

FA 1049 16 (2)
Dutch-American

A Folklore Collection,
submitted as a general interest
survey of the Dutch in America.

April 12, 1971.

Charles Seidelman

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I planned my paper to learn general material of interest about my grandparents, Mr. & Mrs. A.H. Muyskens, who are of direct secondary Dutch descent. My main area of concentration will be the distinct Dutch foods that even today they eat in everyday meals. I chose my grandparents for soon they will have died and I don't wish their special knowledge to be lost from us.

Because of a void of material on Dutch Folklore at the Margie Helm Library, I will give a brief history of the Dutch in the United States.

The first Dutchmen to the United States landed in 1609. They were sent to explore for the Dutch East Indies Company. Later the company erected the second European settlement in the United States, Fort Massau. This was populated by Dutch immigrants in March 31, 1624. In 1625 the first Dutch Settlement was founded on Manhattan Island later to be called New York City. From my references the attitudes of the Dutch were "socially relaxed, non-discriminatory" and they did not believe in witches. Their strong points were in the New York and New Jersey area.

In 1847 the first successful colony since the years of the Dutch East Indian Company was in Holland Michigan. Lead by A.C. Van Raalte who left Europe because of a separatist movement removing their religious sect from the Catholic Church thus founding the Dutch Reformed Church later Rev. Hendrick

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P. Scholte brought a group to Marriion county Iowa. Later to spread its Dutch inhabitants to many counties. This is where my great grandfather settled, The Muyskens and the Burgraff's. Dutch Folklore is still there is Holland. To quote HOLLAND AND THE UNITED STATES "Holland is surrounded by towns and villages some bearing the names of Dutch provences; Zeeland, Vriesland, Groningen, all of which were started by later arrivals who joined Van Raalte. These are now completely American communities but their Dutch background is still evident and not only during the sping tulip festival but at all times."

HOLLAND AND THE UNITED STATES, KONINGIBERGER

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Gf. Albert Henry Muyskens
Gm. Theodora Burggraaff Muyskens
Cms. Carol Muyskens Seidelman
Cas. Charles Allan Seidelman

Gf. My father was on board a boat with three sails, see, and no motor at all. And then they took hides from Argentina, and brought them to the Netherlands, or to England. And from England they took stuff to Russia,...a three hundred ton schooner. Three sails.

Cms. And Grandpa worked on that?

Gf. Oh, sure he did. Matroos(chief sailor aboard ship), he was a sailor.

Gm. He also was a cook, and ah, they got that Dutch rye bread.

Have you ever seen that Dutch rye bread? It comes in loaves like little squares.

Cms. And hard and heavy.

Gm. Ya, and it's brown. Well, anyway, ah, you know how they would mix that? With their feet.

Gf. Sure, oh they would scrub their feet. Don't worry about that.

Gm. Do you think they got corns? I was going to kid.

Gf. We could never taste it.

My father was a zeilmaker, made the sails, repaired the sails, because any storm they would have, sails would be broken. And he was chief cook and matroos.

Cas. And how did he ever end up in Iowa?

Gf. Well, he lived in Terschilling. His father was a commissioner in the Dutch government, and he worked in the island of Terschilling, I mean in the island of Texet, I mean in the island of Texel first, which is the larger of the Fresian Islands. Right next to it, the island of Terschilling. And then he was moved with his family to Terschilling. So Pa, I think, was born in Texel, but he lived most of his life in Terschilling, because he stayed there. Now Mother Cupido always lived there

Cms. Is that where they met?

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Gf. Oh ya, in north Terschilling.

Cms. Where were they married?

Gf. In the Netherlands, in Terschilling. And then Ma was a milk girl. She milked the cows three times a day. Morning, afternoon, and late at night. Three times a day they milked the cows.

Gm. Were all the cows milked three times a day?

Gf. The milk farmers milked three times a day. ah, every eight hours.

Gm. It's a wonder they didn't die.

Gf. Every cow was milked on the hour, every hour, three times a day. Then she would go home with the milk. Mother was a big strapping woman.

Cms. Was she big?

Gf. Two hundred twenty-five pounds.

Cms. Grandma?

Gf. Grandma, sure. My uncle Al, her brother, weighed three hundred and forty pounds.

Cms. How tall was Grandma?

Gf. Grandma was a little taller than you, wasn't she (asked to grandmother)?

Gm. Ya, I think. When I knew her, she was quite old-in her sixties. Olma (Uncle) Albert weighed three hundred and twenty pounds.

Gf. And Pa weighed about two hundred, but Ma weighed two hundred twenty-five.

Gm. In the old country, they ate a lot of starches, potatoes, and what we call spekfart (fat pork).

Cas. What's that?

Gf. They raise a lot of pork there.

Gm. Fat pork.

Gf. They raise a lot of pigs there, see, and the meat that we would eat would be chiefly that, because the others would be milk cows, and you wouldn't eat those. They would be made into dried beef, and everything else, you know.

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Cas. What about when you came over from the Netherlands, would you keep on eating the same things?

Gm. No.

Gf. No, they changed. I think on the actual farms, there aren't any farms anymore. The Netherlands has to move half of their population all of the time somewhere else. They can't keep them there. They can't live there. You see, Canada, we have twenty-five churches in Canada already (Christian Reformed). More than that. Those are Canadian people that belong to that same church affiliation as ours see, and they came into Canada. There are a lot of our preachers in Canada. They're all trained in Grand Rapids (Michigan), now.

Cas. Now, what would you eat when you were young?

Gf. Oh, when we were children, we would have the same thing in the morning, depending on the season of the year. If it was in the summer, we would have oatmeal, and possibly a boiled egg, and toast, or I mean bread, just plain bread'n' jelly.

Gm. That's what you ate when you were in America?

Gf. What they ate in the Netherlands, well, there they had cheese and bread, rye bread. And they had white bread too. And they ate rusk there. But, they ate a lot of vegetables there.

Gm. Well, do they have vet en stroop (fat and syrup) in the Netherlands too?

Gf. Oh yes! It started in the Netherlands, only Ma knew how they made the stroop, and she wouldn't even touch it.

Cms. How would Grandma make it?

Gf. Oh no, she wouldn't. She always had it. We bought the stroop by the twelve gallons at a time, gallon pails, and there were twelve of them see. We would get them so the butcher (who Pa did the bookkeeping for, and then he would order his oatmeal. (Grandma explains it is bread dipped in fat with syrup).

Cms. Twelve gallons at a time, Chuck.

Gf. Twelve gallons at a time we would get stroop, the syrup.... Big family, and then we had hired hands, and we had a hired girl, stayed at our house. I think sometimes there would be fourteen or fifteen eating everyday.

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Cms. That would take a lot of vet en stroop!

Gf. Oh, does it!

Cms. I used to love vet en stroop.

Gf. Oh, I still do.

Gm. Well, when they butchered, we've done it too when we lived in Iowa, we had big ten gallon crocks you know, and we'd fry out all that bacon and fat pork, and we would just put it all in the crock, cover it all with fat, and we would eat it all winter.

Gf. It was all fat. We had thirty gallon crocks. It would just hold a pig.

Gm. All that...what do you call that what is left?

Cms. The juices?

Gm. Ya, but I mean the fried out fat that all went in there.

Cms. Krakelingen(actually that is a Dutch cookie)?

Gm. That's a little bit different.

Gf. If you take a piece of back, you cut it up you know, into slices, and you would fry it and it all would be dumped into there, and then when you would have vet en stroop, ma would go in there and dig out a couple of pieces and some of the fat and put it into the frying pan, and fry it all over there again.

Cas. Would you smoke it?

Gf. No, just fresh. We would add a little salt and we would add syrup and we would dip our bread in there, see, we didn't put it on bread, We took a piece of bread, you kids did that too, so we put it on our plate, the fat and the meat, and you just dipped it on there with your fork, if you got a little bit older, we would just (sliding motion) with our fingers, have a piece of bread there.

Cas. It wouldn't ever spoil?

Gm. I don't think we ever gave it a chance to spoil.

Gf. And in the fall, she would get a good steer, and that would go into a barrel of salt water see, and in other words, that was pickled. And we had that all winter. Just the same as Father did aboard ship.

Gf. He didn't have any refrigerator, especially in that three mast schooner. The only thing they had in there, was a big barrel of salt brine. You put a whole cow in there.

Cas. When you cook that, would the salt flavor come out?

Gf. That's your regular corned beef.

Gm. Well, just about. They don't have that,...What do you call it, that salt peter. They don't have that in there.

Gf. Ma had a little bit in the old country, but not here. Just plain salt here.

Gm. Well, you know we lived a long time ago. Seventy years ago, and there wern't many conveniences in that time.

Gf. We had our bathroom in back of the yard see, a little house back there.

Gm. And we had a basement and we would get about twenty bushels of potatoes in the fall.

Gf. We would get about twenty sacks of them.

Cas. You would just lay them in the basement, they wouldn't sprout?

Gm. They would sprout, but we would just pick the sprouts off.

Gf. You would go every once and a while, and pick all the sprouts off. You know that's why all the children had so much to do. It kept them out of mischief.

Cas. Keep them in the basement picking sprouts off.

Gm. Sure. For apples, you would take every apple and put it in paper. There was always a lot of that stuff to do.

Gf. We would always have a couple of barrels of apples too.

Gm. And cabbages. A whole bunch of cabbages. My Dad used to get a whole bunch of cabbages, and hang them up by the tail down basement.

Cas. In the basement, you would just hang them up?

Gm. They were cellers at that time.

Gf. Well, Mem(Mother) canned, I remember when I was a youngster that's when I started to can vegetables, but Mem used to can about two hundred half gallons of beans. String beans. We raised them all ourselves in our own yard. Two hundred

cans of them. I still can see that big wash tub, you know. What do you call it again? Where you put water?

Gm. Boiler?

Gf. Boiler, a great big copper boiler. You would have two layers in there. Then you fill it with water, and you boil it for three hours.

Cas. Would you keep all your vegetables in the basement?

Gm. Well, there weren't many vegetables. There were onions. We could use onions, and they would keep quite a while.

Gf. I bet Mom would use more than two hundred. Quite often she would use two of those for a dinner with the people. Four quarts of beans at a sitting, string beans. With good potatoes, ...seven hundred twenty bushels, we had two team loads of potatoes.

