

WESTERN KENTUCKY UNIVERSITY FOLKLIFE ARCHIVES

INFORMANT/FIELDWORKER DATA FORM

I. INFORMANT

NAME: Allene Lucy Stice
(Include fullest possible name -- first, middle and/or maiden, last)

(For example: John James Smith; Mary Ann Franklin Smith (Mrs. John))

ADDRESS: 2736 Old Scottsville Rd. Alvaton KY

PERSONAL DATA: Age 79 Date of Birth Dec. 14, 1909

Place of Birth Warren Co. Sex Female

RACE/NATIONALITY/ETHNIC BACKGROUND: White

ADDITIONAL INFORMATION: (Include education, occupation, places of residence, religious affiliation, etc.)

educated through age 11; no religious affiliation, never baptized, owner/cook of Lone Oak Restaurant

II. COLLECTOR

NAME: Courtney Hogan Davis
(Include fullest possible name as described above)

ADDRESS, LOCAL: 1721 Highland Way Apt. D

ADDRESS, PERMANENT: 2 Carolina Ave., F.T. Thomas Kentucky

PLEASE DESCRIBE YOUR RELATIONSHIP TO THE INFORMANT, SUCH AS COUSIN, FRIEND, EMPLOYER, ACQUAINTANCE, ETC.: none - I ate at Lone Oak

once

ADDITIONAL COMMENTS:

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After attending W.K.U. for nearly four years, I figured I had eaten at every decent place a town the size of Bowling Green had to offer. Like many students I had a passion for food, especially homecooked meals that made me nostalgic for Mom. So in search of the most homelike meal, I sacrificed myself to tasting meals at every local "Mom and Pop" establishment. Then I heard whisperings. Whisperings about a restaurant located approximately seven miles out in the country, that only charged one low price for mounds of food. Mounds of wonderful homecooked vegetables! Somewhat skeptical that there could be such a place, but willing once again to sacrifice anything for the cause, several of us headed out to this restaurant, Lone Oak. What we found at Lone Oak was that the rumours we had heard were true, they did have some of the best meals around. In fact, I was so intrigued by Lone Oak that when I had to choose a topic for a fieldwork project I chose Lone Oak. I have decided that I will discuss the location/building of Lone Oak, the meals and customers, and the owner.

Lone Oak is located approximately seven miles north on Old Scottsville Road. The building, which stands on the crest of a hill, is a white, wood, one story structure, with gas pumps outside. The gas pumps are sheltered by a wood roof which travelers can pull under to pump gas. The front of the building has a front door located under the pump shelter and flanked by green shuttered windows. This green also appears on the

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window trim and pump shelter. On the top of the pump shelter is anchored a lit sign which reads -" Crown RC, Royal Crown Cola, Lone Oak restaurant."

To the left of the windows there is another door and further down, a small window with an air conditioner unit in it (see picture #8). This front door, however, is not necessarily the one the customers enter. On the south side of the building is another door, this is the one the majority of the customers enter (see picture #7). This door leads directly to the dining room.

The dining room is made up of approximately 20 tables that can seat four, which can be rearranged to accomodate larger groups (see pictures # 3 and 5). The total seating capacity is approximately 85 people. These tables are accompanied by a medley of chairs in various sizes, and shapes, and heights. These too are often moved around for the comfort of a patron. The tables are covered with red cloth table cloths. White china plates and saucers are set upon paper placemats. The silverware is wrapped in paper napkins and placed to the left. Also on the table are plastic napkin holders, glass salt and pepper shakers, and cut glass ashtrays (see picture #3). At the opposite end of the room from where the customers entered is a counter with red vinyl stools in front of it. On this counter rests the cash register. Behind the counter are several refrigerator units (only one is in plain sight) containing cold soft drinks. Also behind the counter are shelves of candy. The walls behind the counter are covered with family

