

CALLIE LOCKLEAR

Callie's Convenience Store – Pembroke, NC

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Date: July 1, 2014

Location: Callie's Convenience Store, Pembroke, NC

Interviewer: Sara Wood

Transcription: Shelley Chance, ProDocs

Length: Fifty-three minutes

Project: Work and Cook and Eat: Lumbee Foodways in Robeson County, NC

[Interviewer's note: I started the tape as Mrs. Locklear began talking about her granddaughter.]

00:00:01

Callie Locklear: That's her—that's the baby I was telling you about. She's—she went to Grand Canyon College and she graduated the 28th of May from college and now she's going to go to be a doctor, like her mother. She's—the kids are smart. Her—her kids are really, really smart.

00:00:24

Sara Wood: Are you proud of them?

00:00:25

CL: Yeah. Yeah. I hardly ever see them though. They're out and gone now and they got grown.

00:00:35

SW: Well Miss Callie I'm going to introduce you for the tape and then I'm just going to ask you some questions.

00:00:40

CL: Okay.

00:00:40

SW: And I'll just hold this out so you don't have to worry about it. So it's July 1, 2014 and this is Sara Wood with the Southern Foodways Alliance and I'm sitting here with Mrs. Callie Locklear at Callie's Convenience Store. And we're on Philadelphus Road in Pembroke, North

Carolina. And Miss Callie I'm wondering if you could say hello and introduce yourself and tell me who you are and where we are.

00:01:02

CL: I'm Callie Locklear, owner in business of Callie's Convenience Store. What else?

00:01:10

SW: And oh will you tell me your birth date for the record?

00:01:12

CL: I was born in '42, six ten forty-two [June 10, 1942].

00:01:19

SW: You just had a birthday you said.

00:01:20

CL: Yeah, June 10th. Yeah.

00:01:24

SW: Miss Callie I'm wondering if you could start by telling me a little bit about where you grew up and what it was like there and maybe a little bit about your parents?

00:01:31

CL: Oh my goodness, whew. Me and my oldest brother, we—we were the ones that would get up every morning. Mama would call us, "It's time to get up. Go get the mules and start plowing."

I started plowing when I weren't nothing but a kid out in the field with the mule, me and my brother. Five to seven at night. We'd take the mules out at twelve and let them have something to eat and water and then we'd have something to eat for lunch and then we'd go back and plow the mules until seven that evening. Then we'd take them out and feed them again—same thing over and over until the crops is finished.

00:02:19

Then in the wintertime or in the fall, we would have to pick cotton. Oh now, I would pick 360 pounds a day—cotton. Sometimes we wouldn't—we wouldn't get to go to school for a whole month or two and then when we'd go to school we were so far behind you couldn't catch up, you know? The onliest time we'd get to go to school was when it rained, so we couldn't pick the cotton when it's wet.

00:02:53

And in the summertime we would put in tobacco. We'd get up in the morning time about twelve o'clock that morning and take out two barns of tobacco and then we would put in two barns of tobacco during the day. But we always—Mama always made sure that we had something to drink and eat. And it was like that, you know, rotate on and on and on, it's like ugh. And she had all these kids. I guess we had to get out and work like we did.

00:03:29

My sister cooked one week, breakfast, and we'd have to get up in the morning and she would—she would have to make for it in two heaters and the stove – that's how we cooked on a stove. And then she would have to cook breakfast and then I would go and milk the cow while she was cooking. And after we'd get done all of that it was time for us [*phone rings*] to get ready for school. Every year it was—it was hard, but you know we loved each other. Maybe we would

fight—we would fight each other but we still loved each other. Mama beat our butt hard.

[Laughs]

00:04:26

Just imagine having fourteen children and then having to cook—. Me, we had to take me and my—my oldest sister and my third oldest sister, we would have to take care of these babies that mama had just like they were ours. Changed their diapers, washed clothes, whew. We had to wash clothes every day and it's like—it was crazy the stuff that we would have to do. That was—well that was the routine. We didn't think nothing of it. And we never—we never had nobody—we never had them—a friend that we could date. We weren't allowed to date anybody.

00:05:15

So one Sunday morning—one Sunday I was eighteen years old, me and my sisters was in the kitchen and one of the sisters pulled up my older sister's dress and she thought it was me and daddy whipped me. I said, "That's okay." So the next Sunday I had got me a ticket and I left and went to New York. Didn't have but three dollars and some raggedy clothes but when I got there I got me a job. Didn't know nobody. Isn't that something? Didn't know nobody.

