

Interviewee: Jim Wright	Interviewer: Kirsty Robertson (KR)
Date of Interview: 27 July 2012	Ref: DG10-8-1-1-T

Interview No.	DG10-8-1-1
Interviewee:	Jim Wright
Interviewer:	Kirsty Robertson
Date:	27.07.2012
Location:	
Region:	DG8
County:	
Town:	
Keywords:	
00:00 – 05:00	JW born at the Water of Luce on Lagafater Estate. After school, worked on the estate. Shepherds normally moved on May 28 th or November 28 th – JW would fill in if shepherds weren't hired. A hire 'term' was 6 months. Waged on a 6 month agreement. May term known as Michaelmas; November term as Martinmas. Gets job with Forestry Commission. House at Glentrool. Works there until retirement.
05:00 – 10:00	Remembers mother's kitchen as a child. Talks about the cooking range. Cutting his own peat: 'the old shepherds knew where to cut'. Helps others with peat cutting. Carting peat home: with cart and horse, then tractor and trailer. Peat-sheds and peat-stacks. Coal delivered by lorry (from Girvan). Sometimes they took anthracite. Various rabbit foods. Haggis. Mother made 'sweet' haggis with raisins.
10:00 – 15:00	Making haggis. Churning butter (cawin the kirn). Shapng and patterning the butter. Salting meat in a crock. Hams hung from the ceiling. Father cut meat using a gullie: fine slices. Mother did a lot of baking. Description of 'meal ark' and its contents. Messages delivered by van, from Glenluce. Orders placed Monday, delivered Saturday. Mother 'signed' for deliveries with a penny stamp.
15:00 – 20:00	A local draper also signed for in the same manner. The museum KR works at has bills from 1880 signed in this way. J. S. Kinnear, Port William, for furniture and clothes. Has flush toilet but tin bath. The 'Modern Mistress' cooking range. Foods that were eaten. The garden at the big house.
20:00 – 25:00	Mother baked but didn't make bread. Makes 'oven loaf'. Washing habits and washing clothes. Washboard and mangle. Breaks off honeymoon in Belfast to move to the house at Glentrool because 'it was ready'. New house, new kitchen. Wife's ailments and helping out with the cooking at home. Makes soup stock with chipolatas. One pot cooking.

[KR sets up field recorder.]

Kirsty Robertson: This is Kirsty Robertson on Friday May- Friday July the 27th at the day centre, and we're talking again to Jim, to Jim Wright- more successfully this time I hope- so I'm gonna ask Jim just to give us his name and address and his... his age, and to talk a wee bit about himself, an then we're gonna talk about the kitchen; alright Jim?... If you'd just like to... if you'd just like to give me your name and address first please-

Jim Wright: My name's Jim Wright and my address is [REDACTED], Newton Stewart-

KR: And would you like to give us your age?

JW: My age is seventy-four.

KR: Thank you. And tell us a wee bit about where you were born and brought up an yr... yr life in general- [1]

JW: Well... I was born right up at the top a the Water a Luce, an it was at a- in a big grouse moor, black-faced sheep estate, it was called Lagafater Estate, and... my father was a gamekeeper-

KR: Mm-hmm.

JW: -an my grandfather was also there at one time as a shepherd ... when I went- I travelled fifteen miles to school; got up in- I had ta get- I was- I had ta be ready before eight o' clock, an a wasnae home until a quarter past five... it was a- I enjoy, I en- it was a very- it was a very lonely place but we made our own entertainment; we had... we gathered in houses, especially from Hogmanay, for a week, right though tae- for a week after Hogmanay we gathered in- there was four sheep-farms [2] on it, and my father's house- an we gathered there an we had a party in each house- cos sure there was somebody who could play the fiddle or an accordion or even a mouth-organ <laughs>; but- and we made our own entertainment- an there was usually some good singers-

KR: Mm-hmm.

JW: I wasnae one a them-

<Both laugh>

KR: And after you left school, Jim?

