

**Jacque** I came to Ashland as a freshman in high school. Somebody asked me the other day, they said, "Did you come before the school shut down an Englewood?" And I said, "Yes." There was 18 kids in high school at Englewood and my parents decided that I would not get an education. So, I came over here. There was no one we knew; it was like going to a new town. You would have thought that we would have known... But really, we didn't. And so, there was several of us from Englewood that came over at that time, two years before school unification occurred.

So, I went to high school at Ashland.

Anyway, I am a fifth generation. My children are sixth. Unfortunately, neither one of my children... My daughter has passed away, and my son is in Arlington, Virginia. I don't know if he's ever going to leave Arlington, we will see. But I keep the land and then my nephew is very tied in and he works for the FSA in Salina, so he kind of helps oversee things. We were always farmers and ranchers, always, the Hardens have been... And from what I can tell, it goes way back, way back. I was always grateful that we were not coal miners.

Yeah, it could have been worse, you know? Coal mining would have been a tough job. And it always was cattle. Asking, Angus or Hereford, that's a today's question. I can remember as a child, everything was mixed, everything was mixed. You didn't have Angus or Herefords. You know, it was all mixed up.

**Interviewer** What do you run now?

**Jacque** Actually, they're running Charolaise on the land, right at the moment. And I have a Charolaise hide that I have in my condominium at Arlington. I don't know how many people come in and go, "What kind of animal is that?" A cow...

So anyway, sheep and goats. No, never have done anything with them, ever. And I always wondered a little bit about that, if there was a story, but I can't tell you one. I don't know.

**Martha** I was amazed when I went down south to see so many goats and a few sheep.

**Jacque** How far south?

**Martha** Dave Arnold's place.

**Jacque** Oh yeah. They would because of his... But that's because of his Australian Shepherds, his border collies.

**Interviewer** Does he use them to train his dogs?

**Jacque** Yes.

**Martha** That makes much more sense!

**Jacque** Dave Arnold, at one time, I don't know about right now, but at one time he was the national champion in border collies. Every year at the rodeo, when they do the mutton busting, Dave gets out there and his dogs do the herding and everyone really enjoys watching that. That's why he's got those. Don't think that they're selling out here, folks.

**Martha** Well, you know, we didn't want to suggest that.

**Interviewer** Now, now, now. That's a little bit prejudiced when we say, "Selling out."

**Jacque** I know.

**Interviewer** My dad wouldn't have sheep on the place.

**Jacque** You know, it's one thing to acknowledge a prejudice. It's another one to have the prejudice. However, I can't say that I'm prejudiced for or against because I've never had a goat and I've never had a sheep. So, I don't know and don't really have any desire to, so I don't know.

**Interviewer** I don't think their hides are as pretty.

**Jacque** I will tell you something, I'm not sure how much of this really... It probably needs to be sanitized somewhat to go into the book. But I would tell you something about my great-grandfather my great-great-grandfather that Mike didn't tell you. I know he didn't.

OK. My great-grandfather Charles and my great-great-grandfather Nathan came out here, they walked to Lexington from the railhead which was at Coldwater and found their land. I believe they registered it at Coldwater but I could be wrong on that. It could have been that they later registered it, but I think they knew where they were going. I think they did. Anyway, they began to set up their claim.

My great-grandfather was 13 years old. There was another family nearby. They had a 20-year old-daughter. My great-great-grandfather and that 20-year-old daughter raced down to Shawnee, Oklahoma and married. He left the 13-year-old and five children out on the prairie. So. And my great-grandfather raised them. Raised all the children. So, what can I say?

**Interviewer** But he homesteaded while raising five children.

**Jacque** Yes, one of the things that was, and my mother talked about this, one of the things that in the Harden family, it's... The men do a lot of housework. They get up and cook particularly. In fact, if they fix you breakfast, eat it, even if you realize that you are eating for the entire Russian army. You eat that breakfast.

And we've always surmised that the reason was is because what Great Grandpa Charlie would do is: everybody got up, they did the housework they went out, they did the farm work, they came back in and they did the housework. So, work was work, and it was acknowledged that way, rather than "women's work" or "men's work".

We were kind of known in the county for being a little liberal on the subject of women. "They pet their women," was the comment made.

**Martha** I've never heard that phrase.

**Jacque** You never heard that?

**Martha** No.

**Jacque** Yeah. Yeah. Anyway, so it is true, from my father and my uncles and my grandfather, that is true. They did cook. They did help. Whatever needed to be done, they did. It wasn't a separation of women's work and men's work. And I can remember one time my mother was trying to teach my

brother how to run the laundry, the washer, because he was heading off to college. About the time that he yelled loudly, "But this is women's work." My father walked in the door and it was discovered that work was work and not women's or men's and was given in no uncertain terms that that was what was working. Just FYI.

So even though politically they seem to be stupid conservative. They are a little more liberal when it comes to home life, those Harden men. I think that's really true. I had a girl in my class who informed me that her father had told her when she graduated, that he would pay for her education if she would go be a nurse or a teacher. But he was not going to pay for education for anything else. And she really could qualify to be an engineer. She was one of the top ones in the state.

And yet what happened was she became a dentist but she had to pay for that. I was shocked and appalled. My father just wanted me to graduate from college; he didn't care what I did. So, I was kind of shocked by that. It goes to show you, it's sneaky around here about that stuff.

**Martha** And that was class of?

**Jacque** '68.

**Martha** Oh, so you're just a year ahead of me.

**Jacque** Oh, OK. I couldn't believe it. I just couldn't believe it. I'm shocked.

**Martha** You probably had friends, like I did, who went to college to get their MRS.

**Jacque** Well, yes, there was that comment, but I always thought that was stupid too. Then on my mother's side of the family, my great-grandfather had moved from West Virginia, where they had lived since Revolutionary War times, because he was not going to have his daughters (and he had five of them) marry a coal miner. He was not going to have them marry a coal miner. And every one of his granddaughters, my grandmother and so on and so forth, were educated in college. Which has got to be some kind of a record. So, you know, I come from a long line of, "What? You think I'm second class? What?" I don't even acknowledge that.

So what else you want me to say on that subject? What do you want me to say? Do you have questions to ask me?

**Interviewer** I did not get it on the tape. What generation are you? You're the fifth generation from the original homesteading?

**Jacque** Yes.

**Interviewer** And did you say on the tape what year they came? What year they homesteaded?

**Jacque** I can't tell you that exactly but we were listed on the 1880 census. And I do have that data available.

**Interviewer** OK. I am so foolish, when was this area opened up for homesteading? I know Ashland was in '84, right?

**Jacque** But that's because the railroad came. I think it was earlier. I think that there was some opening in 1860. But then there was a drought or something and then it really didn't happen till 1880 and then after that bad blizzard in 1888 it emptied out again and then re-settled.

