

**Interviewer:** Let's talk about like the women having their babies. Say, let's go back to your grandmother, did she have her children at home?

**Narrator:** At home, yeah.

**Interviewer:** Did she... Did they have like.... Did she have anyone to help her? Would other ladies come in and help her or was it...?

**Narrator:** Yes. They had... Usually they had a... what is the name of this woman? (speaking to the translator in English, then Spanish)....Partera \_\_\_\_\_ [midwife \_\_\_\_\_].

**Interviewer:** A midwife?

**Translator:** Yeah, a midwife?

**Narrator:** Yes, a midwife here in.... They had a midwife here and she was the only one who used to....

**Interviewer:** Would they come through and make visits during her pregnancy and make sure she was okay? Or would they just call her?

**Narrator:** Sometimes, sometimes. Usually they do is maybe they go and check with her every two, three months. Un-huh [Yes]. And she was the one who used go and receive the baby then when it was time... at your house.

**Interviewer:** At your house. Now what about having babies at the hospital?

**Narrator:** I think that in my grandmother days, I don't think anybody used to go to the hospital. Only in some occasions maybe when they could not have it at home, they would go to the hospital.

**Interviewer:** How about your mom? Would it be the same?

**Narrator:** My mom? The same, because all of us were born here in my house. Everybody.

**Interviewer:** And how about nowadays?

**Narrator:** Mine. I only had, only my boy was born here at my house, all the rest in the hospital. Yes. The first one [in] the hospital, and the next one here and that's because Delta's mother had just died in that hospital and that is why she didn't want to go to the hospital. I will have it here. So, we called a midwife and she came here and, yeah, and Immer was born here in the house.

**Interviewer:** Do most women in the village now have 'em at home or do they have 'em...?

**Narrator:** Hospital. Only some, some would stay at their house now, very little, very few of them.

**Interviewer:** How about funerals? Are there, are funerals conducted..., well go back to your grandmother. If there was a funeral would, would it be, what would we consider a traditional funeral now? Would it be in the church or...?

**Narrator:** Yes, well, let's say my grandmother days, they used to have the wake that night in the house. The next day, they will, they used to bury the body. Yeah, the next day. Didn't used to say no longer, no longer than the next day. And in those days, I think few people used to make those in.... (consulting with the translator)

**Interviewer:** a casket?

**Narrator:** No, the bóvedas [vaults]? ¿Las bóvedas en ese tiempo? [The vaults in that time?]

**Translator:** Oh, the tomb. [3:25]

**Narrator:** What they used to do, just dig a hole and then just put the casket in there. That was common. That was the way they used to bury people. My father did almost the same thing, but now only a few is buried like that. Everybody used to make their tomb.

**Interviewer:** Uses a tomb now?

**Narrator:** Yeah, concrete.

**Interviewer 2:** The above ground now?

**Narrator:** Un-huh [Yes], above ground, yes. But before, no.

**Interviewer:** Do you know why they changed?

**Narrator:** I think it is because of the, ahh, everything is modern now and the financial.... At that time it was hard to make a tomb because, right now, you have to employ somebody to go and do it. At that time, they didn't used to pay nobody. All, everybody used to get together to go and dig the, their tomb, the grave.

**Interviewer:** Would they have markers? Like grave markers, did they make grave markers so you knew where everybody was?

**Narrator:** Yes, just put a cross, that was their mark. That's why they have one old grave there that you can see nothing now 'cause that's an old grave.

**Interviewer:** Cause the markers and everything are gone?

**Narrator:** They are all gone, yeah.

**Interviewer 2:** What kind of materials did they use to make the markers?

**Narrator:** Wood.

**Interviewer 2:** Just wood?

**Narrator:** Just wood. That is they finally did, it get rotten and they disappear.

**Interviewer:** So, they didn't do like any embalming or anything? They just.... The next day they were buried and that was it?

**Narrator:** They had that custom, no matter if they are rich or poor or whatever, next day. But now no, now it's different. \_\_\_ time, they have them there for embalming, four, five days and then they....

