

My Aunt Nola's Summer Kitchen

by

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Fieldwork 399

Dr. Michael Ann Williams

April 24, 1989

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Essay: My Fieldwork Experience

Deed to original property that summer kitchen now stands.

Handwritten information from Nola Cooksey.

Map of Nola Cooksey's farm.

Map of summer kitchen.

Photograph Captions

Measurements.

My Aunt Nola's Summer Kitchen

Have you ever heard the term summer kitchen?

I had only heard it used once, and that was from my great-aunt Nola. She used the term to refer to a small building that stood about fifteen or twenty feet from her back porch. I never considered the building to be of any importance. It was just a neat little storage building and its main purpose was to house her deep freeze. Never did I consider it to be categorized as a special house-type. I certainly never did until I heard one of my folk studies professors talk about summer kitchens during class one day. When I did, I thought "Hey, my aunt Nola has one of those!"

After that, I began to wonder what a summer kitchen really is, and where the idea came from? What was its original function? Whether anyone else had one, and if they did, how did they use it? So, when the opportunity came to conduct a fieldwork project, I began to research summer kitchens.

I began my research by visiting my aunt Nola's farm in the Freedom community of Barren County, Kentucky to observe the summer kitchen. Her farm is located about a mile from U.S. Highway 163 on the Caney Fork Road between Freedom and another community called, Etoile.

The summer kitchen is 216 sq. feet and four sq. inches. It is a frame building covered with an asphalt covering, which my aunt Nola refers to as "brick felt" because of its brick-like appearance. It is a gable roofed structure with a cement foundation and an aluminum roof. It has two doors, one in opposite corners of gable ends of the building. It has a total of five windows, two in each wall adjacent to gable ends of the building. A larger window is located in the front wall of the building.



According to my aunt Nola, the windows of the summer kitchen are special, they can be raised all the way to the top by sliding between the wall and the ceiling. She said they were made this way to allow more air to circulate through the kitchen. Each window on the sides are 2' 2 1/2" x 3' 1/4" x 6 3/4", while the one window on the front is 4' 7 1/2" x 3' 1/4" x 6 3/4".

The second thing I did to further my study of summer kitchens was to talk to my aunt Nola. I interviewed her in the kitchen of her home. From the interview, I learned that the summer kitchen was built in 1949 by Kancle Jones, a local carpenter.

According to Aunt Nola, Jones was hired to build the summer kitchen by my great - grandfather, J.E. Cooksey. The kitchen was constructed for the family to use for cooking their meals in while they tore down their log I-house, room by room, and built a more modern frame house. The new house was built close to the same size of the I-house, which had a large central hallway separating the two large main rooms. While the kitchen of the new house was being completed, the family cooked and ate in the summer kitchen. Aunt Nola said their use of the summer kitchen continued long after the kitchen of the new house had been completed.

"(We) just got used to working -- cooking in there and we just continued it," Nola said.

The summer kitchen was furnished with everything the family needed to prepare three meals a day. From the information I gathered from my aunt and my mother, Sue Kidwell, also an informant, I learned that while the summer kitchen was still being used for its original purpose, it was equipped with three pie safes, a kitchen sink and counter, a large wooden table, six chairs, a cast iron Home Comfort Range, and a camel-back horse-hair couch. When there was just the immediate family present at meal time, the family ate in the summer kitchen. But when there were more

people present, the meal was prepared in the summer kitchen and carried to the kitchen in the main house.

Aunt Nola said the family stopped using the summer kitchen to prepare their meals in 1968, when my great-grandfather died. I believe they stopped using it at that time because only my aunt and great-grandmother lived in the house, and because of my great-grandmother's age it just became more convenient to use the kitchen in the main house.

According to my mother, for a period of time after the summer kitchen was no longer used for preparing the family's meals, my aunt and great-grandmother used the kitchen for canning.

Now that my aunt is 75 years old and lives alone, the function of the summer kitchen has changed, once again. It's use has gone from being a place to prepare the family's meals while construction was being done on the house, to decreasing the heat in the kitchen of the main house during the summer, to canning fruits and vegetables, and now to house my aunt's deep freeze and serve as storage.

I found it interesting to see how the uses of the summer kitchen had changed over the years. The way it is used today is completely opposite to from the original use of a summer kitchen, Terry G. Jordan talks about the origin of the summer kitchen and its intended use.

¹"In the early years of pioneering, cooking was done at the fireplace in the main room of the house, or even out-of-doors. As the house was enlarged, a shed room or ell addition often became the kitchen.

In a great many houses, however, a freestanding log pen was built to serve as a kitchen, or 'cook house.'"

²He said such kitchens were connected to the main house by only a covered walkway, if they were attached at all.

³"The main reason for building freestanding kitchens was to remove unwanted heat from the house. The amount of heat that built up in a well-chinked log house from a cook stove or fireplace, winter or summer, could be well-nigh unbearable, particularly in the subtropical climate of Texas."

