

Henry Rice
Hutte Swiss Restaurant

Date: April 30, 2016
Location: Hutte Restaurant, Helvetia, WV
Transcription: M. Mairéad Gaffney
Length: Thirty-two minutes, thirty-six seconds
Project: Helvetia, West Virginia

[*START INTERVIEW*]

[00:00]

Emily Hilliard: So, I'm doing some oral histories about food here in Helvetia, and heard about your cooking and learning the recipes from your mom. So I just wanted to ask you a little bit about that and then some of your other stuff. Like, ginseng digging and ramp digging and stuff.

[00:27]

Henry Rice: Yeah.

[00:30]

Emily Hilliard: So. Just for the tape, would you introduce yourself and say when and where you were born?

[00:43]

Henry Rice: Henry. Rice. I was born in Elkins, [West Virginia] in 1978.

[00:49]

Emily Hilliard: Okay. And, could you tell me about your family?

[01:00]

Henry Rice: Ah. Well, I don't know, what to say? I mean—

[01:05]

Emily Hilliard: So your mom was, she was a cook here?

[01:07]

Henry Rice: Yeah.

[01:08]

Emily Hilliard: Okay.

[01:09]

Henry Rice: Mm-hmm. And my grandmother—this was her restaurant.

[01:13]

Emily Hilliard: Okay. And what was your mom's name?

[01:17]

Henry Rice: Catherine Mailloux

[01:18]

Emily Hilliard: Okay. And so, she was Eleanor's daughter?

[01:21]

Henry Rice: Mm-hmm.

[01:23]

Emily Hilliard: So, how did she learn the recipes?

[01:30]

Henry Rice: I guess from Mutter [*people talk in the background*] I mean, she had to have showed her everything.

[01:35]

Emily Hilliard: Uh-huh. So, they were really Eleanor's recipes and she had to learn everything.

[01:40]

Henry Rice: Yeah, mm-hmm. Well, you know, mom, I'm sure she—[*someone walks in and Mr.*

Rice greets them] How you doing? You guys looking to eat?

[Interview pauses so Mr. Rice can help customers]

[02:30]

Emily Hilliard: How long did she cook here? Your mom?

[02:31]

Henry Rice: Oh, I don't, I don't know, probably— *[door noises]* probably twenty years.

[02:37]

Emily Hilliard: Okay. And then when did you start leaning recipes? *[Door noises]*

[02:44]

Henry Rice: Ah, when mom got sick and then I—she just started showing me—probably...eight or ten years ago, well, eight years probably.

[03:00]

Emily Hilliard: Uh-huh. And did she have things written down or how did she teach you?

[03:02]

Henry Rice: No. *[Laughter]* No, she just showed me, there wasn't—nothing wrote down or anything.

[03:09]

Emily Hilliard: Uh-huh. So she would do like, kind of by how much you had in your hand?

[03:15]

Henry Rice: Yeah, she just, you know, showed me—when—once I learned it, you know, it was,

you don't forget it.

[03:21]

Emily Hilliard: Yeah. Uh-huh. That's pretty incredible. I still need to measure everything out. For all the things I've made, hundreds of times.

[03:30]

Henry Rice: Yeah.

[03:32]

Emily Hilliard: So what are, what are some of the recipes—

[03:37]

Henry Rice: Uh—

[03:37]

Emily Hilliard: . . . that you learned?

[03:39]

Henry Rice: Well, like the peach cobbler, and—the chicken, and—onion pie. Just—well everything, I guess. Everything we have on the buffet.

[04:00]

Emily Hilliard: Uh-huh. Well, I actually haven't had the buffet. I've had the sampler plate, but not the buffet.

[04:02]

Henry Rice: Yeah. We'll start having it Mother's Day. Well, we'll have one tomorrow, but it'll be a mini-buffet.

[04:10]

Emily Hilliard: Oh. And that's a Sunday thing.

[04:15]

Henry Rice: Mm-hmm.

[04:17]

Emily Hilliard: Um. So what else is on there?

[04:21]

Henry Rice: On the buffet?

[04:22]

Emily Hilliard: Uh-huh.

