



Evva Hanes
Mrs. Hanes' Moravian Cookies

Date: June 15, 2020
Location: Remote interview
Interviewer: Kelly Spivey
Transcription: Technitype Transcripts
Length: One hour and two minutes
Project: Southern Baking

Kelly Spivey: All right. I'm going to start just by saying that my name is Kelly Spivey, and I am in Memphis, Tennessee, speaking over Zoom with Evva Hanes, who's in Clemmons, North Carolina, and it is Monday, June 15th, 2020. Can you give me your full name and your date of birth?

[0:00:29.3]

Evva Foltz Hanes: My name is Evva Foltz Hanes, born November 7th, 1932.

[0:00:45.4]

Kelly Spivey: Okay. So it's "Evv-ah" and not "Ee-va"?

[0:00:50.6]

Evva Foltz Hanes: Correct.

[0:00:52.0]

Kelly Spivey: Okay. [Laughter] Good. I'm glad I got that straightened out. [Laughter]
And where were you born?

[0:00:58.5]

Evva Foltz Hanes: I was born in Clemmons, North Carolina, 4607 Friedberg Church Road, the house that I live in today.

[0:01:10.8]

Kelly Spivey: Okay. And how long have you lived in-- so you've lived in that house your whole life. How long has your family had that house?

[0:01:19.6]

Evva Foltz Hanes: It goes back to my great-grandfather in or about in the 1840's.

[0:01:24.8]

Kelly Spivey: And they've all been born there and lived there?

[0:01:27.4]

Evva Foltz Hanes: Yes. It came down from my great-grandfather to my grandmother to my dad and to me. [Narrator clarification: The home Mrs. Hanes mentions was taken down and rebuilt as it was in 1983, adding bathrooms and closets but keeping most of the old furniture. In 2000, a kitchen and dining area that seats 20 was added. Once a week the family comes for supper on Saturday, which Mrs. Hanes cooks.]

[0:01:37.0]

Kelly Spivey: How did they come to be in North Carolina?

[0:01:37.0]

Evva Foltz Hanes: They were Moravians, and some came from Germany. Most of them did. They came to Pennsylvania, then came on down to Winston-Salem, North Carolina, at Old Salem, where the Wachovia Tract was. But they didn't settle in the Wachovia

Tract; they settled on the edge of the Wachovia Tract, and that's how they came to North Carolina. That was back in the 1700s.

[0:02:12.5]

Kelly Spivey: Is that the Friedberg area?

[0:02:21.4]

Evva Foltz Hanes: Yes, yes. Friedberg means "Hill of Peace." A church I go to is Friedberg.

[0:02:30.7]

Kelly Spivey: Okay. And is that mostly your family that lives in that area?

[0:02:36.9]

Evva Foltz Hanes: At one time, I was practically kin to everybody around, but today there are developments around me everywhere, because every farm has turned into a development. So there's lots of people here now that are not kin. [Laughter]

[0:02:54.1]

Kelly Spivey: But you still have a farm.

[0:02:57.8]

Evva Foltz Hanes: We still have a farm that's probably about 120 or 130 acres, and it's still intact. It's a tree farm. We have it in pine trees, for tax purposes, of course.

[Laughter]

[0:03:20.7]

Kelly Spivey: So tell me a little bit about your parents. What were their names?

[0:03:26.9]

Evva Foltz Hanes: My parents' name was-- my father's name was Alva Eugene Foltz, and my mother was Bertha Caroline Crouch when she married my dad, and she was the fourteenth child in her family. She was the youngest child of fourteen children.

[0:03:55.6]

Kelly Spivey: Wow. When were they married?

[0:03:58.7]

Evva Foltz Hanes: They were married—let's see. She was born in [18]80 and she was married when she--it was about 1912 or [19]13. 1913, I think it was, when they got married.

[0:04:14.6]

Kelly Spivey: So that would have made her in her--

[0:04:19.3]

Evva Foltz Hanes: She was about twenty-two, I think, when she got married. And Daddy was born in 1888, so he was a couple years older.

[0:04:32.1]

Kelly Spivey: What did they do for a living?

[0:04:34.3]

Evva Foltz Hanes: They were farmers. He was a farmer mostly on a small dairy farm, and she made cookies to supplement the farm income.

[0:04:46.6]

Kelly Spivey: Did the cookie-making start right when they were married?

[0:04:51.4]

Evva Foltz Hanes: Really I'm not sure about that. I know when I was born, she was making cookies all the time, or as much as they were needed, so I imagine she started-- since I was born in [19]32, I imagine she started making the cookies in 1920, abouts.

[0:05:12.8]

Kelly Spivey: And how many siblings do you have?

[0:05:15.3]

Evva Foltz Hanes: I have six. I had six siblings. Seven. I was the youngest child.

[0:05:25.0]

Kelly Spivey: What was that like, being the youngest of seven?

[0:05:30.5]

Evva Foltz Hanes: [Laughter] Well, my oldest brother was in the Navy when I was born, so he was eighteen or nineteen when I was born, so I was the baby. I think it's very different from parenting today. I remember lots of things when I was very young, but I never remember a whole lot of care. I mean, Mother would be making cookies and I would just play by myself. [Laughter] And she had help. Somebody would help her bake them, and at that time it was a wood cookstove that she had. She didn't have electricity yet. I can remember sliding down underneath that wood cookstove to stay warm and sucking my bottle. So it was a very-- it was not hands-on like it is today with children. You took care of yourself a whole lot.

[0:06:45.4]

Kelly Spivey: Is that how you wound up helping her bake cookies?