**Interviewer:** then, they are buried.

**Narrator:** Especially, they have family, a lot people have families outside.

**Interviewer:** So, they give them time to travel?

**Narrator:** They wait until they come back, yeah. Come back, yeah.

**Interviewer:** The male and female roles in the family. What were the main responsibilities of the men in the family?

**Narrator:** The men? Well, in the old days, the man was the one to bring the food for the family, work, bring food. That's the main thing. Because in those days, well, nobody used to work for nobody. Everybody was self-employed, they used to work their milpa, their corn. [6:19]

**Interviewer:** So, everybody just basically all the men just worked to supp[ort], keep their families surviving.

**Narrator:** Keep their, support their family, yes. Nobody was employed with where, like now. Yes, you can work with somebody, they get your money, then give it to your wife, then she goes shopping and those this, no? The women used to come out at all, not even go shopping there, they had nothing to buy.

**Interviewer:** What about the duties and responsibilities of the women?

**Narrator:** The woman? Well, like my grandmother, what they used to do is just take care of the children and the husband and the house, cook, wash, take care of the animals, pigs and chickens, and that. That was the daily work.

**Interviewer:** Well, everything, even the washing would be boiling the water and then wash. I mean, everything would take all day?

**Narrator:** They used to wash, yeah. That's what they used to do it. They used to wash, cook, they do everything. That is the woman's job because they didn't have that custom to pay somebody to help them, like now. They used..., they do by their selves.

**Interviewer:** And, you were saying your grandmother had.... They had livestock? They had animals? Pigs?

**Narrator:** Yes. Yes, Oh, yes. Tell you, they used to feed at least 20 pigs. They didn't used to buy meat, no lard, no nothing. They have everything, everything, corn, they have the beans, they have animals, they had everything.

**Interviewer:** Did she have chickens too?

**Narrator:** Um-hum [Yes]. Yeah.

**Interviewer:** So she had pigs and chickens. So, she would have eggs?

**Narrator:** Pigs and chickens. Eggs too, yes. A lot, a lot of chickens.

**Interviewer:** One thing I noticed that is... we always have is milk, because there aren't a lot of cows. So, you didn't have milk, did you?

**Narrator:** No, no, no. Milk, no. We used to have to buy milk. Yes.

**Interviewer:** So, were there people that had cows?

**Narrator:** Yes, they had, because my father-in-law had his cows, but they didn't know how to milk the cow. They just used it for meat.

**Interviewer:** So, they didn't have, well like, the cows would have the milk and the cheese and butter, no?

**Narrator:** No. Nobody, nobody used to.... Only used to slaughter the cow and get their meat and that's it. The only, it's only now that the Mennonites came here and they do that. They do it, take all

the cheese and milk from the cows and they go around selling it; but, in those days, no. Up to now, nobody does that here.

**Interviewer:** And nobody still does that?

**Narrator:** No, nobody still. We do not do it. I do not know how to milk a cow. [9:17]

**Interviewer:** I wonder if it is because of the difference in diet, too? I mean your diet is different, so much different than what we would be accustomed to, because we have always had milk and cheese and I was telling you earlier that my husband's mother, that was her job when she was small, was to churn the butter, because that is what they did. So, that the diet and the lifestyle was so different. How about clothing? The day to day clothing, say when, let's go like your grandparents, their everyday clothing, could she buy fabric or did they weave fabric or where did their fabric come from?

**Narrator:** Well, in...they used to sew their own clothes. Some of them, they would go to the shop and buy nice piece of cloth and sew, but they would sew it. And most of the people used the, the flour bags, flour sacks, yes. Like I remember, my mother used to sew my shirts with the flour sacks.

**Interviewer:** But then, as far as like trousers and jeans and things, she would buy the fabric and sew those?

**Narrator:** Well, at that time nobody used jeans. That's all, what everybody uses, even the young boys, they even get married with that, with the flour sacks, even get married with that.

**Interviewer:** How about, like in your house.

**Narrator:** (continuing to respond to the prior question) Even the underwear, they make it that, yes.

**Interviewer:** Did they have buttons?

**Narrator:** Yes, they make um buttons. Yes, buttons, yes.

**Interviewer:** I remember my mom saying that her underwear had buttons (laughs).

**Narrator:** Yes. And they didn't have that machine to sew, so they sew it with their hand. Needle, thread and needle. I can remember seeing my mother-in-law sitting down sewing, that is after she finish her work. All her work in the evening, started to sew. Yes. (pause, waiting for a noisy car outside to pass) People had that custom to walk with their pants with big patches. I remember very good. I didn't use in my days, but my father, yes. If your shirt has a little tear, put a patch. And a patch over here and, I remember there were a lot of patches in their shirts. They couldn't afford to buy.