**Interviewer** And then there was another drought in the 90s.

**Jacque** Yes, keeps happening. I don't know why we can't figure that out.

**Interviewer** You'd think we'd get used to it. Okay, your family has always stayed in farming and ranching.

**Jacque** Yes. Now this generation has really gone outward, but my father's generation, two of the sons did not stay in farming. One went to be an engineer and another one went into the ministry, actually had no choice but to go in the ministry. He had polio as a small child and grandmother gave him to God as Samuel was given to God, and so was indoctrinated from a young age that he was to be a minister. So he was.

**Interviewer** What denomination?

**Jacque** It was Church of God, which the Church of God here, there's is a lot of Hardens still in that Church of God. My uncle is now a Congregationalist, but that's beside the point. You know, there was some issues with LGBT, not that he is, but his outlook is considerably more liberal than most of the rest of the Hardens.

**Interviewer** When we ask what things your family did here, Mike mentioned that your grandpa helped start the museum.

**Jacque** Yes that's correct.

**Interviewer** He really didn't tell us any more about it than that.

**Jacque** There were five men: Sam Cravens, Virgil Crane, Paul Harden, Roy Shupe, Francis Arnold and Ray Crosby. Sam Cravens was a vice president of Santa Fe Railroad and a fascinating man. As a little kid, I just listened to Sam Cravens all day long. I just love Sam Cravens. He was so fascinating and Crosby, and Granddad and... He lived down at the end of the street here where Betschart lives. That was his house.

Why can't I say his name? But there were five men who decided that we needed to have a place to gather the things, OK. And so that's kind of how the museum started. Another strong person was Diana Redger's grandmother, Mrs. Kumberg. She would have... But then of course, you know, it was five men.

They were interesting in that they went to all kinds of museums and basically wanted to do the kind of museum that was in the Pioneer Village in Minden, Nebraska. If you've never been there, that's what they kind of wanted to do, so that people could see how people lived. That's why the museum is set up the way it is, is because of their desire. But I can remember Granddad going to all these different museums with the five men.

**Interviewer** Do you know what year this was?

**Jacque** I'm going to say '64, now they probably started it about '60 to '62, because it took a while to warm it up. And then those five men also went out and got an initial donation of \$5,000.

**Interviewer** That was a lot of money at that time!

**Jacque** It was. You can see the names on the board, they're down there at the museum. I think they spread it out, but there was at one time an original donor thing. I don't think that's there now. Yeah, I don't think it's there like that. I think they spread them out. Like if it's a Harden and there's all these Hardens listed, instead of like Paul or...

**Martha** Chronological?

**Jacque** Yeah, instead. I think they spread them out now but at one time you could see who the original contributors were.

**Interviewer** So the original purpose was to be a pioneer museum, and at that time they could still remember all this stuff being used.

**Jacque** Exactly, and they wanted to have stuff that was used. Then the other thing is we had the Clark County Historical Museum, which was down at the courthouse, OK, and that stuff was moved up to the museum once the museum was created. And that really consisted of the fossils etc. that were found in Clark County.

**Interviewer** Do you remember when that was going on?

**Jacque** Well, I can tell you what I know of it because of Henry Ford. I had Henry Ford... I asked him to come and speak to my son's second grade class and then we went out to the fossil beds, the kids and I did, and we found a piece of a tooth! It was so wonderful. But the exploring was done back in the 30's. Bonnie Swayze's husband lived out at the rock house that summer and...

**Interviewer** Do you know his name?

**Jacque** No.

**Interviewer** We can find out.

**Jacque** Bonnie Swayze's husband (John "Jack" Herndon Swayze) lived out there that summer and did the digging and prowling and all and he lived out there at the rock house that summer and did that.

**Martha** OK, I know of two rock houses. Is this the one that Bouzidens now own?

**Jacque** Yes.

**Martha** Ravenscraft or something.

**Jacque** Yeah. The other rock house, are you talking about the one further north?

**Martha** No, there's one over on the Giles land, east of our place.

**Jacque** Really?

**Martha** Yeah.

**Jacque** I've got to go see that one of these days!

**Martha** You'll have to. We keep talking about we'd like to renovate it. It's beautiful.

**Jacque** Yeah, they're gorgeous. There's two or three of them; there's one up there north of... up at Minneola. It's just the.. they burned it, so it's just the rock left but it's on the Glaze land up there by Minneola and then the only one that I know of that is still utilized is Denny Denton's, and it's absolutely gorgeous, gorgeous, gorgeous. Make friends with Denny and go see it.

**Interviewer** Become a Presbyterian because he invites everybody out once a year and they have a breakfast.

**Jacque** Yes, they do.

**Martha** I know a Presbyterian.

**Jacque** Okay yeah, I think there is a Presbyterian you probably know and you could do that. You could ask for... Yes, because it's a lovely home. Beautiful home. But that's the only rock house I know that's still being utilized. But there's a rock house on further north. It's still Bouziden land. It's on what they call the North Abel. There are the remains of a rock house there as well. I don't know any story about it, but it's there.

**Martha** What tickles me is, those are so different looking than, you know, we have the stack stone corrals on our place. And so, when they said there was a rock house, I thought it would be the stack stone. I was shocked to see what it really looked like.

**Jacque** Yeah, I know. I guess the rock is really brittle; it's really hard to move it because when I built my house in Minneola, I wanted to use that stone really bad. And builders told me, "Oh, you really don't want that; it's really brittle." One of these days, I'm going to be wealthy enough I'm going to ignore men and just say, "Do it. I want it done. Do it." Anyway, besides that, Bloom. The other rock thing is the Bloom Auditorium up at Bloom. My father recalls watching that rock being moved up there. He was at the school up at Lexington and he recalls watching that rock being moved up there to build that Bloom Gym.

**Interviewer** Do you know where the quarry was?

**Jacque** I think it was somewhere on Mike. Mike Harden now, I think. All right, that quarry. Denton's have a quarry as well, but it couldn't have been that one because he wouldn't have seen it. So, it had to be that one over on Mike where that Bloom School stuff came from.

**Interviewer** Do you have any family stories about the different droughts, you have from the 90s? Do you remember any stories from the Dirty Thirties, the 50s, and the last one? How many droughts can we remember?

We can remember way too many! I don't believe the Harden family was very impacted by the drought in the thirties. My mother always made the comment that they were rich in the thirties. Now my father made the comment that if it hadn't been for the Shattucks, that the boys would have had nothing to wear.