[04:30]

Henry Rice: [*Door noise*] Sausage and bratwurst. Chicken, sauerbraten. Potatoes, green beans, carrots, and onion pie. And then there's salad and stuff like that.

[04:44]

Emily Hilliard: Mm-hmm. What's Sauerbraten?

[04:47]

Henry Rice: It's, just like a roast, roast beef, with a—with a sauce on it that's kind of a sweet—and kind of sour.

[04:59]

Emily Hilliard: Okay.

[05:02]

Henry Rice: It's, I mean, I like it a lot. Some people don't like it.

[05:06]

Emily Hilliard: Uh-huh. Is that, do you think that's your favorite thing on the menu?

[05:11]

Henry Rice: Yeah. Mm-hmm.

[05:14]

Emily Hilliard: And—so, are—Sundays the time that you cook here only?

[05:23]

Henry Rice: Yep. Well, in the wintertime I'll cook through the week and stuff. But I—
I'm pretty busy this time a year, so—Debbie and Melissa, they cook during the week. [*People greeting each other in the background*]

[05:37]

Emily Hilliard: Yeah, I asked Debbie just kind of subtly if the peach cobbler recipe existed anywhere and she was like, "No, in my head only." [*Laughs*] So I guess that means I can't get it. But I might try to replicate it. [*People greeting each other in the background*]

[05:54]

Henry Rice: [*Greeting customer*] Morning!

[06:00]

Emily Hilliard: So, do you make any of these recipes at home or really only up here?

[06:03]

Henry Rice: No, I just, just here.

[06:05]

Emily Hilliard: Uh-huh. Do you cook much at home in general?

[06:10]

Henry Rice: Mmmm, no, not really. Well, I'll cookout, you know, grill out and stuff, but I don't—I don't cook much at the house.

[06:19]

Emily Hilliard: Yeah. So, could you tell me a little about how you got into, foraging? Digging ginseng and ramps?

[06:30]

Henry Rice: Well, ginseng, my dad done it, so—you know, me and my brother, we done it since we were little kids. It's just fun to do, you really can't make any money off of it.

[06:42]

Emily Hilliard: Really?

[06:43]

Henry Rice: Yeah, I mean, I guess there's people that do, but—we just dig it for fun. I mean we just replant it when we dig it.

[06:51]

Emily Hilliard: Okay. Why—can't you make much money off of it?

[06:56]

Henry Rice: Well, I guess you could if you just done it all day. But—

[07:00]

Emily Hilliard: Ah. So, you're only just getting, like, personal use?

[07:04]

Henry Rice: Yeah.

[07:05]

Emily Hilliard: And then, do you make tea out of it? Or?

[07:08]

Henry Rice: We have before. It doesn't taste very good, but—

[07:10]

Emily Hilliard: [*Laughs*] So what, what else is it used for? [*Background noises*]

[07:17]

Henry Rice: [*Background noise*] I don't really know. But I guess, I don't what all they eat, what all they make out of it and whatever. I just like, I just like to dig it and then I like, I have some at my house that I planted. And I just like to go over there and look at it. But, well, we don't really use it for nothing really.

[07:41]

Emily Hilliard: Uh-huh. It's more of like a—just kind of a tradition thing?

[07:45]

Henry Rice: Yeah. It just reminds me of when, when we were kids. We used to go look for it.

[07:53]

Emily Hilliard: Probably a good excuse to—be outside too.

[07:56]

Henry Rice: Yeah.

[08:00]

Emily Hilliard: And where does it grow around here?

[08:03]

Henry Rice: Well, there's not very much that grows around here. But, over where the mines are, you know where the mines are?

[08:10]

Emily Hilliard: The one that's like down the mountain?

[08:13]

Henry Rice: Mm-hmm, down at the bottom. You go to, towards, Blue Rock, up on that mountain, there's some "seng," but—that's the only place I've found around here.

[08:30]

Emily Hilliard: OK. Yeah, I know, it's kinda been regulated a lot. And, you know, maybe there's been some over-harvesting too?

[08:36]

Henry Rice: Yeah. Yeah. I think it, there probably used to be a lot more here, but it's been dug out.

[08:42]

Emily Hilliard: Yeah. Is it, do you know if it's a rule that you have to replant it?