photos, art prints and knick-knacks. Perhaps the most prevelant items are two signs, one reading "No carry outs (including pie)" and the one below it which boasts "Meals \$7.50 including tax" (see picture #4). The remaining walls of the dining room are covered much the same way - adding a clock or two, along with pictures of some of Lone Oaks more famous customers. Allene Stice, the owner and operator of Lone Oak says, "I decorated on my own, just my own mind and people come in and talk to me and then I'd buy pictures and stuff like that and I just start putting them up and I've got about all I can put up now. Yeah I hanged the calendar on the door cause I had the man out here the other day you know, Paul Sandeford and the girls (W.K.U. Lady Hilltoppers Basketball team) and I hanged it up so they could see it."1 Behind the counter is a door to the kitchen, a domain in which I, the interviewer was not welcomed. The floors are covered with a muted striped, indoor /outdoor carpeting.

Before the building was a restaurant, it was a old house which was torn down. "Well, we've owned this building about, I'd say 50 years. Before that it was just a house, then they tore it down and we built back the restaurant - it was just an old house people lived in, we tore that down and built a restaurant back here..."2

Although finding out something about the history of the building was interesting it's not what makes Lone Oak famous. What is the drawing force? Food!! An over abundance of good simple homecooked meals is what

draws the crowds. Lone Oak is open for dinner only on Monday through Saturday. On these nights Allene and her helpers usually serve 75-100 people. "Myself, we cook, and Faye Thompkins helps me, that's about the only two that cooks, just me and another woman. We serve nights, Monday through Saturday. You know business is slow right now, but usually we feed quite a few people, we feed about from 75-100. Fridays and Saturdays then through the week we feed, you know, people along some times, now we don't feed many through the week unless we have big groups, but we have somebody in here nearly every night".³ For her customers Allene serves the same menu of vegetables every night, "cause we don't have the same people every night and also we have baked potatoes and new potatoes and just whatever we want to fix along and we make pies, we make all of our pies homemade, most all of them, you know it takes time to do all of it. We usually serve eight or nine different vegetables."⁴ These eight or nine vegetables usually include : green beans, beets, corn pudding, broccoli and cheese casserole, mashed squash, cole slaw, black eyed peas, fried apples, and new potatoes. Because Allene worries about the quality of the product she serves she rarely uses anything that comes out of a can. "Yes, you have lots of expense because I always try to feed the best you know, I don't buy stuff in cans and stuff like that, I always buy fresh frozen, course we feed green beans out of cans you know,...but other things I buy that all fresh or fresh frozen...it

costs about \$35-40 for a case of fresh frozen corn, the squash and the broccoli - all of that's expensive - only the green beans are reasonable cause they come from a can."5 Along with the vast array of vegetables, Allene also serves a tossed salad, corn cakes and biscuits, fried chicken, baked ham or barbecued ham. Although these meats are standard, Allene will cater to a customer's requests "I cook my chicken in a chicked fryer - the other night people wanted turkey and dressing, lordy what a job to be frying chicken, ham and doing turkey. Whatever they want I'll fix it though."6 Each meal is then followed with the customers choice of a homemade desert, made by Allene or Faye. "I bake homemade pies, meal pies, chocolate pies, and sometimes I bake cobbler - like a peach or blackberry or cherry whatever I've got and then we buy coconut cream, key lime, we buy them, they're really good too, they are real expensive when you buy them like that, cause I buy that high coconut, but we bake the others all ourselves. Me and another woman bakes the pies, sometimes, I do. If we're having a big crowd we generally bake six pies that's plus the coconut and key lime and then sometimes I'll fix them, especially the older people like them."7 Each item on the menu is served in large bowls or on huge platters so that customers feel free to take as much of each item as they want. Allene claims she got this serving style from her mother. "I just decided to serve everything family style and that's the way Momma always fixed it - just put the bowls on the tables in front of us kids -

that's just where I picked it up from "8 Because Allene often caters to what each customers prefers for dinner, she requests that customers call and make reservations so she has some estimation of the number of people she'll be serving. "...I tend to serve fried chicken, barbecued ham or baked ham whichever they'd rather have, course I ask them when I take their reservation, that way I can have it ready...We take people that walk in, you know, if we've got room for them I like for them to have reservations that way we can have their table set and their name on it and then you know how much to cook".9