**Interviewer:** So, you just kept mending it. Kept patching it?

**Narrator:** Until it is rotten, rotten, rotten, little thread.

**Interviewer:** How about washing her clothes, did she boil the water and...?

**Narrator:** Yes. Yes. They used, what they do is, they used to wash like in a bowl like that, then they had a pan in the fire there, just stuck the clothes in there, until it boils, then they take it out again.

**Interviewer:** Have they always used those long, the long, they're like trenches?

**Narrator:** To wash?

**Interviewer:** Yeah, like the big long sinks, they are like big long trenches, is that something that's always been around or is that something new?

**Narrator:** That's new. That's new, yes. What they use mostly like that bowl there and a big pan to boil the clothes.

**Interviewer:** Did they have scrub boards?

**Narrator:** Scrub boards? Yeah. [12:47]

**Interviewer:** How about clothing for special events? You said they got married in their flour sack pants. So...?

**Narrator:** Yes, some of them, a lot of people. Some who could afford to buy, well they buy the clothes but they sew them themselves. They sew it.

**Interviewer:** There isn't like a lot of.... People didn't weave or anything like that, did they?

**Interviewer 2:** Making their own cloth.

**Interviewer:** Yeah. They didn't make their own cloth, like weave their own cloth.

**Narrator:** No. No. No. No. No. Un-un [No].

**Interviewer:** Let's go to food. Was milpa farming practiced? Did I say that right? Milpa?

**Narrator:** Milpa, yeah.

**Interviewer:** What is milpa?

**Narrator:** Milpa? Well, the milpa, the way of planting your food, like the corn and yam, beans and rice. That's what they call milpa. Milpa is because probably they do it in the bush.

**Interviewer:** So, is it, does it mean where the planted it?

**Interviewer 2:** No, I think it is more how they planted it. Can you describe how they prepared the field, let's say, we went into totally raw bush.

**Narrator:** High bush. Raw bush. First thing you do there, you have to fall the bush with your axe, machete and axe, and then you stay there about a month or two, then you burn it, burn all 'til it is clean, then you are going to plant with your hand. For example, the corn, take a piece of stick with a point and just make the hole, throw three little grains, another one three feet wide and then, put another one, that's the way used to plant the corn. The rice, the same thing. And the beans, the same thing.

**Interviewer:** What was matambre?

**Interviewer 2:** Something like that. That's a term I came across when I was doing research, trying to prepare these questions and came across matambre. Does that term mean anything to you?

**Narrator:** Un-uh [No]. No.

**Interviewer:** What crops were grown? And how were they grown? Like were there cocoa and citrus groves?

**Narrator:** Yes, then citrus, everybody have their own little trees in their yard. Nobody had say fields like in the South, South of Belize where the plant it, big because they have a factory there, too, to take all the juice. But, here in North, Corozal, no. Everybody have their little coconut trees or orange trees in their yard.

**Interviewer:** Did they share their plants, like if somebody grew bananas in their yard and their neighbors grew oranges, would they trade back and forth?

**Narrator:** Yes. Yes, that's common here. If you.... [16:31]

**Interviewer:** You had your own garden, but they still...?

**Narrator:** Everybody have but if your friend comes and she wants you'll ask her for it and take it, yeah, go ahead and take some. Even corn, in my father days, he used to help those who sometimes you would plant your corn and you wouldn't reap enough and before the year ends, you are out of corn, your friend would help you. Never, would help you. Cause I can remember my father, he used to plant a lot of corn. We always had two, three big houses full of corn, full of corn that's whole year. It take there for the horses, for the chicken, for the chicken and for us.

**Interviewer:** What livestock, so you had horses, you had pigs and chickens. Some people would have cows?

**Narrator:** Horses? Yes. [Cows?] Oh yes.

**Interviewer:** Was there anything else?

**Narrator:** Cows. Yes, no, that is it. Cows, chickens, pigs.

**Interviewer:** Anybody have goats or anything like that? Or are those...?

**Narrator:** What? Goats? A few. Saw one or two here or there.

**Interviewer 2:** Sheep?

**Narrator:** Sheep, like that little lamb there (referring to a lamb that his family was currently caring for). (Laughs) Yeah, just a few people have two, three, not much. Not for business, just for your own consume and that is it.