**Interviewer** All things are relative.

**Jacque** OK. Well, the one family story about Dad... See, Willis Shattuck and there was a Dan... Yeah. Dan and Willis. Their clothes got passed on down to the Harden boys. And Dad always said they wouldn't have had clothing if it hadn't been for the Shattucks. So, I don't know. But Mother always said, because she lived up further north in near Montezuma and of course it was much more

a farming area. And yes, it was much harder hit by the drought than here because of the grass. And of course, there was... And they owned a lot of grass. So, it was a matter of keeping cattle alive. I do think that it was easier during that drought than the drought we had just recently. The last one, because there was water in the creeks. There was no water in the creeks this last time and that was noted by the state that before that there was water in the creeks, there was live water. There wasn't during this drought. So, we had to find water for our animals. If you were depending on live water. Which says something about the water table I think, but that's beside the point. We won't get into that conversation here.

So, I don't think they were really affected, I mean everyone was poor. Nobody had any cash. World War II, Father recalls sitting at the Sunday table when they heard about Pearl Harbor. Father had been held back in school one year, so he was in the same class as his brother Lloyd and he was drafted in January of that following year to go in the military. Lloyd was taken then when he turned 18, but that was at the end of school. So, Lloyd graduated.

Protection went ahead and gave Dad his diploma. And I was always grateful, because you know some of those school districts didn't, and those men always felt like, "I didn't graduate school. I'm stupid." You know. I thought that was frightful. But anyway, Dad was given his diploma and did graduate. But Granddad had gone to Wichita the day before, he at that time was beginning to do the trucking, the Harden trucking business. He had bought tires for one of the trucks and the car. That was the last tires bought until the war was over. He had bought those two sets of tires, so they had those all the way through the war and everybody talks about how grateful they were that that happened.

But the 50's drought, the 1950's drought, Mom and Dad were at Englewood and Mom recalls dust clouds coming in. The land right across from Mom and Dad's house was pretty ill abused, so she recalls that. But the most poignant picture I can recall, Granddad had bought some land from Charles Davis down at Englewood and up against the tank, it had drifted, and they wrote 1956 in the dust.

So that's the one picture I remember from that time. The rest of the time, I think farming practices, and even this last drought, I think farming practices had continued to improve. You may not have raised much of anything but you didn't blow away. And so, I think farming practices have gotten to the point that that, at least, is not an issue.

We still need to be working a little more but that helps. The 30's, as a family, I think they were all at home. See now, there was someone came in and helped Grandmother because she had six boys and one girl. Which, the Hardens always had boys, always had boys. They had a token girl and then the rest boys. And I grew up in that kind of a family, where there was one girl and then the rest were boys. And we were tough little girls. We had to be, because of that.

I don't remember there being any real problem in the Harden family. I mean because Granddad did begin to branch out into trucking. One of the things that I think a lot of times with Hardens is that the land is always the mainstay but then they'll branch out. Dad sold insurance and became a broker to supplement during the 60s. So you know, they'll branch out but then they always come back to the farming.

**Interviewer** We should have asked this before but for people who don't know you, your parents were...

**Jacque** Bob and Donna Fay Harden or Robert Harden and Donna Fay Harden.

**Interviewer** And what was your mother's maiden name?

**Jacque** Jacques, which is the reason I am Jacque!

**Interviewer** Was your mother raised in this area?

**Jacque** She was raised over at Montezuma.

**Interviewer** Can you tell us what year you were born?

**Jacque** 1950, and I was born in Montezuma but my parents lived here in Ashland right across from where the old hospital was. Dad had built a house there and then of course, before I was, I don't know, a year old, they had moved to Englewood.

**Interviewer** Did they have to build the home in Englewood too?

**Jacque** Yes, and they did build that home.

**Interviewer** And that was the one that was saved during the fire.

**Jacque** Yes, it was kind of shocking that it was saved, but yes, it was.

**Interviewer** Were you asked to raise extra crops during the war. You know, for the war effort?

**Jacque** Not as far as I know. I don't believe anything like that. I think mostly it was wheat and I don't think anything else.

**Interviewer** Okay. I had heard that the government asked people to put in more acres, if possible, for the war effort.

**Jacque** Yes, that's true. However, at that time because labor was cheap, implements were cheap, and wheat prices were approximately what they are today, they farmed everything. In fact, when I was a weed director, I used to say it must have been farming with a log chain. You had a post at the top of the hill, you slung chain around that hooked it to the tractor and went back and forth up the hill to farm. And I didn't know how else you'd farm it, because there was definitely some marginal land farmed during that time and CRP definitely helped us with that situation, because they farmed everything.

**Martha** Maybe it happened in World War I, I didn't realize it happened in World War 2 as well.

**Jacque** Where they asked to farm everything? I'm not sure that they did ask to farm it, but they did because the wheat price was so good. I can remember reading the wheat price and going, "That's what it is today!" And just think of the costs that we have today versus the costs they did.

No wonder they had money to buy land. No wonder they could start new farmers. You know, my Grandfather started my father and two uncles in farming. That's not something that would be done today, you would not be able to do that. In fact, you know, we talk about this. There are no young farmers. There just aren't. And so consequently I don't know what we're going to do because I maintain that farming is somewhat of an art and it has to be taught. And when you don't have any one that is learning, what are you doing? I think we're hurting ourselves in the future.

**Interviewer** If you love your children, it's hard to tell them to go into farming because they will work like dogs and never have any money and retire broke.

**Jacque** Yes, that's true. I mean especially, unless you know, they are handed the ....

**Interviewer** If they don't have to go into debt to get started.

**Jacque** Right. I mean otherwise, I don't know how they do it. I just don't. And yet my father, even my father had.... Well, granddad had bought a half section and Uncle Gilbert bought a quarter, so we had three quarters to start out with. You know, and then him and Mom bought another quarter or so. And then they just kept going.

And it is worse. It really is. I think we're setting ourselves up for something. And I think most people are not aware. You know, it always amazes me. You know that's one thing I enjoy about Arlington, Virginia, is that they don't have a clue. They don't have a clue. They don't even know how much they don't know. You know, it just cracks me up. Yeah.

**Interviewer** They get their food at the grocery.

**Martha** Milk comes in cartons and beef come on Styrofoam.

**Jacque** Yeah. One lady. I didn't say anything to her, I'm digressing here excuse me, but we were having a conversation and she doesn't believe you should eat meat. I don't know if you saw in the High Plains Journal (which I take) this article that was fascinating on the subject of cows vs. not eating meat. But what it was saying was, all but two percent of the Earth's arable land is cultivated. OK? Now that's not very much, you know. Cattle are able to forage on un-arable land. Those mountain sides or whatever, they also are able to convert hay or grass or straw into meat, which we can eat. Which we can't eat hay, grass, or straw.