[0:06:50.1]

Evva Foltz Hanes: Well, yes, because I felt sorry for her. She worked so hard. I mean, back then, can you imagine having to can enough every year to last through the wintertime or dry your things to eat? Because you didn't go to the grocery store to buy

anything. You had to keep food put up so you could eat in the wintertime. So a woman back then was-- oh, mercy. They tended to the garden; they raised the children; they cooked for everybody; they canned. They didn't freeze yet; they canned and they dried. Oh, dear. Did the washing, the ironing, the everything. I don't know how they did it. I really don't.

[0:07:40.6]

Kelly Spivey: Can you remember what her day was kind of like, like from when she got up?

[0:07:47.0]

Evva Foltz Hanes: Yes, I can. Now, Daddy got up early because he had to milk, and so he'd probably get up about 4:00 o'clock and he'd make the fire in the kitchen and in the bedroom so that it'd be warm when they got up. He would go on to the milking barn after he got a child up to help him milk. And then Mother would get up at 5:00 o'clock, because by then the stove was ready to start fixing breakfast for the family. When they came in after milking, the breakfast would be ready for Daddy. When we got up, if we was going to school, we went and had breakfast. Every morning we had sausage or some kind of pork fried; we had eggs; we had oatmeal; we had gravy; we had hot bread. She was a great cook. So everybody got a big breakfast.

As soon as breakfast was over, before breakfast was over, she was fixing dinner, which we called the mid, 12:00, middle-of-the-day meal, because back then, the main middle of the day was at noon, and you cooked enough for the noon meal that you would

have enough for supper. If you didn't have quite enough for supper, then she would fry some kind of pork or something like that and make gravy with it. I've always said I was raised on gravy. But I *loved* the gravy. [Laughter] But it was a full day of work, and on Monday she had to heat water in the washpot, big metal-- not metal, but a big iron pot that was out there. That's where you heated the water at so you could do your laundry, your wash, and then you had to pump your water, of course, all that water, and fill up your washtubs with water to rinse it, but you had warm water for the actual washing the clothes. I'm sure that they had to make the soap, but, now, I don't remember Mother making soap, but I know that after we got stores where she could go buy soap, she had soap, but I'm sure they made soap, because I don't know what else she would have used. And, anyway, you used that hot water to wash your clothes in. Of course, you washed the finest clothes first and then you washed the white clothes, and then you saved the dirtiest clothes for last, and you washed through the same water. You didn't change water. You used the same water for all of it. And hang 'em out on the clothesline and hopefully it wasn't raining on Monday, and then that was a Monday for you, plus you had to do all the other things. In the summertime, you were hoeing the garden, you were tending to the garden, you were picking beans, and I guess that's why they had a lot of children, so that they could help shell and pick and do all these things, because a woman couldn't do it all, not possible, and not do all the cooking she had to do. It was a very--women today couldn't do it [Laughter], because it's unbelievable, the work that they did and had to do, and then also take care of the children if they had children. So I guess that's why, too, whenever she married Daddy, well, she had his mother was still living there and she had a sister that was still living there, and he also had a sister that was still living there, so

Mother had babysitters. She had people to help her with the children and she also had people to help her with the shelling and all the work that goes with canning, too, that goes on. And can you imagine a summertime canning in a kitchen with no air conditioning, on a wood cookstove? Hot.

[0:12:08.6]

Kelly Spivey: I was worn out after you finished with breakfast, so I can't imagine.

[Laughter]

[0:12:14.0]

Evva Foltz Hanes: It was a hard life. They worked so hard.

[0:12:22.1]

Kelly Spivey: What was your favorite thing to help with? Because I'm guessing you had to do a little help.

[0:12:27.5]

Evva Foltz Hanes: I had to do all of it. I helped Mother. I did, I felt sorry for her because she did have to work so hard, so that's how I got in the cookie business. But anyway, I watched her and I learned to cook, and I cooked my first meal when I was-- I think it was twelve years old. They had went to a funeral. One of her brothers had died. And I thought, "Well, I'm going to fix supper for 'em." And I had supper ready for 'em when they came back from the funeral, and I'd made a cake. I remember that. I don't

remember-- that's the only thing I remember what I cooked, but they all-- her brothers and sisters that was with her that day, they came in and they just bragged on me. Well, you couldn't have stopped me after that. I cooked. I was going to cook after that. I was going to do these things because they bragged on me. They told me how good it was and everything, and I know it wasn't that good, but they said it was. But that's one thing I learned right then, that if you tell a child, pick out something that they do good, tell 'em how good they do it, they're going to keep on doing it and they're going to keep on trying to do other things that makes you pleased with 'em.

[0:13:39.9]

Kelly Spivey: Do you remember what kind of cake you made?

[0:13:42.5]

Evva Foltz Hanes: It was a chocolate cake, I remember that. [Laughter] I know I didn't mix it correctly. But one of my uncles that was there that day, they had me come-- they lived in Charlotte, and they had me come down there and stay a week with 'em, and they had me make a cake for them. [Laughter] And so I did. There again, I learned how to read a recipe better then, and I think I did it correctly that time, but I'm sure I didn't mix it the way you're supposed to mix a cake from scratch. But anyway, they said it was good, so [Laughter] that started me on my--

[0:14:24.4]

Kelly Spivey: Do you remember where you got the recipe from?

[0:14:27.7]

Evva Foltz Hanes: She would cut out recipes from magazines that she had or that she saw somewhere, and she had it pasted in a book, and that's where I got it at. And, too, she had wrote down some recipes, too, and I've still got those.