⁴He also said that having a separate kitchen lessened the danger of a fire starting in the main house from the fireplace or the chimney.⁵ He added that the tradition of summer kitchens can be found throughout the South, especially on the coastal plain of the Deep South. Freestanding or summer kitchens are found both in the north and the south. The kitchens found in the north are similar to those of the south, but differ in function and appearance. According to Thomas C. Hubka in Big House, Little House, Back House, Barn, the farmsteads of New England feature rooms that are referred to as summer kitchens. These summer kitchens are different from those found in the south, in the way that the farm houses, outbuildings, and barns are usually connected due to harsh winter weather. With the buildings connected the people could go from the house to the barn without coming in contact with the cold air. The summer kitchen in these farmsteads are found in the section Hubka refers to as the "little house." The "little house" section of a New England farmstead is constructed behind the "big house" section, which consists of the living room and bedrooms. The "little house" consists of the main kitchen, a wood shed and a summer kitchen.

Hubka refers extensively to a diary on New England farm life kept by Tobias Walker. It is in the diary begun by Tobias and continued by his son and grandson that shows how the summer kitchen became a part of the "Little house." In the Walker journal, Tobias wrote about "moving the stove from the kitchen to the porch."

⁶"In 1840 Tobias was employing the soon to be common seasonal practice of moving the kitchen stove to an adjacent room so that the kitchen might remain cooler in the summer."

This passage in Walker's journal relates the two types of summer kitchens. Both types were created to decrease the amount of heat in the main house's kitchen. Hubka explains that the porch where the stove was moved was not open. Instead, the porch was an enclosed room located at the back of the kitchen in the "little house."

The Walker's journal helps to distinguish the difference between the northern summer kitchen and the southern summer kitchen in four ways:

1) southern summer kitchens are usually separate and freestanding from the main house, and if they are connected to the main house at all it is by a covered walkway, 2) stoves are not moved into a southern summer kitchen. (Summer kitchens of the south are usually equipped with a fireplace. Unless, of course, a long hard look is taken at my aunt's summer kitchen. What I mean here is that the cast iron stove she used in the summer kitchen from the time the structure was built until it was sold shortly after my great-grandmother's death was brought from the main house to the summer kitchen.) 3) summer kitchens of the south seem to be used on a continuing basis throughout the year, 4) northern summer kitchens are primarily used during the summer, particularly for canning. Therefore, a summer kitchen of the south isn't really a "summer kitchen" because of it is used continually. For a structure to be a true summer kitchen, it must be used or has been used primarily during the summer.

Aunt Nola's summer kitchen can be labeled as a freestanding kitchen as well as a summer kitchen. When her kitchen was first built it was a freestanding kitchen because the family used it regularly while they were building a new house, and continued to use it long after the house was completed for the preparation of their meals. Once they stopped using it on a regular basis, sometime after the death of my great-grandfather, they used it mostly during the summer for canning. After the death of my great-grandmother, the use of the kitchen changed once again -- this time as a storage building.

The idea for building a summer kitchen came from pioneer ancestors. Where they came up with the idea is something I will have to research at a later time, as well as how Kancle Jones, (the carpenter of my aunt's summer kitchen) knew how to build one. Since he was from the same community in which my aunt lives, it would seem that other people in the community would have summer kitchens. The idea of building a summer kitchen was

Jones', according to Aunt Nola, because he informed my great-grandfather about what he would need when the family's old house was being torn down. While talking with my aunt, I learned that it has always been the only one. It is possible that Jones built other summer kitchens, and that those structures have changed in function or been destroyed due to more modern conveniences being available.

One summer kitchen in the Freedom Community has survived the change of times. Even though it is not a structure left-over from the days of the pioneers, but a revitalization of early architecture, it is an important part of America's historical architecture. Perhaps one day the function of the summer kitchen will return to its original function.

Ten-Minute Transcript
Department of Library Special Collections
Western Kentucky University
Bowling Green, Kentucky 42101

Accession:

Tape no: 1289

Interview with Nola Cooksey, Mt. Hermon, Kentucky

February 27, 1989.

Interviewer: Gina Kinslow

K: Kinslow

C: Cooksey

C: Cooksey

(Opening Statement) (0000)

K: How old is the summer kitchen? (0010)

C: It was built in 1949 (0015)

K: By whom? (0012)

C: Kancle Jones. Kancle Jones. (0020)

K: Do you know how to spell his name? (0023)

C: K-a-n-c-l-e. I believe he was a twin. There's Ancle and Kancle. (0033)

K: Ancle was A-n -- (0035)

C: A-n-c-l-e. (0038)

K: Last name was Jones? (0041)

C: Uh-huh, Jones. (0043)

K: What is it made of? (0046)

C: Well, it's made of, uh, rough boxing. (0051)

K: Rough boxing? (0053)

C: Hmmm? (0054)

K: Rough, what? (0056)

C: Boxing. (0057)

K: And what's that? (0059)

C: Out of oak and poplar. (0062)

