in Florida.

00:25:25

DH: Their on their way.

00:25:27

GH: I said, "Where y'all at?" "Florida?" they said—I said, "I'll try my best to hold you a collard sandwich but I'm selling them now as fast as I can make them around here." [*Laughs*] But we've had folks to call us that far away and ask us about a collard sandwich. It's unbelievable.

00:25:43

SW: Have you ever had anyone actually show up at your house and—and ask for one? Has that ever happened? I mean you said people call but I wonder if anyone has ever actually showed up here.

00:25:53

DH: [*Laughs*] The lady over here in the rest home. Well she's not in the rest home. She's a worker over here in the rest home. When was it, Sunday afternoon—?

00:26:02

GH: Yeah.

00:26:02

DH: Sunday afternoon she called—my husband was out in the yard and she called him over there and she says, “Mr. Hunt, come here.” She said, “Do y'all happen to have an extra one of those collard sandwiches? I'm starving for one!” She had been down there and got one already but we didn't have any left. We ran out. We didn't have any left. [*Laughs*]

00:26:18

But let me tell you the secret to the collards.

00:26:20

SW: I was going to ask you about that.

00:26:22

DH: I give God all the glory. We always before we begin doing our collard sandwiches and everything we always have a prayer under the tent. He gets the glory. [*Emotional*] We couldn't do it without Him. He gets *all* the glory. I give it all to Him. I do.

00:26:56

GH: But we have people calling us all the time wanting to do collards. I mean we've had folks call us and say—if we go to an event they'll say, “Did y'all bring them collards?” I said, “No, no, we didn't bring no collards.” But we—every event we go to they ask us about collards. So we have people to call us and ask us—we're going to an event and they'll say, “You going to do collards?” “No, we're not going to do—.” We even have schoolhouses to call us to come do collards and we won't go—. People don't know, it takes a lot to do those collards. Me and her

start doing collards maybe three months in advance and stuff and we do collards. God almighty we could do collards here every week if—if we—we could get the help.

00:27:40

If you listen to people we could do collards every week. But we couldn't do that, we couldn't even take it you know. It wears you out so bad around there and our health and we're getting on up here in age. I tell the wife, I said, "I know I'm forty baby but I'm sixty-one." I said, "You might be a little age on you. You might need to slow up an stuff." But she's a few years younger than me. And she'll say, "You think you're forty around here but you're just,"—like I was saying, she calls me a fool sometimes. **[Laughs]** She says, "You're just an old fool is what you is." And she'll tell me it sometimes, so I say, "Okay then," and I go on about it. But a few days I can tell. You know it—you can tell it, too but when I'm down there doing those collards I enjoy it. I just be hyped up so around there and all that stuff and I just—that's what keeps me going. I just enjoy it and I enjoy talking to people. We love to talk to people and just—we enjoy people. And you know a lot of folks know that and they know us, too. We've met a lot of people and we know a lot of people and a lot—and we've got a lot of friends you know that backs us on this stuff. So we—and that's basically how we do all this stuff. But it'll wear you out a little bit though. But I still try. **[Laughs]**

00:29:07

DH: And I think I'd be worn out more than he does 'cause I do a lot more running. He likes to do a lot of the talking as you can already tell, but I do a lot more of the running and trying to keep the people busy. But he likes to talk a lot. But we do, we take the time out to talk to our friends when they come by. We'll hug them, you know, and tell them we love them and we just

keep right on going you know. They don't—they don't take too much of our time, we just keep right on going. But we do, we do take the time to speak to them. That's what keeps them coming back.

00:29:38

SW: I'm wondering what it feels like to y'all to you know you said you started the ice-cream and then you started doing the sandwiches and I noticed y'all do chicken bogg too which I know is a big dish. What does it feel like to create a tradition for people where, you know, Homecoming is one thing where people are coming in but you know it's another thing for people to come into Homecoming and I actually saw a woman in the line in front of me, I wrote about this—she hadn't seen her friend in a while and they gave each other a hug, but she wasn't about to get out of the line for her collard sandwich to talk to her friend. She said, "I'll catch up with you."

00:30:10

So I'm just wondering, what does that feel to y'all to start something, to start—to be a place in—in someone's tradition in terms of the sandwiches and the ice-cream?