JW: After I left school, I worked on that estate as a gen- well, general estate work... but if shepherds left between terms- shepherds moved from- normally moved either on the 28th of May or the 28th of November-

KR: Mm-hmm.

JW: -but if any decided to move before the term and the next one wasnae hired, the term, I used ta take over that- that place- the herdin a that place... until they came-

KR: Right. And what was a term?

JW: Pardon?

KR: What was a term?

JW: Six month.

KR: Oh right.

JW: Aye, you were actually... you were waged on a six-monthly agreement... an- [3] well, you could stay as long as you liked but it was a six-monthly term, an if you wanted any change, it was- ken, you had ta say it at May- the terms was- the May term was known as Michaelmas, an the November term was known as Martinmas- an they would say, "so-and-so was movin at the Martinmas term", sort a style <laughs>-

KR: Right.

JW: -"and so-and-so's coming in ta Martinmas term"-

KR: And later you... you went to the Forestry, is that right?

JW: Yes, well, it was diff- I mean, my wife being- she would quite like tae have stayed on the estate, an I could probably have got a shepherd's job, but... I felt, you know, she just had the heart ta be- to do that-

KR: Mm-hmm.

JW: -so I applied ta the Forestry Commission, and I got a house in Glentrool- [4]

KR: Mm-hmm.

JW: in 1962... I was twenty-four then-

KR: Mm-hmm.

JW: -and the fo- I worked on the forestry for- right up until retirement; an after retirement I worked for three month wi a part-time private company- I worked for about three years anyway, for a part-time... a part-time private company; eventually [xxx] an I stopped at sixty-four... I retired early... I retired at sixty-one-

KR: And did you have a family?

JW: One- I had one boy... an I've one grand-daughter.

KR: An, well we're gonna talk a wee bit about the kitchen today; I thought- I think we'd be interested to hear about your herding, an another occasion if you didn't mind... so you had a very- you told me very clearly about being in your mother's kitchen- there-

JW: Oh yes, so-

KR: -and how nothing was wasted-

[5]

JW: No, No. Nothing was wasted at aw, it was a... a way for everyhin-

KR: Yep, an- you had a clear memory of what your mother's kitchen looked like when you were really wee-

JW: Aye aye, yes, oh I did -well it had the big kitchen table where we aw sat around; it was very traditional in a way, I mean- my father sat at the top a the table, mother at the foot a the table... we sat round the table in our- in our own- in the seats that was designated for us- if there was visitors in my father would've said, "now, little boys should be seen and not heard", so we had tae <both laugh>... it was good fun but it was a bit disciplinarian-

KR: Mm-hmm, mm-hmm. And what did your mother cook on?

JW: Well, she cooked mostly on a range, she- we had a range, a lot a the other places had the open fire with the big [swee?] an the chains an the [cleeks?] an the kettle [6] an the big pots an things hung on that-

KR: Mm-hmm.

JW: -an with the coal under- or peat or whatever-

KR: So you used coal and peat?

JW: Peat? Oh yes, aye-

KR: Did you cut your own peat?

JW: Yes.

KR: Was that nearby?

JW: Mmm?

KR: Was that close by? The peat?

JW: Oh yes, oh aye-

KR: It was-

KW: We- the old shepherds knew the right type o ground tae get the right- tae get the black peat out of- an we cut them-

KR: And did you ever go and help wi that?

JW: Oh aye... ten days- ten days solid... liftin the peats from the- the chap that was cutting them on to the peat barra <laughs>-

KR: Was a barra?

JW: Aye, an they were barra'd out inta heaps an spread; an then they were- when they dried they were put inta what we called' fittins'-

KR: Fittins?

JW: Aye, I called them fittins-

KR: Fittins.

JW: You put them intae twos an then- an up on their end-

KR: Uh-hu.

JW: -an then ye cut- an when they were ready you carted them home.

