

## Life as a Cook (Part 2 of 2)

**Collector:** Ann O'Brien

**Contributor:** Ethel Flynn

**Ann O'Brien:**

This is a continuing of Ethel's story.

**Ethel Flynn:**

Now, where were we too Ann?

**Ann O'Brien:**

Ah... you was telling me about your menu for the week. So did your father and them have a store.

**Ethel Flynn:**

Yes, my dad had a grocery store.

**Ann O'Brien:**

It was just groceries?

**Ethel Flynn:**

Ah... and clothing. Ah... just....a few nails at that time ... a little bit of hardware, I guess.

**Ann O'Brien:**

Do you remember Ethel, when you was able to get like fresh meat in the summer time?

**Ethel Flynn:**

Ah...that was late in ... I think I was probably left home by then. That was, I'd say in the 60's until the power came through. What was that 60???

**Ann O'Brien:**

Well '65 it went through ...

**Ethel Flynn:**

'65.

**Ann O'Brien:**

L'Anse au Loup, so I guess '63 or '64...

**Ethel Flynn:**

And I was left home by then.

**Ann O'Brien:**

Hmm...

**Ethel Flynn:**

I...we were in Goose Bay, then. So then when I came home to visit, I knew there was fresh meat in stores, they use to have it come in. But when I was growing up there was nothing only salt beef, and pork, and bologna, bologna came in and that was in ... always kept in salt so.....

**Ann O'Brien:**

Yeah.

**Ethel Flynn:**

...it was fine for a while.

**Ann O'Brien:**

Now when you went to Goose Bay, was there a big difference in what you was able to get, then here?

**Ethel Flynn:**

(laughs) Yup. It was like moving to a ....to a big city almost, 'cause you could get all your fresh meats and vegetables 'cause everything was flown in. You had an American Base there and you could go over an pick up your fresh milk and really cheap too.

**Ann O'Brien:**

Which you never seen here in Forteau.

**Ethel Flynn:**

No, never seen no..

**Ann O'Brien:**

...not fresh milk.

**Ethel Flynn:**

We had it because our...

**Ann O'Brien:**

Cows.

**Ethel Flynn:**

...because mom and dad kept cows, in stores, no. A can of carnation and that's what you got.

**Ann O'Brien:**

And is that what most people gave their babies, who didn't breast feed.

**Ethel Flynn:**

Yeah, mine ah... five of mine all had carnation milk. (laughs) And they're healthy.

**Ann O'Brien:**

Yeah.

**Ethel Flynn:**

Healthy babies; Healthy grown ups, now. No major ...no sickness, no nothing. And can cream... I remember first when can cream came out. It was a wonderful thing. Ah... can cream and a can of pears. (laughs) We thought it was wonderful.

**Ann O'Brien:**

But you was use to like the fresh cream,

**Ethel Flynn:**

Yeah. but then in the winter time, the can cream.

**Ann O'Brien:**

Yeah.

**Ethel Flynn:**

It tasted to us, I guess, like the fresh cream was nothing, where we were so use to it ... it was just.

**Ann O'Brien:**

It was a totally different taste?

**Ethel Flynn:**

Totally. Yeah, totally different.

**Ann O'Brien:**

Big change to ah... like when you was growing up and today where everything is so readily available to all of us, really.

**Ethel Flynn:**

And I got married and went to Point Amour. And we use to have our meats and vegetables coming from Moncton, in the Spring and in the Fall of the year. We had fridges in Point Amour because we had a diesel plant there. So we could have our meats come in.

**Ann O'Brien:**

So that was....

**Ethel Flynn:**

..that was a big...

**Ann O'Brien:**

That was in what? 19??

**Ethel Flynn:**

'61.

**Ann O'Brien:**

Yeah., So that was the first fridge you seen, except if....

**Ethel Flynn:**

That was the first fridge.

**Ann O'Brien:**

....if you went there on a visit or something.

**Ethel Flynn:**

Yeah, that was the first fridge. I bought my first deep freeze in '63. Bobby and Claris had a deep freeze. We had to stay with them, we never had a place until we got ... they had a trailer come in for us. And you know what, to this day that fridge is still working. It was bought in '63, came in from Moncton, and Claris is still using it. I gave it to Claris when we left and went to Goose Bay in '65. (laughs)

**Ann O'Brien:**

Imagine. Must have went through your minds, many times, when you see.... when you see all those things, my, I wish mom and them had that when we were growing up. It wouldn't have been so hard for them.

**Ethel Flynn:**

That's right.