00:05:54

So I stayed there a year and mama had—mama had another baby. When she had my baby brother she—my sister called me and told me that I need to come home and see mama. So I did.

[Emotional] So after I seen mama I went back to New York and stayed another while. It was sad. So I came back home and that's when I in [19]'61 that's when I had my first child and it's when I got married and—and started working. I worked in the plant twelve years and when I got pregnant with my baby girl in [19]'75 I came home and baby-sit for five years, and I had a talent of sewing when I sewed in the plant. I could come home and work, so that's how I did. And after she—after she got old enough to go to school I got me a job working at a restaurant there in

Pembroke and I worked there seven years and that's how I said, "If I can work for this guy seven days a week I can work for myself." And it's how—I said, "I'm going—I'm going to build me a place, I'm going to build me a store."

00:07:42

So in the meantime all of that—before all of that I bought land where the house is sitting I bought it and built a house there. And I said, "Oh shoot, I'm going to work for myself," and that's how I come here in [19]'87 and started working. And been working ever since, I don't know when I'm going to quit. Isn't that something? Seventy—I'm seventy-two years old and I don't feel it. I don't feel it. People say, "How do you work like you do?" I said, "Well." When I worked at that restaurant in Pembroke me and my friend, he lives right down the road here, we would go—we would go exercise and we would jog five miles every—every day. And then we would work out in the gym at the college. For ten years we did that and I—I don't regret it one bit because I feel good, you know. Isn't that something? Yep, that's how I came there. And I don't know when I'm going to quit. I want—what I want to do is redo the store and I don't know if I'm going to retire or what. I don't think I can go to the house because on Sunday I don't—I don't work on Sunday and it's—it's boring.

00:09:15

SW: You're bored on Sundays?

00:09:16

CL: Yes, yes, yes. That's—that's my whole history. I mean just working that's all I ever know(ed) to do is work. It's been a hard road but I'm going to make it.

00:09:34

SW: Can I ask you a couple more questions, Miss Callie? I wanted to go back and ask you, what were your parents' names?

00:09:41

CL: My mother's name was Mary Maggie Oxendine and she married my daddy Ashley Pevie. That was my mama and daddy. He was a little short man and Mama was a little bit taller than he was.

00:09:58

SW: They're both Lumbee, correct?

00:10:01

CL: Yes, yeah, yeah.

00:10:03

SW: I wanted to also ask you when you said you went to New York, where in New York did you go and where did you work? That sounds exciting.

00:10:11

CL: *[Laughs]* Let me say I got on the—I got on the bus at two o'clock in Pembroke that Sunday and I got to crying even before we left out of town. I was sad because I was leaving home. Rode all that night on a Sunday night—on a Sunday, Sunday night, and I got into New York at eight

o'clock that morning. I didn't know where I was going. I didn't know where to go 'cause I had never been out of Robeson County.

00:10:41

So I seen a taxi and I waved him down and I told him where I needed to go. I had—I had the name of the place I needed to go to. He said, "It's right here." And I said, "How much you going to charge me?" He said, "Nothing." I said, "Oh my goodness I'm glad of that." That's what I said to myself. I only had three dollars. I had three dollars. And I was so hungry 'cause I slipped away from home that Sunday and left and it was a baby-sitting job and I talked to a few people and some of them I didn't know what they were saying you know 'cause I was from out of the South and I don't know where they were from. So I met this one lady. She was a Jew and she interviewed me and we talked and she carried me home with her and that's how I started working. I bought me some nice clothes. I went and got my hair done every week. I learned how to get around in New York. You wouldn't believe it—all over the place. I was everywhere(s). I went to see a movie I think about three times a week, uh-hm, yeah. But I couldn't never do that again.

00:12:03

And people said, "You went to New York and you didn't know anybody?" I said, "No. I didn't."

00:12:09

SW: You only had three dollars?

00:12:11

CL: I only had three dollars because we worked on the farm and I never had no money. I don't know how I got the three dollars. Maybe someone—somebody gave me some. But when I got to New York she picked me up at that baby-sitting business and took me home and I told her I was hungry. And she fixed me something to eat. She had a boy and a girl. The little girl was not five years old and I think the boy was eight. So that's—that's the way it was.

00:12:52

SW: Do you remember her name, the woman you worked for?

00:12:54

CL: I forgot her name. It's been—it's been I came back in [19]'61 so I—I can't remember her name. I don't know her name. But I have a picture of her and her children somewhere(s) in my picture stuff. I—I can't remember her name and don't even remember the children's name.

00:13:25

SW: Miss Callie how long did you work there? How long were you in New York?