All of Allene's attention to detail has really paid off, and in fact draws customers from both Tennessee and Kentucky as well as a few celebrities. "Well, a lot of the people that eat with me, lots of them are from Bowling Green, you know then we have people out from Scottsville, some out of Louisville, some out of Nashville, Glasgow, just different places".10 Even though she serves to people from all around this area Allene claims she rarely has any trouble with her customers. She believes the reason for the excellent behavior of her customers - even the W.K.U. students is because she treats them so well. "...I've never had any trouble cause I'm always nice to everyone and they're nice to me, I've had this place full time after time...And the Western students have just been awfully nice out here and I appreciated every one of them - they never give me any trouble, they're just as nice as they could be. I always try to give

them everything they want to eat and things like that".¹¹ Besides the "everyday folk" who frequent Lone Oak, there are some of the rich and famous which make it a point to stop in and see Allene. She takes her famous visitors in stride, calls them by their first name, treats them like the couple next door. " Well, we have lots of famous people come out here, Adrienne Barbou and John Carpenter had their wedding rehearsal dinner here. You know, John's family is from Bowling Green so I guess that's why they decided to come here. They come to see me nearly every Christmas although I didn't see them last year. Then we had the Oak Ridge Boy, they had a birthday dinner out here one Sunday, his family was real nice. I think he married a girl from around here, that's how come they knew about Lone Oak. And we had that lady from Hee Haw - Ronni something from Franklin . . . I was really proud that Adrienne and her husband had their's here (their wedding rehearsal dinner), I have their picture on the cash register, yes it was really nice - it wasn't big, just the family - it was really nice. That girl from Franklin was a Potts, Jean Potts, she's a pretty girl, I saw her on the television not long ago."¹²

For payment of meals Allene will accept only cash and personal checks, but not credit cards. "We take only cash and checks for the meals, no credit cards cause I don't have time to fool with them. I never do have any trouble with anyone writing bad checks".¹³

Allene Lucy Stice was born on December 14, 1909 in Warren County ,

Kentucky. She was married at the age of 16 to a local 17- year-old farmer. This starting out so young is how she learned to cook. " Well, I married when I was 16 and I just started in cooking from one year to the next, then I decided I would just go into this restaurant and...,my husband didn't want me to. No, he said its too hard of work for you and I said well I'm going to try it, he said you may be sorry and I said if I do I'll just be sorry, so then I just decided I'd try it and I've always done real good. He was happy it worked out as well as it did cause I helped him out lots you know - farmed and I worked in the restaurant, course I helped him along with different things, he liked it all right after he'd seen that I was doing alright with it - he liked it then."¹⁴ Together they had three children, ran a farm and Lone Oak together till he died seven years ago. Now, at the age of 79 she has some men tend after the 300 acres of farm land -The Lone Oak is where she puts the majority of her time. "I get up at 5 o'clock, come on down and start cleaning up or doing things...I generally start around 12 o'clock getting ready for dinner and usually people come in about 5-5:30 - that way we're always ready for them - sometimes it rushes you".¹⁵

However, as to the future of Lone Oak she's uncertain. " I imagine I'll sell Lone Oak if I live long enough...I really don't know of anyone who will take over Lone Oak if I quit - my daughter says 'No way, Momma works too hard in this place'.¹⁶

ENDNOTES

- 1 Personal interview with Allene Stice, February 28 1989.
- 2 Ibid.
- 3 Ibid.
- 4 Ibid.
- 5 Ibid.
- 6 Ibid.
- 7 Ibid.
- 8 Ibid.
- 9 Ibid.
- 10 Ibid.
- 11 Ibid.
- 12 Ibid.
- 13 Ibid.