00:30:20

GH: It's—it's a good feeling to you and everything. You know and it makes us feel sorry for some of those folks. I had a—well actually it was a friend of mine but this girl had cancer and the—and the thing about it is she stood in that line the whole time and this girl was sick. And I hated to see her stand in that line but I got this thing, they might wonder why I won't let nobody jump ahead. I try to be fair to everybody. We try to be fair to everybody if it's your own brother,

your sister, I don't even let my own brother and my sister come over there and jump ahead of the line. And we've had our—we've had people that comes up back to the back and they'll come to me and the wife and they ask and say, "Can you—I need to go, can you fix me two or three sandwiches and let me go?" And I said, "No, you see them people in line? And some of them people is sick. And standing in that line, I can't do that." So we try to be fair to people and everybody knows that too. We do our best to be fair to people.

00:31:17

But if somebody calls me ahead what I'll do—whoever is in line I'll go to the end of that line and I'll tell the workers, I say, "When this person gets here fix me six sandwiches 'cause these people called while they was back here." And we'll do that now. We'll do stuff like that. But let me get back to my job. Let me say something else about my job. *[Laughs]* They say I don't do nothing. They ask me, they say, "What y'all going to do?" I just tell them I say, "I'm going to take the money up and I'm going to cook the cornbread. I'm going to cook them collards. I'm going to make that ice-cream, and I'm going to run and get everything y'all need". I said, "That's my job." And they'll say, "You're going to do all that?" I say, "Yes, ma'am, I'm going to do every bit of that." *[Laughs]* And the wife will say, "Well we don't need nobody else." I said, "Yes we do. *[Laughs]* Continuously I'm just going to do all of that, but that's my job." They say I don't do nothing. I say yeah, you try all this running and trying to keep everybody up and see how that works. They won't—nobody will take my job though.

00:32:22

But that's my job. [*Laughs*] Yeah, I—they said, “Yeah you can do everything.” I say, “I have to.” The only thing I haven't done now and my mama-in-law, she's eighty—

00:32:37

DH: My mom?

00:32:38

GH: Yeah.

00:32:39

DH: Let's see, mama will be eighty, eighty this July 'cause dad will be eighty-three the 19th and mama will be eighty the 30th of July.

00:32:51

SW: They're—she was right in there too making—

00:32:54

DH: Right, she mixed up the cornmeal. Mama mixed up all the cornmeal. We did 120 five-pound bags of cornmeal. So that was like 400 and some—

00:33:08

GH: Five pound bags, one hundred twenty is about six hundred pounds of cornmeal.

00:33:11

DH: Okay, that's what she made.

00:33:12

GH: It's about 600 pounds of cornmeal.

00:33:14

DH: And she—she—back in March? Back in March she had knee surgery. Yeah, she had knee surgery back in March but she was able to come out and sit and stir up all our cornmeal and mixed up all our cornmeal for us.

00:33:33

GH: Just a few—. But I tell her, I say, my mama-in-law, I'm not going to kill my mama-in-law out here working these collards. I said, "Leave and go home." She'll say, "I ain't going nowhere. I'm going to stay right here." I said, "Mama-in-law," I said, "No, if you want a break or whatever you take it." And I don't say nothing to her. But I say, "Mama-in-law you go home 'cause I ain't hurting my mama-in-law now, if I can help it." [*Laughs*] But she'll stay 'til the last.

00:33:59

We've got it—and the other elderly lady that will be there, Lula Bell and Pap—we call them the manmade ice-cream. I showed them how to make that ice-cream and that's all he wants to do and he made sixty churns of ice-cream. He—yeah he made sixty churns, he kept up with the ice-cream and he said he made sixty churns. I couldn't believe that. That's a lot of ice-cream. And them churns hold like five gallons to the churn. And but he loved to make the ice-cream and

Lula Bell. They'll say, "Lula what's your job?" I said, "Everything." Lula, she does everything. She cooks the fatback. She'll make the cornmeal. She'll cook—stir collards around there and she'll fry cornmeal.

00:34:43

SW: And she had a—kind of like a—it looked like a pink, it was like—she had—I think she had pink on a lot or I remember her wearing a pink—.

00:34:51

GH: Uh-hm, yeah.

00:34:52

SW: I mean how—when did—when did y'all first have a collard sandwich? I'm just wondering like how you guys—and I'm—we don't ask for recipes or secrets or anything but how y'all like from the first time you had one, like did you—did you eat them in your family or do you—?