00:13:27

CL: A year. Yeah.

00:13:31

SW: Did you get homesick ever?

00:13:33

CL: Yeah, I got homesick because of Christmas. She didn't want me to come home for Christmas. And I had asked her I said, 'I want to go home for Christmas,' and she said, "No. You can't go home for Christmas." So what I did I met a guy while I was there and I bought my ticket to come home and he carried me to catch the bus. I never—I never talked to her anymore. She owed me for some—some work that I had did for her. Maybe it was about two or three weeks. I said, "I don't have to have it." So I had saved up some money 'cause I knew I was coming home. I weren't going back there. I mean she was good to me and everything. She didn't want me to have no friends. She didn't want me to have nobody around. She just wanted me to stay there and take care of her children. Her and her husband had separated and she got a divorce. But I couldn't—I couldn't handle it no more. So when I came back home I—I had went back and picked some cotton until I got married. I stayed and helped mama farm. Mama was a good woman. She was a good person. So I miss her today.

00:14:58

We went to a funeral on a Sunday in South Carolina. My daddy's brother had died. His name was George Allen. And we went to that funeral that Sunday and we came home and I had went to church that Wednesday night to a Bible study and got a phone call and—and it was my sister. She—she had called me and Charlie answered the telephone and it was mama and she had died that quick in just three days. And it didn't look like there was anything wrong with her. The doctor said she had a—she had jarred herself so on the tractor of farming and having all of them babies. Killed her, yeah. She died in [19]'74 and daddy died in [19]'78.

00:16:03

SW: And Miss Callie you said she was the head of the house and she was in charge of y'all. And she also farmed and I know you told me this before I turned the tape on but can you explain what your dad did for work?

00:16:16

CL: He—he worked at a—they call it Bill Sapp's Armory Building [*now the Bill Sapp Recreation Center*] in Lumberton. You know that—where it's at? It's in Lumberton and he did all the cleaning and keep up that—the building. They played ball and stuff in there and that's—daddy got that job and mama stayed on the farm. Mama had always farmed and daddy had always public work. And that's what happened.

00:16:48

SW: When you were growing up in Buie were there—I'm wondering what the community was like growing up? Lots of farming you talked about but for people who aren't familiar with this area what was Buie like? Were there a lot of Lumbee Indian families living around? Was it mixed?

00:17:06

CL: Mostly it was—no Mexicans, no. There weren't no Mexicans at all. It was like white people and there weren't too many black people. It was mostly Indians, yeah. Yeah.

00:17:21

SW: Did many of the Indian families farm like your family?

00:17:24

CL: Yeah, yeah. Like share work [*share-farming*]. We never got no money. We just maybe like this—this family here is putting in tobacco today and we're putting in tobacco the next day and we just helped each other. And I don't know where the money was coming from—maybe I don't know. Back then we didn't ask questions. That's the way it was.

00:17:53

SW: What kinds of crops did y'all have? You talked about tobacco and cotton but in terms of—you mentioned flour and wheat. Can you talk about some of the other things?

00:18:01

CL: We had—we had wheat, corn, tobacco, and cotton, okay. We grew our own like her—like our hogs like the meat pork and chickens and the cows and—and that's how we survived too and just like I said, mama would always have our—we had everything—we had everything but the flour and the cornbread, the meal. And we had a big freezer. We had peas, corn, butter beans, and stuff like that—vegetables put in the freezer. So we had that and when we killed the hogs like three or four hogs and—and we had some—they called it the pack house. It was a barn that we would put the meat in and salt it down where we would survive and that would be in—back then it was really, really cold in the winter. It stayed like that. And we could keep the meat and stuff in—in this barn here and just like we had it on shelves. That's how we survived—off the land.

00:19:24

SW: Did your neighbors, did all the neighbors come together and help with the hog killings?

00:19:29

CL: Yeah, yeah. We would make pudding and sausage and stuff like that out of the hogs, too. We never threw anything away, never. *[Laughs]*

00:19:39

SW: Can you explain what pudding is because I didn't know what pudding was until I—?

00:19:44

CL: Okay. You—you would take the cracklings, you'd take the liver, and they call it the lights and the heads and you cook it in a pot and then you got—you got the casing and they had the machines that you would slip the casing on and—and do the pudding and the sausage. That's how we do it and you had the machines that you would cut up the sausage with and—and take it in the barn and hang it up and let it dry and that's the way you do the ham and the shoulders and the middlins, like they call it the fat back or white side. We lived off of the land.

00:20:34

SW: Did you have anything special that your mother made that you loved to eat or a favorite food that you remember her making?