KR: How did you cart them home? <A phone rings>

[7]

JW: Usually- usually a horse an cart- Susan'll have her mobile with her-

KR: Aye, well we'll just- we'll just carry on above that- I won't interfere with that if you don't mind-

JW: Well, it was a horse an cart, an then as things progressed it was a tractor an trailer-

KR: Mm-hmm.

JW: -an they were stacked in a peat-shed , or if there wasnae room in the peat-shed you made what you called a peat-stack, an you thatched it wi rushes-

KR: And how did you get your coal?

JW: The coal was delivered from- wi a coal merchant; our coal merchant actually came fae Girvan, but there was other coal merchants, but the one that came ta the big house, Miss [Boult's?] big house, Lagafater, it was... it was Girvan, they came tae Girvan-

KR: In a lorry?

JW: In a lorry, yes, aye... sometimes... a lorry- we had anthracite, an it sometimes came loose-

KR: Mm-hmm.

JW: -an it was put- the door- the shed- an we had tae shovel it in... but the coal normally came in bags.

KR: Mm-hmm. An in the kitchen, I think you told us the kind a things your mother [8] cooked-

JW: Oh well- she made hare soup-

KR: Uh-hu.

JW: -tatties an mince, rabbit pie, rabbit paté... an I used tae- I used tae love a wee pigeon, she cooked a wee pigeon-

KR: An haggis, you said?

JW: Haggis, she made haggis-

KR: Do you remember how? Do you remember seein her makin it? How she made it?

JW: Oh aye; I've actually held the haggis for her tae-

KR: Have you?

JW: Mm-hmm; oh no, she made- I dunno what- she called it- she called it- a sort a suet, an she made a sweet haggis-

KR: Oh?

JW: -she put raisins in it-

KR: Oh right-

JW: -an she called it a sweet haggis-

KR: Mm-hmm, mm-hmm.

JW: -an it was just- it was made the same way as you make the black puddin an the white puddin, same style like- an I've actually held the haggis when she-

KR: You held the stomach? Was it the stomach you used?

JW: Aye, the part that was the haggis, aye, when she put the stove in- she sewed it up wi a darnin needle, an punctured it- an she had a big fish-kettle- an that kettle- [9] that big fish-kettle sat on the top of the range... an she popped them in there- an boiled them in there-

KR: She made more than one at a time?

JW: Oh aye, she made a pot- she made- she made the lot, an then put them intae- she made a quantity an put them intae a great big pot- big fish-kettles that ye used tae- ye cooked salmon in an that-

KR: Uh-hu.

JW: -an she made- oh we had several-

KR: And how did she store them?

JW: She stored them in- well, she did store them in the larder; as I said before, the larders- the larders normally faced the north, an they were quite a cold place, an... well wi the family,

it was three of us in the family, first- ma mother- everybody sat at ma mother's table- it was dinner time- so they didnae last long <both laugh>-

KR: And did she make black and white pudding as well? [10]

JW: Oh aye, she made black an white puddin, aye- the same way- the same style as the haggis; I mean, we had tae wash our fingers, nails an everythin- held them open- she spooned the stuff in... packed them in, sewin the top wi a darnin needle < a phone rings> an then ma dad popped it <both laugh> an threw them in the-

KR: An you told me about a particular job that you had as a wee boy in the kitchen-

JW: <phone continues to ring> Aye well ma job was cawin the kirn <laughs>-

KR: Cawin the kirn, aye-

JW: Aye, turnin the churn <laughs>

KW: Aye, aye, aye-

JW: An a didnae, right- I tried tae avoid it, but- <both laugh> naw, I didnae like tae see the kirn comin oot- that was my job-

KR: They take a lot-

JW: She separated- she separated the milk an- she sinnered the milk oot, you know, separated it, an put the butter-milk in, an... we churned it-

KR: Uh-hu.

JW: -til it becomes solid-

KR: Uh-hu, uh-hu.

JW: -an then she took it out, an she- butter-clappers- an she made... she made them into shapes, and- wi her clappers usually had patterns on them- [11]

KR: Mm-hmm.