Gm. Ya, but you had a big family (Muyskens).

Gf. Ya, a big family.

Cms. Mother, how many in your family (Burggraaff)?

Gm. There were four, two boys and two girls.

Gf. Two big loads raised by the farmers, ...let them roll down-stairs into the bin see, and we would clean them off. Ours was cold downstairs.

Gm. Well, the cellers were cold.

Cas. Where was this you were living at the time?

Gf. Orange City (Iowa).

Gm. Grand Rapids (Michigan). (They both spoke at the same time)

Gf. I lived in Iowa, Souix County.

Gm. But when we were kids, it's a wonder we ever got this old, ah, the milk man used to come with ten gallon cans, with a spout on it you know, and a quart measure. The measure would hang over that spout, and then we would put out our big milk cans out you know, and he would measure by that can. And it hadn't been pasteurized or anything. And he would to from one to another. From one house to another, measuring in that same can all summer long. Well, I did get typhoid fever once.

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Cas. What did they do for you?

Gm. Well, the doctor, ahh...I didn't have to go to school for about three months.

Gf. My mother had her own cows. She milked the cows. She set it all in pans, took all the cream off. Made all our milk.

Cms. What do you call buttermilk pop?

Gf. Oh, I don't know what you call that. She took barley, set it in water, and then she put ordinary buttermilk over the top of it, and boil it. I don't know how long she boiled it.

Gm. Oh, hours.

Gf. Ya, hours, and then we would have...We would eat it every day. First you would have your kannemelkse paap(buttermilk pop). Then you would have your potatoes and gravy, and all the other stuff.

Gm. Kannemelkse paap, that's what they called it in those days. Kannemelkse is buttermilk.

Cms. Is that like rice pop?

Gf. Something like it.

Gm. You use buttermilk, and then use barley instead of rice (rice is used for rice pop).

Gf. And you would have that every day in the winter.

There wasn't a thing out of that cow that we didn't consume ourselves. Mom made her own cheese too. Good cheese, just as good as any good cheese that you buy here, because she went through that whole process on that farm, on those fars where she worked.

Cas. What type of cheese did she make?

Gf. She would make komiyen kaas, you've seen it befor, that spiced cheese. She would make a lot of that. You make that out of sk^{em} milk.

Gm. She had molds.

Cms. Is that that red cheese with red around the outside?

Gm. Ya.

Gf. She didn't put red around the outside, no. She put cloth around the outside.

Cas. You kept mold all the time (thinking grandfather meant the mold that could start the fermentation of the cheese)?

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Gf. You had a mold like this (he made a shape equivalent to a large grapefruit), you put your ingredients in there, and then they had a board like this.

Attached to the side, see here, and they put it down here to get the pressure on here (the mold). And this board would be about three feet long, and in there, you would have a little impression on which you would put a large stone. And then you would press on there. And then on the bottom there were holes in that, and that juice would come out. That's the whey out of the cheese. And Mom would mix that (whey) for the chicken feed, with meal, regular meal for chickens. We ate well, but it didn't cost us a lot.

Cas. What did you sell for money?

Gf. Well, Pa had a harness shop. There were about five harness makers in the shop. Pa was one of them. He did all the cutting of all leather. Harnesses, at that time, were made by hand. And Pa would work in there, and my brother Neil worked in there until he got married, ... brother Dick and brother John. I worked in there, and I was just a little kid. I was only ten years old, and I worked in there. I was stitching. Took the sheet, and made it right into halters for the horses and cows.

Cas. Would you tan your own leather too?

Gf. No.

Cas. Somebody else did that?

gf. Ya. We would buy that from tanneries, from Souix City, and from Chicago.

Cas. How big was your city then, at that time?

Gf. About twelve hundred people. In Orange City. Ya, I imagine it has progressed up to eighteen hundred at this time. Well, there were farmers, and when they would retire, they would all come live in the towns, you see. So you would have an elite outfit.

Cms. That's a Dutch town.

Gf. They still talk Dutch today.

Gm. You know, when we were married, Dad took a job teaching in the Christian school there. Well, his cousins were born here, and their folks were born here, and they would talk Dutch. We couldn't understand them. I couldn't understand them. Dad could.

Gf. I could because of the Dutch I learned to speak when I was younger. When we played around on the school yard, we talked Dutch. This was the public school. Oh ya!

Gf. And their folks, Oom Albert, was born in the old country. Ya, so was Dad, ya, that generation...this is the third generation. Third generation Dutch would use more Dutch than English. But Millinka was born here and Sue and them, Sue was Millinka's daughter. And they talked Dutch.

Gf. And John, and Leo, and Janet and myself, we were all born here. And Henry....

Cas. Some of your brothers were born in the Netherlands?

Gf. Oh, ya, my brother Neil.

Gm. The oldest one.

Gf. My oldest brother, and my oldest sister, they were both born in the Netherlands.

Cas. How did they come across, did they come across in a ship?

Gf. Boat, boat.

Cas. Did they take a special boat? Did they take the one your Dad did?

Gf. No, oh no, that's a steamship. Startendom, and other steamships.

Cas. Well, do you know why they came across? They just wanted

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to move to...

Gf. Oh, no, they had to be where ever... What are you going to do with a family on that island? There is no work for anybody.

You either had to become a sailor, or you had to fit into the business. (In the background, grandma is wondering if she dare tell about the pottie.) Well, there wasn't any

business, so you had to be a sailor. A lot of them weren't

when you didn't have any steam boats. Had sailing vessels.

My Pa, I'll say once more, sailed from the Netherlands to South America, Argentina, to get hides. And these hides, they'd bring into the Netherlands, and then they's tan them there, and make them into leather, see? And use the leather for special purposes. But there always were too many Dutchmen to live well, see. Well, small country, and that's why they had possessions all over the East Indies. The East Indies, that was all Dutch. South Africa, that's all Dutch. And those Dutch that went to South Africa and into the mines and so forth, that's a different variety again. See?

They're the ones that will have nothing to do with the darkies around the place. A darkie in South Africa, belonging to the Reformed Church there, the Formeerde Kerik.

Cas. They didn't even try converting them.

Gf. Oh, no. Oh, ya (changing his mind), they do that, but then they remain apart. Didn't you hear about aparteid (separate) That is, you have to remain apart. You cannot live where the whites live. A darkie couldn't live. A darkie could n't live there. You cannot live on the same street with a darkie. Not in South Africa.

Cas. Were there any colored there then in Iowa?

Gf. Oh no. We never saw any colored. Not to this day. Oh, some of the cities have some. Souix City has some.

Gm. Ya,

gf. Lamars has a few.

Gm. Orange City is a small community.

Gm. Ya. I'll tell you a good one. When Dad's folks came across, they had children, of course. Ha, Ma wanted to take the, you know, there were no facilities on the boat, so Ma, Grandma made them take a little pottie along for the little children. And, ah, Neil had to carry that, and they got off the ship, and the ship was unloaking you know, and Neil got so tired of carrying that little thing around for everybody to see,...

Gf. Of course, it eas in a bag.

Gm. But, he said to Pa, Pa was one of the kids too (she means acts like a lid), he said "zal ik er maar onder doen"?

Gf. "Shall I just put it under here?" The thing was just coming down from unloading, see? "Ya", said Pa, "Too maar" (go ahead). So Neil put it under there quick. Bang! Smashed it all to bits. There, that takes care of that problem.. Oh how my Pa could tell that story. But, I'll tell you what they dod do. Now, good thing they did. They took cheese molds that Ma made cheese in, from the Netherlands, see. She was a regular milk girl. She did abything what you could do with milk, she could do with milk. And she got her own cheese manufacturing plant in Orange City. So we got cows of our own, right

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in the town. We'd have to herd the cows all through the country, along the sides of the roads. We did, as kids, we always did. And brought them home again. Then Ma would milk them every morning and night. Kids could do something else in the house, but Ma did the milking. She took care of the milk, skimmed the milk.

Cms. Did she sell that, or not?

Gf. Ya, the weighborhood bought milk of us, too.

Cas. She wouldn't teach any of you how to milk the cows?

And you never had to...

Gf. No, she never did, 'cause she was afraid we would spoil the cows, see. And you know, I could tell you a story about Mother yet in Lynden.

Cms. When did you move to Lynden?

Gf. Well, we moved when I was twelve uears old. So that's now...

Cms. Cms. That's Lynden, Washington.

Gm. That most have been 1904.

Gf. That's in 1904, that's about when we moved. The early nineteen hundreds. And, ah, we moved to Lynden. And finally, Pa first started a harness shop there, of course, but it wasn't long, it got worse and sorse and sorse, because the trucks took over. Cars took over. They didn't have any buggy horses anymore. They had no carriage horses anymore. By and by, it was just cars, and buses. Well, then Pa said, "Let's move to a new farm". So we sold our place of business there, Pa did, and he bought a little farm. Fifteen acres, all jack pines. Oh, was that hard to get those jack pines out. But,

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But, we cleared most of it. And we lived on a little farm. We milked about eight or nine cows. But, I was going to tell you about this one cow. Pa wanted to buy some more cows, so he went to an auction. They were selling a cow. Well, they had this auction. A man, at a distance, came there with a cow to put on auction, see. He got permission from the man who had the sale, see. Dumb, that they didn't do that earlier, 'cause everyone got scared. Why does that man bring that cow here, see, to be auctioned? But Pa went to that man and said, "What's the matter? Why are you selling that cow?" "This is the best cow I have, but there isn't a soul in the family can milk it." "Why not?" "Oh, he is a tougher... tough milking cow." "Is that all? Are you sure about that?" He knew the man see, "Absolutely!" That cow, at that time, was worth maybe sixty dollars on the basis of the milk that he gave, see. 'cause nobody can get the milk out. And Pa bought the cow for about twenty to twenty five dollars, I think it was. And later sold it, when they got those machines, you know, sold the cow for I think one hundred and twenty five dollars, when we quit farming. But that cow, Ma would fill two buckets of milk with it. And we had to build,...If this was a stall, see, then you have a kind of a hole back there, and you shovel that out. Well, anyway, we had to build a special stall for her. Six inches longer, 'cause she was a much longer cow. Big cow, see. And, ah, Ma milked that cow. She just rocked that milk. Came out that high, see. None of us could even get foam on the milk. Couldn't get the milk out, see. Ma stood

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there singing and humming. Absolutely nothing to it.