- K: Is that the frame of the whole thing, is it log?(0066)
- C: That's just the frame. Frame and it's got a cover over it of brick felt. (Reading from prepared information made prior to interview.)(0072)
- K: Now is that the same thing as tar paper or --?(0076)
- C: No. It's like this out here. You know, what it is on there. But, I don't know. It's just brick felt. Ain't it? (Asking Sue Kidwell, former niece-in-law.) It's some kind of paper. Asbestos or something. Brick felt. (Sue speaking in the background.) And it's sealed with sheet rock. And it's leach runner.(0093)
- K: What did you say?(0095)
- C: Is it -- what you got?(0097)
- K: I've got 'it is sealed with sheetrock.'(0100)
- C: It has a solid cement floor.(0104)
- K: What about the roof, what kind of roof does it have?(0109)
- C: Uh, aluminum. Aluminum roof.(0113)
- K: How big is it?(0115)
- C: Wait a minute. (Whispers.)(Reads from prepared information.) Size of the room is 18 ft. long by 11 ft. and eight inches. (Reading.)Has four windows-- two on each side. Only one window sash -- Oh, it's the bottom sash. (0146)
- K: O.K., now what is a sash, again? (0149)
- C: Huh?(0151)
- K: Could you explain what a window sash is? (0155)
- C: It's this bottom part right here. (Showing the interviewer what she means by sash.) The glass is in. (Sue's dog walking on the linolium in the background.)(0160)
- K: O.K.(0161)
- C: They're 36 by 28.(0165)
- K: Thirty-six by 28 inches? (0168)
- C: Uh-huh. (0169)
- K: O.K., and you said there are four windows? (0172)
- C: Four. And they raise all the way to the top by sliding between the ceiling and the wall. (Five second pause.)(0189)
- K: O.K., why are they made this way?(0193)
- C: So it would let more air come in. Be cooler in the summer?(0201)

K: O.K., what is the purpose of the summer kitchen? (0206)

C: Well, we used it because our home was tearing the house down. Built this house. We used that as a kitchen. (0218)

K: And there was another house here before this one was built? (0224)

C: (Nods yes.) (0225)

K: When was the first house built? (0228)

C: Oh, Lord! I couldn't tell you. I've got a picture of it but I couldn't tell you. They said it was way over a hundred years old. (0237)

K: O.K., and it was a log house, wasn't it? (0245)

C: Right, uh-huh. (0247)

K: Do you know what kind of logs it was made out of? (0251)

C: Most of them was poplar. (0254)

K: And when was the first house torn down? (0259)

C: (Nineteen-hundred-and-) '54, I believe. (0262)

K: And was it torn down before this one was built? (0267)

C: Uh-huh. Uh, we cooked and eat in the summer kitchen and lived and slept in this old house. The bedrooms that we didn't have to tear away -- we slept there while we was building this one. (0282)

K: So, you kept some of the bedrooms of the old house and built the rest new --? (0291)

C: Built it all new but we built it in front of the old house. See it was all log. (0301)

END OF TEN-MINUTE TRANSCRIPT

Catalog

Interviewer's Tape no.: 1289

Interviewer: Gina Kinslow

Interviewee: Nola Cooksey

Place of Interview: Nola Cooksey's kitchen in the new house.

Other People Present: Sue Kidwell

Interviewer's Address: P.O. Box 955, Bowling Green, Kentucky 42101-0955

Interviewee's Address: 1266 Etoile Road, Mt. Hermon, Kentucky 42157

Date: February 27, 1989

Equipment Used: Sanyo Mini Cassette Recorder

Cassette Brand: Sony 60 Minutes

Amount of Tape Used: Side A: all Side B: about 15 minutes

Brief description of contents: the beginning of an attempt to determine the origin of summer kitchens with the help of one summer kitchen owner, Nola Cooksey, and a look at how she uses her summer kitchen now, and how she and how she has used the kitchen in the past.

Int.	Catalog
0000	(Opening Statement.)
0015	It was built in 1949.
0020	Kancle Jones.
0051	It is made of rough boxing.
0072	The frame is made of oak and poplar. It's got a cover of brick felt.
0093	Brick felt is something like -- some kind of paper-- like asbestos or something. It's sealed with sheet rock. And it is leach runner.
0104	It has a cement floor.
0113	It has an aluminum roof.
0146	The size of the room is 18 ft. long by 11 ft. and eight inches. It has four windows -- two on each side. Only one window sash -- it's the bottom sash.
0160	The bottom sash is the bottom part of bottom pane of the window.
0165	The windows are 36 by 28 inches.

Int.	Catalog
0189	There are four windows. And they raise all the way to the top by sliding between the ceiling and the wall.
0201	They were made this way to let more air come in during the summer, let it be cooler.
0218	The purpose of the summer kitchen was that it was used while our house was being torn down, we used it as a kitchen.
0225	There was another house that stood in front of where this house now stands.
0237	The first house was log. I couldn't tell you how old it is. I've got a picture of it. They say it is over a hundred years old.
0254	The first house was made out of poplar logs.
0262	The first house was torn down in 1954.
0282	We tore the old house down a room-at-a-time . We cooked and ate in the summer kitchen and lived and slept in the remaining rooms of the old house while we were building this one.
0570	Just my big stove was in the summer kitchen when I was using it. <u>(Lots of noise provided from shuffling photo albums and a Warm Morning Stove clicking on.)</u>
0571	My stove was called a Home Comfort Range.
0659	The Home Comfort Range was a wood burning stove. <u>(Eighty-eight second pause.)</u>
0661	<u>(Photo albums being shuffled.)</u>
0668	An old-time kitchen cabinet was also in the summer kitchen. <u>(Resembles closely to a pie safe.)</u>
0688	And we have a cabinet sink over there. <u>(A sink with cabinets and a counter.)</u>
0696	We've always had a cabinet sink over there. We just cut the water off. We're not using it now.
0704	Of course, you can hook it back up, but I'm not using it now.
0707	It's on well water.
0712	We've never run city water over there yet.
0733	I helped build the summer kitchen by sanding