00:35:08

DH: Yeah, yes, yes, yeah. We ate them but now we didn't make them into sandwiches. We would just fry the collards and eat the collards and the cornbread and the fatback meat. But then we just started putting them in—putting it together and made a sandwich out of it. Some people was a little leery about eating it because at first they thought it was made with light bread. But we told them no, it was made with cornmeal, cornbread and we made the cornbread fritters and

just put the collards in between it and put your fatback meat and chow-chow. We make our own chow-chow and our own hot peppers.

00:35:44

SW: Yeah that was—that was a nice—. I took—I put everything on it, it was so good. And the cornbread too, I mean I have to be honest I'm not used to—I mean I grew up in Michigan so I don't really have a cornbread tradition but the cornbread I did have was pretty much the Jiffy mix and it was like almost like a cake. But the cornbread y'all make is—it's thinner. It's crispy.

00:36:05

GH: It's real cornbread.

00:36:07

DH: It's fried.

00:36:08

GH: It's real cornbread. Yes, real cornbread—. [*Phone Rings*]

00:36:11

SW: I'm going—I'll pause it for a second.

00:36:13

GH: But let me tell you another story on them collards. We—when we come up with the collard sandwich and everything we just made a little bit more than we needed to eat. But you know how

the old folks eat collards? How they like to eat collards? They like to—they like to dip it with their fingers. They like to get a piece of cornbread and they'll dip it in those collards and eat it with their fingers. And if you would have been a-watching around there, if you would have seen some of them older folks, they go and they'll sit down with that sandwich and they'll do the same thing. They like to use their fingers. I don't know why. *[Laughs]*

00:36:48

But they love to use their fingers to eat collards and that cornbread. But that's the way if you had been sitting around home and somebody cooked collards, that's the way you'll look at them women that's the way they ate their collards. They wanted to use their fingers. They didn't use a fork, a spoon, anything, they used their fingers. Yeah, they loved the collards like that. So we just made it a little bit more neater when we made the sandwiches. But some of the older folks will still do the same thing. They'll go down and sit down and they'll take and open their sandwich and they'll take their fingers and start eating it the same way.

00:37:20

But that was sort of like a tradition to the elders. They love to eat collards with their fingers. They said the collards tasted better in some way and I said, "It's 'cause you're eating them with your fingers." They ate them with their fingers. They thought the collards tasted better and said it was just so much better to them. And man but that's how—that's how the collards pretty much, like everybody cooked collards around here. This is collard country.

00:37:40

When we first went to Ohio they grewed broccoli and—

00:37:47

DH: Cauliflower.

00:37:49

GH: —cauliflower. Well we thought they were collards. They looked like collards. So we were going to go—and we stayed in a house up there and we were going to go get us some and cook them. Go around there and they said, “Collards?” They didn’t even know what a collard was in Ohio up there. I said, “Great day! They don’t know what a collard is?” I said, “What are them?” They said, “That’s cauliflower and all that stuff,” and we thought it was—. But they did not know nothing about a collard. You could not find a collard up there. So a lot of people that come out of state and stuff, they don’t know nothing about collards. They don’t know.

00:38:17

We had one guy that came by, we used to—when we go down to Lumberton to do the Powwow he was right beside us with a sign on [Highway] 74 for business, and the folks – he was at the rest area too – and the folks would come off the highway and this—they’d come over there where we was at and they’d say, “What are they?” And we would say, “Collards,” and they said, “No it ain’t, that’s spinach.” I said, “No. That’s collard sandwiches.” He said, “No, that’s spinach,” He said, “But I want me one of them spinach sandwiches.” So we wouldn’t tell him no different and sell him a collard sandwich and we’d let him go on. But they thought it was spinach. They hadn’t never—they know nothing about a collard. So you do have a lot of folks that don’t know nothing about collards.

00:38:53

When you come to Robeson County though ask any neighbor or anybody, they can tell you about collards, yeah.

00:39:01

SW: And how—when did y'all start making the chicken bogg? Could you talk a little bit about what chicken bogg, maybe it's—and its significance here in the community? I know—I think someone told me it—that the—a lot of the gospel like—gospels yeah that they'll do the chicken bogg. So I'm wondering how y'all—if you could tell me a little bit about how you got started in the chicken bogg—with the chicken bogg.