Cms. Did a lot of women milk the cows in those days?

Gf. Oh ya, and childred, and everybody else, 'cause that was a milk community we lived in in Washington. They took our milk and butter to Chicago. Milk, butter, eggs, and chicken, and pork and beef. All raised in Lynden, and all sold in Edward, and Seattle, Washington. But, when Ma would milk that cow, she would enjoy that so, you know, and we tested that cow, and she almost had jersey quality milk. The butter fat was higher than any holstein, see, 'cause it was a mixture. The cow was a mixture, I think, between a holstein and a gurnsey. We lived on that one cow, gave us a living on the farm. The butter, and the cheese, and all the milk. The skim milk, Ma would feed to the chickens. She'd make some dope, put a little red pepper in it, and everything else, and if anyont's chickens were laying, Ma's were laying. They were all ed ne laying already and Mother's were starting.

Cas. What would she feed them?

Gf. You have no idea what she would feed them. Potatoe peelings were boiled and some mash, water, oatmeal, red pepper, to make them hot inside, and anything left off the table. Your fried potatoes, and everything wlse. It all went to the chickens.

Cas. Would she grind it up?

Gm. Well, she'd cook it.

Gf. She'd cook it, eigher outside or inside. We had one of those back kitchens.

Cas. She would put pepper in to make the chickens get hot?

Gf. Ya.

Gm. My Dad would do the same thing.

Gf. A little red pepper.

Gm. And another thing they liked there, was graauwe erwten Did you ever taste graauw erwten? (speaking to Charles)

Cas. The hard brown peas?

Gm. They call them grey peas.

Gf. They aren't hard, they're dark.

Cms. How do you eat graauwe erwten?

Gm. You soak them overnight in soft water. That makes a big difference.

Gf. In rain water.

Gm. You first wash them, and then you soak them in rain water.

And the next day, you set them on the fire, in the same water in which they were soaked, and you let them boil for two, maybe three hours. And half way through, you add salt. And then you, ah, drain them, or, ah, or just laddle them out of the soupy stuff, and then you ah, you dice your bacon, fry that out, and put that over it. We threw the fat away, and eat the little cubes of bacon.

Gf. Well, I eat some of the fat too.

Gm. And onions.

Gf. Not a thing would get lost.

Cas. Do you still use rain water?

Gm. We just use our water (chemically softened) out of the tap.

Cms. Where can you buy graauwe erwten?

Gf. I'll get you a pound.

Cms. No, where can you buy it?

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Gf. They import it from the Netherlands.

Cms. But where can you buy it in town?

Gf. You can get it in the Fair(Family Fair, a store in town), or Thrifty Acres (another local store). You have to look for it.

Cas. Did your parents take a lot of that stuff along with them from the Netherlands, or did they have all that, seeds and all?

Gf. We bought the seeds here. We can get the seeds here, from the harvest store. Our harvest store sold that stuff. We were a small community in Iowa. Pa would buy his seed there. We tried to raise graauwe erwten, but were not successful 'till we got to Washington. And there they were just as good as theirs in the Netherlands. You have to have a long season and not hot weather. And the nights have to be cool, see. That's what peas want anyway. They don't want hot weather.

Gm. We could plant peas now. Throw them on top of the snow.

Gf. Sugar peas, straighten them out later for a line.

Gm. What do you call those.

Cms. Puelerwtjes.

Gf. What do they call those long beans? Snijboontjes. And they were long beans like this (about eight to ten inches), and about this wide (one inch). And you had a machine that snips them French, they call them French, and then they put them in brine, in a big crock again. And some people came from the Netherlands. (Grandmother was telling of a lady who brought along her own stone to make her snijboontjes with).

Cms. What did she think America was?

Gf. Well, we weren't too smart, but there were a lot of folks here we thought were dumb, too, when we got here.

Gf. I think the only things they knew that were here, were Indians!

Cas. Your parents moved right to Grand Rapids?

Gm. No, they went to Iowa first.

Gf. So did my parents.

Gm. They moved to Lamars, and my Dad was awfully sick there. And the doctors didn't seem to do anything for him, and one old man said the food they have here is not as strong as you're used to in the Netherlands. It doesn't have as much food value. And he said, "What you need is a dozen eggs a day", so my Mother did that, and he got better.

Cas. A dozen eggs he ate a day?

Gm. Ya. To get his strength back.

Cms. What did Grandpa (Gurggraaff) do there?

Gm. Grandpa was an architect and contractor. He could have been an architect here, too, but he didn't know any English and in order to get his licence, he had to first take his exams, so he decided to let that go. He was a contractor, but he could make his plans, and blueprints, and everything. He did that all the time. He built some beautiful homes over in the Netherlands. He built his own home. It was beautiful.

Gf. 939 West Pine. Pine Avenue, north west. (Grand Rapids, Michigan)

Gm. He built quite a few plats, apartment houses, in Grand Rapids. He built the logan. He built that place, what was that bishop's name? On the corner of Lake Drive, and...

Gf. I didn't know a bishop lived there.

Gf. For a long time. Right next to that fellow. And then someone bought both that bishop's house, and that apartment house.

- No, that was a regular home. That's still there. That's about

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seventy-five years old now.

Cas. How many were there in your family?

Gm. We had, well, one boy died in Iowa, and then we had four children here.

Gf. Two girls, and two boys.

Cas. You all had big families?

Gf. We had a family of eight. Two girls, and six boys. Some (three) died in infancy, see. That happened quite often with these people. Well, they didn't have the knowledge of taking care of children, that they have now. Quite a few children would die in infancy, either of smallpox, scarlet fever, diptheris. All types of things.

Gm. That's what my brother died of (diptheria).

Gf. When the twins were born, one weighed two and a half pounds, and the other two and three-quarters. One of them lived, and the other died. They both could have lived just as well, but I knew that my Dad tells me that he put his hand down on the hand of the baby. (He showed that when he put his thumb over the hand of the infant, his thumb covered the entire hand) Oh, such little things.

Gm. I remember we visited some folks on a farm in Grand Rapids somewhere, and they had a large family, and she had a baby, and the baby was in the baby buggy, and it was on the bottom, and the nipple was in the baby's mouth, and it had a long tube, and the bottle of milk was on the floor, and how those children got so old, I don't know. They couldn't clean that tube. That rubber tube. But, it was the survival of the fittest, I guess.

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Cas. They put that bottle on the floor?

Gm. The bottle was on the floor, so the baby wouldn't throw it on the floor.

Cas. That would be hard to suck through!

Gm. I bet that tube is that long (3-4 feet).

Gf. Well, my Ma nursed the oldest one of Neil, and like that...My brother Henry was five. What was it, two and one half years old then (asking grandmother)? Tilly was born. We're going to see Tilly this summer in California. And, ah, their baby didn't do well. It was crying and crying, and Ma said, "Give me that baby" and nursed that baby for a while. Mom always nursed the baby, because she wouldn't be any coming if she was still nursing inside. That's why we all started about two or three years apart.

Gm. That's a natural birth control. I just figured it out. Henry was a year and a half, because Tille was two years younger than I was, and Henry is a half year younger than I am.

Cas. You're just a mere child mother.

Gf. Then we moved from Iowa to Lynden, Washington. That's an interesting experience too. There were all these, like Northwestern.

All these railroads, like Northwestern, Northern Pacific, and Big Northern, and all these, and they all had lines to the north coast. And the people were moving to the west coast. They would club together, and they would get a special rate for a car. And I remember a number of families from Orange City, all left at the same time for Lynden. And the car would be brought into the town with a darkie, see, who would take care

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of the stove and then see to it that it had coal and water, and make the beds, and take them from when we were sitting down, for you know how these beds are made up. And they take care of it, and we made all of our own meals, all of the way, and all of the way across.

Cas. What did you make them on?

Gf. On the stove that was there for that. A regular cooking stove. See, 'cause it was in the back of the car, and the rest of the car was places to sleep on. And you know how you do that? You had one seat this way, and one seat that way across. That way, I think. It took a week to get across with a train, because we stopped once and a while, so that Mom could wash and other things. We would switch the car off, and stop, see, for an hour or two or three hours. As long as wee...Pa would find out from the conductor. One of the men was a pilotman with us. I think he had control. And then we had the best time when we were kids, when we went to the west coast. Oh, that was wonderful! And that train, we were big shots. We had our own private train!

Gm. Grandpa was crippled (Grandpa Muyskens), he had an infection in his knee, remained stiff, and of course they were very careful that he wouldn't fall. And they got to Seattle, and there were ships in the bay there, and he went up, he went into one of those ships, and up to the crow's nest. A rope ladder, and he felt at home there.

Gf. He went up that ladder like a kid. He wove at us, and we were scared stiff. And there was a little bit air moving. And that mast jiggled ah, he was in seventh heaven. He hadn't done

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(25)
that in years.

Cms. It had been a long time since he had seen the ocean?

Gf. That's the first time he had seen the ocean in, I don't know how many years, quite a few years. But I was born in Orange City, and I was twelve years old when I left there. And there were more of them I guess, almost all of them were born in Orange City.

Gm. When did they come across? Do you remember the year?

Gf. I don't know. When Neil was a little fellow. Neil would be now let's see. John was five years. Dick was eighteen. Co would be another two years, that's nine, and there's another one in there that died. Neil was about thirteen years older than I was. We were there at least twenty five years. And Pa was in the harness shop all those years. Well, all first went to the school, then to high school, or the the academy. There was a Northwestern Academy at that time, in the Reformed church. Cobie and Dick and John, all went to the academy. Four years to the academy.

Cms. That's high school then, or college?

Gf. Ya, that was both. That was in Orange City, see. Then Dick was a young fellow. Then he started. He had to go to College. He went to Hope College (located in Holland, Michigan, established by the Reformed Church of America), rather than Calvin (located in Grand Rapids, Michigan, established by the Christian Reformed Church), it had only two years of college, see.

Gm. Dick was awfully young.

Gf. He was fifteen years old when he graduated from high school.