[0:14:53.1]

Kelly Spivey: Well, speaking of recipes, in the cookbook you sent me, which is wonderful-- thank you-- you mentioned Elizabeth Sparks--

[0:15:08.4]

Evva Foltz Hanes: Yes.

[0:15:09.6]

Kelly Spivey: --and her being an influence on your cooking. What about her was so influential?

[0:15:18.1]

Evva Foltz Hanes: Well, she wrote a column for the *Journal and Sentinel* newspaper in Winston-Salem, and her name then was-- well, she went by the name Beth Tartan. Every year at the end of the year, they'd make this little recipe book that you could order for about a couple dollars or something, and so I'd order one every year. That was as I got older. She was just a-- her recipes were down-to-earth. It's sort of like my cookbook; you

don't have to go out and buy a bunch of stuff to make what's in there. It was down-to-earth cooking. It was country cooking. It was not fancy stuff. But she was an influence because I always read her column every time that-- it was a once-a-week column, you know, and she was really a good columnist.

[0:16:22.2]

Kelly Spivey: Did you ever get the chance to meet her?

[0:16:24.5]

Evva Foltz Hanes: Yes, because whenever I started making the cookies from Mother, I was selling to several places in Winston-Salem at that time at first, and she said, "People are talking about the sugar crisp cookies, and I must see what they're all about. I don't know why they're so popular." So my husband took her some cookies, and she knew what it was all about then and who I was and everything. She came to the bakery and she bought cookies. But she had been writing for the *Journal and Sentinel* for a good many years, but she had a couple cookbooks put out, and I have a couple of those. But the little papers, the little cookbooks that she put at the end of every year is what I like, really.

[Laughter] I've still got a bunch of those, and every now and then I'll just go through 'em and just look and see what she has in there, just to see what she cooked and what she liked. But, yes, I met her and she was a nice lady, very nice.

[0:17:40.2]

Kelly Spivey: Well, speaking of the cookie business, you said your mom sold cookies ever since you can remember.

[0:17:50.1]

Evva Foltz Hanes: Yes.

[0:17:53.5]

Kelly Spivey: How important was that to your family, like as far as, you know, income and things like that?

[0:18:01.3]

Evva Foltz Hanes: Well, it was very important to our family because you didn't make-- Daddy had cows, but he didn't have that many. It was a small dairy farm, and he'd put all the money he made back into the cows and to his farm, trying to better it, make it better land and raise everything. So Mother did it to supplement the farm income, and it was much, much needed to supplement our income. She called the sugar cookies teacakes back then. My husband named 'em after we got married, "Sugar Crisps" but before that, she called 'em teacakes, and she made more of those, really, than she did the ginger cookies. The ginger cookie is the most popular at Christmastime, but the sugar cookie is a cookie that I really don't know of-- I've never seen a recipe exactly like her recipe, the ones that we have here, that we make here at the bakery. And, of course, the other flavors that we made are made over that recipe. But she usually, at Christmastime, as I said, she made cookies for several people. I remember going to stores with her and her selling

cookies. They would buy 'em by the can. We called it a lard can back then, you know, just a round tin can. That's how she packed 'em. She packed 'em loose, and they would take 'em out and weigh 'em and sell 'em to their customers. Then when I took it over, we were still selling to those places, but our goal was to cut out the middleman and let customers come to us. So that's what we rely on more than anything else. We do sell to a few stores and places in Winston-Salem and around, but most of our business is over the counter and mail order.

[0:20:24.1]

Kelly Spivey: How many cookies do you think she made in the beginning?

[0:20:29.9]

Evva Foltz Hanes: Well, before we got electricity and just had a wood cookstove, if she made fifty pounds a year, she was doing good. I would think it would be hard for her to make fifty pounds a year. I think more it'd be like about forty. She wouldn't believe it today.

[0:21:03.1]

Kelly Spivey: Can you, without giving away too many secrets, kind of describe her process making the cookies?

[0:21:12.1]

Evva Foltz Hanes: Her process?

[0:21:14.5]

Kelly Spivey: Yeah.

[0:21:14.2]

Evva Foltz Hanes: Well, she mixed up her dough in a big-- what back then it would be called a dishpan-- which was just used for that purpose, you understand. But she'd make the dough up in that and she'd, first of all, your butter, but she used margarine, and that was before they had the color in the margarine and you had to put it in, you know, work it in the margarine, make it yellow. So you'd have to do that first, work that in your margarine, and then you added your sugar, and then you added your eggs and your liquid, and then you added your-- after you got that mixed up real good, then you would add your flour and your whatever you needed, a little bit of salt, a little bit of baking powder and whatever else you put in there, the dry ingredients to add to it, and you'd leave it for overnight. You know, when we didn't have electricity, of course, we didn't have a refrigerator either, but we had a icebox, I guess it's called, and she would put the dough in there overnight, or if it was wintertime, she'd just cover it and put it on the porch, where it would stay cold. It wouldn't go today. It wouldn't happen today, couldn't happen like that today, but back then, you were more free to do things because you didn't have the things that you have today. So that's how she would mix her dough. When we first started out, we made it by hand too. We made our dough by hand until we got a mixer, somebody, this company that got another mixer and they sold us their mixer, and we could make up to 100 pounds at a time. But until then, I wasn't making up but 25

pounds at a time. We had the margarine that had the color in it, at least, but we still did everything by hand until we got the mixer, and that was probably about eight years after I first started making, that we got the mixer. So it was a hands-on job is what it was. It's really a handmade cookie.

[0:23:48.7]

Kelly Spivey: Can I ask, since your parents had a dairy farm, was there a reason that she used margarine instead of butter?