**Interviewer:** What types of like wild game? Did they do any hunting?

**Narrator:** Yes.

**Interviewer:** What did they hunt for?

**Narrator:** Deer. Deer was most common animal they used to go and shoot because they didn't have to go far. About half a mile from here, you can go out shoot one or two deers and they come. They got their meat.

**Interviewer:** So, they were plentiful, there was lots of them?

**Narrator:** A lot of deer.

**Interviewer:** Is there a lot now?

**Narrator:** No, now you can't find one. It is because this cane started, they threw them out of the bush. You can scarcely see a piece of bush right now, pure cane, sugar cane.

**Interviewer:** How about fishing, did they do a lot of fishing?

**Narrator:** Yes, fishing too. Sometimes, they used to go up to now, lot of people go in this lagoon here and get fish there.

**Interviewer:** What did they use when they went hunting? What type of weapon did they use?

**Narrator:** Single shot. 16 gauge, or 20, 12, but single, cause they wouldn't give you a license here, not even a rifle. [19:13]

**Interviewer 2:** Did they use the slugs? Or did they use the buck shot in the 16 gauge?

**Narrator:** Buck shot, like bb's.

**Interviewer 2:** That is hard to kill a deer with buck shot.

**Narrator:** Yes, You have to shoot it in his head. (laughs)

**Interviewer:** When they fished, what did they use to fish with?

**Narrator:** Just a line, hook.

**Interviewer:** A line and a hook? Where it is real shallow out in the lagoon, could they spear fish?

**Narrator:** In the lagoon, yeah.... What?

**Interviewer:** Could they spear fish where it is real shallow?

**Narrator:** Yes. Yeah.

**Interviewer:** So, they would have to use a boat to go fishing? Did they make their boats?

**Narrator:** Yeah, dory, yeah, they make their own dory, a little dory, some dories.

**Interviewer:** Would they just hallow them out or would they....just hallow them out?

**Narrator:** Yeah, hallow them out and that is it.

**Interviewer:** How do the earth, moon, and sun cycles impact the planting and harvesting? Like do you go by the full moon, the moon cycles as far as when you plant, when you harvest.

**Narrator:** Um-hum [Yes]. Yeah. Plant, harvest too, um-hum [yes]. Have too.... Well, for planting the first seed that it's at least eight days after full moon, then they start to plant. And when they are going to harvest, they always plant (correcting himself) harvest when it is a full moon. That is when the, let's say the corn, it wouldn't get rotten or nothing, they say that when the moon is full. You could put it inside the house there and it stays for a whole year, it wouldn't rotten.

**Interviewer 2:** Did that vary by the crop, you say you planted corn eight days after the full moon. Was this true of all planting or just corn? Beans?

**Narrator:** Corn, Beans and everything, yam. Except the cane, the cane that does have not to stay with nothing, that's very common to plant anytime, as long as it rains, it will come out and it will grow. Fertilize because we did not use. We don't fertilize corn, nor beans nor nothing. Only the cane.

**Interviewer:** What different types of food storage did they use? I mean you kept your corn like in a corn crib?

**Narrator:** Corn, yeah. Beans.

**Interviewer:** How did they store the beans?

**Narrator:** The beans. You know, like in that kitchen (referring to his nearby kitchen), see how you put those lumbars on that on the, on that half of the kitchen, make like a little bed? And, then we use the

top, the top part of the kitchen to store your beans. That is how they used to store beans. Everybody. In the....

**Interviewer:** So, it was like a.... How would you get into them? Were they loose and like a....

**Narrator:** Just like that kitchen, see there? [22:29]

**Interviewer:** Like the cupboards on the top?

**Narrator:** Yes. Just use the top part of the kitchen to store the beans with the shelf. Yes, not beans....

**Interviewer 2:** You're talking about the outside kitchen, right?

**Narrator:** The inside, inside of the kitchen.

**Interviewer:** The hanging cupboards.

**Narrator:** The say that it is the smoke that comes out of the fire that cures the beans, so that the insect wouldn't bother with the beans. That is why they usually put it inside the kitchen. And, that is how everybody used to store their beans.