Dick was at the top of his class every year. And he could read Greek, and Latin. Just like a college professor now, marvelous student of languages. Well, anyway, Dick went to Hope four years. Finished when he was nineteen, then the next three years, went to Calvin Seminary. Twenty two years old, became a minister. He had a full college training, and then he got his master's degree from Hope. From three years of seminary.

Gm. Did they do that too (give masters for seminary work)?

Gf. I know they did that at Calvin later on for a three year college course. And then, oh, what else happened. Dick got a charge (this is what they call a congregation calling someone to be their minister), and went to Oak Harbor. Then we moved from Lynden to Oak Harbor, and from Lynden to Oak Harbor...was a nice little place, that little town. Was a beautiful little...

You seen it, huh? Rhododendrons. Ah, that was the state flower

Gm. We're going again to Washington (this summer, for a visit).

Gf. We're going to fish again for cod. Oh, we caught the fish.

Cas. Did you fish a lot as kids, too?

Gf. Oh ya, fished all the time. See, when we were in Lynden, that's when I was a kid, see, when I was about twelve years old.

Twelve 'till I was about maybe, seventeen. And then the last two years I lived in Oak Harbor. I don't recall that anymore. We moved to Oak Harbor, and in Oak Harbor we fished for salmon, for salt water trout, and all kinds of junk that they had over there. Cod.

Cas. Were you saving this stuff, or would you just eat it when you caught it?

Gf. We canned it. Ma canned, at one time, two hundred seventy

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pounds of salmon we caught out of the river. Put it in salt, see, and she would put it in jars you know, fruit jars, quart jars. It was delicious salmon. Have a quart of salmon, and take up two or three days to eat it.

Cas. Something way different. What about ghosts and such. Believe in them?

Gm. Some of them did. Oh, we heard some of the funnyist tales.

Gf. You better tell us some of those tales you heard from Katje

Gm. Well, there was a witch living next door to; what was thee, Mrs.?

Gf. It must have been Mr., Mrs. had more sense.

Gm. Well anyway, the witch had a daughter, and, ah, some way or another, I forgot what was in between, but the daughter had visited these folks, and ah, they had something like a pot belly stove, you know, and all of a sudden, that door of the stove flew open, and a bird came out. And that witches daughter went home to her mother and she came running back again. She said, "Oh come quick," ah, her mother had been burned so badly.

Cas. Did it really happen, too?

Gm. That's the story they tell us.

Gf. The people who saw it.

Gm. He believed in that. That was so. He knew it was so. And, ah, something about a pillow, a lump in the pillow. And somebody was sick, and they said they had to open up that pillow and let the bird out, and that person would get better. So, they did that, and that person got better. He didn't say anything about the bird!

Gm. Or, what kind of a bird it was either. Maybe it was the same one

that had been burned.

Gf. We had all kinds of stories like that.

Cas. Your parents have any beliefs of birds in the house, or anything like that?

Gf. No, no. They weren't felt that way at all. They had more or less varied experiences, father at least. He went all over the world...Go to Britin, he hated the British. Oh, they detested the British.

Gm. They all did.

Cas. They didn't like them?

Gf/ Ohhh, and then from there, you go to South America, and then to Russia.

Cas. I bet he could tell the weather by the time he got done, couldn't he?

Gf. Oh, Pa was just...any kind of weather outside, you know, stormy weather, Pa would be on the front porch watching. Oh!

Gm. He couldn't do anything about it though.

Gf. We couldn't do anything about getting him in the house either. He's have to see it. Man, some of those storms in Iowa could be terrific. Thunder storms.

Gm. My mother use to say we might not say anything about that, about esp (extra sensory perception). I believe in esp. But she said ah, my Dad's brother, at one time, made so much fun of someone who could always see funerals ahead of time. And he'd make so much fun about them, and then he was with a gang, and they crossed the street, and he stayed there. And they said, "Come on.", "Well," he said, "I'll wait 'till the funeral is passed". And he died a couple days later too,

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Gf. Ya, unbelievable, but that's what happened.

Gm. But, she said, " So we don't know anything about it, so we don't say that it isn't so."

Cas. You wouldn't talk about it though then neither, would you?

Gf. My father was a terrific...

Gm. I believe in esp, to a certain extent. Dad's Mother, ah, was ah, worried one night. John was in Grnad Rapids, and she was in Oak Harbor, and she walked the floor, 'cause she said John was sick. He had scarlet fever.

Gf. Scarlet fever. That was just the crises. That was the night he had the crises.

Cas. Oh, really!

Gf. She knew he was sick.

Cas. And she didn't know...

Gf. Oh, no. Nothing at all.

Gm. No one had told her. She knew it though.

Gf. Nobody told us about this, but she always knew if something was wrong with us in Grand Rapids. If we were sick in Grand Rapids, we didn't have to write it, 'cause my Ma had already told Dad.

Cas. That's something, eh?

Gm. Well, then we went to...

Gf. That was unbelievable though.

Gm. We went to Iowa once, and, ah, that was before, well our car was two weeks old, that is, we had it two weeks. Dad didn't know how to drive it very well yet, but anyway, we were leaving that morning. I was so worried, something is going to happen.

"Oh no, I can drive good." (What grandfather had told her)

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Well, we got eh, between Stevenson and Bridgman, and we had to make a turn.

Gf. Right turn.

Gm. And you couldn't see anything. There was a bank here, with a willow tree on top. We couldn't see anything. And then there was a hole in the pavement, with a hunk of cement sticking up up to let people know there was a hole. So, we went to the middle, and there was a car coming from this way, and was going to make a turn, and was in the middle, you know. He tried to get out of our way yet, but we hit him broad side. But anyway, we were...Ya, nobody was hurt badly, but, ah, we were in the garage all day then. And Grandpa said, "Do you want to go back now?" I said, "No, now I feel okay". So,...

Cas. I happened already.

Gf. Then we visited Hooegeboomes,...Sheldon(Iowa).

Cms. What did you call Mr. Hooegeboom?

Gf. Chibla. What a name, eh?

Cms. Chibla, what did that mean?

Gf. Well, that was his name. His Fresian name, in the Netherlands.

Chibla Hooegeboom. Talk about the Hooegebooms, "You mean Chibla," they would ask you.

Gm. They all knew Chibla. Old Mr. Ritsema knew...He worked for my Dad already, plastering in Grand Rapids.

Gf. But there's a...One thing, Pa had an awful good sense about schooling. He wanted every one of the kids to have schooling. That was unusual amongst our people. Awe, after all, you're set. You buy another quarter section of land. The kids move around you, and by and by, everyone is a half millionare, you

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know, because that land went straight up. Well, anyway, Pa didn't want anything to do with that. They had to have an education.

Gm. There are a few words in Dutch that you can't translate in one word, and that's what Wally wanted to bring out (Walter Seidelman, father of Charles). Ah, one of them is benauwd. All the doctors, the English, every doctor knows what we mean if we say benauwd.

Cas. That's around here then?

Gf. Where ever the Dutch are. And there is no expression to take it's place. It means so much in one word. (It means hard to breathe, nauseated, light headed) And then another word is vies. I think you can say that best by pulling your nose up.

Gf. Ya, if you think something has been contaminated, or somebody has been fussing around with it, or something like that, you say niet meer (not so)! I don't want that. Ik ben er vies van (I am vies of that). I don't want any part of that, see.

'Cause they think it hasn't been treated quite right. Oh, that's an expression they used.

Cas. When they yelled at you, what did they yell at you? That is your Mom and Dad.

Gf Oh, my folks didn't yell.

Gf. My Mother or my Father never did.

Gm. My Father always called me Tee. Mother called me Dora. I've got so many names.

Gf. Our family...there were always somebody off to school somewhere. Dick to Grand Rapids, John to, ah, Dick to Holland, and John to Grand Rapids. Of course, John got a call from Grand Rapids

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teaching. And Dick became a minister of the Christian Reformed Church.

Gm. And he taught at Hope for a while.

Gf. And I first taught at the Christian school in Ireton (Iowa), for four years, and then fourteen years here (Holland Christian, Holland, Michigan), and then the last twenty seven years in Calvin (Calvin College, Grand Rapids, Michigan). Henry taught in the grade school at the Christian school in Lynden. And then he went to the public school. Got to be the principal of the high school in town, and later they wanted him for superintendant, and he didn't want the job. But when he retired, you couldn't teach after sixty-five in Washington, see, you're done, but then for five years he taught in Tacoma, Washington, at the Lutheran College.

Gm. We., he taught at Bremerton before that.

Gf. Ya, that's right, before that, he was at Bremerton College.

That would be the community college of the town of Bremerton. And from there he went to the Pacific College, Lutheran, in Tacoma (Washington). And then he retired. He was a very good conversationalist.

Cas. How old was he when he finally retired?

Gf. Seventy years old.

Cas. Seventy years!

Gf. The same as I did. I taught until I was seventy, and Dick died when he was seventy. Was he, Dick, seventy when he died?

Gm. Sixty-five. John died when he was seventy.

Gf. The year John retired, John died.

Gm. Oh, he had been sick for a long time. They had to wheel him

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to the school, to his room. They would take him by car to the University, and then they would have to wheel him up to his room, because they had made a mistake. I don't know how the university did. And so, he would not be eligible for a pension, unless he was there.

He couldn't talk anymore, so a student would lecture, but he was there. (University of Michigan)

Cas. He had to go then, and just sit in classes?

Gm. He had to go then, Ya, and...

Gf. Ya, he was worn out.

Gf. Well, I guess, supervise.

Gf. Supervise there, he knew what he was doing.

Gm. But otherwise he couldn't get his pension, and he worked there for years, and years.

Gf. All those who were in speech, all those who specialised in speech...

He got a Doctors in speech, correction of speech, the psychology of speech, and the anatomy of the speech organs. He knew all about that.

Gm. He was head of the Rackham(speech clinic) building for a while.

Cas. All your brother taught something different, didn't they. You taught math., he taught speech.

Gf. John taught speech, psychology, French and then medicine. He taught medicine too.

Gm. Shall I tell you something funny though. John was taking medicine, and you know, they cut up cadavers, and everything. And he was bording at a place, and he came home one noon, and that woman had committed suicide. And she lay there in a pool of blood, and he wouldn't go back to medicine.