[08:46]

Henry Rice: No. You don't have to replant it.

[08:48]

Emily Hilliard: Mm-hmm. So that's just kinda like the—

[08:50]

Henry Rice: Yeah.

[08:51]

Emily Hilliard: —ethical

[08:53]

Henry Rice: And I just do it because I like to have it at my house. And it's—like, I'll probably dig, I don't know, maybe a quarter pound of it in a year. Which wouldn't be very much money, like, I don't know maybe a hundred bucks or something. Couple hundred dollars. It's worth more just to replant it. To me.

[09:17]

Emily Hilliard: Yeah. Um. And what about ramps?

[09:24]

Henry Rice: Well. There's ramps everywhere. Well, that's just a, that's another thing, you know? It's just fun to dig, and they're good to eat. You know, we can some of them, and. . .pickle some of them. But, there's ramps everywhere around here.

[09:44]

Emily Hilliard: Yeah. So, what's the difference, like when you can them, versus when you pickle them?

[09:52]

Henry Rice: Well, when you pickle them, or when I pickle them, I don't, I don't cook them or anything, I just put them in the, in the pickle, in the jar [*car noises*]. And that's all, that's all I do. But, I mean, you can them, you can pickle them and can them until you—I don't do that, because I like them better if they're not cooked.

[10:11]

Emily Hilliard: Mm-hmm. OK. Do you use vinegar brine or just?

[10:16]

Henry Rice: Yeah.

[10:17]

Emily Hilliard: OK. Yeah, I might try to do some this year, pickle some this year.

[10:22]

Henry Rice: They're really good. It's easy to do.

[10:30]

Emily Hilliard: Mmmm. And what do you, what do you eat them with, the pickled ramps?

[10:31]

Henry Rice: Oh, everything.

[10:32]

Emily Hilliard: [*Laughs*] I bet they're good on like a hot bun or sauces.

[10:38]

Henry Rice: Yeah. Yeah, they're good just about any, any time.

[10:41]

Emily Hilliard: Uh-huh. Um. Is that something you did growing up too?

[10:50]

Henry Rice: Yeah. Yep. And, Dad used to, you know, we'd dig them and then Dad would pickle them at home. It'd be probably sixty quarts of them every year, so.

[11:06]

Emily Hilliard: And, just like, keep your pantry full? Or would you give them away to people?

[11:12]

Henry Rice: No, he—he just, we just ate them all year. He didn't really give them away.

[11:18]

Emily Hilliard: Yeah. Um. How is, how is the morels around here?

[11:25]

Henry Rice: There's a lot of those too. We went, we went the other day to look for them, but we couldn't find any. I don't know if we're too late or too early. But where we went there's always a lot of them, and there wasn't any, so. I think it might, might be too early where we went.

[11:44]

Emily Hilliard: Yeah they're, I guess the rain, there's been a little rain lately, but there wasn't before that, so maybe. . .

[11:50]

Henry Rice: Yeah.

[11:50]

Emily Hilliard: Maybe it's too early.

[11:51]

Henry Rice: It seemed like just overnight, they'd come up.

[12:00]

Emily Hilliard: Yeah. Yeah, I used to—find them in my back yard—where I grew up in Indiana. There was a lot. [*Customers chatting in background*] But—I haven't really had a place

where I've been able to find them since.

[12:10]

Henry Rice: There's, usually some over in the Inn yard, and, [*customer transaction in the background*]. And they were, behind The Cheese Haus, there's usually some. I haven't went over and looked this year, but there're probably some over there.

[12:30]

Emily Hilliard: Mm. And for those do you—fry them up in butter?

[12:33]

Henry Rice: Yeah. That's, that's what, that's how I do them.

[12:36]

Emily Hilliard: Mm-hmm. Not breaded at all?

[12:40]

Henry Rice: Hmmn-uh.

[12:42]

Emily Hilliard: Yeah. They really don't need much. Um. And, so do you also hunt or trap?

[12:51]

Henry Rice: Mm-hmm. Yeah. Both. Trapping—that's probably my favorite thing to do. Trapping.

[13:00]

Emily Hilliard: Why is that?