<u>Int.</u>	<u>Catalog</u>	<u>Page</u>
	the joints and then wait for it to be plastered, and then painted it. Painted the door facings.	
0766	We did most of the cooking while we was building it. We did it all. (<u>Six second pause.</u>)	
0767	Mother and myself did the cooking.	
0794	The old house had three rooms, kitchen, living room and hall. (<u>Shuffling photo albums.</u>)	
0799	The hall, we made a bedroom out of it. It was a great big room. (<u>Fourteen second pause.</u>)	
0815	Four of us lived in the old house.	
0909	We used it daily.	
0983	We just got used to working -- cooking in there and we just continued it.	
0993	Oh, well, we didn't really have everything in our kitchen to start with. Cabinets and everything. We just continued to use it. (<u>Shuffling through photo albums.</u>)	
1052	We used the summer kitchen the most in the summer.	
1055	We didn't just use it for holidays, we just cooked in it continually.	
1066	The summer kitchen is being used as storage space more or less right now. I have a deep freeze in there and a heating stove, and a rocking chair.	
1075	We had an air-tight heater in there for awhile. Now, I've got that cast-iron heater in there.	
1102	Well, Daddy passed away and it was just me and Momma and we just didn't bother to go in there unless we had a lot of company then that made a big difference. There weren't that many of us to cook for. (<u>Shuffling through photo albums.</u>)	

End of Side A

Int.	Catalog
1384	<u>(Nineteen-hundred and)</u> fifty-four -- sixty-eight when Daddy died.
1392	It was hard getting used to using the kitchen in the house. <u>(Laughing.)</u> Everything was so handy out there, you know and when didn't have to cover much territory. <u>(Laughing.)</u>
1417	I'm the only one I know of who has a summer kitchen in the area.
1425	I don't know how they got the idea to build the summer kitchen, but I believe the carpenter had advised Daddy how to build it.
1427	The carpenter was Kancle Jones.
1434	Yeah, he lived between here and the highway but, he was living in Louisville when he passed away.
1452	He was originally born here, I think, but moved away.
1454	Somewhere in Louisville.
<u>End of side B and end of interview.</u>	

Ten-Minute Partial Transcript
Department of Library Special Collections
Western Kentucky University
Bowling Green, Kentucky 42101

Accession:

Tape no.: 2389

Interview with Sue Kidwell, Bowling Green, Kentucky

March 11, 1989

Interviewer: Gina Kinslow

G: Gina

S: Sue

(Opening Statement)

G: When did you first see Nola's summer kitchen? (0020)

S: First time I saw it was in the early sixties. HMMMMM, I don't remember the exact date, but it was sometime in the early sixties, '61, '62, sometime like that. (0034)

G: How did you come to see it? (0037)

S: I married her nephew, and we visited the family there. (0042)

G: On what occasion? (Sue's dog drinking water. 0044)

S: Just about any occasion. Because his grandmother cooked all of her meals at that time over there. (0052)

G: Why did she cook them at that time over there? (0056)

S: I think that's what she was used to. Had gotten used to it while they were building the new house and it was just handy, and it didn't mess up her house so she could go ahead and cook and if she wanted to leave the dishes, she could leave the dishes. (0073)

G: So at that time the new house was finished? (0076)

S: Yes, it was. (0077)

G: Did they ever use the new kitchen in the new house at all? (0082)

S: A lot of times we would eat over there but the food would be cooked in the summer kitchen, particularly in the summer time. (0089)

G: They would carry it from the summer kitchen to the kitchen? (0093)

S: Right. In kettles or bowls if they, you know --. (0097)

- G: O.K. Can you tell me anything about the furnishings in the summer kitchen? (0105)
- S: Well, I remember three things that really stand out in my mind. One of them was a large sofa, and I think it was called a horse-hair-camel-back sofa. It was large and it was hard and it was real old. I don't know if it would be considered an antique or not, but it was real old. The other thing was the table, it was more a work table than it was a dining table. You set in the chairs, the table was so high, it would come almost up under your chin. And then the other thing, I really remember was the stove. This great big wood cook stove, it took up a lot of space in the back part of the summer kitchen. (0154)
- G: Why was there a couch in the summer kitchen? (0156)
- S: I have no idea. (0157)
- G: What did they use the sofa for? (0160)
- S: Just everybody would sit there or sit around the table if there was more than the table would hold at one time. (0166)
- G: Who was normally in the kitchen when the cook was cooking? (0172)
- S: Uh, if it was cool nearly everybody would be there. There's about seven or eight of us. (0179)
- G: You would all sit on the same sofa? (0182)
- S: Part of us would sit in the chairs around the table? (0186)
- G: And where did the stove sit? (0190)
- S: At the back, near the back door. And it was in the middle of the back area. (0198)
- G: O.K. Where was the table? (0201)
- S: In the middle directly down through the center. (0205)
- G: And then the sofa was sitting? (0207)
- S: As you go into the front door to the left? (0311)
- G: To the left, on the same wall where the front door is? (0316)
- S: Correct. (0317)
- G: O.K. Do you know anything about the origin of the summer kitchen? (0322)
- S: I believe they go back when there were plantations in the South. And during slave days and so that the houses wouldn't get hot during the meal cooking time. They had separate facilities where they did the cooking. And they would bring it in the house and serve it to their masters. (0345)
- G: How do you know this? (0347)