JW: -an she tapped- she tapped the bottom a the... o the- she tapped them round an you got a pattern at the top a the-

KR: That was for the butter?

JW: The butter- an she would also... she could also cut them off, wi the clappers an she could- she had a way a rollin them, an she could make a wee <laughs> she could roll them in wee balls like that- <both laugh>

KR: An was that just for the family she made butter?

JW: Oh aye, just for us, aye-

KR: Just for us- an you also told me about how she... she salt- she put the pig an the mutton into brine-

JW: Aye, well, she called it brine-

KR: Brine-

JW: -it was- there was salt, an I don't know what else was in it but- a crock- it was about that deep-

KR: Aye.

JW: -that width, ken, it was [circle] a crock-

KR: Yeah.

JW: -an it was salted in there-

KR: Mm-hmm.

JW: -but the hams fae the pig was hung on the... on the ceiling- they were rolled- an...well, ma father had- so had ma grandpa- he could- they could roll them, and [12] tie them-

KR: Uh-hu.

JW: -you know, to the- inta the round circle you see, like, when they're hung on the ceiling, with a gauze over them tae keep the flies off of them-

KR: Right. And did they just kinda... did- how did they get preserved then? Was it just- had they been in the brine first?

JW: No, no-

KR: No, no.

JW: No, no, no, no- it wis just- we usually, well, as I say... I mean, they never... I dunno, it's- <laughs> it's difficult tae say that, but they just seemed tae hang there, an-

KR: Uh-hu.

JW: -an when the- when breakfast time come an ma father took the roll a ham doon, an he's a big- we called it a gullie- that's a big gullie wi a bit on it- you know, he-

KR: Was that a knife?

JW: A knife, aye-

KR: A gullie [pronounces it geeley]?

JW: Aye he sliced his- <laughs> an they could slice, you know... just the way a slicer did-

KR: Aye-

JW: Aye.

KR: -quite- it could do it quite fine then-

JW: Oh, it could, oh aye-

KR: -just like- like the butcher does it-

JW: -it was razor sharp- they sharpened it wi- they sharpened wi a thing called a steel... and they could- <laughs>

KR: Mm-hmm, mm-hmm.

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JW: -we were'ny allowed to touch them-

KR: Nah.

JW: No, no.

KR: Nah, too dangerous- an your mother did a bit a bakin did she?

JW: Oh, she did a lot a bakin, oh aye; she- she could bake almost anyhin: tattie scones, soda scones, [gregor?] scones, pancakes, an she could also do oven scones-

KR: Did she make oatcakes at all?

JW: She aye- she would make oatcakes, uh-hu-

KR: On the girdle?

JW: On the girdle, aye, oh aye she could make oatcakes-

KR: An did she have a meal ark?

JW: She had a meal ark, uh-hu-

KR: Yeah. Would you like tae tell us what that looked like?

JW: The meal ark was... it was usually, I would say, roughly... aboot four foot long, aboot three foot high- it had a flat bit at the top, an then a sloped- an then it sloped down; inside- inside was partitioned, an there was a bag a meal an a bag a flour inside it- an there was a wee shelf inside, an your bakin soda an your cream a tartar- an they aw sat- they sat in there, an the spoons for dishin that oot into the... so [14] the- this was before- before self-raising flour, she'd using bakin soda an cream a tartar- I've heard it was the cream a tartar that actually made them rise- I cannae mind that, but- I don't know but- <laughs> but that's what she cawd them-

KR: So that was oatmeal?

JW: Oatmeal-

KR: On the one side-

JW: -an flour- an just normal flour on the other-

KR: So where did she get her supplies from? Her messages?

JW: Well there was a grocer called fae Glenluce-

KR: Mm-hmm.