[13:01]

Henry Rice: I don't know. [*Laughter*] I just really like it. Gives you something to look forward to every morning, and catching, those, you know—coyotes and stuff, and getting rid of some of them. Because they're getting to be pretty bad.

[13:13]

Emily Hilliard: Yeah. So. When you, when you catch a coyote, do you shoot it?

[13:20]

Henry Rice: Mm-hmm.

[13:22]

Emily Hilliard: And then, do you do anything with the—

[13:30]

Henry Rice: Yeah, I tan the hides. We haven't, my cousin Willie, he learned how to tan them pretty good, so, we, we don't even sell them, we just tan them. You know, we'll, eventually we're going to have to give a bunch of them away or something because we have too many.

[13:41]

Emily Hilliard: [*Laughs*] So what's, what's that process like?

[13:46]

Henry Rice: You just, you skin them and then—you can put them on a stretcher. Then you got to flesh them, you got to scrape the hide, and you can put them on a stretcher. If you want to. Then you put them in a, in a pickle, which is a, just a barrel and it's got like a—some kind of chemical in it. You put them in there for about twenty-four hours and you pull them out. And then you dry them and you put oil on them, like a tanning solution. And you're done.

[14:17]

Emily Hilliard: OK. And do you just use them, like, for decoration?

[14:22]

Henry Rice: Yeah. We haven't, I mean, we haven't made anything out of any of them yet. And we were, we were thinking about making some hats or something [*laughs*]. We haven't done it yet, so. We've got, I don't know, like maybe ten coyote hides and some bobcats and foxes.

[14:41]

Emily Hilliard: And do you do anything with the meat?

[14:43]

Henry Rice: No.

[14:44]

Emily Hilliard: I wasn't sure if that good meat or not.

[14:46]

Henry Rice: No, you wouldn't want to—mess with any of that. You just, I mean that's, pretty much what you're doing is just getting rid of the predators, and the—and that's about the only useful thing off of them is their hides, then.

[15:00]

Emily Hilliard: Mm-hmm. OK. Do you trap any animals that you use for—like squirrel or anything—like that for food?

[15:07]

Henry Rice: No. No, I just, I just like catching, catching predators. You know, I catch, catch a lot of raccoons, but I let a lot of them go. And, I catch possums all the time, just let them go. But, you know there's, sometimes you catch a, a dog or a house cat, and you just have to let them go, I

mean, it doesn't hurt them. And the, the traps we use are off-set jaws, so it doesn't break their leg, or skin them up or anything.

[15:42]

Emily Hilliard: Yeah. Do you think you—it's made a difference around here with catching the predators?

[15:49]

Henry Rice: I don't know, I've only ever been—I mean, I've been trapping a long time, but I've only really learned how to do it pretty good in the last couple of years. So. I was, I mean, if I keep doing it I *know* it will make a difference eventually. I think we caught—we caught four or five coyotes last year. And two or three bobcats. And—three or four foxes. And then, about the same thing this year. But I don't have, I didn't, I, I didn't get started until late—in the season. If I could get started earlier then, then I do better. Because the weather can turn bad and it snows and then it's hard to catch, catch them then.

[16:38]

Emily Hilliard: Uh-huh. And for coyotes, like, the issue around here is, like chickens, and—

[16:47]

Henry Rice: And they kill a lot of deer, you know the fawns and the turkeys and they're just real, real bad. I mean they kill everything.

[16:55]

Emily Hilliard: Yeah. Um. And then for hunting do you, do you shoot deer?

[17:03]

Henry Rice: Yeah. Yeah, deer and we go squirrel hunting and turkey hunting. Grouse.

[17:12]

Emily Hilliard: Hmm. And that's probably a meat—producing, you eat a lot of venison?

[17:20]

Henry Rice: Oh, yeah! Yep. Yeah, a whole lot of it.

[17:25]

Emily Hilliard: Mm-hmm. What's, I don't think I've ever had squirrel meat. Well, I guess I did have it, in like gumbo—

[17:33]

Henry Rice: Yeah.

[17:34]

Emily Hilliard:—but it was kind of hard to recognize.

[17:36]

Henry Rice: Yeah.

[17:37]

Emily Hilliard: What's the, that taste like?