- S: I believe I read it and I've seen pictures, ush, I know in Williamsburg there are pictures of the summer kitchens, laundry houses, smoke houses, and all of the out buildings. (0370)
- G: Have you ever been to Williamsburg? (0373)
- S: No, but I've read books about it and seen pictures of them. (0378)
- G: Uh, when you were witnessing the summer kitchens, was there any special meals or any food in particular that was always prepared in the summer kitchen as a tradition or a ritual? (0395)
- S: I don't remember any meals or anything -- nothing special, except the fried chicken. It was always very good. (0407)
- G: How was it prepared? (0409)
- S: Uh, fried very slowly over a very long period of time. She would take an iron skillet and she would take the eye off the stove and set the skillet directly on the heat. It would always amaze me how she could bake stuff and have top put wood in it maintain a constant heat so biscuits and cakes would come out without being doughy part of the time and burnt part of the time. (0448)
- G: Was this the first summer kitchen you'd been in? (0451)
- S: That's the first summer kitchen. (0453)
- G: Did you know what a summer kitchen was before you saw that one? (0459)
- S: Uh, other than just pictures, no, I'd never had any experience with one. (0466)
- G: What was unusual if anything at all in particular about this summer kitchen? (0471)
- S: I think because it was the only one in the area that anybody around had one, you know. (0479)
- G: What do you remember the most about the summer kitchen? (0483)
- S: You mean one particular item or --. (0486)
- G: Anything, it's architecture or -- it's use, something that was in it or anything? (0491)
- S: No, I just found it amazing that anyone would cook their meals in a house or building separate from their main house. (0503)
- G: How long did they do this? (0505)
- S: Several years. I'm not sure when they quit, I think probably when Mrs. Cooksey passed away. Probably was about the last time. I know they quit cooking their meals over there all the time and for a few years they used it for canning and purposes like that because they eventually sold the antique stove, sofa, the table and chairs. (0540)

G: What is the kitchen being used for now? (0545)

S: I think it's mostly just storage right now. There's a deep freeze there now and a couple of old cabinets or safes. (0560)

G: Safes and as in a pie safe? (0563)

S: Yes, pie safe. I think they do have a small bed over there. (0569)

G: Do you know who's bed it is or anything? (0572)

S: No, I don't remember anything about that one. (0575)

END OF TAPE # 2389.

Catalog

Interviewer's Tape no: 2389

Interviewer: Gina Kinslow

Interviewee: Sue Kidwell

Place of nterview: Sue's kitchen

Other people present: none

Interviewer's Address: P.O. Box 955, Bowling Green, Kentucky 42102-0955

Interviewee's Address: P.O. Box 955, Bowling Green, Kentucky 42102-0955

Date: March 11, 1989

Equipment Used: Sanyo Mini Cassette Recorder

Cassette Brand: Sony 60 minute

Amount of tape used; Side A: about 15 minutes Side B: none

Brief description of Contents: An interview with Sue Kidwell about what she knows of Nola Cooksey's summer kitchen and narratives revolving around the summer ktichen.

Int.

Catalog

0000

(opening statement)

0034

The first time I saw it was in the early sixities. I don't remember the exact date.

0042

I married her nephew, and we visited the family there.

0052

They used the summer kitchen on just about any occassion. His grandmother cooked all of her meals at that time over there.

0073

She was used to cooking her meals over there, becuae she used the summer kitchen while they were building the new house. It was just handy, she could go ahead and cook, and if she wanted to leave the dished until later she could.

0077

Yes, it was.

0089

A lot of the times we would eat over there but the food would be cooked in the summer kitchen, particularly in the summer time.

Int.	Catalog
0094	Right. In kettles or bowls if they, you know.
0138	I remember three things about the interior of the summer kitchen. One was a large, hore-hair, camel-back sofa, a dining table, and the cook stove.
0153	Just everybody would wit there, or sit around the table if there was more than the table would hold at one time.
0160	If it was cool nearly everybody would be there. There's about seven or eight of us.
0168	Part of us would sit in the chairs around the table.
0178	The stove sat near the back door.
0183	I believe they go back to when plantations were in the South. During slave days, so that the houses wouldn't get hot during the meal cooking time, they had separate facilities where they did the cooking. They would bring the food from the kitchen to the main house and serve it to their masters.
0191	I know in Williamsburg there are pictures of the summer kitchens, laundry houses, smoke houses and all of the outbuildings.
0197	I've read books about it and seen pictures of them.
0205	I don't remember any meals or anything -- nothing special, except the fried chicken. It was always very good.
0237	She fried it very slow for a long time. She would sit the skillet directly on the heat. It would always amaze me how she could bake stuff, and have to put wood in it to maintain a constant heat so biscuits and cakes would come out without being doughy part of the time and burnt part of the time.
0272	I found it amazing that anyone would cook their meals in a building separate from their main house.
0305	I'm not sure when they quit. I think it was probably when Mrs. Cooksey passed away. I know they quit cooking their meals in there and started using it for only canning purposes. They eventually removed the old stove, sofa, and table.