JW: -in a van; she phoned- we had the phone, and she phoned her- she phoned her order down... on a Monday- that- an that order come up on the Saturday... an she paid the grocer- he allsa had it aw written doon- he had a big book, an he had a- her name at the top <a horn sounds> an... it was a funny thing: when she paid him- [15] I can well remember, for some reason in these days... they put a penny stamp on, and you signed- and my mother signed with the stamp; the draper was the same- we had a local draper that called- he called regular too- fae Port William-

KR: Mm-hmm.

JW: -an we bought their clothes-

KR: Mm-hmm.

JW: -we bought our clothes fae this draper; we ordered them an... we ordered them an he did- he supplied them... an if we wanted we could pay them the next time he come- we didn't need- we had- he came every three months, an ye paid them- ye paid him for the- and then- whatever ye owe him it- and they didnae half push ye tae order-

<both laugh>

KR: I wonder if that was a kind a stamp duty?

JW: Eh?

KR: A kind a stamp duty or somethin-

JW: I don't know what it was-

KR: Naw-

JW: -but they stuck a- I may even have one in the house yet-

KR: Yeah, we've got old bills in the museum, stamps on them like that from 1880-

JW: I don't- I cannae- I need tae look through, but I have some of J. S. Kinnear's [16] bills, ye ken-

KR: Yeah-

JW: -Sam Caruthers- an I may have some a his bills in the house yet, wi-

KR: Interesting.

JW: -where ye put the stamp on- an even after I was married-

KR: Uh-hu, aye-

JW: -we still- we still dealt wi Kinnear; I bought all my furniture-

KR: Oh yeah-

JW: -from the same-

KR: -that's in the Port- Port William, mm-hmm-

JW: -in the Port, aye- I bought all my furniture there... I was- we bought all our clothes an all our furniture fae J. S. Kinnear-

KR: Mm-hmm, mm-hmm. And what did your mother do for hot water? And did you get bath-ed in the kitchen when you were a wee boy?

JW: Aye, oh aye... when we- in the keeper's cottage, there was no bath, like, but we had a bd a big bath-

KR: A tin- like a big tin bath?

JW: A big tin bath, aye, we'd bath in that-

KR: Aye.

JW: -we had a flush toilet, [some of the ones would not be?] some of the shepherd's places were just a dry lavatory-

KR: Mm-hmm.

JW: -but we had a flush toilet... an-

KR: And how – sorry – how did your mum heat the water? Did she have a boiler? Or a-

JW: She had a boiler, aye-

KR: In the kitchen? Or-

JW: She had- well, the first range she had... was a boiler sat at the side a the, with the- it was a 'Modern Mistress' they called it-

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KR: <Laughs>

JW: -there was a wee boiler sat at the side, wi a spigot below it-

KR: What was that?

JW: A tap.

KR: What did you call it?

JW: A Spigot. <Laughs>

KR: A spigot; right, yeah- uh-hu; it's a good word- I like that, yeah, heard that, spigot-

JW: You've never heard of a spigot?

KR: I have, aye, aye; a long time ago- <laughs>

JW: Aye. An- but the last one she got in- it was a... a [New Rex?] or something, I cannae mind, but it had a boiler- but we did- it was hot water-

KR: Mm-hmm.

JW: -put into the- into the cottage where we stayed-

KR: Mm-hmm, mm-hmm.

JW: -and tae begin wi she boiled it aw in the side a the... ma grandpa used a great big two-gallon kettle; and on it- it hung on the- it hung on the fire-

KR: Right.

JW: -an my auntie Marion had just the exact knack of putting that along the creek, til it went on the balance and she tipped it intae a big jug, and she could just- she [18] never took the- she never took it off the creek- she filled it wi this big jug- oh it was- it was a heavy thing, and she could just tip it, to the right- <Laughs>

KR: Years of practice; aye-

JW: Years of practice, aye-

KR: Aye, right. So, what kind a meals was your mum dishin up? Did you get salmon at all? Since you lived on the estate?

JW: Oh well, aye; we got salmon-

KR: Mm-hmm.

JW: -well, my brother and I were- were daft on fishin, so- we caught quite a bit a brown trout-

KR: MM-hmm.