[17:40]

Henry Rice: Mm, I don't know.

[17:41]

Emily Hilliard: Oh, you don't eat—

[17:41]

Henry Rice: I mean, I just, make, usually I just make a, a gravy with it. So it's probably about the same thing as the gumbo, you just really can't tell. I don't, I don't—I don't eat red meat but a couple times a year.

[18:01]

Emily Hilliard: Yeah. And grouse. Is that like a, is it a bird?

[18:17]

Henry Rice: Mm-hmm

[18:08]

Emily Hilliard: Like a pheasant kind of?

[18:09]

Henry Rice: Like a pheasant, yeah. And there's a, there's a lot more of those than there used to be it seems like. And they're really good to eat.

[18:17]

Emily Hilliard: Why do you think there's more? Less prey?

[18:20]

Henry Rice: I don't know. It seems like there are a lot more than when we were younger. I mean, a couple times this year we went out and got, well, my brother—we only went out a couple times and they got, I think they got six, two times, so that's pretty good.

[18:40]

Emily Hilliard: Wow. So how do you like to prepare that?

[18:44]

Henry Rice: I just, bake them. In, butter. They're *really* good.

[18:50]

Emily Hilliard: Wow. Yeah, my, my dad hunts pheasant, and I think he will, you know, will roast it or put it on the grill, or make a stew or whatever. But I don't think I've had any of it yet.

[19:05]

Henry Rice: It's really good.

[19:08]

Emily Hilliard: So, some of the stuff. Do you feel like it's part of carrying on, history or tradition?

[19:20]

Henry Rice: I don't know. [*Laughter*] Just, I don't really know. It's just something, you know, it's just fun to do. It's, I guess it's just what we grew up doing.

[19:34]

Emily Hilliard: Mm-hmm. Do you do other kinds of, like, collecting or—

[19:42]

Henry Rice: I collect—

[19:43]

Emily Hilliard: —metal collecting or anything?

[19:44]

Henry Rice: I collect bottles. Old bottles. Yeah, we go dig those sometimes, you know, we'll go [*loud engine noise in the background*] find a little [*unintelligible*] camp or something and dig

them up.

[19:57]

Emily Hilliard: Okay. And what kind of bottles do you find?

[20:00]

Henry Rice: Just a, anything like whiskey bottles and a lot of beer bottles. Just ink bottles, everything.

[20:11]

Emily Hilliard: Huh. Mostly glass?

[20:13]

Henry Rice: Yeah, they're all glass. They're all from the 1800s. I mean some of them are from the turn of the century, but— They're really nice, like a—I don't know, like, each one of them's different.

[20:30]

Emily Hilliard: Uh-huh. Yeah, I went to this, like, Civil War artifacts museum in Virginia, and they had a bunch of, like an array of, like, mustard bottles they had found, whiskey bottles, and gin and they were all, you know, each one was different, according to what was in it. I'll have to see if I can find a picture on my phone. Um, my friend does metal detecting in upstate New York. And, he always finds, like, these ceramic, we think they were, like, cider bottles? You ever seen them?

[21:04]

Henry Rice: Oh, yeah, they're, ginger beer.

[21:06]

Emily Hilliard: Oh, really?

[21:07]

Henry Rice: Yeah, they're like stoneware?

[21:10]

Emily Hilliard: Yep. Mm-hmm.

[21:11]

Henry Rice: Usually they're two, two colors like a tan and maybe a cream color. Yeah, that's ginger beer. Those are probably Civil War-era. I've dug some of those up in Mannington.

[21:28]

Emily Hilliard: Where is that?

[21:30]

Henry Rice: You know where, you know where Farmington is?

[21:32]

Emily Hilliard: Mmmm, I don't think so.

[21:34]

Henry Rice: It's about half an hour outside of Fairmont.

[21:38]

Emily Hilliard: OK. I wonder why they were there was, was that like a Civil War camp?

[21:44]

Henry Rice: No, there's a—it's the old town dump from, like, the 1800s. We've found a lot of clay pipes, and clay marbles, and there's been a couple of guns found there. Just a lot a—I found a lot of stoneware there, like crock jugs, things like those stone jugs up there [*points to a shelf of stone jugs*].