00:20:41

CL: The cakes for Christmas. She'd do different—different kinds of cake like chocolate, coconut and stuff like that in cakes, you know. She cooked for two or three days—cakes. With all them youngins you need—she probably cooked about ten to fifteen cakes. And you see we had plenty of eggs 'cause we had our own chickens. Yeah. And I don't know how she done it. I don't know how she done it.

00:21:12

SW: When you're talking about the chocolate cake is that—there's a cake that has like eighteen layers. Did she make—?

00:21:18

CL: No she would never—we never had that many, maybe about three or four layers—four maybe five. No. They make that now. I never—I never could do that—never. I make cakes but not like that.

00:21:33

SW: What kinds of cakes do you make?

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CL: I make red velvet, chocolate. I have carrot cake I make, and my grandchildren likes the red velvet. They love it. Just I don't make 'bout two or three for Christmas yeah.

00:21:57

SW: Do you ever make pound cakes?

00:21:58

CL: I can't make a pound cake, not a good one. I can't. Uh-uh. I never could but my—my—I got a sister and she can make any kind you want to make. I can't—I can't make a pound cake that's good. I've tried and go by the recipe and I still—don't be good. Other than that I can—I can.

00:22:24

SW: I wanted to ask you about—a little bit more about the restaurant. Is that all right? So you opened—can you tell me the day you opened and what it felt like when you first opened these doors?

00:22:37

CL: I opened up, I think it was April 8, 1987 and it was like—it was like heaven. It was busy. I was really, really busy, always was busy especially when the plants was around here. See most of the plants are gone now and people goes now to the fast food places unless they want home-cooked meals and they come here. It was good. It's always been good.

00:23:16

I get up every morning now at five and be out here at six. I enjoy it, you know, coming out here working. It's like therapy. And sometimes I stay out here a little bit later just to be in here by myself, you know what I'm saying? I like it. I always liked it. I don't know, I just—I just was an alcoholic worker—what you call it?

00:23:46

SW: Workaholic.

00:23:47

CL: Workaholic, yeah.

00:23:49

SW: Well it seems like so far until you started this restaurant you always worked for other people and this is independence for you. You get to do what—you get to call the shots. *[Laughs]*

00:23:57

CL: Yeah, I can do what I want to. But when I worked at this restaurant in Pembroke I worked five years for the boss man and then he wanted me to be manager for the next two years—it would be seven years altogether. So I still had worked, I had worked—sometimes I had to pull a double. Sometimes I had to work like twenty-four hours. I said, “Shawn, if I’m going to work like this I’ll work for myself.” That’s when I came here.

00:24:33

SW: Had you been thinking about maybe having your own place for a while? Were you kind of like looking at—?

00:24:39

CL: No. Uh-uh, uh-uh. Never thought of it until that last year I worked for Jimmy Goins and I said, “If I’m going to work like this why can’t I work for myself?” So I had told Charlie I said, “Let’s borrow some money and build us a place out here at the house.” And that’s when we—we borrowed \$50,000 and when I got through paying for the store I had \$77,000 in it. Yep. That’s a lot of money weren’t it?

00:25:22

SW: Is Charlie your husband?

00:25:23

CL: Yeah, yeah.

00:25:25

SW: How did he think of all this when you wanted to start the restaurant?

00:25:28

CL: He said, “If that’s what you want to do you do it.” And that’s what I been doing, yeah. I’m glad I don’t have—I haven’t been paying for it probably about ten years and I don’t have to worry about no bills, just only the telephone bill, light bill, and gas bill.

00:25:48

SW: What do you love so much about feeding people here?

00:25:54

CL: I like seeing them coming and like—and—and I like for them to enjoy the food and stuff. They tell me they—they do, yeah.

00:26:07

SW: And can you talk a little bit about the things you serve on the menu? Can you talk about what you—?

00:26:13

CL: On Monday I have cabbage and potatoes, pork chops, cornbread and dessert. On Tuesdays just like today—peas and corn. I have stew beef and rice and—and cornbread. And on Wednesday I have pastries or dumplings – if you want to call it – chicken salad, fried chicken, potato salad, collards, cornbread, dessert. And then on Thursday I usually have baked ribs, hamburger steak, and with—with the vegetables. We usually have mashed potatoes and string beans. And on Friday I have catfish, flounder, and spot, slaw, French fries, and hushpuppies. And I just have sandwiches on—on Saturday at lunch. Of course I close early on Saturday at one. And I have breakfast.