Int.Catalog

0319

I think it's used mostly for storage now.
There's cabinets and a deep freeze in there.

0328

I think they have a small bed in there.

0333

I don't remember anything about that one.

Works Cited

- ¹Jordan, Terry G., Texas Log Buildings: A Folk Architecture, University of Texas Press, Austin and London, copyright 1978, p.138.
- ²Ibid, p. 138.
- ³Ibid, p. 139.
- ⁴Ibid, p. 139.
- ⁵Ibid, p. 139.
- ⁶Hubka, Thomas C., Big House, Little House, Back House, Barn, University of New England Press, N.J., copyright 1984.

Deed

The original deed of the property where the summer kitchen now sits.
The property was sold to Nola Cooksey's father, J.E. Cooksey, from
Charlie and Maudie Gilland in 1909.

THIS DEED, made and entered into this 1 day of November 1909, between Charley Gillard and his wife Mandie Gillard party of the first part, and J.E. Cooksey part.. of the second part,

WITNESSETH, that said party of the first part, for and in consideration of the sum of \$380.00 Three hundred and Eighty Dollars with Ninty one dolars an 20 ct., cash paid in hand, the receipt of which is hereby acknowledged, do hereby sell and convey to the part.. of the second part, his heirs and assigns, the following described real estate, lying in Barren County, Ky., viz: One track of lan ling in Barren Co. on the waters of Cansy Fork Crick an bound as folers, beginning J.E. Cooksey coner running 150 yards thense S. 510 yards thense E. 420 yards thense N. 455 yards thense 104 yards thense N. 180 ya5ds to the begining Containing 25 akers more or less, with all of it appertenance thereon.

The title to said land was derived from J.C. Hicks by deed of record in the Barren County Court Clerk's office, in Deed Book No. 57 page 335 and bears date 17 day of June 1908. A lien is retained to secure payment of the unpaid purchase money, held by S.J. Jump an J.C. Hicks, To have and to hold the same, with all the appurtenances thereon, to the party of the second part, his heirs and assigns forever, with a covenant of "General Warranty."

Witness my hand the day and year above written.

Charlie Gillard
Mandie Gillard

State of Kentucky,
County of Barren, Sct.

I, J.A. Murray Clerk of the Barren County Court, certify that the foregoing Deed to J.E. Cooksey was on the 1st day of Nov. 1909, acknowledged by Charlie Gillian & Mandie Gillian his wife to be their act an deed, Before: S.J.C.B. Jump an acting deputy clerk for me, as appears from his endorsement thereon as follows: "Nov. 1" 1909. Acknoldged before me Charlie Gillian & Mandie Gillian his wife to be their act and deed, J.A. Murray C.B.C.C. by S.J. Jump D.C. "And was on the day filed in my office for record, and the same, and this certificate have been recorded in my said office.

Witness my hand this 28 day of April 1917

J.A. Murray C.B.C.C.
By Hellie Barnett D.C.

Gillard
To
Cooksey
50
Del
5-2-17
50
Cost

*The lien retained is
fully satisfied & duly released
Apr 2-1917
at W. J. C. Murray Clerk
of Barren Co. Ky.*

Handwritten Information

The handwritten information was prepared for the interviewer by the informant prior to the interview concerning the summer kitchen located behind the informant's home in Barren County, Kentucky.

This room is 18 ft long by 11 ft 8 in

Has 4 Windows 2 on each side only one Window sash 36 by 28 this only the bottom sash of a double Window + they raise all the way to the top by sliding between the Ceiling + the Wall which lets in so much more fresh air than a ordinar small Window The back has one door in the end near the Corner with a flue for wood stove in the center of the building against the wall.

There is one Front door in the right side near the Corner with a long window ~~33~~ by 4 ft 5 in long.

Has a Cement floor with old fashion screen doors

Contents of Box

The content of the small white box is a small piece of the brick felt used to cover the summer kitchen located on Nola Cooksey's farm. The brick felt gives the made-of-brick look. The smokehouse on Nola's farm is also covered with brick felt, but the felt covering on that building is of a different pattern. There are other buildings located in the neighborhood that are covered with brick felt. One such building is Nola's sister's house located up the hill from Nola's house. The brick felt covering the house is dark red.

The felt was sent to the interviewer upon her request from the informant.