[0:23:58.0]

Evva Foltz Hanes: Well, Daddy sold milk and he had to have cream on the top of that milk to get a good price for his milk. We used very little cream off of our milk, and, too, margarine has a longer shelf life than butter does, so that's why she used margarine, and Daddy would not have let her use the cream off the milk, because when it sold, it had to have a good fat content to it, so you did not take off cream off of our milk. [Laughter]

[0:24:40.6]

Kelly Spivey: I read that your dad really liked pie. [Laughter]

[0:24:45.6]

Evva Foltz Hanes: Yes, he did, at every meal.

[0:24:51.4]

Kelly Spivey: He had pie for every meal?

[0:24:53.2]

Evva Foltz Hanes: Mm-hmm.

[0:24:56.3]

Kelly Spivey: So how many pies was your mom making?

[0:25:00.0]

Evva Foltz Hanes: Well, according. Whenever I was born, there was-- let's see. Let me see how many was there when I was born. There was probably about ten people for every meal. Well, every day she would probably make three or four pies, and there again, you made 'em from scratch. You did not go out and buy your pie crusts or anything else, and you made the pie from whatever fruit was coming in at the time, or during the wintertime, if you opened a can of peaches or apples or whatever, you could use those. And make egg custard, she made a lot of egg custards. Then she made a Hypocrite Pie, which is maybe she had fruit coming in and she didn't have enough fruit to make, say, three pies, she had a little bit of fruit left for the third pie, well, she'd put a little fruit in the bottom and she'd put egg custard on top. That was your Hypocrite Pie. It looked like something that it wasn't. But Daddy always had pie for breakfast. And she also made yeast bread, not every day but probably every other day, because she would make it up in the morning. Then when it rose and she made 'em out, she made 'em out in rolls and she also made

loaves, so we'd have it for the next day. But [Laughter] again, I don't know how she did it.

[0:26:42.0]

Kelly Spivey: Did she keep her own yeast?

[0:26:44.3]

Evva Foltz Hanes: No. At that time, she was buying yeast from somewhere.

[0:26:52.3]

Kelly Spivey: Wow. So what did you eat growing up? Did you have, like, a favorite dessert or a favorite meal?

[0:27:05.7]

Evva Foltz Hanes: Well, nobody realizes how good fresh vegetables are until you don't have fresh vegetables in the wintertime or you don't have frozen vegetables in the wintertime, because I can remember in the springtime, about the first thing that would start coming in is garden peas. Oh, they were so good. And then cabbage. Ah, it was wonderful. And then later on, a little bit later on, it would be new potatoes and then corn. I guess corn is the main thing that is one of my-- well, green beans, when they started coming in. In fact, this morning I put up green beans in the freezer because I went and picked beans yesterday and snapped 'em this morning and saved enough for a mess for a dinner, and then froze three big packs of eight cups in a pack. But anyway, I love green

beans and corn, is two of my favorite vegetables, and butter beans [Narrator clarification: Mrs. Hanes also wanted to include cucumbers and tomatoes]. Anything that comes in fresh like that, there's nothing like it, nothing, absolutely nothing like it.

[0:28:26.6]

Kelly Spivey: Did you not have a sweet tooth?

[0:28:29.0]

Evva Foltz Hanes: Oh, yes, I had pie, too, after every meal. [Laughter] I still do have to have something sweet after every meal. I'm like my daddy.

[0:28:38.8]

Kelly Spivey: [Laughter]

[0:28:40.0]

Evva Foltz Hanes: It may not be homemade pie, but I have something.

[0:28:45.4]

Kelly Spivey: When you started making the cookies, how did you learn to do it?

[0:28:54.4]

Evva Foltz Hanes: Well, growing up, I baked the cookies for her when I got old enough. First of all, I learned how to take them off the pan for her and stack 'em up, you know,

before she put ‘em in the tin, and then later on, I learned, when I got old enough, I learned how to bake the cookies. That was after we had a electric stove, with oven. And then I was working. After I got out of high school, I went to work at Hanes Hosiery as a inspector, and inspected the stockings, and one year--let’s see. It must have been about 1950--no, it was in 1940, she said, “I don’t feel good anymore. I need some help making cookies. Can you help me make cookies this year?” That was in the fall of the year. So I would come home from work, from Hanes Hosiery, in the evening and I would make cookies, which I could make 25 pounds in a couple of hours, and then on Saturdays I would come over and start a fire in the wood stove if it was wintertime, just to warm up the kitchen so I could work, and I would make ‘em on Saturday all day for her. Now, she did not have to show me how to roll the cookies. I guess I had watched her rolling ‘em all that time, because I took it right over and did just what she did and did it as well or maybe a little better. But anyway, I just learned by watching her, because I don’t remember her ever telling me how to do it. I just took over and did it.

[0:30:43.5]

Kelly Spivey: When did she get electricity? You mentioned the wood stove in 1940.

[0:30:51.4]

Evva Foltz Hanes: Let’s see. I was born in [19]32, and we got electricity in about 1936, we got electricity, and my brother, oldest brother, at that time was working at Duke Power Company, and so people would come in with stoves and trade ‘em in, so he got a stove and brought it home [Narrator clarification: Mrs. Hanes’ brother bought the stove],

brought it down to Mother, and that's when we first got the stove. We probably got it in about 1937, and she started having--you know, could make 'em with the wood stove then. I forget when we had the water put in after we got electricity. I've got it down in my story I wrote, but I can't recall when that was, but I've got it wrote down when we had the first water turn on, running water. [Laughter]

[0:31:45.8]

Kelly Spivey: So the wood stove needed electricity?