00:27:21

SW: Is there—I was wondering for the desserts what kinds of desserts do you usually serve?

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CL: Different—sometimes I have like chocolate cake or banana pudding or strawberries—strawberry cake, stuff like that.

00:27:42

SW: I was also going to ask you about spot. Is spot a big thing around here? I see signs for spot at stores that say, 'fresh spot' and I'm just wondering—

00:27:52

CL: Yeah, see spots has got bones in it, right. And a lot of people like—especially like in the fall of the year and in the winter you get the nice spots and—and they're really, really good. But I think what they do in the winter—the summertime, they must freeze those—that fish but that's not as good as, you know, as the fresh ones. But I can eat them any—you know yeah.

00:28:22

SW: Do you get a lot of your vegetables from around the area or—?

00:28:25

CL: Yeah, over there on Locklear's Farm.

00:28:30

SW: Ellery Locklear? Is that where you get all your vegetables?

00:28:34

CL: Yeah, some. I got some from this guy yesterday. He lives over there from Pates Stockyard they call it, right there from Pembroke. I got some from him and then these other farmers that has—they has vegetables, I'll get some from them, yeah.

00:28:56

SW: Do you have any favorite dishes that you serve here that you like to eat yourself?

00:28:59

CL: Yeah. I had corn and peas today. It was good, fresh, yeah. I shelled peas last night 'til twelve.

00:29:11

SW: Here?

00:29:11

CL: At the house.

00:29:12

SW: At the house?

00:29:12

CL: Yes. I'm out here [*Laughs*]. I have to get out of here sometimes and it just gets on my nerves. But I watch TV and shell the peas and I cut corn Friday—yeah I cut corn about six o'clock out here. Off of the cob, yeah. Yeah, I get homegrown vegetables from around here, yeah. All these guys has fresh food, fresh vegetables.

00:29:48

SW: I just have a couple more questions. Is that all right with you? Are you doing all right over there? I was wondering if there were any dishes that you serve here on your menu that—that you grew up with or that has a special meaning for you.

00:30:04

CL: Well mostly the food that I have out here is I grew up with like the pudding, sausage, and bacon, yeah, all of that—and grits, flourbread, and eggs and stuff like that. [*A loud motorcycle rides by and Mrs. Locklear comments on the noise.*] Good grief.

00:30:28

SW: Can you talk again—you were talking about it before I turned the tape on. Will you explain flourbread? You were talking about how you make it?

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CL: I use the Southern Biscuit flour and—and I do it with lard and buttermilk and then you, you know you work it up just like you would a cake, but I usually wear gloves 'cause I don't like that stuff under my fingernails, yeah.

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SW: And does it come out like a biscuit?

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CL: Yeah, yeah, yeah you can make—no. You can make it thick or thin. Some—some of the guys likes it thick but most of them likes it thin. I do it on the grill, the—the flourbread, but the biscuits I cook in the oven. I do that on—on Friday, no—on Saturday, I do the home cooked fries and biscuits. I cook them in the oven and that's what they like on Saturday. I do something special on Saturday for them.

00:31:32

SW: Do you—I notice that you—when I came in and had a catfish sandwich the other day that it's a lot of regular customers in here. Do you ever have people come in and request something special that you maybe don't have on the menu but they've been around for so long and you make it for them?

00:31:47

CL: Yeah.

00:31:46

SW: Can you talk about—?

00:31:49

CL: It—what they want, I mean you know especially like you know during the morning breakfast they want flourbread with pudding and—and um, like molasses, you know what syrup is?

00:32:05

SW: Here it's like—can you explain that because like someone else has explained it to me.

00:32:13

CL: Syrup—they call it Grandma Molasses. I buy it by the five-gallon bucket and they like eating a—like the meat with it and maybe eggs and the flourbread and they sop it.

00:32:30

SW: Do you like it?

00:32:30

CL: No. I ate enough of it when I was at home. We—sometimes we would run out of like at the end of the month we would get short of stuff and we'd have to eat a lot of syrup and I don't—I can't stand the smell of it. I ate a lot of syrup. We would eat it for breakfast and lunch and sometimes we'd have to eat it for dinner. So I don't—if I eat any syrup it'll be like that pancake syrup. It's not as strong as the molasses.

00:33:08

SW: Is it—the pancake syrup is that thinner too? It's not—

00:33:13

CL: Yeah, yeah. You ever seen any molasses?

00:33:17

SW: I think—yeah, I know people who would make cookies with it.

00:33:22

CL: Yeah, you can—I see that, but I've never—I've never made no cookies with it.