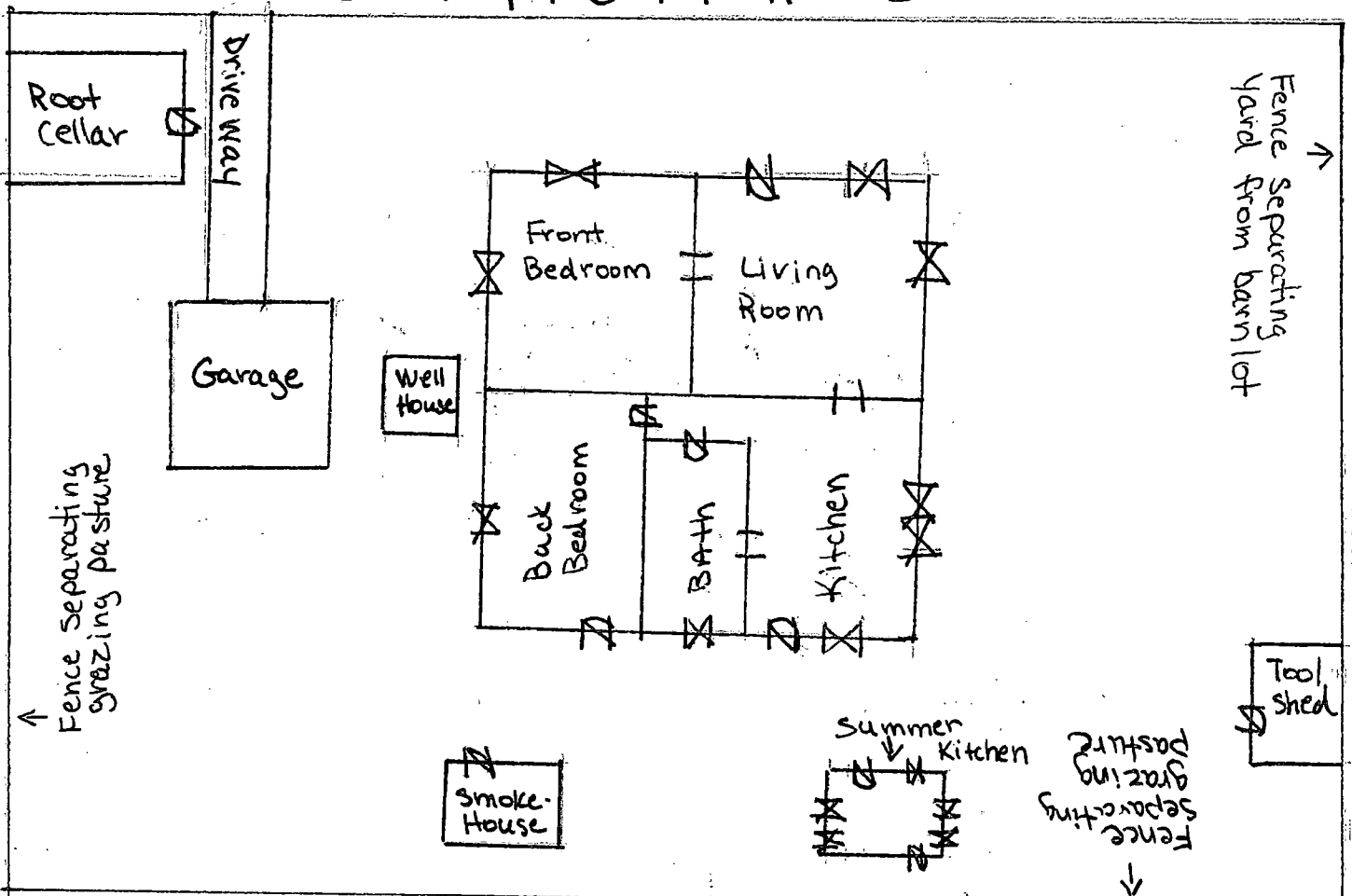
MAP OF NOLA COOKSEY'S FARM

← To Freedom

To Etoile

→

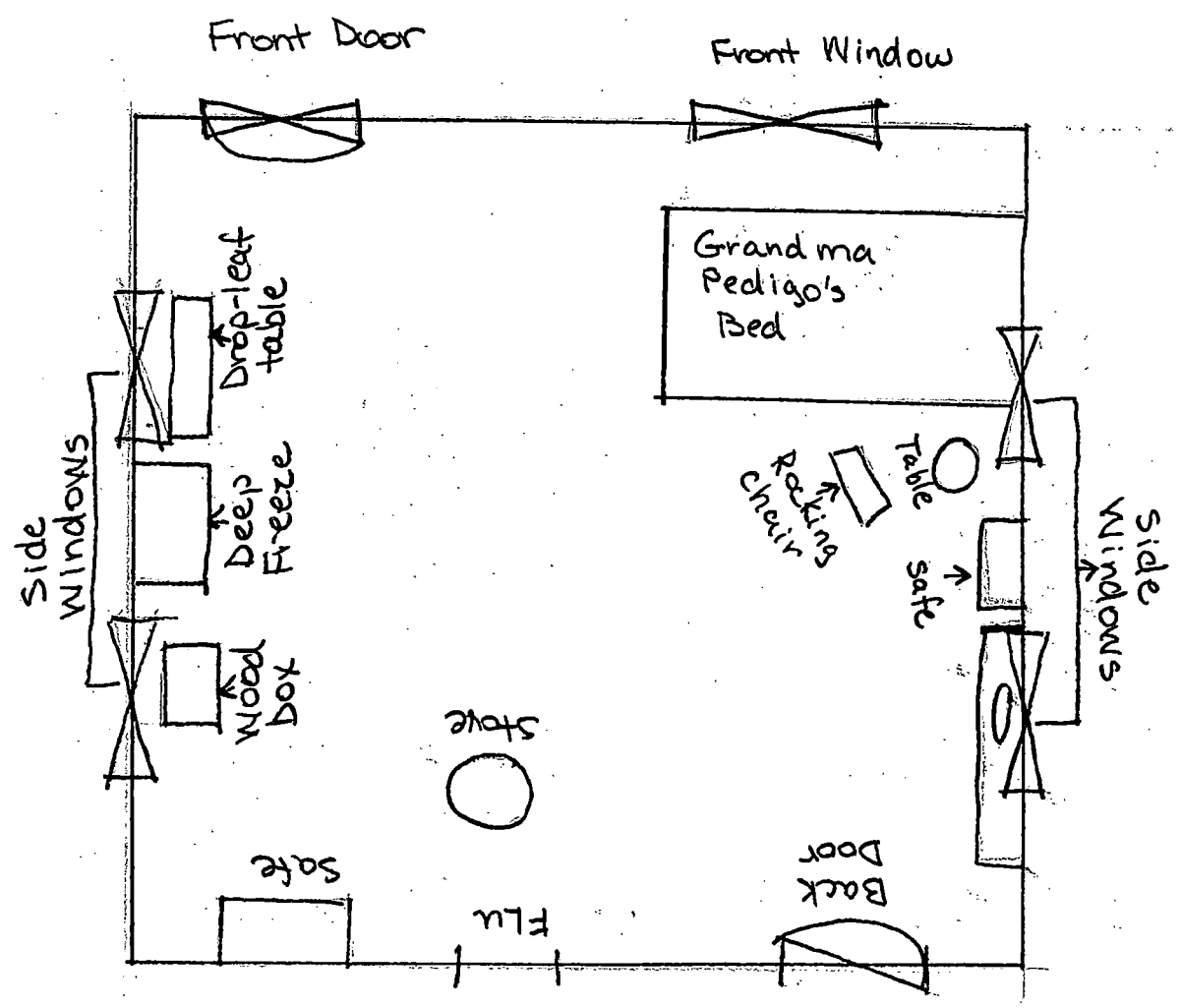
CANEY FORK ROAD



KEY

- ✕ - Windows
- ◻ - Doors

FLOOR PLAN TO NOLA COOKSEY'S SUMMER KITCHEN



Photograph Captions

1. Located just a few feet from Nola Cooksey's house is the summer kitchen, which was built for the family's use while they were tearing down their old log I-house to build a modern house. The kitchen was used to cook meals in during the summer to keep the main house kitchen from becoming too hot. The screen door on the summer kitchen was one taken from Nola's house.
2. The windows on the summer kitchen are "double" meaning they can be raised all the way to the top by sliding between the ceiling and the wall. The windows were made this way to allow more air to flow through the kitchen. The front window is 4' 7 1/2" x 3' 1/4" x 6 3/4".
3. The summer kitchen has five windows. The windows on the side are 2' 1/2" x 3' 1/4" x 6 3/4". The kitchen has an aluminum roof.
4. The entire kitchen is covered by a substance called "brick felt" which gives the building a made-of-brick look. The screen door on the back door is an "old-fashioned" screen door.
5. The measurement of the back door of the kitchen is 7' 2" x 3' 3/4" x 6 3/4".
6. The summer kitchen was built in 1949 by Kancel Jones, a carpenter hired by Nola's father, J.E. Cooksey.
7. The back view of the summer kitchen.
8. The back views of the summer kitchen and of Nola's house.