14 Ibid.

15 Ibid.

16 Ibid.

BIBLIOGRAPHY

Stice, Allene Personal interview. 28 February 1989.

TRANSCRIPTION

003 C: Ok, I just want to ask you a few questions about Lone Oak - Who owns and runs Lone Oak?

A: Allene Stice

C: You do then.

A: Yes.

C: All by yourself or ---

A: Well, I have help, you know, come in the afternoon most of the, we have two girls helping us.

C: Are they friends of yours, or how do you decide ---

A: Well they just, I just hired them as waitresses - one of them is Patricia Hodges and the other is Faye Thompkins.

C: How long---?

A: I have a dishwasher - his name is Barry Johnson, not Barry Johnson, but Barry Ford.

C: And how long have you run Lone Oak?

A: 20 - Er, this will be 20 years.

C: Goodness, what made you decide to get into the restaurant business?

A: Well, I just was first in the grocery business and I didn't like it, it wasn't enough business, I decided to you know, try this restaurant and I thought, well I'll try it, see if I make a good success, so I have.

C: I think you definitely have.

A: Peoples been awfully nice and I have lots of nice people eats with me.

C: Is it mostly local people that eat here or---

A: Well, its lot them are from Bowling Green, you know then we have people out from Scottsville, some out of Louisville, some out of Nashville, Glasgow, just different places.

C: And that couple you were telling me about that came down from Louisville after reading about you in the Courier Journal. Well, who does the cooking?

A: Myself, we cook and Faye Thompkins helps me, she helps me cook, we cook, that's about the only two that cooks, just me and another woman.

C: And you serve, let's see, what nights are you all open?

A: Monday through Saturday.

C: Monday through Saturday?

A: Yes.

C: And approximately how many people do you think you usually serve?

A: Well if its, you know business right now is slow, but usually we feed quite a few people, we feed about from 75-100.

C: That's a lot.

A: Fridays and Saturdays then through the week we feed (030) you know people along sometimes, now we don't feed many through the week unless we have big groups, but we have somebody in here nearly every night.

C: That's an awful lot of work for just the two of you.

A: Yes, it's a lot of work I tell you - lot of expense too.

A: Yes, you have lots of expense because I always try to feed the best you know, I don't buy stuff in cans and stuff like that, I always buy fresh frozen, course we feed green beans out of cans you know we buy them out of cans but other things I buy that all fresh or fresh frozen, that's the reason it makes it so expensive.

C: Well, it tastes so much better!

A: Yes, it tastes a lot better.

C: Yes!

C: How do you decide what's going to be on the menu? Is it always ---

A: Well, I just, most usually we have about the same menu of vegetables every night, cause we don't have the same people every night and maybe we'll have corncakes and fresh rolls and I have them every night. So we have baked potatoes and new potatoes and just you know, whatever we want to fix along and we make pies, we make all of our pies homemade, most all of them, you know it takes time to do all of it.

C: How many vegetables do you usually serve?

A: About, we serve about eight or nine different vegetables.

C: Where did you learn to cook?

A: You mean, where did I learn to cook?

C: Yeah.

A: Well, I married when I was 16 and I just started in cooking from one year to the next, then I decided I just go in this restaurant and I just, my

husband didn't want me to.

C: Really?

A: No, he said its too hard of work for you and I said well I'm going to try it, he said you may be sorry and I said if I do, I'll just be sorry, so then I just decided I'd try it and I've always done real good. 054

C: What's he say now?

A: He's dead.

C: He's dead.

A: He's dead, my husband's dead, died seven years ago.

C: Was he happy that it worked out as well as it did?

A: Yeah, cause I helped him out lots you know - he farmed and I worked in the restaurant, course I helped him along with different things he liked it alright after he'd seen that a I was doing alright with it - he liked it then.

C: Why don't you all advertise? Only way I've ever heard about Lone Oak is by word of mouth.