00:39:23

GH: Maybe I can tell—let the wife tell you about it. I've telled you so much but I could tell you.

00:39:27

DH: No.

00:39:29

GH: You know before we started this business we—well we've always known about a chicken bogg. I always loved the chicken bogg. When they would have the events in Pembroke me and the wife would go down there and that's the first thing I'd look for—who's got a chicken bogg? We had a friend down there that started cooking a chicken bogg. And I'd go down there every night and get a chicken bogg.

00:39:50

And a lot of churches when they do events, they'll do chicken boggs. If we was out having a party somewhere if you got some of the guys together and everything that's the first thing they want to do—cook a chicken bogg. But back then they would throw everything in a chicken bogg. You know and them boys out there and you're having a party around there they throwed everything in the chicken bogg and you'd be scared to eat it, I would—scared to eat it. I said, “What did y'all put in that joker?”

00:40:11

SW: What did they put in it?

00:40:12

GH: Well they—they put rabbit in there you know and just chicken and sausage and different stuff like that. So I told her I said, “Well chicken bogg might be good.” And it's a funny thing about the chicken bogg, too. We come up with—we normally try to come up with our own recipes. So we come up with a chicken bogg and I don't mind telling you what's in our chicken bogg. But we do a sausage and [*Air conditioner come on and Mr. Hunt turns it off*]—.

00:40:44

We ain't got too hot in here. But we do—we do a sausage and she does red pepper and she does sage and chicken. And we'll put color in ours, yellow coloring.

00:41:00

DH: We use the pork sausage. Pork sausage and making little sausage balls and put the pork sausage in it and it gives it a different flavor to me along with the yellow food coloring. And then we use sage. I like to use the homegrown sage if I have it. It just gives it a different taste.

00:41:19

GH: You know what homegrown sage is?

00:41:21

DH: But—

00:41:22

SW: I don't think I've ever had homegrown sage.

00:41:22

DH: You haven't? But I like to use the homegrown sage in it and then I'll use the chicken broth. I use the chicken broth, and I use the broth off the chicken after I boil my chicken. I boil the chicken and then I debone it. I take all the bone off of it and the broth from that is what I like to use along with the canned chicken broth to make it, to keep it not from being dry.

00:41:49

SW: And did—did y'all both grow up with chicken bogg? I mean is that something that your parents made?

00:41:54

DH: Well my parents just used to call it just chicken and rice. That's what they used to call it, chicken and rice, but we added the sausage with it and then we come along with the chicken bogg. That's how my family did it.

00:42:06

GH: Chicken bogg has been around forever. Yeah, everybody used to do a chicken bogg.

00:42:12

SW: I wonder, do you—you said you would go into town. I mean so could you just go somewhere and it's—it's like—they're selling chicken bogg. Do people kind of like hang out and gather around it? Is it a communal kind of meal—chicken bogg in the community?

00:42:24

GH: Yeah, yeah, yeah you—like I say, you can go—even if somebody dies or something and then they call it a “setting up” around here, they'll cook a chicken bogg for the folks that's coming over. They'll cook a chicken bogg you know and you can feed a lot of people with it you know. You can take five pounds of rice you know and feed a lot of folks. And they'll do chicken boggs at places like that—events just to give people and stuff like that yes. So chicken bog is big around here, and we knew that.

00:42:50

But we—it was sort of funny, I—just seems like God blessed us with everything but we started doing the chicken bogg. And this guy sits across in front of us the first time we ever done

a chicken—or the second time, the second time we ever done a chicken bogg and collards. And this guy sits across from it and that’s all he’s ever done was rice and chicken bogg. And he comes over there where we’re at and he says, “You folks might as well not even sell chicken and rice.” He said, “Because I got a trophy this high [*Gestures*] for selling chicken bogg.” He said, “I was the best chicken bogg cooker there was—is and at the fair and everywhere.” And said, “Everywhere I go, you know, I got the best.”

00:43:29

I said, “Well that’s fine with me.” I said, “That ain't no problem with me.” Well, he sells three bowls and we sell a hundred. And he comes over there and he said, “I can't figure that thing out.” And so he tasted ours, he tasted our chicken bogg and said, “I’m glad y'all wasn’t at the fair ‘cause y'all would have beat me hands down with this chicken and rice.” [*Laughs*] Well this man quit selling chicken bogg. And I was asking a friend the other day and they was telling me and said everybody—and he was telling them, said, “Everybody got into the chicken bogg and everything and I’m going to quit.” He said, “I ain't selling no more rice.” But he got out of the business. He quit.