[0:31:48.3]

Evva Foltz Hanes: Yes. Not the wood stove, no. We got electric stove in 1938. [Narrator clarification: Mrs. Hanes' notes it was either in 1937 or 1938]

[0:31:55.7]

Kelly Spivey: Oh, okay. So you had both stoves.

[0:31:58.2]

Evva Foltz Hanes: Yes, we had both stoves, but she was making-- before we got the electric stove, she had to use the wood stove. Until then, she was using the wood stove.

[0:32:11.5]

Kelly Spivey: Did it help, having two stoves to make all those cookies?

[0:32:14.5]

Evva Foltz Hanes: Well, at that time, the wood stove was just used to keep it warm enough while you were working and to cook the food that you had to. Whether you was making cookies or not, you had to have dinner fixed for Daddy and the family, so you used both stoves, but the electric stove, after you got the electric stove, it was used entirely for baking cookies. No wood stove anymore used for baking cookies.

[0:32:50.9]

Kelly Spivey: She never had any kind of mixer, not like a hand mixer or anything like that?

[0:32:56.8]

Evva Foltz Hanes: No, she did not, and we didn't neither until after we'd started making 'em for about four years. We did by hand too.

[0:33:12.2]

Kelly Spivey: What else did she have in the kitchen besides the stove? Or how big was the kitchen?

[0:33:19.4]

Evva Foltz Hanes: I can't tell you. I don't know measurements. But anyway, beside the kitchen, she had the wood stove, she had the electric stove after 1938, and then she had a sink over here at one place, small sink, and then she had a table where you put the board

at to roll the cookies on, [narrator clarification: Mrs. Hanes notes that the table was also for all the mixing or to dine on] and then beside of that, there was a kitchen cabinet, you know these old kitchen cabinets where you kept your flour and all that stuff at, and the doors above and drawers below, and then there was a little table up at the end. Then beside the kitchen stove, there was a cabinet to hold the dishes in [Narrator clarification: Mrs. Hanes' also remembers a rocking chair.] And that was the kitchen. Of course, there was linoleum on the floor, and the wood stove was put on blocks because, as I said, that house at that time was over 100 years old, and it was built--it was a log house and it was built with just rocks as foundation, and, of course, it started settling and the floor was--well, it slanted. [Laughter] It slanted toward the west, so you had to put blocks under furniture to keep it the same height, and the wood stove, of course, was on little blocks so that it'd be level in the kitchen. You had to keep everything level, and blocks did that. Oh, yes, of course there was a wood box behind the wood stove to bring the wood in for the wood stove. That was my job every evening coming home from school, was carry in wood.

[0:35:28.3]

Kelly Spivey: When you guys were making the cookies, when did it become too much to do at home?

[0:35:38.7]

Evva Foltz Hanes: Well, I did it, as I said, I helped Mother out when I was working at Hanes Hosiery. I'd come home and help her. Well, in 1961, I had a son [Narrator

clarification: Jonathan.] I got pregnant, and so I had decided that I was going to quit work and we were going to take the business over to my house. At that time, we'd built a house beside of Mother and Daddy. And so I took in my kitchen, I baked for about two years, and it became too much for me in my kitchen because I just couldn't stand that mess with cooking and everything else, and so we built in our basement, we made it at one end of the basement, we dug out and made it where you could walk in that end of the basement, with windows in it, and we made a kitchen downstairs in the basement just for making cookies, and we made a bathroom aside of it and a den down there. So I started baking cookies in the basement of our house, [Narrator clarification: in approximately 1963], and at that time, we became federally inspected. We wanted to do it right, make sure that it was up to, you know, what the Board of Health--at that time, they became more--well, they were more scrutinizing. So we had to have everything just right to bake [narrator clarification: and sell], so that's why we did our kitchen downstairs. I baked down there, and at that time I had somebody come in and do the baking for me for about-- let's see. Jonathan was born in [19]61, [Narrator clarification: Mrs. Hanes was working in the basement kitchen at that time]. I moved down to the basement with it then. And then later on, I had people--we got so busy making cookies, there was such a call for cookies, I had people coming in and helping me in the evening, and somebody else would help me roll the-- she rolled cookies and I rolled cookies, and we had two ovens, brought another oven in, a big size. At that time, it was just a regular oven where you had to put the cookies down below and raise 'em up, so it was constantly opening the door, putting 'em in the bottom, then raising 'em up the second shelf, putting another pan in the bottom, a continuation of the pans rotating out of the oven, [narrator clarification: The pans rotated

down up and out] and we had somebody doing the baking for us, and we just rolled the cookies. This was at Christmastime, before Christmas when we was so busy baking cookies. Then later on, I found out, well, I could keep two ovens going, rolling cookies just by myself if I had somebody doing the baking, so at that time, I could make 100 pounds of cookies in eight hours if somebody did the baking, and I didn't stop for anything. I mean, I'm a time-and-motion expert [Laughter], I guess, because I didn't make any moves that wasn't necessary. There was a big, big call for our cookies, and every year I couldn't make enough cookies. So I got pregnant again. In 1968, my daughter Caroline was born, and so we had to make a decision what to do, whether to hire somebody else full-time or what, so what I did, we did, was hire two people to do what I was doing and give 'em full-time work, and because at that time we started making the ginger cookies because they have a longer shelf life, and they could make those in the earlier part of the year because they get better with age. So the two ladies that I hired had been making cookies theirself, for theirself. At that time, this was a very popular thing around here, everybody, if you could. It was a supplement for many farm families. So these two ladies I didn't have to show how to make cookies or anything else, because they already knew how. But they made as much as I could make, and that's all I asked of them, is to make as much as I did. So that time it started growing even more so, and at that time we needed--well, as I said, we were selling, first of all, to stores and anybody that, well, we tried to sell the cookies to. As I said, they were very popular. So my husband--had a lot of churches, Moravian churches, had candle teas at Christmas, and they wanted to buy 'em and sell 'em [Narrator clarification: The cookies were sold at the church bazaars], which they would order the cookies. Then also there was at Salem