A: Well, I advertise some, I do quite a bit of advertising you know, like run it in the paper, I had it on the radio last week - withe the Beaver, I know one of the men over there and he comes up here and he has it on the radio for me, then I know the girl that works with one of the stations in town and I give her some advertising and then once in awhile I'll put it in the paper, not very seldom cause most usually I have plenty of business -

but through January and February you can expect slow business - won't be long till business will be getting better.

C: It picks up in the spring ---

A: It gets better in the spring, when it starts getting warmer and then we have a pretty good bunch of people through the week you know - I'd say right now business is kind of slow right now.

C: And you all only take reservations? (075)

A: No, we take people that walk in, you know, if we've got room for them I like for them to have reservations that way we have their table set and their name on it, and then you know how much to cook..

C: Yeah, I'm susre that helps you a lot.

A: Yeah.

C: When did you buy this building?

A: We've owned this building about, I'd say 50 years.

C: And what was it before it was a restaurant?

A: It was just a house, then they tore it down and we built back the restaurant - it was just an old house people lived in, we tore that down and built a restaurant back here, we bought the acre ground.

C: I noticed the gas pumps outside is it a gas station too?

A: Yeah, we sell gas.

C: How did you decide on how to decorate the inside here, I mean it's so

A: Well, I just my own mind and people come in and talk to me and then I'd buy pictures and stuff like that and I just start putting them up and I've got about all I can put up now.

C: Really, I think you're running out of wall space.

A: Yeah, I hanged the calendar on the door cause I had the man out here the other day you know, Paul Sandeford and the girls and I hanged it up so they could see it.

(phone rings)

C: Are those pictures over there all of your family?

A: Yes.

C: How many children do you have?

A: Three, two girls, and a boy.

C: Do they help at all with the restaurant?

A: No, they don't like to, I have one girl that helps me Friday and Saturday, she's the only one that helps, the other two don't like the restaurant.

(phone rings)

Interview with Allene Stice: Bowling Green, Kentucky

February 28, 1989

Interviewer: Courtney Davis

A: Allene Stice

C: Courtney Davis

A Wallensack tape recorder #780 was used for both the interview and the transcription.

The interview was recorded on a Sony 60 minute tape.

The interview lasted approximately 50 minutes and includes narratives about the food, customers and history of Lone Oak Restaurant.

idiot noises from the interviewer were omitted

CATALOG

Manuscripts & Folklife Archives
Library Special Collections
Western Kentucky University

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003 I, Allene Stice own and run Lone Oak restaurant. Well, I have help, you know, come in the afternoon most of the, we have two girls helping us. Well they just, I just hired them as waitresses - one of them is Patricia Hodges and the other is Faye Thompkins. I have a dishwasher - his name is Barry Johnson, not Barry Johnson, but Barry Ford. I have run Lone Oak for 20 years. Well, I just was first in the grocery business and I didn't like it, it wasn't enough business, I decided to you know, try this restaurant and I thought, well I'll try it, see if I make a good success, so I have. Peoples been awfully nice and I have lots of nice people eats with me. Well, a lot of the people that eat with me, lots of them are from Bowling Green, you know then we have people out from Scottsville, some out of Louisville, some out of Nashville, Glasgow, just different places.

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out of cans you know, we buy then out of cans but other things I buy that all fresh or fresh frozen, that's the reason it makes it so expensive.

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052 Well, I married when I was 16 and I just started in cooking from one year to the next, then I decided I'd just go in this restaurant and I just, my husband didn't want me to. No, he said it's too hard of work for you and I said well I'm going to try it, he said you may be sorry and I said if I do I'll just be sorry, so then I just decided I'd try it and I've always done real good. He was happy it worked out as well as it did cause I helped him out lots you know - farmed and I worked in the restaurant course I helped him along with different things he liked it alright after he'd seen that I was doing alright with it - he liked it then.