00:44:06

SW: Do you know his—can you tell me his name?

00:44:10

DH: I never did catch his name.

00:44:10

GH: I cannot remember his name. They called his name the other day but I can't remember the man's name.

00:44:15

SW: Is he from around here?

00:44:15

GH: Yeah, yeah. Yeah, if you go—he used to go to Robeson County Fair every year. I don't know if he still goes now or not, but—but he won the trophy of winning the best chicken bogg but boy, when he couldn't figure out why he wasn't selling none that day and then come and tasted ours he said, "I know the reason why." But like I say it's the seasoning and everything. And good clean water and all that stuff, your food tastes different. He—I mean it just is how you do stuff and what you put in it and most of the time we got well water. It's not chlorine in it and if you use that it'll make your stuff a little different. It'll make it a better taste.

00:44:54

DH: And we only use Uncle Ben's rice. I don't use the other off-brand rices, I use Uncle Ben's. Uncle Ben's don't mush up. It stays grainy all the time.

00:45:06

SW: And you were talking about the pork sausage. Does that come from you guys? Is that from your hogs or do you guys buy it?

00:45:11

DH: We normally buy it. But we have used some.

00:45:15

GH: Well now we do raise—we do raise a bunch of it and use it too now. And the side—fatback meat is a lot of homegrown. We had—we get it from our friends. We—we, like I was saying a little while earlier, we—we still do a lot of our own grown stuff—homegrown stuff, hogs and cows and chickens. And they—they kill some of these hogs around here and we get the fatback from them. We get our fatback meat from a lot of our friends, you know. And we—that thick stuff, that’s the kind we like to use. So a lot of it is homegrown.

00:45:45

A lot of our stuff is homegrown that we use. I have to say that much, yeah. I’m going to let you smell this sage here. [*Mr. Hunt opens an old, large container of homegrown dried sage.*]

00:45:54

SW: Yeah. Oh my goodness.

00:45:56

GH: Can you smell it?

00:45:57

SW: Yeah, I—the sage I’ve only—this is a testament to—it’s in a little—the thing—.

00:46:05

GH: Right, that's the real stuff.

00:46:06

SW: Can I take a picture of you holding that?

00:46:07

GH: Yeah.

00:46:08

SW: Do you mind? Would you mind handing me my camera? I'm sorry. [*Interview takes out camera to take a few still images of Mr. Hunt holding the sage.*]

00:46:13

GH: But that's the real-deal stuff right there.

00:46:15

SW: Sorry about that.

00:46:15

DH: That's fine. You pull that stem off of there and grind it up real good—

00:46:28

SW: Wow, how long did that take?

00:46:29

DH: Not too long. [*Picture Taking*]

00:47:16

SW: Okay, thank you. And how are we doing on time here?

00:47:20

DH: It's twenty-five 'til.

00:47:20

SW: Okay, can I ask you two more questions?

00:47:22

DH: Okay, uh-hm.

00:47:23

SW: All right, I wanted to ask you quickly—okay. So you said you went through 600 pounds of cornmeal. How many collards did you go through?

00:47:34

DH: [*Laughs*] Hmm.

00:47:37

GH: We basically went through probably maybe eighty or ninety cases which we started out with 273 gallons and from there on out we couldn't hardly tell you. We was thinking a lot more

than that because we cut up all week long, cases of collards. So I'll be safe to say we sold 700— in there, you know I'll be safe to say we sold quite a bit.

00:48:02

Well I couldn't believe what—like I said, every year we seem to increase with collards, you know. The 273 gallons didn't last hardly two or three days. And like I say, we had to cut collards all week long trying to stay up and still couldn't stay up. So we cut that much—we cut that much or more at least. We probably cut another couple hundred gallons.

00:48:24

SW: And I wanted to ask you quickly the grape ice-cream you were talking about how people—you have chocolate, strawberry, and vanilla but then I saw grape and you were talking about how people consider that a tradition. Can you talk just briefly about how you came up with the grape ice-cream?

00:48:41

GH: Do you know how we come up with the grape ice-cream darling?