College, the alumni groups would also have--at Christmastime they wanted cookies so that they could sell, raise money for something they were doing. So we sold a whole lot wholesale back then, but our goal was, as I said, to bypass the wholesale. [Narrator clarification: Mrs. Hanes notes: "In 1970, we got tired of waking up every morning to the aroma of cookies, so we built a bakery next to and between our home and the homeplace, 40 by 60, and through the years, we have added on to seven times and employ fulltime 35 ladies and family.] We were invited to come to the Christmas show in Charlotte one year, [Narrator clarification: Mrs. Hanes believes the show was in 1972 or 1973] and we went. We didn't have any idea what you had to do or anything else, but that year they gave us a booth, they gave us a refrigerator and a stove, and I went down there. We took cookies, and I made cookies down there and would demonstrate how the cookies were made, give out samples, [Narrator clarification: Mrs. Hanes notes that they would also "smell up the area with the flavor of Ginger cookies"], and that was really the start of our business going directly to the customers. And after that, well, you couldn't stop us, because we were going down there every year, and we went to Greensboro, too, the Carolina Craftsman show, and then we were invited to State Fair in Raleigh, North Carolina, to come and demonstrate making cookies and sell cookies, in the Village of Yesteryear. That was the beginning of our really big business, well, as big as you could make 'em by hand, as many as you can make by hand. We used to sell everything we make every year, so that's how we got started, and that's--it wasn't that easy. [Laughter]

[0:43:07.8]

Kelly Spivey: It sounds like in the beginning it was a real community effort.

[0:43:12.0]

Evva Foltz Hanes: It was. As I said, there was lots of people, lots of ladies made cookies to sell [Narrator clarification: Mrs. Hanes notes, “at one time.”]

[0:43:20.7]

Kelly Spivey: Do you have--I know a lot of your family works in the business. Do any of them bake the cookies?

[0:43:29.4]

Evva Foltz Hanes: Well, my children grew up helping me, and so my two oldest children [Narrator clarification: Ramona and Michael, president and treasurer, now] have been--they helped make dough up. When they were little, they helped me, and now they run the business and now my grandson [Narrator clarification: Jedidiah] is here, [Narrator clarification: “bringing us up to the 21st century”] and he’s the future of our business, he and his--mmm, what would you call her? His girlfriend. His--anyway, they’re both here. [Narrator clarification: Mrs. Hanes clarifies: “His significant other, Lorie, manages the baking area, they’re both here.]. They’re both the third generation--well, the fourth generation, if you’re counting Mother. So they’re really growing the business now. I can’t do the things that they do today, not with the computers and all that. But it has been a slow--it didn’t happen overnight. [Laughter] It’s been a very slow business. I mean, we made all we could make and sold all we could make, and every year we’d make a few more, and we’ve been blessed beyond measure. And now my youngest daughter,

[Narrator clarification: Caroline], she works here on Saturday. She's a school--what do you call 'em? You have to excuse me. Sometimes I forget words. She's a counselor at school, and she works here on Saturdays just for [Narrator clarification: Caroline waits on the customers] customers, you know. We're open on Saturday. And then she has three children, [Narrator clarification: Caroline's children are Evva (Mrs. Hanes' namesake) and twins, Lucy and Norian], and she has brought them over here. They're from twelve years old down to eight years old, and the eight-year-old can count up and sell cookies just as good as anybody can. They learn early. [Narrator clarification: Mrs. Hanes' notes that all her children but Jonathan live on the farm.]

[0:45:35.4]

Kelly Spivey: Have you or your children made any changes to the recipe that your mom used?

[0:45:42.2]

Evva Foltz Hanes: Not a bit, not a single thing. [Narrator clarification: That is one thing we don't change.]

[0:45:49.8]

Kelly Spivey: And you still hand-roll every single batch?

[0:45:53.6]

Evva Foltz Hanes: Every single batch is hand-rolled, hand-cut, hand-packed, everything.

[0:46:02.7]

Kelly Spivey: I have to say it looks like a lot of the people that work for you, as far as actually making the dough and rolling out the cookies, are women, and I was wondering if there was a reason for that.

[0:46:15.4]

Evva Foltz Hanes: Well, not many men want to do that. [Laughter] We have one in there now. I don't know how he's working out. He's just been hired. I don't know how he's doing or whether he's--I guess he's still here. I don't know. As I say, I am not down here except at Christmastime, and that is just if they need me for doing anything. The children and my grandson run it now, which is perfectly acceptable to me. But anyway, but our ladies--our cookies are the best thing we have, but the ladies that we have working here are the next thing, because they have been with us, a lot of 'em, for over thirty years, and most of 'em work here till they retire.

[0:47:06.5]

Kelly Spivey: And they're from the same community?

[0:47:09.0]

Evva Foltz Hanes: Most of 'em live pretty close around, yes.

[0:47:15.4]

Kelly Spivey: And I also know that you have something called Grandma's Kitchen there?