**Interviewer:** And they would dry in there and they would be fine?

**Narrator:** It is already dry when I put it there. Yes, the smoke of the fire, there would help it to preserve it from the insects. You can use it for a whole year. When you need some beans, just take it out of there and you shell it. Cook your beans.

**Interviewer:** How about like rice and sugar and things like that?

**Narrator:** Rice, the same thing. Store it with the shell and everything. When you want to eat some rice, you just take a little, like I tell ya, clean it with a....

**Interviewer:** You were telling me.... Can you describe like how you were telling me about the tool that use to separate the...

**Narrator:** They use, it is like a piece of wood. They make round, a little round hole, so they can put the rice, then you just knock the rice inside, until it's clean. All the shells come out and the rice comes out white, white; very clean.

**Interviewer 2:** Are there these kind of tools, does anybody have an example of that that we might find?

**Narrator:** I think we still have one or two here in San Narciso; one or two of those tools.

**Interviewer 2:** Somewhere along the line, we might want to see if we can get a picture of it.

**Narrator:** Um-hum. I will check with Howard, I think he knows who have it, because in school they usually bring it for the kids to see and take it back to the owner again. They have it for the kids to see how they used it, but in those times, people did not used to eat too much rice, you see. Maybe they eat rice once a week.

**Interviewer:** So what was the mainstay of the diet?

**Narrator:** Just corn, tortilla. Tortilla, beans and your meat, that was it. Everyday.

**Interviewer:** And, whatever produce.... Did they grow a lot of produce then? Did they have like tomatoes, so they grew tomatoes. So they would be tortillas, beans....



**Narrator:** Yes. Yes, They grow.... your tomatoes, with the pepper, habenero and that's it

**Interviewer:** Sounds good. (Laughs)

**Narrator:** They eat a lot of corn, everybody. [25:07]

**Interviewer:** So, corn was their main...?

**Narrator:** Corn. Even up to my father's days, it was pure corn. My days half-half, half rice and half corn tortilla. 'Cause my mother used to cook rice almost every day. And a little of corn, a little of tortilla, a little of rice. (Horn sounding in background is a street vendor driving by in his pick-up truck using his horn to announce his coming.)

**Interviewer:** Do you think it changed, because they stopped growing corn and they started growing sugar cane?

**Narrator:** Yes. That is one of the main things, because now the corn is grown in big stage but by the Mennonites. And now we have this mill here where you can go buy your tortillas. It is easier to just go buy your tortillas and that is it. And, now the kids, my kids now, they do not like tortillas at all. Some of them, a little tortilla, they want rice and bread. Now it's very....

**Interviewer:** So the diet changed really drastic from corn and tortillas and a little rice, to mostly rice and a little corn and tortilla.

**Narrator:** No, a little corn. Only sometime, maybe, it depends on what you are going to eat, maybe if you're going to eat like this onion soup, that's with tortillas. Well everybody, even the kids, they know that. But, after that it is rice...or flour tortilla. Flour tortilla, that's....

**Interviewer 2:** Is all of the rice that's consumed here in Belize, is it all grown here in Belize or is any of it imported?

**Narrator:** No, it is grown here. Only, we here in the North, we like to buy the rice in here Mexico, across the border because it is a little cheaper, that is the only way, because it is the same rice as we grow here. The same.

**Interviewer:** What about, what are your favorites things to eat.

**Narrator:** My favorite things? Rice. (laughs) Rice, it is only when, until I got sick about 10 years ago and the doctor tell me I should stop a little with rice and flour. Eat more tortillas, corn tortillas, and I started to eat, but before that, it was pure rice.

**Interviewer:** Rice and beans? Or rice?

**Narrator:** Rice and beans or white rice. My wife had to cook rice everyday. (laughs) Everyday. That is why the kids get to like rice, because I used to eat pure rice and flour tortilla.

**Interviewer:** Do you have anything that you liked to cook? Do you cook?

**Narrator:** Yes, sometimes. Yes. Chicken.

**Interviewer:** I know you cook, you do a good pig. (laughs)

**Narrator:** I cook my chicken. Rice. And pig, yes. Yeah.

**Interviewer:** There is a spice that I'll see grows and, I think, they're round pods and they're red.

**Narrator:** That's the...

**Narrator 2:** The recado?

**Narrator:** To make the recado? The red re....[28:24]

**Interviewer:** Tell me about that spice. How does it grow?

**Narrator:** That, that is a very common. I have a tree there in my yard. \_\_\_\_\_ could show you, it is just, there are round like this and it's a little shell, round shell, just open it and inside there is the seeds, red seeds. That is what you grind and you make the recado.