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Cas. He quit?

Gm. He quit medicine.

Gf. He was going to be a doctor otherwise. He would have been an excellent doctor.

Gf. He couldn't stand it. He didn't mind cutting up cadavers, but oh, it was different when it was real live, you know.

Gf. Ya, this is a very peculiar family that you are related to.

That's for sure. Our side. Now, Mom's side is just as bad.

Gm. We're worse. Now Florence, that's John's daughter, is ah, she runs an IBM machine or something. She's working for ah, some of the studies there in Hollywood(California), and she likes this job.

Gf. Working for the; What do you call it again? Union, Union of the actors, that's where she's working.

Cms. Union guild.

Gf. Ya.

Gm. She likes it.

Cas. Now, who is that in Washington that teaches. Now, in the State of Washington.

Gm. Uncle Hank and Uncle Hanks son. Son and in-law.

Gf. Bremerton Junior College, in Bremerton navy yard.

Cas. What do they teach.

Gf. He teaches mathematics.

Gm. And what does Mel(Henry's son-in-law) teach? He teaches math. too, doesn't he?

Gf. He teaches Mathematics and Ruth(his wife) could teach math.

if she liked. But, she teaches home economics, sewing and cooking and planning a family.

Gm. They built their whole house too.

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Gf. She lectures there.

Cms. What about Aunt Jenny?

Gf. Aunt Jenny was a self made girl. She went to school...

Gm. She learned to play the violin all by herself. Maybe she had a couple of lessons, I don't know.

Cms. So did you, didn't you?

Gf. Oh, ya.

Cas. Did you all play instruments back in Iowa?

Gf. Oh ya, not in Iowa. I played in Washington. I played the violin and the slide trombone, and the bass tuba.

Cas. Did all your brothers play something too?

Gf. No one of my brothers, no. I was the only musician in the family.

Gm. His Dad was a fiddler.

Gf. Ya, he was a fiddler when he was younger. He would play for the country dances, see, outside.

Cas. Did you ever play for a country dance?

Gf. Yes, I have, sitting on a straw stack, yes I have, as a kid.

Cas. Was that fun?

Gf. Oh ya, a lot of fun. All those diddies. But I don't remember those diddies, for I didn't care for those a lot. All those fiddlers that had half the strings, and half the bow, you know. They would diffle all night. The same tunes, all the same thing. I would get so sick of those tunes.

Cms. What's Hup me janneke?

Gm. Hup me janneke

noch zoon kanneke

noch zoon aardig pintje.

Gf. Is that a drinking song?

Gm. That's a drinking song? (They do not know the meanings of the diddy.)

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Gf. Dutch, pintje, that's a pint.

Gm. That's the first time I've realised that.

Cas. What does that mean?

Gf. That means dance, hup means to hop, hop around. You, ah, you all have another can. kanneke, that's can.

Gm. Is that a girl's name too?

Gf. I don't think so. It just had to do with drinking.

Cas. Would the Dutch drink much?

Gf. Ya, some of them were very heavy drinkers. But not our family because, ah, the Cupido's, they had one very heavy drinker. But not unāle Al!

Gm. His Mother (Grandfathers), was a regular Carrie Nation. She went after the men in the saloon.

Gf. But you know, some of those men almost died of the liquor they consumed. You know, when they consumed a lot of liquor, is when there (tape runs out) was a storm and they would have to throw the kegs overboard, and they would find these and drink all they could, 'till it was gone.

Gms. Did you folks wear wooden shoes?

Gf. Oh ya, sure we all had our own pair.

Gm. Oh ya?

Gf. We had to go to the back of the yard see, to the toilet. We had our barn, and right attached to the barn was the hoekje (catch all), and attached to that was the chicken coop, and right attached to that, was the pig pen, and attached to that was the corn bin, in which we had, I don't know how many loads of corn (indicating many), and...

Gm. And believe, that Iowa soil was clay!

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Gf. Yes sir, just take care if you step in it. You had a hard job getting your foot out.

Gms. Did your wooden shoes look like what they sell here (Holland): now? Gf. Oh ya. Very much similar to it.

Cas. You never made designs on it or anything?

Gf. No. (changing his mind), Oh ya, there were designs on them

Gm. Do they make them pretty too?

Gf. Oh ya. Pa imported them from the Netherlands. Pa sold that.

Pa sold all kinds of things from the Netherlands. He had a little store besides the harness shop, and he would spend evenings in there, see. Quite often, see, certain evenings a week he'd spend in there. And then he'd sell deurrook-res. Those were pipes that were made of clay, and they would become cloudy, see. (They explained off tape that after several smokings, a picture would appear and would shine through)

Gm. They were pretty. They were glazed on the outside.

Gf. Some long ones, and some short ones. And Pa would sell Dutch cigars, and Dutch tobacco, and he would sell graauwe erwten, which he would get by five hundred pounds at a time. And then, he would sell some patent medicins like coitbout (see collection article #1), and leevertraan.

Gm. And haar lener olie, now haar lener olie was a cure all.

Cas. Now, what did that have in it? Did that have opium in that?

Gm. No, I don't think so. It was mainly for the kidneys, I think.

Gf. Gf. Ya, it was very good for a cough, cold. (Grandpa reads from the label and explains that is the same as our vitamins and cod liver oil.

Gm. (she attempts to read latin on the bottle, but is very unsuccessful)

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Cas. What did you say, Grandma?

Gm. I can read Dutch, but the other is Latin. Now that's what we had to take for everything you would ah,...Oh, these are different. These are pills. They come in pill form now (It was the first time the new container of medicine had been opened). Never had this been oped. They're wonderful

Cms. How old is it?

Gf. Oh, years. I don't know when they were bought.

Cms. Mother, what is the date on that?.

Gm. I don't know how old it is. We've had it for years. I don't know why I've kept it all this time.

Gf. I'll put it in the waste paper basket now.

Cas. No, I'll take those, if you don't want them.

Gf. That's what we had for...That's the medicine Pa sold.

Gm. Achterstraat, that means back street.(reading off the package)

Gf. Achterstraat, ya, alley.

Gm. Achterstraat, thirteen, fifteen seventeen Haarlem, Holland,
C. de coning Tilly.

Gf. That's oil that comes from fish.

Gm. active ingredients, linseed oil, a direretic stimulant to the kidneys. Active ingredients, Linseed oil, Turpentine, Sulphur. Limited U. S. drug authority. Directions, This remedy may be used either internally for externally. According to these directions. For adults only, five drops, three times per,... five drops?

How can you take a pill,...I wonder if I put something else in there?

Cas. Was it always liquid?

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Gf. It was liquid, and when you would pull it out, it would have a little calf skin over the top of it, cat gut really, and you put a tooth pick, stick it through there (in the neck of the gottle), and you pull it out with the tooth pick, see, into a spoon see. Somebody hold a spoon, and then you put it in there 'till you have just as many drops as your age. Up to twenty, see. That was the limit.

Cas. Just as many drops as your age?

Gf. As your age up to twenty, ya. When you're twenty. From then on you would take twenty, not more, and that really knocked the cold.

Gm. No Dad. These are haarlenerolie capsules.

Gf. Well, I won't take them.

Gm. Well, I won't wigher. Not if they're this old.

Gf. I don't trust them. That's dynamite, that stuff. Ya, it say's here, fourty capsules. Kapseln Haarlemer Oel Vor Ferchtig-keit zu schutzen.

Gm. What is ferchtigkei?

Gf. Feuchtigkeit, that means, ah...

Gm. Pep?

Gf. Pep, I suppose. Medicamentum Gratia Probatum, ach...

Gm. I bet I never had that opened before.

Gf. I don't think you did.

Cas. Where did you buy that, Grandma?

Gf. Oh, one of the Dutch stores here.

Cms. And you took that as kids? Took that medicine as kids?

Gf. Always! And if there was anything wrong with you, a cold or anything, then I was, er, took care of the whole family.

Who would I have to feed tonight? We would look for the

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haar lener olie, and then I would go through the group and see who had to gave some. (They examined the container)

Cas. That's all they would give you to get better? They wouldn't give you any food or anything?

Gf. Oh no. You take that above your food. It's the same thing as now. You say you need your, a, what do you call those that you take now? You take them too.

Cas. Vitamins

Gf. Ya, vitamins. They're vitamins chiefly.

Gm. No, one thing, if you had an upset stomach then you had to have pickled herring.

Cas. Would that help?

Gf. It certainly would.

Gm. Sure.

Cms. Would you make your own?

Gf. Ya we would make our own.

Gm. We would buy them. They came in little cakes, you know, and you would buy a half a dozen. And my Pa always made them. He cleaned them, sliced them, then put your own vinegar.

Remember when we lived on Hope street?

Cms. Then we made them.

Gm. Ya, and we had them standing on the back porch, and the kids could help themselves. And that was one thing they could help themselves to.

Gf. That was one thing we could afford, because we didn't pay much for the fish.

Cms. Oh, But when it was winter time, it would form ice on the top, and you would have to break through the ice to get the cold pickled herring. It was just delicious.

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Gm. We called it gemaijeneerde haring (pickled herring).

Gf. Gemaijeneerde, that means it's doctored up with all kinds of junk, see.

Cas. Would they make sausages out of a pig?

Gf. Oh ya, oh ya, Ma would make sausages, but she had the machine to turn pulp into that. Ya. Usually they would go to the butcher shop see, to get prepared. We could buy a liver for a nickle, a whole liver for a nickle. Look what they are now, forty-nine cents a pound.

Gm. You know, when I was a kid, we never had lettuce through the winter. We wouldn't have any salads or anything.

Gf. Well, we always had rutabagas, see.

Gm. Ya but, that's not a salad.

Gf. No, I know it.

Cms. Didn't they always get a disease of that too?

Gm. Ya, berry berry.

Gf. Ya, that's berry berry. I'm no chef. I know they had something that they took, Of course, the liquor that they took was all right.

Gm. They didn't eat seaweed or anything like that?

Gf. I don't hardly think so. I don't know what they took. I don't remember. I was a little too young to remember things like that.

Gm. Ya, I wish I could remember some of those things.

Cms. What was head cheese?