00:33:29

SW: They made like a shortbread cookie or like oatmeal cookie—

00:33:32

CL: Yeah, yeah.

00:33:34

SW: —and then they would take one clump of molasses—I'm calling it a clump—and just put it in the middle.

00:33:40

CL: Yeah, uh-um, no I ain't never made any—never made no molasses but you can buy them in the store like that. Have you ever seen them?

00:33:49

SW: When you say Grandma Molasses that's actually a brand, right? I've seen that.

00:33:55

CL: Yeah, yeah. They had that in the store but I buy mine from Maxton. They have it at Safeway and I can get a five-gallon bucket for \$79 and it lasts a while. And these guys they love

that—they love that syrup. It's nasty. I don't need it. I told them I said, "I don't need it no more."
I hadn't ate any in years, not since I left home, no.

00:34:31

SW: I'm also wondering are there any—because this project is all about Lumbee Indian restaurants and dishes I'm wondering if there is anything that you have here at the restaurant that you serve? You went through all the menu but is there something that's particularly specific to the Lumbee culture that you know of?

00:34:52

CL: No. I went to Arizona—not Arizona but Zuni, New Mexico and I seen how they—they did their stuff about like we do it here. Cooked but like their bread they would make it like today and let it rise and shove it into something like a big furnace and that's how they cooked it. And just like their meat and stuff they serve about the same thing we do. They—the Zuni Indians out there. Do you know where that's at in New Mexico?

00:35:35

SW: It's way out there.

00:35:35

CL: Yeah, my daughter was out there when she finished college. She got this Indian grant, they call it in the Indian grant and when she finished college, see they—they give her the money to go to college and she went—she went four years and then when she finished college they sent her out there to Zuni and that's where she—she had to go to pay them back her time, but they paid

her for being there. And I went out there a couple times while the time she was there. I flew out there. And I seen how they—they eat a lot of lamb—lamb? [*Callie crunches up her face when she mentions lamb.*]

00:36:24

SW: You're not into lamb.

00:36:27

CL: They had about four different kinds of meat and lamb was one. And they put all four different kinds of meat on your plate and I told Ramona [*her daughter*]. I said, "I don't want to eat that stuff." She said, "You'll never know." And she said, "Well go ahead and eat." And I tell you, after you ate we—I tell you what you at. And lamb was one. It looked—it was like in a rib, like a pork rib. I never ate no—I never ate no more meat what time I was there. [*Laughs*]

00:37:10

SW: You didn't know what you were getting into. I just have two more questions for you. One is can you talk a little bit about the kinds of customers that come in here? Is it mostly a lot of the same people every day like regulars?

00:37:25

CL: Yeah.

00:37:26

SW: Do a lot of people live and work around here?

00:37:27

CL: Yeah, yeah, uh-hm, yes.

00:37:31

SW: Are there a lot of farmers?

00:37:32

CL: Farmers, yeah. They'll be here about—I can time them, about fifteen to seven every morning. When they get through eating it's probably about seven-thirty when they leave and they say, "Man, we got to go work," yeah. And mostly the ones that comes too for lunch there's a lot of them that come out of Pembroke and eat lunch here, yeah.

00:37:55

SW: Are we technically in Maxton right now?

00:37:58

CL: No, Pembroke.

00:37:59

SW: We're in Pembroke. But is this—when I was reading the article, I know there are different settlements and communities around. Is this considered Bear Swamp Church community?

00:38:10

CL: Over on the other road. You got out the end of this road and you make a left and it will be Bear Swamp Church on the right, yeah, yeah.

00:38:18

SW: Is that what this particular community is considered?

00:38:23

CL: They call it Scuffletown.

00:38:27

SW: Scuffletown?

00:38:27

CL: Yeah. Yeah.

00:38:28

SW: Why do they call it that?

00:38:28

CL: They named the—I guess they named—the fire department asked for it. Yeah and on your taxes that's what it's called.

00:38:39

SW: Really?

00:38:41

CL: Yeah. Uh-huh, when you pay your taxes it's Scuffletown.

00:38:46

SW: Do you know how that got started?

00:38:47

CL: No, uh-uh. It's just the name I guess they—they named. This is—this right here is called Philadelphus Road.

00:39:00

SW: And are there a lot of—do you live out here close—?

00:39:02

CL: Next door.

00:39:03

SW: Next door. What is it like living here compared to where you grew up?