**Ann O'Brien:**

But then they didn't have electricity, so..

**Ethel Flynn:**

It was, like I said, electricity wasn't here until... we were gone, when there was power, I was gone from home.

**Ann O'Brien:**

Did anyone here, like around Forteau have the little....

**Ethel Flynn:**

Diesel ?

**Ann O'Brien:**

....power generations?

**Ethel Flynn:**

Yeah, our next door neighbor had one. And we use to ah... we were hooked up to it and mom could use our ah... washer, and we use to have to go down and set the generator going and mom plug in her washer and when you were finished, you went down and told them, they could shut it off.

**Ann O'Brien:**

Yeah.

**Ethel Flynn:**

And the same thing in the night time ... it was the same thing with the lights.

**Ann O'Brien:**

Even that was a big change from a washing board to the washer.

**Ethel Flynn:**

Yeah.

**Ann O'Brien:**

So the ringer, did you have to turn the ringer on the thing, or you just put clothes through???

**Ethel Flynn:**

Yes, you just put the clothes through.

**Ann O'Brien:**

And it'd go through.

**Ethel Flynn:**

Yeah. And that was a ....

**Ann O'Brien:**

That was a blessing.

**Ethel Flynn:**

Yeah. But then we had the motor washer before that, mom did.

**Ann O'Brien:**

Oh.

**Ethel Flynn:**

The one with the ... made all the noise, you put the exhaust out through the window.

**Ethel Flynn and Ann O'Brien:**

(laughs)

**Ann O'Brien:**

Yes. But it was a good help.

**Ethel Flynn:**

A good help.

**Ann O'Brien:**

But you had to carry the water then to fill it.

**Ethel Flynn:**

Oh, yes, had to bring water from ah...barrels of water.

**Ann O'Brien:**

Hmm.

**Ethel Flynn:**

Heat it on the stove or there was a tank on the end of the...

**Ann O'Brien:**

Most people had a tank at the end of their stove. Yeah that was a big change... today it's so... gosh everything is so ....

**Ethel Flynn:**

Modernized.

**Ann O'Brien:**

Modernized hey?

**Ethel Flynn:**

We use to get up and go berry picking Saturday mornings and you had to ah... scrub and clean before you left. There was no such thing as the floor, hey? You had to wash down all the chairs and the windowsills and the...

**Ann O'Brien:**

But you had cushion floor?

**Ethel Flynn:**

Yeah on the floors, but they use to call it canvas then, hey?

**Ann O'Brien:**

Hmm. Yeah. So you remember out in your porch in the summer time that you would just paint your porch floor?

**Ethel Flynn:**

Yeah, and...well I remember when we were in our real old house, you had a summer place to live in and then in the winter, you had your back kitchen....

**Ann O'Brien:**

Now most people, that's what you did, hey?

**Ethel Flynn:**

Yeah, you just came out. I guess it kept the heat from going upstairs, heating the whole house, for sure.

'Cause you cooked and you ate out in this front kitchen in the summer time, and then in the winter time we went in the ...

**Ann O'Brien:**

Well you wanted to heat in there in the winter time.

And then, now what about berry picking, what kind of berries would you pick?

**Ethel Flynn:**

You picked whatever kind you could eat, the blueberries and the bakeapples, and the blackberries and the partridgeberries and squashberries and the red currants. I remember having a mixed berry jam, where you mixed... this time of the year, you mixed your partridgeberries, your blueberries and blackberries and made a pie with it.

**Ann O'Brien:**

It was something different.

**Ethel Flynn:**

Yeah.

**Ann O'Brien:**

It was good for sure.

So now you're making different jams and ah... bottling and selling it ...ah, with the berries.

**Ethel Flynn:**

Hmmm. We're doing the blueberries and the partridgeberry and the bakeapple. It's getting to be ah... a big demand for it.

**Ann O'Brien:**

Is it? Oh, wonderful.

**Ethel Flynn:**

And now we're trying to come up with some recipes to that we can use, some of these preserves in; Like our bakeapple glazed chicken, and we do a partridgeberry dressing...salad dressing, which is really nice.

**Ann O'Brien:**

Colorful for sure, too.

**Ethel Flynn:**

Yeah and very tasty. Which we're putting, I think, in our ... the dressings and the recipes, are going to go in our cookbook.

**Ann O'Brien:**

Oh, wonderful. Well Ethel thank you very much for sharing ah... that wonderful story with me.

**Ethel Flynn:**

And you're welcome, Ann. I'm not very good at telling stories.

**Ann O'Brien:**

Oh, yes you are.