At least I don't think we can and I don't want to learn. OK, I'm not sure if you can really; I think you'd probably starve

**Interviewer** They did in Ireland, but go on.

**Jacque** And they starved too! But anyway, I was trying to explain this to this lady that because we have the cow, which is an efficient machine in converting something we can't eat into something we can, we do need that meat because otherwise we would not be able to feed the people that we need to feed. And I mean it was like "swish" and I could see the veil and there was no penetrating it on the lady. And I thought, "OK I don't need to change your mind but you just need to be aware that that is true." You know. But really, if we took away the cattle we would not be able to eat like we eat. We can't produce enough lettuce. We just can't do it.

**Interviewer** And we can't raise it on the ground we would be taking away from cattle if we ditched beef. I think I read the same article, and you can't raise sheep and goats on it because they nip it down too hard.

**Jacque** Right, and it'll kill the grass. I thought it was a fascinating article. I really did. And I saved it because I just thought, "I need to be able to explain to people why it is important to eat meat." You know. Of course, you don't have to convince me, I am a believer.

**Interviewer** We were raised on it. I think you've talked about what happened on your place during the World Wars. Is there anything you would like to add, any stories about... You know, you had all those Harden men. Did they serve?

**Jacque** My dad served and my uncle served. Otherwise no. My two oldest uncles, Willis and Duane, did not serve. They had hernias and so they were not able to serve. But my father served and so did my uncle.

My father missed D-Day. He was down in Fort Benning, Georgia, and they told them, "If you're 18, fall out." And the rest of them went to D-Day.

**Interviewer** They left the babies at home.

**Jacque** They left the 18 year olds at home, which I thought was interesting.

**Interviewer** When you think about your farm ground and your pasture ground, are there any individual land formations or topography that stand out to you?

**Jacque** Of course, mine's Englewood, all right so I'm going to talk Englewood here, but Englewood was, you know, to the west of Englewood was the Western Cattle Trail and they watered at Perry West Lakes and came up west of Englewood. They're dry now.

They sailed rowboats on them in the thirties. But the Perry West Lakes, the one was dry when I was a kid, and now they're both dry but anyway they watered at Perry West Lakes and then the next stop was St. Jacob's Well. So, you know, 12 miles was about the limit that they could go in a day. And so, our land is directly on that way. And you could always tell from plowing where the cattle had walked the most. They beat down the land and would compact it more and the tractor would bog. And that was interesting to me, to have it there, you know. Of course, by the time I came along and was ploughing, whatever the formation was that caused the cattle to jog around somewhere and walk in that one spot had already been removed. So, I can't tell you, but you could tell because they had created such a compaction there. I always thought that was neat. We have a buffalo wallow right south of our house, and I always thought that was neat. My dad tried to fill it up one time and I threw all the rocks out. "No, I want to keep that wallow." "Why, it's just a hole." "Yeah, I know, it's a special hole." So, you can see I was always... You know, but I still to this day... And the guy that bought the house wants to buy the pasture that that's in so that it would connect with something else and I'm like, "No."

So, we'll see. Well these days I may break down but right now I don't want to sell it because the buffalo wallow is there. We don't have any... It begins to break away into much rougher territory because ours was the farm ground. You know, that was sold, and so it breaks away into much rougher territory then further out and so there's a lot more artifacts and things like that in that rougher territory than what there is sitting at in our ground.

However, and I told you about the irrigation ditch, yeah, and I want to talk about that for a moment because George McKinny's the only one that I ever knew that knew about it and he's dead, been dead a long time but anyway right south of our land at Englewood was the old Chalkley Beeson C.O.D. Ranch. Chalk Beeson being the owner of the Long Branch Saloon.

**Martha** I'm working at Boot Hill, so I know who Chalkley is.

**Jacque** Yes, I'm sure you do! Okay. Well anyway, Chalk wrote in the eighteen nineties in a paper in the Dodge City Daily Globe about on his ranch where it's this grove of cottonwoods and that

there was evidence of a ditch alongside and he surmised at that time that that had been done by the Indians at some time past. These cottonwoods were mammoth and of course you realize that when he was talking there were no trees, so they would have been noticed, those trees.

That area is still called The Beeson Grove at Englewood. However, Ollie Goodnight renamed it to the Ollie Goodnight Grove, but it's still the Beeson Grove. It was hit pretty hard by the fire but there are still quite a few live trees. In fact, I looked at that yesterday, thinking about that, and there's still quite a few. What I think needs to be done is someone at the break of spring when it just starts greenup, needs to either fly or fly a drone over the area and see if you can see the irrigation ditches, such as they discovered down at Chaco Canyon (in Arizona), which they didn't realize until they did that. I think that is quite a possibility that that might be discovered in through there. It is flat area and it's quite possible that that is there and there is evidence of a civilization there. There is a mound that was always said to be an Indian village. Don Goodnight took two pots out of it. However, after the fire, I asked Greg Goodnight if I could surface excavate and I didn't even find an arrowhead, so I don't know. I don't know. I do realize it that the fire was so strong in that part of Englewood that the dirt was literally covered up ash. We didn't even have ash at Englewood, about a half inch, so it could have covered it up and I couldn't see it. I don't know, but I think that needs to be investigated. I really do. But it won't be me probably.

**Interviewer** And you first learned about this possibility by talking to...

**Jacque** Well, the first thing that I did was I read this article from Chalk Beeson in the globe, because I had the joy of being a research person one summer at the Cultural Heritage Center in Dodge City Kansas (which I loved, by the way. I mean, talk about a dream job!) I was supposed to go through the papers and I did an exceptionally lousy job. I am sorry, but I would get to reading and I would be so fascinated that I would forget to cut them out or whatever I was supposed to do with them. So, I was really an awful person but I sure did love doing it. Anyway, and then I asked George McKinney (he was still alive at that time). His family had homesteaded up on the Two Mile Creek and they still have that homesteaded land. That's Chuck McKinney, the county commissioner now, so you need to investigate with him a little bit. Now I don't know how much Chuck will know, but George was always a wealth of information and he told me the rest of what I know.

**Interviewer** You already told us that your family homesteaded and purchased ground to begin with. Has your family's role in this community changed from the original homestead, because I'm thinking all the jobs that you went at. Your family has branched out into trucking. You became a weed director; I don't know what you did before that.

**Jacque** I lived in Wichita at that time. In this community, I don't know that we've branched out. I mean we've held various elected offices. Granddad was a commissioner. Various ones have been board members, school board members, things like that. I don't know that we've really impacted the community as such. I think probably Granddad the most with the museum. But the rest of us, I don't know that we have really impacted the community. Maybe I'm wrong, I don't know. One would have to think about that for a while and think about how we've done, but we've always tried to be not horse thieves and we've tried to be good honest citizens, I think, and responsible people in the community and I think that's about as much as you can hope for.