00:39:06

CL: Good, good, yeah. Me and my husband we put the hardwood floor in our house, yeah. It started off with like three bedrooms, a living room, and the kitchen and then we kept on adding to it and now we got an upstairs. We got four bedrooms, a living room, a den, kitchen, dining room, just too much. The only—well my grandson, I don't know where he's at. He's supposed to

have been here at two—at one-thirty. I don't know where he's at. But he stays there with us now. He's in and out.

00:39:52

SW: What—how many children do you have altogether?

00:39:54

CL: I got two daughters and a—and a son.

00:39:57

SW: And what are their names?

00:40:00

CL: Gabriel, Ramona, and Charcal. Name Charcal put my name and his name together and made a name—Charlie Charcal—Callie.

00:40:15

SW: And I guess I wanted to just ask you how did you meet your husband?

00:40:21

CL: I wouldn't even want to talk about that. *[Laughs]*

00:40:24

SW: You don't have to. *[Laughs]*

00:40:27

CL: Weren't good. My—my sister next to me, the third oldest girl, somebody had kidnapped her out of our family and me and mama had went to Pembroke to make a phone call on a—on an outside phone. We didn't have a phone at our house at that time. And Charlie and his buddy happened to meet us—meet—come up when we was making the phone call. We was making phone calls to Baltimore, Maryland to see if we could get up with my sister or see where she's at. And Charlie and his buddy drove up and that's how I met him there in Pembroke. He didn't—he thought mama was a girl and [*Laughs*] he was wanting me and his brother—his buddy was wanting mama. And she said, "I got fourteen youngins. I ain't wanting no man." [*Laughs*] And they followed us to the house and that's how it started. Yeah, that's the way it was.

00:41:48

SW: Is Charlie from Buie, too? Did he grow up in Buie?

00:41:50

CL: No, over here from Bear Swamp Church, yeah. Yeah his daddy and mother lived over there. That's where my son lives over there, right there from Bear Swamp Church, yeah. Do you know where it's at?

00:42:04

SW: I passed it, yeah.

00:42:06

CL: On the right there when you're going that way, yeah.

00:42:11

SW: I'm still kind of getting used to driving around. It's so—it's beautiful out here but there's—I know there's so many different things that if you don't know where you're going you're probably going to miss it, so—. And I'm just wondering for those people who aren't familiar with the communities here around Pembroke can you describe how this—like this area here like around Bear Swamp how that's different than, say, the Prospect community? Are there differences in all these communities that you think are worth mentioning?

00:42:40

CL: Well Prospect is just a school and houses. If somebody wants to know how to get around I can tell them. Take this—I tell them you know like you go out to the intersection here. If you want to go into Pembroke, you want to make a right. And I tell them what to look for like the fire department. You give them some kind of—some kind of thing you know to look for—to, where they won't get lost. And go down here at the end of this road and make a right and get to the intersection and you make a left and go right on into town. That's easy. I mean, some people don't know how to get around and you tell them where it's at and then they know. They can get around.

00:43:39

SW: Miss Callie, I have one more question for you and I'm wondering from your experience being very young and working very hard from a very young age, how have—how has Robeson County changed for you from that point to now?

00:43:56

CL: A lot. I can't even explain. I mean you wouldn't never see a house and now it's got houses everywhere. Everything is growed up. It's different. And you know what? When—when I was growing up we would sleep on the porch a lot because it would be hot in the house. We would sleep on the porch and wouldn't have to worry about nobody bothering you. You can't do that now. People will kill you now. They will kill you. They will rob you if they think you got any money.

00:44:36

I had one guy – it must have been about ten years ago now – come in here trying to rob me and he got shot at and I ain't had nobody bother me since, just one—. Just think—[19]'87 one—one man, one person. I keep my gun loaded. I got my gun. And when I—he seen me with my—I put it in my—he kept asking me questions and questions and questions. And I kept saying, 'Why are you asking me all these questions?' He was trying to see how much money I had, how much money I make, and he said, "That's an old cash register," and this and that. He said, "Do you have a lot of customers?" And—and I wouldn't answer him. And so I got me—I got—I got my gun and put it in my pocket and he tried to take it from me. I was on the other side. I was the other side. I was on that side of the cash register, and I had a customer that come in here. He got some gas and kerosene and he wrote me a check and he tried—he tried to rob me out of the—when I opened the cash register he tried to get the gas—I mean my money. I guarantee tell you one thing, when he—when he got shot at he left from here.

00:46:05

SW: Did he run?