Gf. That's the brain of the pig, and the tongue and everything else that's in the pig. And Ma would make head cheese. That was delicious.

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Cms. What would she call it?

Gf. Hoofd kaas. (head cheese)

Gm. We made it too. Don't you remember when we made it?

Cms. Ya.

Gm. But when we, ah, we were a little bit too vies for that, and we would cut off a large part of the snout, and dig out the eyes, and we would dig out the nose.

Cas. How would they go about the regular way?

Gm. I think they just washed it. I don't know about the eyes.

Gf. They just cut off the head. They'd cook it, cook the pigs head.

Gm. Butcher, ya. Then put it in a big pan, and cook it until all the meat would come off the bones, you know, And when I did that, I took one half pork, and one half beef roast and season it.

And that juice from that meat always comes up on top, and you'd weigh it down with something and it'll turn to jell, you know.

Gf. It was delicious stuff.

Cas. Would you throw potatoes and carrots and stuff in there?

Gm. Oh no. Oh no, Just meat. That was good. And then you would slice it.

Cas. Would that harden up then?

Gm. Ya, it would be just like a jelled tongue.

Gf. You can buy it once and a while at the stores. You can buy a head cheese.

Gm. Ya, but, it isn't the same thing.

Cms. What is that other thing, balkingbrij?

Gf. That other, that's not Terschilling. That comes from the Groningen. You see, you had Fresians. Fresians had certain foods that they ate. And Terschillings, or the Islanders, Texel, Texels,...

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Gm. There are a lot of provinces in the Netherlands, you know.

Cas. Would you stick together in provinces in Iowa too? Would they conjugate together?

Gf. Oh, ya.

Gm. More or less, I guess.

Gf. They would. Terschilliners, now Texel is a small island.

It's the spa of the Netherlands. In the summer they have all kinds of shacks on the beach there. And the big boats from Leeuwarden come in there, see.

Gm. In fact, my cousin lives in Freesland, and she used to go to Dad's cousin for outings. They had a park or camp.

Gm. Ya, in Terschilling. Terschilling is a spa.

Gf. A sort of summer camp or so. Oh, ya, it is the nicest place in the Netherlands. As for being on the beach in the summer to get the sun at the right time, just right. And you have nice clear sea water, beautiful!

Cas. What was that balkingbrij?

Gf. Balkingbrij is nothing more or less than,...

Gm. I'll tell you. You take liver, I took both (cows liver).

I'll take a beef liver, I guess, and a pork roast, that's what I tried last time, and sometimes I do it the other way around (a beef roast and pork liver), and you cook that until it comes off the bones, and then you just season it, and mash it together, if it is all fine then, and then you put it all in the bread tin.

Cms. Don't you add barley?

Gm. Oh, Ya. But, it isn't barley, it's buckwheat flour. It's good!

Cas. Did you always have that stuff with the pork and potatoes land

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kelp...Not kelp, kale? That's Dutch?

Gf. That's Dutch. That's imported from the Netherlands. We still eat it here. Carol(Seidelman) had some of that just recently.

Gm. We've got some down basement right now, but I don't think it's good anymore. It hasn't been frozen, and it's almost a week old.

Gf. That will be absolutely perfect yet. You had it in the refrigerator. It is (in there). I don't think in a week it will get old.

Gn. Oh, I,...I'll get it, but no, don't eat it!

Gf. You get it.

Gf. She is, ik ben er vies van.

Cas. Did they have a lot of windmills and such in Iowa?

Gf. Ya, they had a lot in the Netherlands. They had them in Ter-skillig too.

Cas. How about in Iowa?

Gf. No, no. They would never build them in the Netherlands (he means Iowa), no use for them, no use for them. I'll tell you what they had in the Netherlands that I liked very much, well, and I'd like to see yet, and that is the life of the fisherman, see. You know a lot of fish are caught out of the Netherlands.

Gm. You know Chuck, there is something I feel badly about. My Grandfather ran one of those windmills for forty years, in the old country. And then the community gave him a spoon, a big table spoon, a beautiful spoon, with a windmill, you know, propellers sticking out. ...silver, and my brothers name was John, and, ah, of course he got the spoon when we divided things, and now Esther's (John's wife) got that spoon, maybe. I don't know, maybe she still has it.

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Cms. I would be willing to bet if she still has it, she would be willing to give it to you.

Gm. I don't think so.

Cas. Would the eldest get the most? It didn't work that way with the Dutch?

Gm. No, not with us.

(A dish of pork, kale, and potatoes is served)

Cms. Now, what is in there?

Gf. The best pork roast you can get, and the best dried kale you can get, and, ah, western potatoes. What do you call them?

Cms. Idaho's. Now what is your English description of kale?

Gf. It is ah, ah, ...It belongs to the cabbage family see. It's a big stalk, see(three to four feet). It grows out of the ground. I don't know if you've seen it. You've seen fresh cabbage, haven't you? We've got it from Chuckie(Charlotte, Carol Seidelman's twin sister), Chuckie had some.

(Grandma brings out a package of kale from the cupboard. It is the size of a squashed lettuce. It is green in color, dried, and ripped into small leafs, just as you were making a salad out of it.)

Gf. Now, that package, and a three and a half pound pork roast, and five big Idaho potatoes, six, and you've got yourself the finest meal in the world.

Cms. It almost looks like spinach, doesn't it?

Gf. (reading the directions) This kale need not be soaked in advance. Add three pints of water, and salt to taste. Boil carefully.

Cms. It's dried then?

Gf.-It's dried, ya. This is dried, and they have drying stations

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and they do a terrific job. Now here is the Dutch of it.

Deze boerenkool, that's really what it is. Deze gerbruil-

saanwijzing, that means the use. Neit te worden voorgeweekt,

in other words, you don't have to soak it in advance. Op-

zetten met $\frac{1}{2}$ liter water. That's about one and one half quart

of water. Zout naar smaak toevoegen, you salt to taste.

En langzaam laten gaar koken, take a long period to make it

done. Then as soon as that is done, and the bones come out,

then Ma can start.

Gm. Mash it all together.

Gf. All together, not a drop of fat goes into it, and not a drop

of fat comes out. It all goes into the potatoes, and this

stuff(kale).

Cas. Are there a lot of foods that you used to eat that you don't

eat now?

Gf. We never used to eat the foods we eat now.

Cms. What about the other way around?

Gf. We don't eat graauwe erwten or beans as often as we used to.

Gf. That's because your outfit don't work good.(gallbladder)

Gm. And your outfit didn't work so good either last time. I'll

tell you, our machinery is running down a bit.

Cms. When you lived in Iowa, did you eat differently than when you

lived in Grand Rapids?

Gf. Oh, ya, we ate more Dutch, like we had graauwe erwten more often

there. We had beans more often.

Gm. But, do you know, that you didn't like pea soup when we first

got there?

Gf. Oh, it's so delicious. But, we never ate it.

Gm. But my folks had pea soup often, and Grandpa didn't like it.

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Gf. No snert(pea soup). Mem(mother) made it awful.

Gf. And you didn't like it at first. And oh, there is something else you didn't like, pie. When we first got married, you could taste the lard.

Gf. No, but that was lousy pie that you made.

Cas. Is there such a thing as "Dutch apple pie"?

Gm. No, I think that is Pennsylvania Dutch.

Gf. I think that comes form Germany. They are real Germans.

Cms. What was a Dutch desert?

Gf. Fruit, or applesauce. You canned fruit. Like Ma canned a lot of pears, and a lot of peaches, and a lot of crabapples. And what else did she can? And beans of course, and peas, puel-erwtjes, and one time we canned two hundred pounds of salmon.

Cms. Did you have salads?

Gm. Well, we would have lettuce.

Gf. But, you would put the lettuce on your plate. You wouldn't put it with other ingredients. You would put it with the potatoes.

Gf. Ma would put melted butter, hard boiled egg, and a little vinegar and onions.

Gf. We just had the onions, and the butter, and the lettuce. That's all, nothing else.

Gm. Didn't you put onions in there?

Gf. No, ah, sure those little onions, green onions, with the tops too. We would put the tops in whole.

Gm. Ma would put in both kinds of onions in whatever we could get.

Cas. Would people move in you that weren't Dutch, or would all the Dutch all stay together, in other words...

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Gm. Well, not necessarily.

Gf. Just like the Germans and the French and the Polish. The Polish, on the west side (Grand Rapids), it's all Polish.

Gm. That was Sweeds and Dutch where we lived.

gf. Ya, there were the Sweeds too. But in Orange City, I don't think there was anybody living there, at one time, when we lived there, that wasn't a Dutchman in Orange City, see. They made good Americans too.

Cas. They would?

Gf. Oh, ya, they would. The Roosevelts are Dutch you know.

Gm. I think religiously, you have to love your country. You have to be partiotic.

Gf. All those Roosevelts are originally Dutch, you know. Roosevelt, that's Roosevelt, that's a velt from roses. That's a field. Roosevelt, a velt of roses.

Cas. Does Muyskens mean anything?

Gf. No. Cupido does.

Cas. What does that mean?

Gfm. I don't think Cupido was Dutch originally.

Gf. No, that's Spanish. Cupid, you know (relationship of the derivitive of the surname).

Cas. What about Burggraaff?

Gm. That's pure Dutch.

Cas. No back meaning to that name?

Gf. That's the aristocracy. Do you know that her (grandmother) cousin was a doctor to queen Wilhelmena? And there is a Muyskens who is in the Netherlands, who is doctor to the crown now?

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Cas. I wonder if they know that you're related back in the States?

Gf. Oh, imagine so. You see, Uncle Al, the Cupido that runs the boat from Fresland to Terskillling, did that already for generations. The man who has the boat, who runs it, takes the passengers, you know, to Terskillling, the west part of Terskillling, which is a spa of the Netherlands, also for the French, and the Belgins for the summer. It's wonderful climate there.

Cms. If you had a settlement, would you be predominately the same religion?

Gf. Well, hardly. I wouldn't say that, but there is a strong element of Catholic in the Netherlands too, you know. That isn't a group that happened to go as good with the others, see. They didn't come together here. They didn't come together here. They came in different...they moved, a lot of them, in Canada, you see. A lot of them moved to other places. A lot of them moved to East Indies, see. There are a lot of Dutch in the East Indies. There are a lot of Dutch in South Africa. You know the South African Dutch are nearly all Reformed(The Reformed Church, a protestant denomination).

