

I remember the homemade soap Mom and Pop made was put up the attic to dry. After cutting the soap in squares, they were grated into flakes and newspaper was placed on the floor so the soap would dry because the attic was always very hot in the summer.

## Cellar

The cellar was as big as the house foundation. A coal/wood furnace sat directly in the center with a pot belly stove alongside. Two rooms were in front of the furnace. The larger room had a wooden door leading into the wine room which had a swing-out window. Wine barrels were on one side of the room. The storage shelves on the other side was where jars of home made jarred preserves were placed. The small room had no door, only a frame, and in that room the coal was kept for the furnace. A swing-out window faced the driveway. Coal was delivered by truck and it was through that window the coal was poured down into the cellar. Later, the coal/wood furnace was not used because the house was converted to oil heat and a large oil tank was put in the small room--the coal was gone. There was a large area from wall to wall in which a table, chairs and cabinets were placed. This is where the family ate meals when it was too hot in the summer to eat in the kitchen. A stove was in front of the furnace between the walls separating the wine room and coal room. The wine room was where Pop put three or four barrels for his wine-making. Pop always drove his small pickup truck to Newark buy 20 or more boxes of red and white grapes to make red and white wine. The boxes were lined up in the cellar ready to be crushed. Pop made a box that had blades in it and a large iron wheel on one side that turned the blades. The box was placed on a barrel for the grape crushing. After the crushing you got juice--we called it "must." In making wine, the skins ferment with the "must." The juice would settle to the bottom and the skins would rise to the top. The juice was then put in another barrel and the skins were placed in the press again to get more juice out of the grapes. The press was made of long sticks in the shape of a circle with a large screw-type center knob; an iron handle was turned to squeeze the juice out of the skins.

I remember when walking into the wine room, one would see the homemade pork and liver sausage hanging on round poles to dry. Many times this was served to our good friends and neighbors. A special use was for Mom's famous spaghetti sauce.

In the cellar was Pop's work bench and a bathroom with a shower. Another storage room held all Mom's preserves-- fried peppers, tomato sauce, pickled cauliflower mixed with onions, and carrots, peaches, apples and pears. Mom's laundry area was nearby. It had a two-tub wash tub, a wringer washing machine that was set on a large platform, and the old side drain sink from the kitchen.