00:48:44

DH: We were just—we were just experimenting and what we would do is we would make a flavor and invite our friends over and we'd just have like a little ice-cream party. [*Laughs*] We'd let them taste it you know and see what their results were and how they liked it and all this and that. And then we'd change it up a little bit and then invite them back over. And but as far as the grape recipe, that's my specialty. I came up with the grape recipe.

00:49:11

GH: She come up with the grape recipe but how we started making the grape really was a friend of ours. Everett, which is my daughter-in-law's uncle, he works at the college [*University of North Carolina-Pembroke*]. And he come over there one year when we were doing ice-cream. And he said, "You know what?" He said, "Grape ice-cream will be a good deal to try to do." He said, "Y'all ought to try to make some grape," he said, "because a lot of people never tasted grape and they might like grape." And that's really how we started with the grape ice-cream because of him.

00:49:46

And so the wife did come up with how to make the grape now and people want—we've had a guy to come here and wanted to buy the recipe—two or three times he wants to buy the recipe to the grape ice-cream but she won't tell him. But she come up with the recipe to make the grape ice-cream. And everybody loves it. Like I said, I got four orders now to make grape ice-cream, so everybody loves it. But he was the one that started us out really, the adventure out on the grape ice-cream. And now we're selling so much of it around Pembroke they're calling it a tradition—grape ice-cream in Pembroke, but we started that grape ice-cream in Pembroke around there. Nobody didn't have no grape ice-cream.

00:50:20

And the grape ice-cream we started it. Now they're saying the grape ice-cream is a tradition in Pembroke. But we sell a lot of folks in Pembroke grape ice-cream. And we had them—we've had them to come over from that college and get ice-cream. Students come from

other places and get ice-cream and they can't believe it. They come back with their friends sometimes and buy buckets of it and go back. But everybody enjoys the ice-cream.

00:50:45

SW: And they come right here to—‘cause you were talking about you had to make ice-cream, so people come to your house?

00:50:50

GH: Yeah, they'll come to the house and get it. They'll come to the house and get ice-cream.

00:50:53

SW: I'm wondering, too, you guys mentioned you're at the Powwow and then Homecoming. Where—and you go to somewhere in Bladenboro. Can you talk about just a few other—the places that y'all are at?

00:51:04

DH: We normally do like four collard events for the year. In May, we do the Powwow down at the farmers' market in Lumberton. And then we do the July event [*Lumbee Homecoming*] which is a week of it. And then Bladenboro is normally the latter week in—in October and that's a one-day event. And then November, the first weekend in November we're back at Pembroke at the Pembroke Cruising and it's a one-day event. So Lumberton is a two-day event, yeah.

00:51:39

GH: Uh-hm, it's actually a three-day event. It's actually a three-day event but we won't do but two. If we don't make it in six days we try not to work the seventh. We don't work Sundays if we can help it. But we do ours in two days or a week or six days, you know but you know we go to events like the Powwow and Bladenboro and a few other events and they won't let nobody else do collards. They won't let nobody—people ask them to come do collards or chicken bogg and they won't let them. We're the onliest ones they'll let do that. They say, "No," the guy says, "we got somebody that does that." He says a matter—"It probably wouldn't be worth your while to even come because these people comes and does that and everybody likes their stuff." So we go to some events and they won't let nobody else do that.

00:52:24

The Homecoming is the onliest place they let people come sell it but it ain't never hurt us. You could probably tell that.

00:52:29

SW: I didn't see a line like your line anywhere else in Homecoming, so—. And people waited. They saw that there were other collard sandwiches but they didn't get out of line for a shorter—. I have one more question for y'all and then I just want to take your picture and I'll let you be on your way 'cause I know you have an appointment. I'm wondering what the future of the business looks like.

00:52:48

DH: Oh.

00:52:51

GH: Well it depends on health-wise. If our health holds up we're going to do it just as long as God will let us. I don't—we like to do what we want to do. We're self-employed for ourselves and we go when want to. If we want to get up late we get up late. We do mostly—but God blessed us that way and everything you know. We—we do what—like I said if we want to lay late, we lay up to ten o'clock or nine o'clock, we do that. And we—hopefully our health holds up. Right now we're blessed. We don't have no health issues, maybe a little bit of high blood pressure or something like that, but not enough to bother us and if our health holds up pretty good we're going to just continue to do it just as long as we can.