Well, I advertise some, I do quite a bit of advertising you know, like run it in the paper, I had it on the radio last week with the Beaver, I know one of the men over there and he comes up here and he has it on the radio for me, then I know the girl that works with on^e of the stations in town and I give her some advertising and then once in awhile I'll put it in the paper, not very seldom cause most usually I have plenty of business -

but through January and February you can expect slow business - won't be long till business will be getting better. It gets better in the spring, when it starts getting warmer and then we have a pretty good bunch of people through the week you know - I'd say right now business is kind of slow right now. We take people that walk in, you know, if we've got room for them I like for them to have reservations that way we have their table set and their name on it, and then you know how much to cook.

077 Well, we've owned this building about, I'd say 50 years. Before that it was just a house, then they tore it down and we built back the restaurant - it was just an old house people lived in, we tore that down and built a restaurant back here, we bought the ground acre, ground.

I decorated on my own, just my own mind and people come in and talk to me and then I'd buy pictures and stuff like that and I just started putting them up and I've got about all I can put up now. Yeah, I hanged the calendar on the door cause I had the man out here the other day you know, Paul Sandeford and the girls, and I hanged it up so they could see it. Those pictures over there are of my children, I have two girls and a boy. They don't like to help with the restaurant, I have one girl that helps me Friday and Saturday, she's the only one that helps, the other two don't like the restaurant. (phone rings)

108 Well, we have lots of famous people come out here, Adrienne Barbou and John Carpenter had their wedding rehearsal dinner here. You

know John's family is from Bowling Green so I guess that's why they decided to come here. They come to see me nearly every Christmas, although I didn't see them last year. Then we had the Oak Ridge Boy, they had a birthday dinner out here one Sunday, his family was real nice. I think he married a girl from around here, that's how come they knew about Lone Oak. And we had that lady from Hee Haw - Ronni something from Franklin, Yes, an awful lot of nice people come here. We have church groups, Sunday school classes and lots of weddings here. I was really proud that Adrienne and her husband had their's here, I have their picture on the cash register, yes it was really nice - it wasn't very big, just the family - it was really nice. That girl from Franklin was a Potts, Jean Potts, she's a pretty girl, I saw her on the television not long ago.

We don't bake cakes when they have wedding receptions here, they bring their own, but we bake pies (more conversation regarding a girl named Stewarts wedding).

166 I imagine I'll sell Lone Oak if I live long enough, I might get too old one of these days. I was talking to this man out here the other night, who wasn't half as old as me and he was still working. I talked to my doctor awhile back and he said to keep working as long as you feel like working - you just work. So I work every day and every night except on Sunday, I always clean up at least till lunch and then I go up to my daughter's house, go into town and do some shopping - that's about the only place I ever go -

last Sunday I didn't even go, I just went up to her house and we didn't go any place, just stayed at home.

On Saturday night we usually cook quite a bit of food, because we generally have a big crowd. Yeah, I had a big bunch of girls out here last week they were from Western, we cook a lot of food - I make sure I never run out, I always have plenty. And I tend to serve fried chicken and barbecued ham and either baked ham whichever they'd rather have, course I ask them when I take their reservation, that way I can have it ready. Lots of people come here.

My grandson lives right behind here and I live over with my daughter - she comes by and picks me up every night she works at Holly and in the afternoon she comes by, course if I'm busy she leaves and comes back later, I stay up there with her and ride back the next morning. I get up at 5 o'clock, come on down and start cleaning up and doing things, and she goes into work.

I bake homemade pies, meal pies, chocolate pies, and sometimes I bake cobbler - like a peach or blackberry or cherry whatever I've got and then we buy coconut cream, key lime, we buy them, they're really good too, they are real expensive when you buy them like that, cause I buy that high coconut - but we bake the others all ourselves. Me and another woman bakes the pies, sometimes I do. If we're having a big crowd we generally bake six pies that's plus the coconut and key lime and then sometimes I'll

fix up a cherry cobbler or a blackberry cobbler - if someone asks me for one I'll fix them, especially the older people like them, I made a cherry cobbler last week and then we always put ice cream on it which makes you fat (laughs).