**Interviewer** I was kind of thinking, of course you kept the land,.

**Jacque** Right.

**Interviewer** But you branched out and got jobs off-farm.

**Jacque Right.**

**Interviewer** And, you know, ways to keep supporting yourself no matter how well the farm was doing.

**Jacque** Right, because at various times the farm wasn't doing it. It just wasn't supporting the families. And so, we did various things to do that. And the trucking was something that was kind of interesting. I want to talk about that trucking for a minute. When Granddad did that, he was the first commercial carrier in the State of Kansas. He had the first commercial license in the state. Number one, his license was number one and he was also the first person that started trucking cattle from elsewhere.

Most of the cattle before that had been raised here. You know, cow/calf operations then sold cattle to other people but Granddad had begun to realize that we could feed more cattle than what we were doing. So, he began bringing cattle from Tennessee, particularly Tennessee. He was bringing cattle in from Tennessee and that was the very first time that cattle were brought in to be raised and fed here, was there. And that was clear into the late 40's when that started. So it's kind of surprising the operation that we have today, and Granddad was one of the first to do that.

**Interviewer** So was he bringing in yearlings?

**Jacque** Calves. Just weaners, as I call them. Yeah. He was bringing them in. In fact, I don't know how many times I didn't get to sleep at night because of the weaners. And you know, you'd think, "Oh, they're settled down," and then one of them would start bawling again and then everybody'd bawl again and you're like, "Oh God. Shut up." But yeah. He was one of the first to start doing that.

**Interviewer** That was very labor intensive.

**Jacque** Yes it was. And I'm sure you've seen the picture of the Harden trucks and all that?

**Interviewer** Would you please send us a copy?

**Jacque** Yes, I would. Actually, I had copies made for several members of the family and it has all the trucks. There was five or six different trucks and the kinds they were like REOs and stuff like that. Model Ts.

**Interviewer** So what was the connection to Tennessee? Why there?

**Jacque** You know, I don't know, just through Missouri or something. I have no idea unless there was someone that Granddad knew. I don't know that. I never even thought to ask that question. I really didn't realize how much he was responsible for starting that until later. FYI for you, that license when Granddad went out of business was sold to Graves trucking and he became a Kansas governor, if you know one of the relative descendants there, but then the Graves Trucking was bought by... Not national, but one of the big ones and so that's gone on out but that license was the number one license. The commercial carrier.

**Interviewer** And it went on to do great things.

**Jacque** It did.

**Interviewer** OK, I know you had a lot of sons or kids running around. Did your family have to hire outside help with the cattle, the farming, or the trucking?

**Jacque** We almost always had a hired man. He was paid in cash, by and large. Seemed like though that they also got some meat. You know, a side of beef or something. But yeah, we almost always had a hired man as I was growing up. And I think even my uncles did too, I think. I can't swear to that but I think they did.

**Interviewer** Just weren't enough kids to work.

**Jacque** Well, and we weren't of age. We were put on the tractor pretty darn early but we still weren't of age and you know when you're cutting a twelve-foot swath instead of a 50-foot swath, why takes a little longer to get that land farmed. Now I can remember 16-foot baby sweeps and we thought, "Oh my gosh, they're huge!" And that would have been a tiny little thing now.

**Martha** So tell me a little bit about the hired man. Was he married? Did he have kids?

**Jacque** By and large, they were not married. And they almost always had an alcohol problem. They wound up in Englewood for whatever reason and Dad heard about them and hired them. One guy, Dad found dead. You know, I think it was probably a heart attack but definitely, you know, we would we would hire them and then they wouldn't show. And it was generally alcoholism. We didn't have any till we were gone that stayed for a long period of time. We hired Juan Ornelas, who lives here in Ashland who works for Ashland Feed and Seed now, and he worked for Dad and Mom for years and years and years. And my kids loved "Waan." If you want to pronounce it that way.

So, once he got to hiring, can I just say Mexicans, he had a lot better luck keeping them, because they weren't itinerant people with alcohol problems. So, we had some but they just didn't stay as much as we would have liked them to. Other people did. Allison's worked for Klinger for years and years and years, you know. But we just didn't have any.

**Interviewer** Do you have any recollection of what they were paid?

**Jacque** No, I don't. I wouldn't have known that.

**Interviewer** Okay. In our family, the guys that we hired ate three meals a day with us and sometimes lived in the house.

**Jacque** They definitely always ate the noon meal. And even Juan ate the noon meal, the family ate together at noon. But generally speaking they took care of their own breakfast and their own supper.

**Interviewer** They weren't living with you.

**Jacque** No. The only time that we had people that lived with us was during harvest.

**Interviewer** Can you please tell us about what is going on with your place now?

**Jacque** I have sold the house, Mom and Dad's house. It was very hard for me to keep that up, living in Virginia. It had not been lived in for about 10 years, so it needed to be... And I sold it to the people that are leasing our land and they are converting the property. And in fact, as soon as they saw the property, they said, "This is where we're going to have the heifers." Because they have a cow/calf operation and because of the isolation of the property they were able to keep the heifers there without contamination.

So, in fact, he's torn down one old pole shed and is building a nice heifer barn for calving. So, it's being converted to more cow/calf operation, even though we really had always been a stocker/feeder operation. Dad raised feed and fed silage or hay or whatever but he did not have cows, as a general rule. Sometimes he did, but generally not. But now it is cows.

**Interviewer** Do you know why your father didn't want to run cow/calf?

**Jacque** Yeah, probably because... You know, that's a pretty intense operation. You have to have people right there, especially during calving. And I think he just felt like it was easier for him to do stocker/feeder and still have farming in it, because by the time that you're selling your stocker/feeder your farming is kicking up. So as far as the workload, he's steady on his work all through the year with not having these intense periods where everything else has to be dropped to get that done. And I think that's more what my father did. My father, I am going to speak well of him here, was a very, very good manager. I can tell you that my farm is still very profitable, very profitable and I can't say that about most. But it is. And my dad, of course I had the joy of being able to work with my dad the last number of years. And so, I learned a lot about what his thoughts were about the operation. You know, that kind of thing. We had this one piece of land that had been converted from farmland to grassland.

And he said, "Without this, the whole place won't work." Eventually, he was thinking of going to a cow/calf operation because that land was a large, large piece of ground and it would have been able to handle cattle. And in fact, we were talking about it the other day, that we would be handling cows on that land.

**Interviewer** How do you think farming and ranching has changed? And I know because a lot of people will say, "Well, we use four wheelers; we don't use horses."