JW: -and she fried them in oatmeal for us, aye- oh, salmon, and... well, rabbit... as I was sayin pigeon-

KR: Mm-hmm.

JW: -an, well there wasnae many pheasants [in the winter time?]; I tried grouse an a hated it- <laughs> have you ever tried it?

KR: Naw; I've had pheasant, but I've never- I don't think I've ever had grouse- it's really-

JW: Oh, it's bitter, it's bitter-

KR: -strong tastin- bitter-

JW: Oh, I didnae like it anyway-

KR: Naw; I couldnae fancy it-

[19]

JW: -the toffs loved it- the gentry loved it-

KR: And did your mum and dad- did they have a garden? Did they grow their tatties there? Or-

JW: Aye, there was a great big garden at the big house, and ma father- ma father kept it, an us boys we had tae [be digging it?]-

KR: Mm-hmm. So did you get something out of it then?

JW: Oh yes, oh aye, oh aye; it was- it was the big house garden, an-

KR: Was it a walled-garden?

JW: [Pardon?]

KR: Had it a wall round it?

JW: No-

KR: No?

JW: -this one hadnae parti- there was a wall one side but the rest was a high fence-

KR: Oh right.

JW: -it was a fairly high fence round it tae keep the hens out-

KR: Right, not-

JW: -but there was three big plots... it was a very big garden-

KR: Yeah. And did you have anyhin special at birthdays or Christmas or New Year? Or... was that a special time? For eating?

JW: At that she would have made a dumplin or somethin like that- and she could make a Christmas cake- oh, at Christmas time she was a- she done a fancy- she done fancy bakin at Christmas time, oh aye, she didn't quite- but she was a good fancy baker as well-

KR: Mm-hmm. Aye-

JW: -most herds an keepers wives were, I mean, they were- they were all good- [20]

KR: Did she make her own bread?

JW: No, that's one she didnae do-

KR: Mm-hmm, mm-hmm.

JW: -some a them they did but my mum didnae-

KR: Mm-hmm, mm-hmm. And...

JW: Well, she made a thing cawed a- well, she called it an oven loaf but it wasnae actually bread- but it wasnae bread, if you understand- it was a thing cawed an oven loaf-

KR: Was it made with oatmeal?

JW: No, no, no, no- it was made of flour-

KR: Flour, right-

JW: It was quite- it was quite nice, aye-

KR: And what about- did she do her washin an ironin in the kitchen? Or did she have a wee washhouse?

JW: No- we- there was a washhouse... in general, but she used- mainly used it for the big house- she did most o her own washing-

KR: Uh-hu.

JW: -in a- in a tub, you know, an... a washboard-

KR: Aye. In the Kitchen?

JW: In the kitchen, or- we had a scullery as well as a kitchen-

KR: Oh right.

JW: We cawed it a back-kitchen but a think the proper name is a scullery- <laughs>

KR: Mm-hmm. And did she have a-

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JW: She done- she had... the washboard-

KR: A washboard- she didn't have a... a dolly or a [posser?]?

JW: Oh aye, she did aye-

KR: Oh she did?

JW: Aye.

KR: Did you call it a [posser?]?

JW: I dunno about that, I cannae mind what they caw it, but she guy often could caw us tae trample the blankets wi ma bear feet- < both laugh> and then she- she put them through the mangle-

KR: Oh right.

JW: -the mangle could- you very- didnae need one- through the mangle ye didnae need tae iron them, you know-

KR: Mm-hmm.

JW: -great big rollers-an we had tae turn the mangle for her to-

KR: Oh right. Was that a hard job? <a telephone starts to ring>

JW: -an she'd a said, like, "dinnae turn the noo, watch ma fingers" <laughs> unless she was takin it, then she told us when tae start tae turn-

KR: Cos it could do you some damage could it not?

JW: Oh, you could take your fin- oh aye, aye-

KR: Aye. Mash your fingers up. Yeah. An then you get married Jim, an-

JW: I got married in 1962.