225 I got into the restaurant business after being in the grocery business so I never really had any experience at all. I married when I was 16, and my husband was a farmer and I just helped him then we decided to buy this place, bought the ground and built this place and we've been here ever since.

I really don't know of anyone who will take over Lone Oak if I quit - my daughter says "no way, Momma works too hard in this place". Right now she works at Holly, later on she might help. She helps me now though, helps me on Friday nights and Saturdays - I don't know what I'd do without her cause she knows just what everything is and what to do and she's friendly with everybody and that's what I like - I always tell them I don't want to hear of any of them that's not nice and they are, I reckon all my waitresses are really nice and they like the work.

We never have had any trouble with any customers giving anyone a hard time - I've never had any trouble cause I'm always nice to everyone and they're nice to me. I've never had any trouble and I've had this place full time after time . . . And the Western students have just been awfully nice out here and I appreciated every one of them - they never give me any

trouble they're just as nice as they could be. I always try to give them everything they want to eat and things like that.

335 I was really scarey starting a restaurant - excuse me now I've got to check on my dinner [leaves for 5 minutes] You never did know who was gonna come in and start a fight, drinking or something like that - you don't hardly ever see anyone in here drinking. We used to sell liquor here when the county was wet - then we sold beer - we sold beer here about three or four years before it went out and then it was voted back dry. But you never see it - cause I wouldn't put up with it - I don't care if they drink as long as they're behaving themselves. Sometimes people bring in alcohol with their dinner, wine - course if they've got it they don't ever let me see it - pour it in their cups and put the bottle back under the table. I don't care if they have wine cause they have wine everywhere. I just don't cause we've got lots of city and state police that eat here - if they see it they might make it hard on you (story on donation for state police) .

It's kinda slow tonight only about 15, but we can serve about 85. All the people are really nice and we sees people I just don't know where they come from - from different counties I guess - we had several in here the other night and nobody knew where they were from - course sometimes I'll ask customers where they are from if I'm not busy - right now I think we only have about 15 people - just me and another girl will work. I generally start around 12 o'clock getting ready for dinner and usually

people come in about 5-5:30 - that way we're always ready for them -
sometimes it rushes you.

423 I cook my chicken in a chicken fryer - the other night people
wanted turkey and dressing, lordy what a job to be frying chicken, ham and
doing turkey. Whatever they want I'll fix it though - I'll be open Easter
Sunday and everyone will want turkey - Mother's day I fed 250 people. We
stay open Easter for lunch. Easter, Thanksgiving, and Mother's day we stay
open. We're closed Christmas cause I have my dinner with my family then.

I've always lived most of my life in Warren County (story on how
she came to marry her late husband).

We only take cash and checks for the meals, no credit cards cause I
don't have time to fool with them. I never do have any trouble with anyone
writing bad checks - I don't hardly ever get bad checks - I just trust people
- one time a woman wrote me a \$300 bad check for a rehearsal dinner and
she got mad when I called her about it and they've never been back - she
didn't like it - I don't know what made her think I wasn't wanting my
money.

I also have 300 acres of farm land that keeps me busy - I have
some men that tend after the farm and I watch them - yes I have my hands
full but I like it. If I had to sit in a chair I wouldn't live long (she talks
about how other old people retire).

579 I decided on my prices by how much it takes to feed them and a

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little more since so much of what I serve is expensive - it costs about \$35-40 for a case of fresh frozen corn, the squash and the brocolli - all of tha's expensive - only the green beans are reasonable cause they come form a can - so I only charge children under 12 \$3.50 and adults \$7.50.

I just decided to serve everything family style and that's the way my momma always fixed it - just put the bowls on the table for all of us kids - that's just where I picked it up from - You'd be surprised at the number of girls that love squash and a lot of people love fried apples - especially the students love vegetables.

(phone rings end of tape 625)