Cas. Oh boy!

Gm. I hope you don't get sick! (Grandma is feeding Charles some kale, and isn't too sure it is still eatable)

Gf. Oh, he won't get sick.

Gfm. Dad, you want some?

Gf. Ya, sure.

Cas. If I do (get sick because it is spoiled), we've got to come over and take some of this(pointing to the capsules mentioned previously).

Cms. Ya, I was just going to say, we have the medicine for it.

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Gf. You can shut that thing off, can't you? (the recorder)

Cas. mmhh(yes.)

Gf. (Grandfather is in the middle of telling a story)...he and his wife always fought. Finally the old boy got so sick of it that he committed suicide. He hung himself upstairs see. They had their,...They lived upstairs, and they had their place of business downstairs. They sold liquor,-herberg(tavern). They sold liquor. Then the people came there to get a drink, you know, and ah, she said that her husband died, see, and he had hung himself upstairs. Well then, they wanted to go upstairs, see, take him down, see. And she said, "Nee(no), hij mat dat neit doen (you must not do that). Hij mat eerst maar goed dee weze (He must be good and dead first). Do you know what that means? Hij mat eerst maar goed dee weze, he better be thoroughly dead before you take him down. Oh, I laughed until I was sick! Hij mat eerst maar goed dee weze.

Cas. Who told that one?

Gm. No, that's a true story.

Cas. That's a true story?

Gf. That's a true story.

Gm. Supposed to be.

Gf. Ya, you see, this man and his wife, always were fighting, and then finally he got so sick of living there, that he committed suicide. Customers who were getting a drink, they wanted to go upstairs to take him down see. And she..."No," she said,"no, you better not do that 'cause he better be thoroughly dead before you do that", see.

Gm. He better be good and dead.

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Gf. And another one that I like to tell too,...Oh, you got that thing going. (He finished the story off tape) The story went this was; There were three widows who had recently lost their husbands. One turned to the others, and said, "When my husband left, he wished me all the happiness in the world, what did yours say?" The second one replied, "Take care of the children, give them my love." and then the two of them said to the third one, "What did your's say?" "Poop, zid hij, wai wjij". (poop, said he, and he was gone)

End of discussion that day. Continued the next day.

Gf. Now, we would, ah the blacksmith would make a hoop about one half inch wide, and they would hold it together (a barrel type hoop). And then you would run with a cross stick, like this, see (the stick perpendicular to the hoop, and inside), and you would just keep that hoop together, see. And you would go just as fast as we could allow that,...That's hoople. Well, that stick,...In the old days they had, instead of having concrete sidewalks, they had board side walks, see. Two by fours, longitudinally, and then crosswise, you would have boards, six inches wide, and then, oh, about three feet wide sidewalk. And then sometimes, those nails would give out, you know, and you would step on the end, see. Well I did that too. I fell down. I fell right on the stick, and I had made a sharp point on that, and I had all I could do to get it out of my throat. Then I was pretty sick.. Boy, was I sick. But, that contest where I drank all that water; all the other kids... I think I had eleven or twelve glasses of water. I know I was first. I was just a young kid then too. Sick, oh was I sick.

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My stomach almost came out. Oh, oh, oh!

Cas. Did everybody else get sick?

Gf. Ya, everybody else got sick. Auch, Mother was so scared that I wasn't going to make it. But, that was so very, very close. And then, one thing that we did very frequently, is get that ladder up in the air, and then you would have straw stacks. Jump in that see, and that ladder went up, maybe fifteen to eighteen feet. And then you would go up to the fourth step, and jump off, see. And then go up to the fifth step and see who dared to jump off the top see, into a little bit of hay. I came pretty close to breaking both of my legs. Nothing wrong, everything was fine. We had a lot of close calls in those days. I recall one of the last occurrences in Orange City, because we had a farewell party for the tribe that was going to Washington, see. I must have been twelve years old. I was a young kid then. Had a girl too. You know, we talked about that girl. Well, that girl was out there too, and we were running, see. I, and the girl were running, and other pairs were running together for a contest. Run a certain distance, and come back again. We didn't know there was a, ... It was at night see, we didn't know there was a wire clothes line, see. And I got that right under my chin. That just about knocked me out. Oh, what a good time.

Gf. There was a man on Eastern Avenue (Grand Rapids), one who never swore or anything. And you know, and he ran across some backyards once too. He was in a hurry, and he ran across a clothes line, and he fell back. He got up and he said, "shoot!"

Gf. I don't think mine wasn't as nice as that. The usual thing we would say... I Won't mention that here.

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Cas. Let's hear your little rhymes, your little sayings.

Gm. If anybody hears it, ah, they'll know how wrong I am.

Uz Marijke wji fedronken. (Our Marie has drowned)

Tichte bij de murmur dieck. (Near the big canal)

Then, I think there are several verses, but then a couple of the last lines are;

Mem stji bij de stol te scheiemen. (Mother is crying by the barn.)

Maar mien hait die beschrobbe haar. (Our father is scrubbing her very hard.)

Gm. You don't know what it is (said to Charles).

Gf. Neither do I.

Gm. Do you know what that is at all about? Ah, their, her...

I guess it must have been her sister drowned, Marie. Marie drowned, and, ah, in one of those ditches they have in the old country.

Gf. Stoten (ditches).

Gm. And, ah, then the mother was standing by, crying. But the father was cleaning her up.

Gm. Those must have been awful primitive means. But, of course, that could have happened hundreds of years ago.

Cas. You can't remember any of those, huh Grandpa?

Gf. No. I can't remember any of those she said(his mother). I can't recall.

Gm. But, I think some of those things, if you had payed attention to them when you were younger, you would remember. But, when you hear them every day, it's such a common occurrence, you don't give attention to them.

Cms. Didn't Grandma ever sing to you?

Gf. My Grandma?

Cms. Your Mother.

Gf. My Mother, ay, she had little, ah, but I never ermmember the words to them enymore. I really don't. Oh, ya, she sang.

Gfm. Oh, I remember one thing. My Dad used to put us on his knee when we were little keds, and then he'd say;

Soeze nanna poppe. (Suzan, good night little doll.)

Kjeltje lait ien degroppe. (Calf lies in the ditch)

Hait en Mem sa fier von hoez. (Pa and Ma so far from the house).

Wij koen ze net beroppe. (We couldn't call them.)

Cms. What does that mean?

Gm. Just, Pa would put us on his foot...

Gf. My Dad used to do that to us with his one good leg.

Gm. Zoeze nanna poppe, that's something like you buy, dollie.

Kjeltje lait ien degroppe, Calf would be in something.

Gf. No, that's lait, that's laying in.

Gm. In the what? /

Gf. Ien degroppe. That means ditch.

Gm. Oh. Hait en Mem sa fier. Pa and Ma so far away they couldn't call them to get the cow out of the ditch, see.

Gf. That was the story, and...

Gm. And then there was another one too, that we used to sing to you. (To Carol Seidelman, her daughter.)

Wai, wai hienke. (go, go horsie)

Nai ljouwart op en pienke. (Grnadmother doesn't remembër all the words. The words she does remember will be given.)

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Snits op se wiete breei. (wiete breei -white bread)

Riede wij us hineke dee. (dee- dead)

op ien op nai, op twaa nai.

Op uz audz wiete naai. (op-in, uz-our, audz-old)

Wer----- (Put any name here) op riede maai.

Wer hinne? (where to?)

Naai Paake, naai Beepe. (To Grandpa, to Grandma.)

Paake, sai wie kom er foor. (Grandpa said, what did you come for?)

Kom er ien wij Bekke. (Come in we're baking stew)

Strauw en sieren. (A feasting we will be).

Gm. I don't know what it all means.

Cas. What is the main gist of it? Do you know?

Gm. Ah, that is just a diddy that they sing to keep time.

Gf. The old Dutch parents always sang to their children, and not in the Dutch language, but in the language of their district.

See, you had a number of districts in the Netherlands, see.

They didn't all speak the same language, see. The Terskillingers, the Islands, then you had the Drenth. That is a district.

And you had the Groningers, there are a lot of Gronengers living around there. And Zeeuws.

Gm. Uncle Adrean is a Zeeuw. (Grandmother's brother-in-law)

Gf. Uncle Adrean is a Zeeuw, and Fresian, Mom is a Fresian. Oh ya, and Gelderland. They all spoke different languages. In fact, if one from the west side of the island, would talk to another from the east side of the island, they sometimes couldn't understnad each other. That's just an island, mind you.

Maybe the island...Just like this one lady. She had lived in

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in the Netherlands, on this island, for eighty years. She was eighty years old when my cousin went to see her. And she had never been outside ah, from there to the town, which is a couple of miles.

Gm. A couple of blocks, just a short distance.

Gf. A couple of blocks, ya. She never had been out. She never went to Amsterdam or anything of that sort.

Gm. Now, that was on Terskillling?

Gf. Ya.

Gm. She isn't going to see anybody.

Gf. Of course, her old man, ya. If you want to see me you will have to come and see me.

Gf. But, now did I tell you? She (his mother) was very interesting. She was a milk girl. She carried these big pails of milk, see. She milked the cows three times a day, every eight hours.

Cas. Did they carry those things of milk on their shoulders?

Gms. Is that like you see, like they do at tulip time here?

Gf. Ya, then you, ah, got a block of wood that goes across, that fits here (on the shoulder). The man who makes klompens (shoes) does that for the milk girls too. And ah, she could have great big tall milk pails. About that big (ten to fifteen gallon pails, maybe two feet tall). And have it right across there (her shoulders), and walk right along, bring the milk home.

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Vet en stroop--Fat and syrup

Fry any kind of fat pork or bacon.

Remove the meat.

While the fat remains hot, dip an unbuttered piece of bread in this.

Put on dish, and cover with syrup.

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Kannemelkse paap--Buttermilk pop

Take barley, set it in water and put buttermilk over the top of it. Boil for several hours.

This can be served as an entree.

Graauwe erwten--gray peas

1 pound graauwe erwten, washed.

Soak overnight in rain (or soft) water.