**Jacque** True.

**Interviewer** Mike talked about caking. In your experience, what is different?

**Jacque** I think the most... OK, I have a brother who lives in California. He left in 1986. I want you to know, since 1986 the farming has changed completely. One of the major things is how few people there are. Our biggest issue is there's nobody out there. There's nobody there.

And I'm sorry it's even worse today than it was 10 years ago when I started dealing with these people, you know. My feeling is that working with the people that are doing that, I'm lucky, because they are wanting to continue to do this. And so, I think that's the biggest thing.

**Interviewer** How did you find them?

**Jacque** Actually, Tony Maphet at the museum, I was talking about the problems with Milton, I was a good friend of Milton Hughes's, and Tony said, "You know, that sounds like it might fit in our operation." And so, I did my due diligence, checking with the neighbors to see how well they were liked and "what do you think" and all that. And their reputation was excellent, excellent reputation.

And I thought, "Let's try." And it's worked out well for us. Worked out well, he has a son, he's in his forties. He is a part time preacher but also works on the farm. So, I have another generation, because Terry's my age exactly. So, I have another generation and I'm luckier than most in that.

**Interviewer** So that's what you see happening on your place for the next 10 or 20 years, is changing to cow/calf.

**Jacque** And just continuing on with what they're planning on doing. David Clawson is right north of me, and of course David has so many more assets than I do. I mean, I'm just nothing compared to the Clawson's, but the guy that he has, Troy, that does the operation down at the Grove. He's excellent. But I don't know where he came from and I don't know how far away David had to look to find that guy.

**Interviewer** And how do you duplicate him?

**Jacque** Yeah. And where else would you find someone that... I know he's well paid because how would you find someone that you could trust to move your animals to all the different pastures, keep up with them, keep them healthy, keep the pasture, the land healthy. You know, not just anybody can do that. Sorry.

**Interviewer** You think he's really managing.

**Jacque** Yes, he does. David, of course, has to leave early every morning and head over to Plains to take care of the rest of the family with Dan's operation. So yeah, they're way bigger than me.

**Martha** Can I ask a question about the land owner/tenant relationship. At various times, our family has, or has not had, part of the beef or part of the wheat. Now all we do is just a cash/land relationship with the Giles. What choices did you make and how did you?

**Jacque** I did the traditional one third two thirds because originally we had talked about cash. But I decided I wanted to make it as attractive as possible, because I was in this for the long term. If my father was no longer going to take care of it and I knew that I inherited the bulk of it, then I wanted it for the long term. And that's why I made it one third/two thirds. So, all of the operation, except for the irrigation, the profits are one third/two thirds. On the irrigation it's 50/50 because I handle the cost of the irrigation.

You asked a question, and there was something I was going to tell you about that. One of the things that I think I see is happening and we have not exploited it as farmers and ranchers is direct sales. In Washington D.C., there are two locations and they're opening a third, called the Founding Farmers. It is owned by the North Dakota Co-op, a Cooperative Association.

They are the hottest restaurants in D.C. Everybody wants farm-to-table. Guess what? We've got that! We have got it. They don't even know what good beef is back east. In fact, I will be taking a load. I need to call, remind me to call those people today and get that ordered.

I want to do that with Maphets, if I can, but the biggest problem we are finding, and this is weird. We can't find good butchers. All the good butchers are gone.

**Interviewer** They've been regulated out of business.

**Jacque** Well, I don't know whether it's regulation or whatever but they're not there. But if we could find good butchers, Alex and Jackie can sell meat in D.C. We could sell that in a heartbeat. We could have so much sold so fast. People want that. They want to be able to say, "This is where I bought my meat from. This is what those cows eat."

**Interviewer** I think the Giles girls are rocking doing that, but I don't know who they use for butchers.

**Martha** I think they have some... They have Kirby up in Dodge, but they also use somebody down in Oklahoma who has a better license. But I went to a thing out at Gardiner's the other night about the beef tracking and how you should be able to pick up and say, "OK, this was off Jackie's place I know it's gonna be good."

**Jacque** Yes, but I think more and more people... Because really, they are not getting the quality of meat. My cousin maintains that east of the Mississippi you don't get the same quality that you get west of the Mississippi. And one of the things I've been doing is just handing it out. And they can't believe it. They can't believe it. So, I would have a market. I just got to find the butchers.

Now the Giles girls, yes, but they are doing a lot of hands-on in that deal. We need to get that a little better to make that more profitable.

**Martha** Well, it also gives them a reason to get together.

**Jacque** Well, OK but yeah I looked at their operation and I thought, "That's not gonna be very profitable for us. So, let's do that a little differently."

But still, they've got the idea. Alex and Jackie can in the Washington area. Like I said, my son was this past year one of "40 under 40" that was recognized for outstanding... One of the upper and comers in the Washington area. My son! And he knows everyone. It shocks me how he knows so many people. Between him and I, we could sell that meat. But it's finding the butcher.

**Martha** And I tell you, it's not just west of the Mississippi. My sister and I lived in San Antonio where we ate no beef. We come up here and we're living on it. It is just a totally different product.

**Jacque** It really is, and I don't know why that is. I don't understand it, but I do know that we've got a product here that will sell and we'll sell a lot of, if we can get it there. So, I think the more farm-to-table type of things that we can do, the more people are interested in it. Even people that don't eat meat, when they look at where it came from, they're much more interested.

I don't know who was marketing, but they did a good job of picking out the scuzziest feedlot they could find and saying, "That's where your meat comes from." I don't know it was, but man they did a good job. I'm not sure I'd want to eat that meat either.

**Martha** But I look at from my part of the country, Hatch Chili, Hatch Green Chili. What a marketing job because Hatch isn't where the best chili is raised.

**Jacque** I know, but see, that's what my son does. I mean he's economic development. My son is, and he's the economic development person for the hottest market in the United States.

**Interviewer** Dale Farms does this as well, they're selling pure organic, everything, chickens pig cattle. And I don't know who does their butchering. And my parents butcher in Woodward as well.

**Jacque** They didn't like that guy. I don't know why.

**Interviewer** My parents do, but they whole shell corn feed your table beef and they like people who wrapped it in plastic instead of paper.

**Martha** The Giles girls, it's a nice vacuum pack, and I notice a big difference is I could go and buy a \$50 dollar steak in San Antonio and it would be good beef. The hamburger. The Giles' girls' hamburger is just like nothing I had ever eaten before.

**Jacque** Yes, it's better.

**Interviewer** It's marbled. The first time I bought hamburger and there was a whole bunch of water in the pan. I called my mother and said, "What did I do wrong?" I'd never seen that happen. I didn't know. So here we've got a product that the rest of the world should be eating. Where does the crud meat come from?