00:46:06

CL: He was in a car. The car was running about twenty minutes. Yeah. Fixing to get killed, and the detective told me he said, "If you'd have shot him and he had nothing in his hands they would have charged you with it." And I said, 'Thank you.' I'd put a knife in his hands. If I'd shot him uh-hm—

00:46:39

SW: Did y'all used to have gas here? You—

00:46:41

CL: Yeah. Yeah. What happened, I let people have gas on credit. So I got where I couldn't pay for it. So I'm going to try to get everything started back hopefully the first of August.

00:47:01

SW: Get gas back?

00:47:01

CL: Yeah. Yeah.

00:47:04

SW: And do y'all sell stuff here, too? Do people pick stuff up on the—?

00:47:07

CL: Well see, I had got—I got sick and I was—somebody else was taking care of the store. And I had that—the lottery and this woman she—she took about \$4,000 worth of tickets and I had to

pay for it. I had to pay or go to prison. So when they got ready to try her she had a heart attack and died. She's dead. I never did get my money.

00:47:38

SW: And she was helping—she was supposed to be helping you out?

00:47:40

CL: She was working. Yeah, she was working, yeah. So I'm going to get everything back. I'm going to get everything fixed back, yeah.

00:47:50

SW: When did you get sick?

00:47:52

CL: I've been sick for the last four years. I got a kidney that weren't never developed right and I has to go to the hospital every once in a while and have a stint put in like you do a heart, my right—my right kidney.

00:48:10

SW: Are you feeling good today?

00:48:11

CL: Yeah, I'm fine. Yeah. Yeah.

00:48:14

SW: You look good.

00:48:15

CL: I'm fine, yeah. [*Laughs*] But I weren't feeling good yesterday. I was—I don't know. I was just—I don't know how I was feeling but I feel good today. Yeah.

00:48:30

SW: And I just wanted to make sure I asked you this. What plant did—you see the restaurant that you worked at was called—did you call it the Filling Station?

00:48:37

CL: It was a restaurant. You know where Jersey Mike's [in Pembroke] is? We—we used to run that place there.

00:48:45

SW: What was the name of the guy who owned it?

00:48:47

CL: Jimmy Goins. Yeah, yeah.

00:48:49

SW: And then you said you worked at the plant, which plant?

00:48:53

CL: The first job I worked at was Cavalier Bag—make sandbags. And I worked at American Houses. And I worked at Kendall's where they made baby clothes. And then I worked at Temptation Hose where they made hoses, panty hose—four different ones.

00:49:17

SW: You said there used to be lots of plants all over the place here?

00:49:20

CL: Everywhere—Lumberton. There used to—they used to be J.P. Stevens that's in Laurinburg, and then they had one at—where they made shoes [*Converse*] at Lumberton. There was a bunch of plants there—everywhere. There's still a couple, not many. There used to be plants everywhere. And they carried everybody—carried them overseas. It was—it was—everybody had a job and now people works what they can work, you know? A lot of them works out of town.

00:50:10

SW: Well is there anything else you want to add that you think is important about the restaurant or about your story Miss Callie that I didn't ask you?

00:50:17

CL: Uh-um. No.

00:50:20

SW: Did you—when your family—you were growing up with your parents did y'all go to church?

00:50:25

CL: Uh-hm.

00:50:27

SW: Which church did you go to?

00:50:30

CL: Mostly what—we walked to Chapel.

00:50:35

SW: Union Chapel?

00:50:36

CL: Yeah, yeah. We'd get up every morning, the kids—mama and daddy would go somewhere else because everybody couldn't ride in a car. That's where we went to the Union Chapel there at—the church is there, yeah. Just think about trying to get fourteen youngins in a car. Can you imagine having that many youngins? The doctor told—the doctor told mama that her—her womb is like a sifter.

00:51:12

SW: A sifter?

00:51:12

CL: A sifter that you like sift the flour.

00:51:16

SW: Oh yeah.

00:51:17

CL: She had so many kids it wore out.

00:51:22

SW: How old was she when she passed away?

00:51:24

CL: She was forty-nine. Her—daddy was much older than mama. Daddy was seventy-eight, something like that. Daddy was old when he died. He—he said when he was twenty-five years old and saw mama she weren't—she was thirteen years old when they got married. And he was—he was twenty-five. And she started having babies time they got married. I don't know how in the world she had all them youngins.

00:52:05

SW: Did she ever tell you how they met—your parents?

00:52:08

CL: Uh-um, uh-hm, no.

00:52:16

SW: Is there anything that you want to add that I didn't ask you about the Lumbee communities here Miss Callie that you think is important for people to know?

00:52:25

CL: No, uh-uh.

00:52:30

SW: All right, well thank you for sitting here with me and doing this. I appreciate it.

00:52:35

[End Callie Locklear Interview]