[0:47:20.5]

Evva Foltz Hanes: Yes. [Laughter] We give tours, and we have about--let's see. One, two, three, four, five, six, about six or seven stations that we take 'em to, and one of 'em is Grandmother's Kitchen. We have a wood cookstove there, which is exactly like the one that my mother used to make 'em [Narrator clarification: The oven is like the one Mrs. Hanes' mother used to bake the cookies in] on and when I first started making 'em on that wood cookstove. We have a kitchen cabinet in there, a corner cupboard, a rocking chair, a wood box, you know, like the wood's there, you know, put in the stove. Of course, it's just there. And then we have the table there, actually the table that I used to roll the cookies on in Mother's kitchen, and the board that she used to roll 'em on is on that table. So we start the tours [Narrator clarification: The tours began about thirty years ago when Mrs. Hanes' grandson was in kindergarten], and they're very popular. Schoolchildren, we probably do 4,000 schoolchildren a year come through the bakery. We have glass where they can see through the windows at the ladies rolling the cookies, where they're packing cookies, everything. So it's sort of a hand-on experience for them, or eyes-on there, I guess you would say. And then they get a sample of every cookie that's here [Narrator clarification: They get a sample of every cookie that Hanes' makes]. We also give bus tours for anybody, and a lot of churches do tours down here, especially around Christmastime. Up until this thing that's going on now [COVID-19 pandemic], of

course, it's put a stop on the tours and that kind of thing, so that's bothering us a little bit right now, and we're hoping that it'll change soon.

[0:49:21.3]

Kelly Spivey: I did want to ask if you've had any issues with the pandemic and all of that, how that has affected you guys.

[0:49:30.4]

Evva Foltz Hanes: It's affected us only in people coming out and buying the cookies. Now, we have sent out word, you know, that they can call and order the cookies, and when they get out in the parking lot, if they call, we'll bring 'em out to them or not. Actually, the mail order has picked up somewhat for this time of year, but we have kept working. The ladies, we spaced 'em out like they're supposed to be. We have everything in the sales area with lines down where you're supposed to be if you come in, you know, how you're supposed to stay back from others or whatever. But we've not had any problems whatsoever.

[0:50:22.8]

Kelly Spivey: Well, that's good.

[0:50:23.2]

Evva Foltz Hanes: Yep, sure is. [Laughter]

[0:50:29.1]

Kelly Spivey: So why is it important that you keep hand-rolling the cookies? I mean, you would think--

[0:50:38.3]

Evva Foltz Hanes: You can't get the same cookie made by a machine. There's one other place [Narrator clarification: Mrs. Hanes is aware of other businesses that make similar cookies by machine only] in Winston-Salem that is making 'em by machine, and if you taste their cookies and our cookies, you can tell the difference. [Narrator clarification: "Making by hand, and adjusting the right amount of flour and sugar by hand"] just makes 'em better. And maybe in the future it may happen that we have to do that if we can't get the help, but so far we've not had that problem. It costs us a lot more to do it by hand, but our goal is to make the best cookies and have the best cookies, so that's why we still do it this way.

[0:51:25.2]

Kelly Spivey: And are they Moravian cookies?

[0:51:28.8]

Evva Foltz Hanes: Yes. I'm Moravian, and they're Moravian cookies [Narrator clarification: The cookies have always been called Moravian cookies.] That's what they used to be called, Moravian cookies. [Laughter] We call 'em ginger cookies because we want to--Moravian ginger cookies, because we want to--and they used to be called

Christmas cookies. Well, we got away from that because we wanted to sell ‘em all year-round, so we don’t call ‘em Christmas cookies anymore. They’re still, though, most of our cookies are sold in the last two months of the year.

[0:52:03.6]

Kelly Spivey: Can you tell me, for anyone that might not know, what does Moravian mean?

[0:52:09.6]

Evva Foltz Hanes: Moravian is a early Protestant denomination, one of the earliest Protestant denominations, and it originated in Czechoslovakia in the province called Moravia. They were chased out of Czechoslovakia and they were given refuge in Herrnhut, Germany, at Count Zinzendorf’s estate, and they moved their church there. They all went to there. [Narrator clarification: The Moravians were given refuge, then moved their church to Count Zinzendorf’s estate and subsequently moved to Germany.] Before they went to there, they were known as Church of the Brethren, but when they came over to Germany at Herrnhut, they became as “those people from Moravia,” hence Moravians. And then they started coming to the United States, and so that’s how we all got over here. I guess, first of all, they came to Pennsylvania. I think, first of all, they came to Georgia and then they went to Pennsylvania. [Narrator clarification: The Moravians first came to Georgia then went to Bethlehem, Pennsylvania] and a big denomination is up there, and then from Pennsylvania, they came on down and had the settlement here in North Carolina at Winston-Salem or “Salem,” is where they were

known as. [Narrator clarification: Mrs. Hanes' means that at the time, Winston-Salem was just known as "Salem"] The Moravians were given refuge, then moved their church to Count Zinzendorf's estate and subsequently moved to Germany.] So that's how we got our name Moravians, originated in Czechoslovakia [Narrator clarification: in the province of] Moravia.

[0:53:41.3]

Kelly Spivey: Is that what the star is on your packages?

[0:53:44.3]

Evva Foltz Hanes: Yes, and we were 100 years before Martin Luther, so [Laughter] we were the earliest Protestant denomination.

[interruption]

[0:54:13.4]

Evva Foltz Hanes: My husband told me to tell you, too, that we were the first missionaries and there are more black Moravians than there are white Moravians simply because--[Narrator clarification: There are more Moravians of darker skin than Caucasians. Moravians are a small denomination. They did not seek to make anyone Moravian, but to make them Christian.]