**Interviewer:** Now do you have to dry it?

**Narrator:** Yes. You have to....

**Interviewer:** 'Cause I have seen, I remember seeing a lady throwing it up in the air and it was like stuff....

**Narrator:** She's cleaning it.

**Interviewer:** She's cleaning it? Does it have, like as it dries, is there like maybe a shell in there? She has to separate the seed from the shell.

**Narrator:** A shell, um-hum [yes]. Yes.

**Interviewer:** Yeah, cause she was throwing it in the air and I could see the wind blowing away some of it and the seed was falling down and I figured she was separating it.

**Narrator:** That is the way they clean it. Yeah.

**Interviewer:** And that is what like you cook your chicken in that?

**Narrator:** Yes, that's the recado to make the spice.

**Interviewer:** And, then there's the other, the onion soup, no there is another dish that you make with recado.

**Narrator:** The black one? The black recado? Well, that's....

**Translator:** Chimole [sp?]

**Narrator:** Different to make the....that is different, I think that what they use with that is, they burn the rice and they grind it with the pepper. So, they make the black recado. Burn the rice, burn the pepper also, everything burned, black. black. Then, they grind it.

**Interviewer:** Then they grind it all up. It's good. (Laughs)

**Narrator:** Oh, yes, it is very.... (laughs) To make the relleno, that is a favorite food here in, for the Mayas, relleno. In a special occasion, like weddings or special occasion, it is relleno, that's a stuffing.

**Interviewer:** And that is a Maya dish?

**Narrator:** Yes, most Maya dish.

**Interviewer:** It has got eggs, it has hard boiled eggs and ...

**Narrator:** I think you should tell them to make relleno, while this visit. Yeah? (laughs)

**Interviewer:** And you stuff it in the chicken, don't you?

**Narrator:** You know why they don't...? Why they don't do it for you, is because almost all the time it's hot. Because the recado is very, very hot and then the food come out. But, I see that a lot of you eat pepper so that would be something good to do, relleno. It's nice. We like that, that is our favorite food, relleno. [30:50]

**Interviewer:** Water, electricity and like trash and waste disposal is what we are going in to. Before there was village water, what was your source of water?

**Narrator:** Well. Everybody had their well in their yard. Every well and then you take out your water from there.

**Interviewer:** So, everybody had their own well?

**Narrator:** Everybody. First thing that you do when you make your house, your well and your latrine. Those are the two things that you dig there.

**Interviewer:** Is there a secret to know where you need to dig your well? How do you know where's a good place to dig your well?

**Narrator:** Anywhere. Any place, you take out good water. Any place.

**Interviewer:** And if your well would go dry, somebody told me that you just need to keep digging.

**Narrator:** Digging? You clean it. Clean all the dirt there and dig again at least one yard and then, water come out again, because they usually get dry, every year. Everybody cleans their well every year. Sometimes....

**Interviewer:** How do you get down in there?

**Narrator:** Well, when you are digging it, as soon as it start to get deep, you make little holes on the sides to put your feet and then, as you get deeper, you still continue making those like steps on the side. Plus, you have the rope tied up on the top and that you are going to hold that rope and you just continue climbing. You don't. Yes. You don't.

**Interviewer:** I'd be in the well forever. (laughs)

**Narrator:** I went in once, but my brother, that one that came a while ago, that's his job.

**Interviewer:** He digs wells?

**Narrator:** Yes, he digs wells, he cleans it, would go down there and clean your well 'til the water come out clear again and go. He likes that. (laughs)

**Interviewer:** When did the village water become available?

**Narrator:** The water? This water system? That only has about 10 years, about 10 years, yeah.

**Interviewer:** And how about electricity? Before you had electricity.

**Narrator:** Before we had electricity? Well, we used to have that lamp, lamp, kerosene lamp. Everybody had that kerosene lamp. Nobody had TV, the first TV that sell it here, we use it with battery, that 12 volt battery. Yes, plug it there and then you can listen, but it was a small TV, black and white. Yeah, this was the first one.