KR: '62- an you lived up there for a while-

[22]

JW: I lived- no, no, I didn't- no, I went straight intae Glentrool

KR: Oh, you went straight to Glentrool-

JW: -no, no, I left the estate on the 4th of June, an when I came back on ma honeymoon- it was the house ready for me at Glentrool-

KR: So you would-

JW: -I'd already- I'd already- I was lucky- it was just- in fact, I had tae break ma honeymoon because this house was ready, and we had tae come home; we were over in Belfast- we had tae come home because this house was ready-

KR: Right.

JW: -an aw our stuff was- an we got this house [xxx] <both laugh>

KR: Get it all flitted-

JW: Had tae get it aw flitted-

KR: Aye. So you'd see a big difference in the kitchen then?

JW: Oh aye, oh well, in Glentrool was- the Glentrool had two sinks; it had a shallow sink an a deep sink, an you washed in the deep sink-

KR: An did it have an electric cooker? An-

JW: It had an electric cooker, yes-

KR: Yeah, yeah.

JW: -as well as a *Raeburn*-

KR: And a *Raeburn*-

JW: Aye.

KR: Mm-hmm.

JW: Our nan baked our scones on the *Raeburn*-

KR: Yeah... Right. So- an then I think you said- after your wife died – you did a bit [23] a cookin yourself?

JW: A wee bit, aye-

KR: Yes-

JW: I cooked- I cooked while she was alive-

KR: Oh, you did?

JW: Oh aye, I done a- she wouldn't a really- I done a big load a the cookin- oh aye- latterly she had [x problems?] she had... rheumatoid arthritis, [x] arthritis, and she also had osteoporosis, an I used to- I mean, I had everythin prepared an the pots sittin just for her tae-tae switch on-

KR: Mm-hmm, mm-hmm.

JW: -latterly I didnae let her lift the pots herself... in case she spilled them-

KR: So, did you use any of your mother's recipes?

JW: Oh aye, oh yes.

KR: Did you remember what your mother had shown you?

JW: Oh aye, well, I mean I stocked the basic things, I stocked the steak an mince an... beef olives, an- <laughs>

KR: That's quite fancy! An tattie soup? Everybody seems tae make tattie soup- [24]

JW: An tattie soup, aye, oh aye-

KR: Yeah, yeah, yeah.

JW: Oh aye- we'd carrot- we'd everyhin intae tattie soup-

KR: Uh-hu.

JW: -my favourite- my favourite thing for the stock was sausages-

KR: Really?

JW: -aye, the wee- the wee chipolata sausages- <laughs>

KR: You made soup wi that?!

JW: Aye, we- aye, oh aye-

KR: Right. You wouldn't caw that stovies, then?

JW: I dunno what you cawed it-

KR: <Laughs>

JW: -but it was made wi, it was wee- I bought the wee chipolata sausages, an boiled them- an made it wi that-

KR: That's absolutely fascinating-

JW: -some folk used... used ham, used various things-

KR: Mm-hmm.

JW: -chicken- I mean, I... I used- I liked the wee sausages best-

KR: Yes, uh-hu, mm-hmm-

JW: -an the carrots in it as well- I mixed everyhin in the one pot an boiled it-

KR: Uh-hu.

JW: -same wi the mince, everyhin went intae the one pot-

KR: Mm-hmm.

JW: -simple- <laughs>

KR: Good hearty stuff- well, it's not done ye any harm, has it? <Laughs>

JW: Oh no, oh no no-

KR: That's absolutely fascinating, thanks very much, an we'll maybe get back tae talkin about the herdin-

JW: Aye, aye-

KR: -I'm interested in that, an the forestry- I won't keep ye from your- [25]

JW: Nah, that's okay.

KR: -your- I really appreciate that... thank you very much.

JW: Ah, that's okay now.

KR: Yeah, I think we've- I think we've got it this time Jim- <laughs>