[22:06]

Emily Hilliard: Oh, yeah. Yep. Yeah. I think he's found a lot of those too. But I think they're often in pieces.

[22:17]

Henry Rice: I found a lot a, a lot of them that are, you know, in good shape out of there.

[22:24]

Emily Hilliard: Did you ever find any...do you find cast iron stuff?

[22:30]

Henry Rice: Yeah, you find a lot of cast iron, but it's, like pieces of stoves and stuff.

[22:34]

Emily Hilliard: Uh-huh. So what do you do when you're not doing that and not working at the, at the restaurant.

[22:50]

Henry Rice: New construction work.

[22:52]

Emily Hilliard: Okay. And do you, do you keep a collection of all your bottles?

[23:00]

Henry Rice: Yeah. Yeah, I've got a pretty good collection. And I got a couple of buddies that, I got a buddy over in Mill Creek, he's got well, it's over, Huttonsville. He's got a good collection. And I go over there sometimes, and we go metal detecting, or bottle digging.

[23:23]

Emily Hilliard: Have you done, you must have done a lot of research on it, on those to figure out,

like, what they're from and what year?

[23:31]

Henry Rice: Yeah. I mean—yeah, I mean, just, I mean I've gotten pretty good at it.

[24:00]

Emily Hilliard: Mm-hmm. That's cool. Well, I think, you know, back to—back to being in this, town, do you think, I don't know, do you think some of the traditional foods are going to continue?

[24:03]

Henry Rice: Yeah. Yeah, I think they will.

[24:07]

Emily Hilliard: Do you think you'll share your recipes with anyone?

[24:10]

Henry Rice: Oh, yeah! [*Laughter*] Yeah. I mean—I tell, you know, anybody that wants to know, that's gonna be around [*car noise*].

[24:30]

Emily Hilliard: Uh-huh. Yeah. And—I mean I have, like, yeah, the cookbook, but—it seems like there's a lot of variation and, and, in especially the way recipes were shared here, it seemed to be like—you have to see it.

[24:37]

Henry Rice: Yeah. Yeah, like, I don't know, I mean—I'm sure the kids will be around [*chair creaks*], they're probably—I mean, I'm sure my daughter [Morgan Rice] will be. I don't know about Jacob [*Henry's son, Jacob Rice*], he might—seems like he might not want to be, you

know, he may want to be somewhere else.

[25:00]

Emily Hilliard: Mm-hmm. Sometimes they come around.

[25:02]

Henry Rice: Yeah. Yeah, maybe after he gets out and sees—whatever, what everywhere else is like, you know, he'll probably want to come back.

[25:10]

Emily Hilliard: Uh-huh. Um, and your daughter, is it Morgan [Rice]?

[25:25]

Henry Rice: Mm-hmm.

[25:16]

Emily Hilliard: She's a server here?

[25:18]

Henry Rice: Yeah. Yep. She just works on the weekends and stuff.

[25:30]

Emily Hilliard: Nice. Um. Well, is there anything else you want to add about food or tradition here?

[25:35]

Henry Rice: No, I've—I don't guess so. I'm not good at stuff like this.

[25:40]

Emily Hilliard: [*Laughs*] I understand, it's hard.

[25:44]

Henry Rice: Yeah—it's—yeah—Did you have some of Dave Whipp's wine?

[25:53]

Emily Hilliard: Oh yeah! [*Laughs*]

[25:55]

Henry Rice: That's some pretty powerful stuff.

[25:56]

Emily Hilliard: Yeah, it's, it's deceiving too, because it doesn't really taste that strong.

[26:00]

Henry Rice: Mm-hmm.

[26:02]

Emily Hilliard: But he said it's like twenty percent.

[26:04]

Henry Rice: Yeah, it'll sneak up on you.

[26:06]

Emily Hilliard: [*Laughs*] Yeah, I might try to come back for the Winemaker, the Winemaker Guild they're doing.

[26:11]

Henry Rice: Mm-hmm.

[26:12]

Emily Hilliard: Do you make any wine or beer or anything?