**Jacque** I actually think it is the same meat, but it's not the... I think in the handling, I also think in the... You know when they do it at National, they only hold 12 hours. That right there says a lot, but then the other thing is when they're processing their hamburger, they're pouring ice in there and to make it move better through the grinder. I mean there's various things that are going on that they have to do to produce the amount, that is not conducive to good, as far as we're concerned.

**Martha** What's that rule? Good, cheap or fast. Pick two.

**Jacque** Yeah, that's a good way of putting it.

**Interviewer** See when I was a kid, you butchered cancer-eyed cows, which of course you don't have anymore. We get the heifer that didn't come back, make hamburger out of the bull. The hamburger was still good because he was fed. So everybody could do that.

**Jacque** I know, but you can't make as much money as fast. That's right, and when you consider... I mean, if you have a question about how animals are handled versus your animals, just go up to Ford County feed yards and look and see. If you smelled urine all day long, how would your meat taste?

**Interviewer** And if you're not feeding right. Ours are fed by hand simply because Daddy isn't gonna mess around with the big feeder. You scoop it and pour it. But you look at them and they're in a happy place.

**Jacque** And then they walk out into the pasture. Ours always were mobile always, the marbling was clear through the meat because they were mobile. The entire time. Those aren't. If you want to really see go to Food County Feeders, or any other feedlot actually.

**Interviewer** Good point. Maybe there is a way to make our area more profitable. We just have to be thinking outside of a box.

**Jacque** Well and I think this is important and it's one thing we don't do well here. I think it would be just like the North Dakota co-operative is working together I think cooperatives are the only way that we have ever been successful in this part of the country.

May I say that? We weren't successful having electricity till we had a cooperative. We weren't successful marketing our grain until we had a cooperative. We are not going to be successful until we have a cooperative for this. We have to work together and that's not one of the things that we do well. As a group, we do not work well together because everybody's...

**Interviewer** We're independent. It's the only reason we've been able to stand it. I suppose. But we need a leader.

**Jacque** Yeah well that would not be me.

**Martha** So is what they call U.S. Premium Beef, is that a cooperative?

**Jacque** No, that's owned by the Gardiner's or it was. Now it's owned by a bunch of stockholders. U.S. premium beef was developed by the Gardiners.

**Martha** I had just heard it. I didn't know anything about it.

**Jacque** Yeah. That's the reason, and it's interesting because that U.S. Premium Beef, I've seen in Brazil. There is a lot of things that we are doing right, as far as the beef industry here in the United States, one of them being our beef is inspected and that does mean something. You know one of the things Trump is talking about doing is wiping out the inspectors and I'm like, "No! Oh, don't do that." Don't do that. I realize it it's maddening when you get a cow kicked out. By the same token, that is selling. People know that if it's USDA inspected, it's better quality than something bought from China or Mexico or wherever. Yeah.

So, I mean I saw U.S. premium beef inspected USDA in Brazil being sold, personally saw it.

**Interviewer** What was it bringing a pound?

**Jacque** I'm sorry. I just didn't look.

**Martha** Well at one point, in Japan it cost one hundred and sixty dollars to buy enough beef to make pepper steak for four people.

**Interviewer** But they've got beef they rub with wine and stuff.

**Jacque** Yeah, well, that's the Wagu, but fyi, another thing that is a marketing plus here in this area is the fact that National Beef is the only place that markets to Japan. They are the only ones allowed in Japan besides Japanese. Yeah. Come on we've got a lot of positives here.

**Martha** Did you know Dolores Giles very well?

**Jacque** I knew her but not well.

**Martha** She told this hilarious story that they were doing ranch tours and somehow this group of Japanese beef buyers came to their place and so of course they had brought out the grill and they were grilling the steaks. And the first... She said, "Little tiny guys!" And you know how short Delores was and she's going, "Little tiny guys..." came through and picked up four steaks and put it on his plate. She said, "I immediately went and just started calling all the neighbors and saying "Bring your meat over. We need it.'

**Interviewer** I have to assume it's similar... When we were cutting wheat in the Dakotas we were there when there was a Japanese group came over and they were looking at the wheat being augered off the machines. And the guy said, "If you will sell it to us as clean as it is coming out of this combine we will pay you a premium." Because by the time it got to the port you had a whole bunch dirt added and all kinds of nonsense. I'm going to assume meat's the same way.

**Jacque** Well I don't know if it's that. I mean that's one reason Japan is very, very cranky. They used the excuse of Mad Cow but that's one reason Japan is so cranky about the meat. I think what's

coming from national is probably pretty high quality that's going to Japan. I don't know that for a fact, but I think it probably is. That's my guess.

**Martha** We sold to Japan for a while, or the Giles family did. And you would go on at our place and there would be you know these gorgeous little black cows with a big spray painted "M" in bright pink on the hip. For some reason they'd had to have medication and the Japanese wouldn't buy them.

**Jacque** However, and now this is... You know, my friend that is a USDA meat inspector up here at National says if you want to see dirty cows, it's the organic ones that are dirty, because inside the cavity has got a lot of more infection and that kind of thing. I know overuse of antibiotics is horrible. However, gosh, antibiotics are a help.

**Interviewer** To let that animal suffer and be sick. Shame on you.

**Jacque** Exactly. Yes, overuse is horrible and it's devastating to all of us. I mean it hurts us, it hurts the animals, everything. But yeah, I'm not a antibiotic free on that because I after she told me how dirty the carcasses were, I said, "No. I am not worried about it."

**Interviewer** It's like everything, it can be overdone.

**Jacque** Yeah.

**Interviewer** Do you manage your grassland differently than you used to? How?

**Jacque** Well, there is no overgrazing. Not at all. And we do a rotation on purpose. Now, there's is a caveat. Things got pretty overgrazed during that drought. And my feeling was, "Hey I'm sorry, but you know we all have to make a living and we can't let those animals suffer. We have to feed them. We're going to over graze. But other than that, when times are good, we're very conscientious about rotation through the pastures. Very conscientious.

**Interviewer** Has your fencing changed.

**Jacque** No. It got a lot better after the fire! As in DONE!

**Martha** When you look at your grazing patterns, how do you deal with your herd size? Does that go up and down with the drought?

**Jacque** Oh yeah. Oh yeah definitely.

**Martha** What percentage?

**Jacque** I don't know that I can give you a percentage, but you know, you go through and you cull. I mean, you have to in order to sell off what you can't feed any longer and the ones you absolutely can't part with, you try to keep and so on and so forth. So, I feel like that's something that just... I don't even know that they would know. They just kind of go with their guts on that, but that's one reason that I think my operation works better than most is because I do have irrigation and we exclusively use that irrigation for cattle feed. So, we constantly have food coming into the chain, in addition to the pasture. The other thing that we're doing, and of course this I'm sure is changed with yours as well, but the water... And one of the things, you know, and of course Giles is have done it and Bouzidens, with the piping throughout the pasture and moving the footprint around. And I have done that on our properties as well, with the water, because of course of the grazing. Exactly. And I

think that's something that's huge because if you go down on the Dunn, where nothing was done until the Gardiners started doing it, since the 50's, they had these massive, massive tanks that took care of four different sections and they placed the tank in the middle of the four sections, you know, at the corner of these four sections and that tank was so huge and it took care of four section's worth of cattle.