[0:54:25.1]

Kelly Spivey: Missionaries--

[0:54:24.7]

Evva Foltz Hanes: Missionaries in Africa and Tanzania and everywhere. [Narrator clarification: Missionaries were in South Africa, Tanzania, Honduras, Jamaica and many more places.]

[0:54:34.1]

Kelly Spivey: Wow. And since he's standing there, can you tell me your husband's name?

[0:54:41.0]

Evva Foltz Hanes: Travis.

[0:54:45.3]

Kelly Spivey: When were y'all married?

[0:54:46.3]

Evva Foltz Hanes: Sixty-eight years ago. Sixty-eight years ago Saturday.

[0:54:53.4]

Kelly Spivey: Oh! Well, congratulations. [Laughter]

[0:54:56.4]

Evva Foltz Hanes: And we were sweethearts at school for five years before that.

[0:55:01.1]

Kelly Spivey: And now he makes the cookies with you.

[0:55:03.9]

Evva Foltz Hanes: He did. Now he's like I am; he helps out when he's needed down here. But he was very helpful when we first started out. I mean, we were both working hard at it, and he's the one that named the cookies.

[0:55:27.1]

Kelly Spivey: This may be a tall order, but do you think you can kind of describe what these cookies taste like?

[0:55:36.2]

Evva Foltz Hanes: Let's see. Let's go with the ginger first. It's a really thin, crisp cookie made with molasses and four different kind of spices and brown sugar, and it's very, very thin. Used to say you could see through 'em. [Laughter] But they're not quite that thin. But anyway, they're very thin, very crisp, very crunchy. People say they're good with many things. People, like my son says, he likes 'em with milk, but I don't like milk that well, but I just like the ginger cookies. And also the ginger cookies are good--we have quite a lot of people that have cancer, taking chemo, that's the only thing they can eat that

helps their stomach, and the ginger in ‘em calms your stomach, whatever. I know we had one customer one time, from Texas, that his son was allergic to margarine, and other fats. Anyway, he could eat lard [Narrator clarification: His son could eat food with lard in it.] in foods. And, too, when they first started making the ginger cookies, they were made with lard. Today they’re not. They have so many things today you have to be so careful with what you put in ‘em. But anyway, back then, so he wanted the cookies, 100 pounds made with lard for his son, and so we made 100 pounds of ginger cookies for him, made with lard and send it to him in Texas. But anyway, ginger cookies are good for the stomach, for upset stomach. Now, the sugar cookies is a cookie with--let’s see--with a personality, because it’s thin, crisp, vanilla flavor, and that’s my favorite cookie, and that’s the first cookie that I learned to make, is the sugar cookies. Mother called ‘em, as I said, teacakes, but I call ‘em sugar cookies [Narrator clarification: Mrs. Hanes is referring to the “Sugar Crisp” cookies they make.] And then as we started, went on in the business, well, we started adding other flavors like instead of vanilla, we use lemon, and they’re lemon cookies, the same as the sugar cookies. And then we made a chocolate cookie which has cocoa and vanilla in it, and they’re scrumptious with vanilla ice cream. And then we make a butterscotch cookie with butterscotch flavor that’s really, really good. It’s probably the least favorite of all, but some people that like it really like it. Then we decided to make a nut cookie which we put black walnuts in the cookie and the flavoring, and that’s a very popular flavor for people. They love the black walnut cookies. And they’re all thin, very thin, very crisp, and the ginger cookies, there’s probably a pound of cookies, there’s about 120 cookies, and the sugar cookie, all the sugar flavors, there’s probably 100 cookies in a pound, and that shows you how many cookies you get when

you buy the pound of cookies. But today it's 14 ounces; it's not a pound. We had to go back to that to do a little change there. But anyway, you're still getting a lot of cookies for your money.

[0:59:31.0]

Kelly Spivey: [Laughter] I can hear whispering.

[0:59:34.0]

Evva Foltz Hanes: Mm-hmm.

[0:59:36.6]

Kelly Spivey: Is there anything that you want to add specifically that maybe we haven't talked about or I haven't asked you?

[0:59:44.1]

Evva Foltz Hanes: Well, yes. It's really our customers are friends. A lot of our mail order customers, they call, my daughter recognizes or the other ladies that work here, that's worked in the office for a good while [Narrator clarification: Mrs. Hanes' daughter or the other women recognize the voices of the mail order customers], they know the customers, and we're friends. They're not just customers; they're really friends. And at Christmastime, it's just a *wonderful* [Narrator clarification: and happy] place to be, just to see all the people that's coming in, [Narrator clarification: Mrs. Hanes notes that they "have grandchildren of customers that have been our customers since we started baking

cookies, visiting every year at Christmas, it's become a tradition to many, many folks, it's like a family reunion"], and they're so happy to be getting cookies, and it's a wonderful gift. It's a gift with good taste.

[1:00:30.1]

Kelly Spivey: Well, I think I've asked all the questions that I came up with, and I appreciate you taking this time out of your day to talk to me for a little while.

[1:00:30.1]

Evva Foltz Hanes: I'm happy to. I don't have anything else to do right now.

[1:00:46.1]

Kelly Spivey: [Laughter]

[1:00:47.0]

Evva Foltz Hanes: I've been very busy, though. I did a day's work before I got up for 10:00 o'clock.

[1:00:54.7]

Kelly Spivey: Well, I will let you go enjoy the rest of your day, and again thank you so much. I will speak with you again soon.

[1:01:09.9]

Evva Foltz Hanes: Okay. If you have any more questions, just let me know.

[End of interview]