

KentuckyHistoricalSociety

Kentucky Folklife Program

*Rural Heritage Development Initiative Central Kentucky Cultural Survey
in partnership with the Department of Folk Studies and Anthropology at
Western Kentucky University*

Interview Log

County: Boyle

Technical Note:

(For example: Marantz PMD 60 transferred to hard drive and audio CD)

Interviewee: Meredith Martin

Date: 11.01.2007

Location: Roberta Traynor's home in Danville, KY

General Description: Mrs. Traynor is known county-wide for her canning. We spoke about her award winning canned goods and how and why she cans as well as changes she has seen in the area over the years.

Audio (archival code): RHDI.Boyle.11.01.2007.Traynor.mp3 1-3

Fieldworker: Meredith Martin

Fieldworker's phone and email: Meredith.martin466@wku.edu; 479-957-0551

Additional information:

Log:

Note---this interview has three mp3 files

Times broken down into approximate 10 minute sections.

RHDI.Boyle.11.01.2007.Traynor.01.mp3

00:00- 00:60Introduction to the interview (this should probably be synced up with file number two)

RHDI.Boyle.11.01.2007.Traynor.02.mp3 (20:17)

00:00- 10:00: Explaining what all the canned goods are in her pantry and her flower seeds and her purple award winners. Explains what the judges look for in the canned goods at the county fair. Discussion of how she picks out her entries for the fair (see photo log for photos of her next year's entries). Discussion of how she grows everything she cans. Discussion of the need for head space in the canning processes and the process of canning. She also discusses her favorite things to can and why.

10:00- 20:17 Discussion of how you get a jar ready for the county fair and how you place the vegetables. Explains how she makes things to give away to friends. Discussion of what she looks for in a potential fair entry. Tape is paused for a moment. Discussion of when you can what goods. Talks about working in the garden and how much she loves working in garden in "God's nature."

RHDI.Boyle.11.01.2007.Traynor.03.mp3 (1:01:28)

00:00- 4:40 Mother taught her how to can who learned it from her mother. Story about her mother and the green beans she wanted canned before she died. Explains how she loves canning for herself and her family. Discussion of the bean breaking party to get ready to can and breaking beans and visiting with family.

4:40—10:30 Discussion of 430 lb pumpkin she once raised. Discussion of the summers getting hotter and having a harder time growing things. More discussion of the big pumpkins and how you grow them. Discussion of carving up the big pumpkin into a jack-o-lantern and how much she loves growing fresh vegetables in her garden. Cat meows. Husband walks into the room.

10:30—16:30 Explanation of what happens in the garden in November—pulling up the plants, etc. Discussion of the kinds of flowers she grows and how the first row is always flowers and how much she enjoys pulling weeds. Explains how she became involved with the Homemaker's club after she quit working. Discussion of when she began entering the fair 15 years ago and how she saves her fair money to buy things.

16:30—21:30 Discussion of how her husband arranges the vegetable baskets and how he wins ribbons too. Won grand champion this year on sourdough bread and explains how she was walking around with the judges when they chose her bread. Discussion of other baked goods she enters.

21:30—22:00 Discussion of new coconut cake she wants to enter in the future. Discussion of judges eating all the different kinds of sweets and more discussion of how they work when judging. Discussion of when she won for her bread and how excited she was.

22:00—31:14 Explains how a person should go about learning canning and the importance of the Ball canning book. Discussion of how her mother used to can and the possibility that tomatoes used to have more acidity now than they used to.

31:14-35:35 Discussion of how people used to can along time ago. Explanation of what a “hot water bath” is and why you need to do it during canning. She still has some of her mother’s jars that she still uses. Discussion of what brands of canning jars people use now.

35:35--40:47 Discussion of how the lids on the cans are sealed and the wonderful sound that they make when the jars seals. Discussion of what you use a pressure canner for and what calls for a water bath.

40:47-45:20 Discussion of growing up in Boyle County and her upcoming birthday and her new motto “Life begins at 65.” Discussion of growing up in Danville and how much smaller the town was.

45:30—50:00 Discussion of what rural is. She considers Danville a rural area. Discussion of growing up in west Danville until she was 13 and then moved across town. Her mother and father were both factory workers. Her mother worked in a sewing factory which is now gone. Discussion of Corning factory that her father worked for. Discussion of her nursing work and the different kind of nursing she did. In 1974 she became an occupational nurse in the Firestone factory for 29 years. She took care of health issues for 600 employees—discussion of this work.

50:00—56:00 Discussion of downsizing in the factory and how she became the only nurse there for so many people. She discusses how hard the factory work was for the shift workers and how she hoped to help make a difference in people’s lives. Discussion of what it is like being a minister’s wife and her help with the senior adult ladies’ Bible class. Discussion of the historic Baptist church founded in 1781 where her husband preaches in Garrard County. Discussion of a recent death in the congregation.

56:00—1:01:28 Discussion of what she finds interesting about Danville and the area. Discussion of it being easy to get around in the area and the lack of traffic. Explains that Danville is a clean town, a college town. Discusses that she is against the recent liquor license that went through for some restaurants. People usually go to Lexington if they need to go a large city. End of interview.