9. The back and side views of the summer kitchen. Nola said she has wood-burning stove in the kitchen. The wood-burning stove replaced a Home Comfort Range which was used by her mother, her sister, Vera, and herself for cooking the family's meals.
10. The summer kitchen is equipped with electricity and has been since the family contracted the construction of the building. It is also equipped with running water by a well -- unlike the main house which switched from well water to city water when it became available to the community in 1988.
11. The back and side views of Nola's house and smokehouse. The back and side views of the summer kitchen. The side view of the tool shed. Both the summer kitchen and the smokehouse are covered with brick felt.
12. The side and back view of Nola's summer kitchen.

Photograph Captions

13. Just inside the front door of the summer kitchen, is my great-great-grandmother's iron bed. Behind it is the head board of another bed. The window directly to the side of the bed is the largest of all the windows. The rocking chair also belonged to my great-great-grandmother.

14. Along the left wall are the kitchen cabinet and the sink cabinet.

15. The kitchen cabinet and sink cabinet along the left wall of the summer kitchen.

16. A horseshoe hangs above the back door of the summer kitchen.

Measurements

Front Window: 4' 7 1/2" x 3' 1/4" x 6 3/4"

Side Windows: 2' 2 1/2" x 3' 1/4" x 6 3/4"

Back Door: 7' 2" x 3' 3/4" x 6 3/4"

Floor: 18' 3" x 12' 1"

Height of Wall; 8' 2"

Front Door: 7' 2" x 3' 3/4" x 6 3/4"