[26:14]

Henry Rice: We just—started, well, we're going, we, we've got a right now it fermenting. So we're, whenever it's, we can just, this is our first time trying it. But I'm, I don't like wine. Yeah. But, you know, it's fun to— it'll be fun to make some and give it away for presents or something.

[26:38]

Emily Hilliard: Yeah, is that just, is it a grape wine or?

[26:42]

Henry Rice: Yeah.

[26:43]

Emily Hilliard: Cool. Yeah, I know a lot of people used to make fruit wine here.

[26:50]

Henry Rice: Yeah.

[26:50]

Emily Hilliard: [*Background noise*] like elderberry—and dandelion and stuff.

[27:00]

Henry Rice: Yeah, there was a—Lee Pierce used to live down there. And he made muscadine wine with wild grapes, and. . .it was, it was pretty good. You know, for [*customer ordering in background*] Charlie Chandler, he's probably the, the most famous guy making the wine [*ordering in background*] Yeah, he's been, he been making it for years.

[27:19]

Emily Hilliard: Is he the guy who has the cannon?

[27:21]

Henry Rice: Yeah.

[27:30]

Emily Hilliard: Okay. Yeah, I used to live in North Carolina and most of the wine they had down there is muscadine wine, and it's, it can be a little too sweet for me.

[27:34]

Henry Rice: Yeah. Yeah, it's *sweet*.

[27:36]

Emily Hilliard: Kind of a desert wine.

[27:38]

Henry Rice: Mm-hmm. I mean, I haven't drank any—of that wine for probably—eight or ten years, but when I was younger, you know, it didn't matter to me.

[27:51]

Emily Hilliard: [*Laughs*] Yeah. Yeah, you drink what you can get.

[27:54]

Henry Rice: Mm-hmm.

[28:00]

Emily Hilliard: I always wonder, like when, you know, people here were making beer, um, because it seems like wine was a lot more—prevalent, maybe it's easier to make too.

[28:09]

Henry Rice: Yeah, and easier to bottle and everything.

[28:11]

Emily Hilliard: Mm-hmm. But you would think, especially with Swiss and German heritage, that people would—be making beer too.

[28:19]

Henry Rice: Yeah, I haven't heard about, you know, very many people making beer. Up here, I don't know why. It's always wine. Or moonshine.

[28:30]

Emily Hilliard: Yeah. Did you ever try to make the Helvetia cheese?

[28:35]

Henry Rice: Yeah, we made some. It turned out—really good. But—we haven't made any since. That's something I [sighs] I'd like to be able to—I need to...talk to a couple of people, like Nancy Gains, she makes it. But I'd like to—know how to make it on a small scale, just, just for the house, you know? But it's—she makes the best cheese—that I know of.

[29:05]

Emily Hilliard: OK. Do you, do you have buy, like, the rennet?

[29:10]

Henry Rice: Yeah.

[29:11]

Emily Hilliard: From somewhere else.

[29:12]

Henry Rice: Mm-hmm.

[29:14]

Emily Hilliard: When you did it, did you do it at the Cheesemaker Haus or?

[29:30]

Henry Rice: Yeah, I done it over here at the Cheese Haus. And I can't remember how many— how many wheels of it we made, it was quite a few. It wasn't hard, I mean, they have everything over there to do it. But just waiting, you know? You have to wait and let it age, get in there every day and wipe it down. But it turned out really good.

[29:44]

Emily Hilliard: Start to finish, do you remember how long it took?

[29:48]

Henry Rice: I can't remember. It's probably—oh, I don't know. I can't remember how long it took.

[30:00]

Emily Hilliard: Mm-hmm. Yeah, I think Eleanor Betler sort of walked me through the process. When I was here for Fasnacht. And she was telling me about the little carriers they used to have. They would carry milk from farm to farm on their back.

[30:13]

Henry Rice: Mm-hmm.

[30:14]

Emily Hilliard: That's pretty cool. Well, I don't want to take up too much of your time, so, those are all my questions unless you have—

[30:26]

Henry Rice: Yeah, I hope that was—[*laughs*] alright.

[30:29]

Emily Hilliard: Yeah, that was great! Um, I have a, just a form that—says that we can—include it in the archive. [*Rustling papers*]

[*END INTERVIEW*]