**Interviewer:** So, when you were small and your mother would sew, she'd sew by a kerosene lamp?

**Narrator:** Yes. Even I use, we used kerosene lamp here, too, because we didn't have electricity 'til about 10 years ago, too. Um-hum [Yes]. We used kerosene. We had one here, one in the kitchen (laughs). [33:57]

**Interviewer:** How 'bout your trash disposal? Was there a lot of trash? Did you have a lot of trash?

**Narrator:** Yes, but... little trash and what we used to do is just pick up your trash and go and throw it behind the village.

**Interviewer:** So, people didn't like burn their trash and...?

**Narrator:** No. Some people burn it, but most people like up 'til now, you can see trash out and when you see a whole big pile there, somebody will light it up and burn it.

**Interviewer:** But, like your parents and grandparents, I wouldn't think that they would even, you wouldn't have a lot of trash, because you didn't buy a lot of things.

**Narrator:** They didn't have much. They used to burn.... They used to burn the little that they had. Didn't used to go and throw it away because probably didn't have all.... They used to ride ?cars?, you wouldn't back your trash there, you used to burn it. But now, you just throw your trash in the pick up and then carry it to throw it away.

**Interviewer:** How about bathrooms? They have, would dig their latrine?

**Narrator:** Um-hum [Yes].

**Interviewer:** And then, when did flush toilets become available?

**Narrator:** Since we got this water?

**Interviewer:** So about 10 years?

**Narrator:** Um-hum [Yes]

**Interviewer:** So, when you got electricity and water, about all at the same time?

**Narrator:** Water, and then we started with the..., yeah. we started with the same.

**Translator:** If you allow me, and Jacki, and maybe.... I think Urbano had the first storage like this system with the water. I think this was the first one.

**Narrator:** It's because I had my own water pump. I have a well there, which the Mennonites dig for me. It is right there. And I had, I mean (consulting with the translator in Spanish).... a generator, I had a generator here. I used to give light to all my neighbors here, just with wire, a piece of wire and I had my own light and, well, I used that for my pump, electric pump and I had water here. So I had the first shower and everything. See that little tank up there in the house? Have a little cement block there? I used to have water there and the water was there and pump it up there. When we had this water system here, well, then I just closed that well and I got water from the village. I started about 10 years before them. I had water. I had this storage and bathroom for 20 years ago, but the toilet is only a few person that.... I think I was the first one here to have it for a good while.

**Interviewer:** Recreational time, were there like certain games or that you played when you were little? Or did you even, did you a time that you go out and play or when you were home, were you busy working around the house?

**Narrator:** Well, when I was smaller, yes, we had recreation. Football was all the games that we would play, and cricket. At that time we still had cricket. Cricket and game, you know, with the bats. Somebody came and throws the ball and you hit with your bat. You wouldn't stand there, the rackets behind you. (laughs) [37:47]

**Interviewer 2:** And, football is with the round ball that we call soccer in the United States.

**Narrator:** Yeah, that is the soccer. Soccer. Yeah. That is football, football. Those were the two games that were played here. In my father days, was pure cricket. They didn't know about the soccer, soccer ball.

**Interviewer 2:** And that is because you were an English colony and the English brought the cricket?

**Narrator:** We were cricket, yeah, that's an English game, the cricket.

**Interviewer:** Were there organized sports, like were there like teams from different villages that they would play against each other?

**Narrator:** Yeah. Yeah. The cricket, yes. The cricket. That was their, the only game they play around. I remember that I used to go and watch the game. They used to play that cricket, they play the whole day, whole day playing cricket.

**Interviewer:** How about photographs, did anybody used to take, like in your parents and grandparents [day], did anybody ever come around and take portraits or photographs?

**Narrator:** In special occasion, sometime when they get married. Yeah, because my mother still have those photographs when she got married. They had, I think, the photographs comes from Corozal. You have to hire him and he comes and takes the pictures and, about a month after, he brings the picture to you. Yes. No instant like now.