Cook in the same water in which they were soaked.

Cook approx. three hours, adding salt to taste after the first 1½ hrs. of cooking.

Drain, and serve with diced fried bacon. Can also be served with some hot bacon fat, and small cubed onions.

Hoofd kaas--Head cheese

1 pigs head washed

$\frac{1}{2}$ beef roast

$\frac{1}{2}$ pork roast

Put the pigs head in a large pot and boil, add the two roasts, and continue to boil untill all the meat would come off the bones, and the juice from the meat comes to the surface. Season to taste. Weigh it down. When it cools, it will be jellied.

Serve by slicing and use as a cold meat.

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Kale Dinner

- 1 pork roast
- 1 package of dried kale
- 5-8 potatoes

Cook the pork roast untill it comes off the bone, and then add the kale , which has been soaked in soft water, and boiled potatoes. Mash it all together untill it reaches a lumpy consistancy. Season to taste with salt and pepper.

Balkingbrij--Liver loaf

1 beef roast.]
1 pork liver.] -or 1 pork roast and 1 beef liver.

Add a small amount of buckwheat flour.

Cook untill all the meat comes off the bones, then put
in a bread tin untill it sets up.

Can be sliced and fried, or sliced and put on bread as
it is.

Epilogue

This paper was done on my Grand Parents with the intent of having a general survey of their past life in relation to the folk-life and beliefs of the Dutch in America. I will now try to summerise what I found in this paper and what I found to be evident in their everyday life. This is in no way given as pure Dutch but only as what one family did under the folk process through out their life.

The most obvious of all their folk practices is that of their Dutch foods. If their physical systems would enable them to eat what they like, the Dutch foods (with the exception of head cheese) would be one of their biggest main food staples. Mr. Muyskens is a diabetic and both of them have gall bladder trouble which decides for them what foods they can and which foods they can not eat. One thing they still do which is charistic of the way their parents ate is to mix all their vegetables in with their potatoes after it has been served. To mix and mash foods, in the pot and on the plate, I have found out to be very typical of the Dutch people.

I think it is very significant to note that the Muyskens did not have to make many things for themselves and seemed to live in good style through out their life. As was noted in the collection many things that could have been made or groun for themselves were bought. This relates to the fact that a boughten remedy was used instead of a home made remedy such as the man who had to eat a dozen eggs a day. Also their wooden shoes that they wore were painted and this was a very uncommon practice for this would be a fancy shoe, and the wooden shoes were just worn around the families yard. Also included is a picture of a baby buggy

owned by the burggraff family around 1900 and it too is a very extrvagant one for they day. I do not belive this type of spendi g was commonplace among the first generation of parents that were immigrants.

Speaking of theDutch launage is still practiced in the home to some extent. Mainly it is held to phrases said in the family, most of the time said as a joke or not noticing that it is dutch at all. I belive it is significant that they still rember thoes little "diddies" but they do not know what all of it means. This could be as Mrs. Muyskens explains;" The old Dutch parents always sang to their children, and not in the dutch launage, but in the lanuage of their district." And from father conservation it apperars that this singing would be done some times with no meaning behind the words. The lanuage just seems to flow and the nature of the people has them singing just as many people will hum while they work.

As far as witch craft they did not belive in it atall. They could relate a story that was told to them (by Dutch people that belived in the story) but they could not accept it at all.

Also I think the statement made by Mr. Muyskens is very relitive of the area of which they lived when he talked of when he was tweleve. He and all of his friends were running with their girls when they were getting ready for Washington. They were not afraid to talk of their girl and would readily admit which one was theirs! I think this is very significant of the maturing process of the youth of the community.

They also tell stories of the "old country" and these are stories

that had to have been told to them. This would indicate that they are very instrested in their personal heritage and are proud of their ethnic background. In the area in which they live now the Dutch take a great amount of abuse and I know of many people that would rather not talk about their being dutch.

And finially about the correctfulness of the information contained within this collectdon. Twice Mr. Muysken in the paper repeats the exact same munber of pounds os salmon that they canned in Washington. It is this type of consistancy that makes me have to belive that what he stated is correct or ver.y close to being perfectly vorrect.

Date 6/2

(66)

I Mr. Albert Muyskens

Holland, Michigan

78 male

Dutch, Orange County, Iowa

Hyndon Washington, 1910-1940

Grand Rapids, Michigan 1940-1960

Holland Michigan 1960-present

Traveled through out the United States and into
Canada several times.

Professor, Retired

P

Rural, Urban

IV April 18- 1:00, family present. Mr. Muyskens
is my grandfather, item elicited in general
collection, my Parent have heard the story before.

V Does not remember who told him or exactly when.

VI That the Dutch in America do believe in witches

VII Although old he is definitely not making stories
up. Person's have heard the stories he tells
and say they haven't changed noticeably.

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(these two diddies are taken
from my grandpa's collection from my grandparent
in Holland, Mich.

I U2 Marijke wi fiedanten
Our marie has drawn
Tichte bij de murmur die
Near the big canal
Mam stji bij de stol te scheie men
Mother is crying very hard by the beam
Maar mien hait die beschrobbe haar
Our father is scrubbing very hard.

II Soeze nanna poppe
Susan good night little doll.
Kjelt je lait ien degnoppe
calf lies in the ditch
Hait en men sa fier von hooz
pa end ma so far from the house
Wij koeën ze net Geroppe
we couldn't hear them.

Name, Richard Torp

Address: Van Buren Co Michigan

Age: 19 sex: m

Birth place: South Haven Michigan

Race: Caucasian, German

No significant travel and has lived in the same town ^{all} of his life.

Occupation: Student

Education: Freshman

Character of the community; small city (under 10,000) located on Lake Michigan. No ^{prominent} ethnic group.

Have heard it, twice in the last month; collected in general conversation

The informant shares a trailer with me and uses it seldomly

Don't carry money with you

The informant uses this type of saying very sparingly and uses it for a reference for his mannerisms.

1971-57

Proverb

II "Don't carry the money, for it burns a hole in your pocket"

III Charles Seidelman

2531 Williams Holland Michigan

Grand Rapids Michigan

Age 20 Sex M

Caucasian Dutch

Returned Church of America

m 623 Money burns out the bottom of one's
purse.

Proverbs, sentences, whistling

I Name Richard Jarp
Address Van Buren Co Michigan
Age 19 Sex m
Birthplace: South Haven Michigan
Race Caucasian; German

No significant travel and has lived in the same town all of his life.

Occupation: Student
Education Freshman

community small city (under 10,000) located on Lake Michigan. No one prominent ethnic group.

Feb 28, the two of us at our trailer at Stuart's Trailer & Bowling Green Ky.

learned from his father often when he was young, and out camping.

does not use riddles often at all.

1971-57

Riddle:

(71)

II What is it that if you feed it, it grows, and if you water it, it dies?

Fire

III. Charles Seidelman

2351 Williams Ave Holland Mich

Grand Rapids Michigan

Age 20 Sex m

Caucasian; Dutch

Reformed Church of America

235, B If you feed it, it will live/ If you give it water it will die,

Fire.

English Riddles from Oral Tradition, Taylor

1971-57

1971-59

late
6/2

I Laurie Alexander
Occallossa, Florida
19

Plainfield, New Jersey

Caucasian

other living locals

1. Plainfield New Jersey 0-2
2. Herndon, Virginia 2-7
3. Fallon, Nevada 7-9
4. Paiona, Colo. 9-14
5. Fort Walton Florida 14-19

Travel,

2 months Switzerland

student

III Types of Folktales, Carre - None

IV May 9-19, 71

Margie Helm Library

It was related by a personal friend as
in conversation at library, never heard her
use item previously.

V Heard first at seven years of age, at Herndon
Virginia, just after having her first tooth pulled.

VI meaning, Never forget that your needs are
more important than your wants. Used all
of her life as value reference.

Ux) Seldom uses folktales of this type and folktales with infirmate
1971-57

II A king all dressed in his finery is journeying through a forest with friends. Somehow he is parted from his friend and becomes quite lost. He travels for several days and becomes tired and hungry. Somewhere in the forest he hears a voice, singing, and he heads towards it, to find a peasant girl making porridge. She recognizes the king by his stately outfit. The king asks the girl to give him some porridge. But the peasant girl says 'no! Because right now the porridge is the king's most valuable possession.

III No annotation found.

Charles Seidelman
Holland, Michigan (Ottawa)
Grand Rapids Michigan
-20 m
Caucasian, Dutch
Dutch Reformed Church of America.

1971-57

Informants Description

1. Mrs Theadora Muyskens (Burgma) 75

Mr. Albert H. Muyskens 78

Mr Orange County Iowa

Mrs Grand Rapids, Michigan

Dutch

Mrs Orange County Iowa, Holland Michigan

Mr Lyndon, Washington, Grand Rapids, Holland Michigan

None

Professor of Mathematics

rural

2. General Collection

4. Collected at 12:00 on two successive days with Mr & Mrs Muyskens, Mrs Walden Seidelman (Muyskens) Charles Seidelman present. The Muyskens are my Grandparents on my mothers side. They talk about the collected items often.

7. The informants are very honest and would never mislead for any reason. Although they seem to concentrate on the good side of their relations in the article, this is the way they truly remember them. Their memory of facts seem to be remarkably correct. Twice Mr. Muyskens spoke of exactly 226 pounds of being salmon being canned. This gives a good indication,

(11)

Personal Data on Collector

Charles A. Seidelman

2531 Williams Ave.

Holland Michigan 49423

Born: Grand Rapids, Michigan 5/11/50

AGE, 20 Sex Male

Caucasian, Dutch

Reformed Church of America

1971-57

FOLKLORE AND FOLK LIFE
WESTERN KENTUCKY UNIVERSITY LIBRARY

II "Well anyway, the witch had a daughter and, uh, some way or another, I forgot what was in between, but the daughter (of a reputed witch) has visited these folks, and uh, and they had something like a pot belly stove, you know, and all of a sudden, that door of the stove flew open, and a bird came out. And the witch's daughter went home to her mother and came running back again. She said 'Oh come quick, ah, her mother had been burned so badly.'"

III G 211.4 Witch in form of wild bird. Sixth Thompson

1971-57