00:53:32

And I'm hoping some of our children, my granddaughter in there or somebody will sort of keep it a going, you know. *[Laughs]* But it's hard to get these young folks to jump on stuff like that. They don't understand. They just think everything comes easy and that's the way they want it, but it's not like that. No, but we're just hoping that—that our health and everything holds out. And we're going to just continue to do it as long as we can. We're hoping that's going to be a long time. And yeah—

00:54:02

DH: As far as the flavors of ice-cream that we make we do make the chocolate, the vanilla, the strawberry and the grape but we have made grape pineapple, we've made strawberry banana, we've made black walnut and that came over real big—that black walnut. We started that this year. And we've made banana. We've made peach. So those are some of the other flavors that

we make. We—we try not to make too much of it but that’s some of the other flavors that we make also.

00:54:39

GH: If we have a request. Somebody requested that we’ll do that for them and stuff like the grape ice-cream, you know like I said but we make it all the time. If somebody requested it we’ll make them some ice-cream. And yeah, God I told—I told my oldest boy, my two boys there I said, “Boys if y’all want to, you give me and your mama half this money next year we’ll cut y’all in on this deal if you want it.” But we’re going to see what they—I don’t think they want to do that. But my oldest son though, it’s a family tradition too. If you look around, most of what was in the tent was our families. We try to keep it—that’s who you have to get to help most time anyway your family. If you want—‘cause other people don’t like to work too much. We get the family deal. And most of what we do—we try to stick together as a family too. And yes, I love my family and yes, I’m proud of my family, yeah.

00:55:35

SW: Do y’all want to add anything else before?

00:55:38

DH: I’d like to say thanks to all our workers. Mom and dad—mom and dad, my collard servers are Carla, Jennifer, and our granddaughter Tiana, and then my cornbread cookers are my brother Willy French, a guy named Larry—actually we had two Larry(s) and Trey. Then my collard cookers was myself, Dorsey Hunt, along with our oldest son Grayland and another lady named

Carrie. And then Miss Lula Bell, she did the fatback, her and Larry Barton did the fatback and then her husband James was with the ice-cream.

00:56:34

GH: Everybody calls him Pap.

00:56:36

DH: Everybody calls him Pap and then I don't want to miss anybody—Carla.

00:56:42

GH: You called her name.

00:56:43

DH: Okay.

00:56:44

GH: Gloria.

00:56:45

DH: His sister, my husband's sister Gloria, just thanks to everybody and especially thanks to all those that came out and bought a collard sandwich and ice-cream. [*Laughs*] We want to thank you.

00:56:56

GH: And tell them you know what my job is—I'm an all-around guy.

00:56:59

DH: He's a talker. [*Laughs*]

00:57:02

GH: I'm the man that can do it all. [*Laughs*] That's my job. But I—like I said, we enjoy it. I've always—we've always been workers though. You know and the girl that married my son down there, they said, "You better not get nobody off that Swamp. They'll work you to death 'cause they said them people in that Swamp that's all they know to do is work, work, work." And that's what a lot of folks were telling her 'cause she come out of Lumberton out of town down there and when they got married you know what I done for her? I got a three-prong pitchfork out there. You ever heard this thing *Green Acres*? I gave it to her at her wedding and she liked to passed out. I said, "Here you go," and played that song for her. I said, "You're moving from the city to the farm." [*Laughs*] And that's the—and her people around there they said, "Buddy you—he said you really hooked her up didn't you?" They were—they were surprised too. I surprised a bunch of people.

00:57:57

DH: I forgot to even mention them. I forgot to mention our son, Donovan, he was the money collector and of course his wife, Page, she's our runner. She ran everywhere that we needed her to run and gather stuff. So we thank her also. I had to mention them.

00:58:15

SW: Well is there anything else y'all want to add before I turn the tape recorder off?

00:58:19

DH: No, that should be it.

00:58:19

GH: I think we're good darling.

00:58:21

DH: Other than thank the Lord for giving us the strength and the knowledge to do what we're doing. We just thank Him. We give Him all the credit and all the glory.

00:58:32

SW: Well I just want to thank y'all for taking the time to do this—this morning. It's been really lovely to talk to both of you so thank you.

00:58:38

GH: Yeah, good. I enjoyed it.

00:58:40

[End Dorsey & Glenn Hunt Interview]