**Interviewer:** How about like baptisms or anything like that?

**Narrator:** Yeah, baptisms, too.

**Interviewer:** So, just really special occasions they would have photographs.

**Narrator:** Only. Yes. Yes. Nothing like now where everything you see, you just take your camera and just....

**Interviewer:** Instantly. Yeah. How about like, did they keep diaries or journals? Did they keep...?

**Narrator:** In writing, I don't think. I don't think they have that custom.

**Interviewer:** Was paper even that available to say your parents or grandparents?

**Narrator:** Very, Very scarce. Very few. Not even.... I tell truth that my father say that he used to go to school without an exercise book, without exercise book. Only some could afford to carry an exercise book and a piece of pencil. In my days, well, we used to go, everybody had their own \_\_\_\_\_. I bought a little piece of pencil, too. My mother used to buy the pencil, take out three pieces of that pencil and give each one a little piece. Yes. Even the minister, now that's Mister Moren (sp?), he went to school along with me and he didn't use to go to school with.... I think he never own a book. He never own a book. He used to read in my side with my book.

**Interviewer:** What medical services were there as far as like in your parents and grandparents [days]...? Were there medicines available to them?

**Narrator:** In those days, they used to make their own medicine. They used the herbal, herbs, pure herbs. The people, they know the kind of bush that they need for fever, for your stomach or for whatever. They scarcely go to the doctor, scarcely. Well, they didn't have that. I think the only one doctor in Corozal, that all what they had. And they didn't have money to go there, nor transportation, nothing. They used to cure their selves. [41:40]

**Interviewer:** How about you, do you know what the plants and certain things that they used were? Did that, was that passed on to you or no?

**Narrator:** Well, some, some plants. Let's say for instance if you, if I..., like if I have cough or if I have fever or, loose voice and like that, we could, me and Delta could pick up the plants and.... Used to do it. We know, yeah.

**Interviewer:** You know which ones to use?

**Narrator:** Only because we can go now to the pharmacy and buy Pepto Bismol or whatever. Or because, when we kids were small, we used to take some leaves, like the orange leaves and like the..., lot of leaves that we have here, just get them all together, boil it, then give it to them and they drink it down. They would cure. (laughs) Yes.

**Interviewer:** Are those written down anywhere or they're just all...?

**Narrator:** No, just learn it by yourself. Yeah. Sometimes your foot swell and you know which leaf to go out and get and grind it and you make your own medicine and you put it there. If you get cut, what we used to, my mother used to do, take that black thing from the pot, just scrape it, put some coffee on it, mix it and then put it in your wound to stop bleed and it will cure. (laughs) Yes.

**Interviewer 2:** Let's go into the details if we can on some of those herbs by name. You were talking about if you had a cough or, what leaves or...?

**Narrator:** If you would have a cough, you would take this and you have a leaf here, it's an, like the avocado, the pear, you take the leaves and you boil it with the pliment (sp?) leaves and that would be a good medicine for the cough, those two leaves. Let's say if you have loose voice, you, we use the, what do you call it, guayaba, this fruit, the guava. You chip the back of the tree, just the..., when you chop the tree...?

**Interviewer:** the bark?

**Narrator:** Yeah. And then boil it, put a little sugar on it and that's a good syrup, come out like a syrup. And that's very good for loose voice. A lot of plants, a lot of plants that we have here, still have here is good. My mother, when we are sick and we don't want to go to the doctor, we run there. If we have fever, we go there. She would go and pick up some leaves, put in your head and take, bring down the fever. Yeah

**Interviewer 2:** Some where along the line, we probably should go in to some depth on that and see how many, how many of those kind of things we can document. What leaves were, what substances were used. Is there anybody that still uses those or makes those available for other people?

**Narrator:** Oh, yes.

**Interviewer 2:** today?

**Narrator:** Oh, yes.

**Interviewer 2:** That would be good to talk to?

**Narrator:** Yes. We have some people here that know a lot of medicines, bush medicines. For instance, if you get bitten by a snake, in those times, nobody like to go to the doctor because the doctor won't cure them. We have people, special people who knows the medicine. Pure bush medicine and then it will cure ya. (pause) Those, a lot of people up to now, they don't like to go to the doctor. They make their own medicine.

**Interviewer:** What about like life expectancy? Before the 1950's, how old did..., that would be like your grandparents. What was the average age that they lived?

**Narrator:** They lived? Up to the nineties. Most of them, yeah, the nineties, eighties. Only if somebody, like accident, I think they would die young, but.... Let's take for instance my father, he's 86 and you have, I think the oldest people, the oldest man here right now in San Narciso is 98 years.

[46:27]