



October, 1960

CUSTOM OF MAKING APPLE BUTTER FROM APPLE CIDER

[redacted] parents had a five acre apple orchard on their farm. Every fall the apples were gathered and were pressed into apple cider. Cinnamon sticks were ground with the coffee mill. These ingredients, plus the sugar, ^{and cut up apples} were put in fifty gallon lard rendering kettles and the Apple Butter was cooked for a long time over a big outside fire.

The adults all took turns stirring the butter so it wouldn't stick. All the children and grandchildren came home to participate in the making of the apple butter; there were ten or twelve people there all the time. The men and boys went back to their own farms just long enough to get their stock cared for.

Everyone had a job assigned him. It was usually the job of the boys to gather the wood for the fire; usually they gathered rails from fence rows to provide heat. The women of the family canned the Apple Butter in gallon cans. Some families put the Apple Butter in tall stone jars, put papers over the jars, and put these in the Spring House.

Mr. Utterback can remember going to his grandparent's house also in the fall of the year and following this same custom, before the grandparent's home was broken up. Both families lived in White River Township in Johnson County, Indiana. His grandparents were born in 1843.