Well, you can imagine what that soil looked like around those tanks. We never had that because we didn't have that much grass but still that's a big change, I think, in how we do it from what was done.

**Martha** We had one pasture that was almost never grazed because of that. From the time we bought it until the equip project. And now you go see cows there for the first time.

**Jacque** Well, I know that the Thies Ranch had one pasture that was never grazed for the same reason and it caught on fire. So, I think that's a biggie.

**Martha** What do you irrigate? What crop?

**Jacque** It depends, because with the drought we had a lower water table. We had been doing alfalfa and did a nice job, but all of a sudden, we did not have enough. So, they are switching to oats, because the drought lowered the water table and so we are doing a spring crop. And that way we don't need to keep firing that thing up in the summer.

**Interviewer** Are you going to cut them for oats? Do hay, silage?

**Jacque** They do hay, just as they're beginning to head so that they have that nice sweet... And they cut them. Judging from the check I received I think that worked out quite well this year!

**Martha** Have you tried triticale?

**Jacque** They have not. And I don't know what their thought process is on why not. I don't know. I do know others that have. But.

**Martha** I asked Norman Lee about it. He didn't realize people ate it. I was sitting saying, "Can I have some to make bread with?" But he said that he went with it because you could graze the cattle on it much longer than you could on wheat.

**Jacque** I'm sure that's true, but that's talking about green grazing. No. Yeah.

**Interviewer** You're not grazing it if you plant in the spring, you're putting it up.

**Jacque** Yeah, and then using it for hay so it wouldn't be...

**Interviewer** And you probably never let cattle on your irrigated ground anyway, do you.

**Jacque** Well, actually once everything is off and it's resting. We do. We actually put cattle on it. I'm big on cow poop. I love that stuff. I just love cow poop. It does so many good things for that dirt.

**Interviewer** Well, another question is, "Do you do any no-till?"

**Jacque** Some. Mostly we don't do any no-till. It's all partial. Minimal till. Yeah. And I have a real problem with the amount of chemical going down. As you probably know, and don't get me started on this subject to the chemical, I know way more than I should.

But no, we do minimum till and really that's one reason for the cattle. They can be turned onto that field and they can mow that down and most of our land, we're blessed in that most of our land is pretty interconnected, so we're able to just open a gate, move them out, fill up a tank.

And that's kind of where I've been as a landowner, been working on, is all they have to do is turn the windmill on or the pump, or whatever, and they've got water and they turn them out there. Because the more cow poop you can get on land, the better your microbes are in your land and that continually improves, continually, because of that. And you know, I think it's kind of interesting. I've been thinking about this and I was thinking about on the way out here when I was driving. You know not everyone thinks about same stuff I do. But this arable land, you know, this two percent there that's been bugging me. But if you have cattle on those slopes. That should be improving that land, if you work it right. So, I'm thinking, if you do that on a continuous basis that should be getting better as time goes on. If you're not overgrazing and are doing all the right stuff, it would. I've been thinking about that. That's kind of putting it in my head and crunching that around trying to figure out. I wonder if eventually... I don't know, but I'm a big one for cow poop. I love it. Not everyone can say that.

**Interviewer** I don't know how much time you spent helping with the cattle work. How has how you doctor cattle changed and the medicines you use?

**Jacque** Actually, the cattle herd that Terry and Donny have is very, very healthy. That's one reason that they've been going with the Charolaise is because they are so healthy. The only time that they've had any problems at all, of course, was the fire. Unfortunately, that was pretty bad for everyone. But by and large, Terry and Donny manage their herd to the point that their cattle are calm enough that one or the other of them is out there when the calf is born and if it's a little bull, they immediately cut him and they immediately spoon them right then within a day or two of being born. So, there's no reactions. Mommy slobbers can take care of the little cuts and there's just not too much there, you know. And I think keeping the herd healthy is really important.

And again, something I've been chewing around, is this overpopulation business. The same can be said of cattle. Cattle in a feedlot are much more prone to diseases than cattle in the field, and for the same reasons that we are all more... Because we're closer to each other to catch each other's colds or whatever, since we have adequate land for what they have now, we're in good shape. Of course, they're building that herd again because they had to cut down way after the fire.

**Interviewer** Thinking back over everything your family has done, what was the smartest thing the family ever did?

**Jacque** My dad's family, my grandad's family. What are you talking about?

**Interviewer** Either/or.

**Jacque** I don't know that there's any specific thing I can say. I do think that our family has been adaptable to changes. When Angus began to be more popular. I can remember when Angus were nothing. My family was quick to switch around (of course they always had mixed. By and large, we didn't have purebreds) but depending on what's going on, if it'll make money, let's look at it. OK. That's kind of been their philosophy through the years. If it'll make money let's check it out and see what you think. Some things haven't worked for them. Some things have. It just kind of depends

and I think that's all the way through. Granddad's trucking line worked very well for him. My father's brokerage business worked very well for him but they both went back to farming.

That's really where their heart was, so they both went back to that.

**Interviewer** Is there anything you look back on that you wish could be changed?

**Jacque** I wish... My father wasn't even aware that I was interested. I wish that... even though I was raised as quite a liberated kid and wasn't even aware that there was a prejudice between men and women basically in my childhood, there still was that, "Women don't do those things." You know, women aren't the owner of the ranch and that kind of thing. I wish that there had been more with that. I probably would have stayed and done more. And no offense but I think my ideas might have been helpful to the family. But who knows.

**Martha** Do you all do any A.I and ovum transfer and stuff like that?

**Jacque** It's all A.I, pretty much. I know I say that, but it isn't really, because they also have two bulls and he keeps them in the fields covering cattle. They've been doing both and they kind of like the bull.

He does have to be able to do his job. The other thing on that is I will tell you and you know I'm sure 50 percent of the genetics come from the female. So, by God let's worry about the cows too.

What's interesting in their herd, and they started laughing at me when I call them that, but they have a token Angus in every herd. Token Angus, I always call it the fly in the buttermilk. Well, "Where's the fly in the buttermilk?" And in fact, Terry told me, "Your fly on the buttermilk isn't here. She's down such and..." But that's one reason, is because of the herd improvement. They had one fly in the buttermilk.

**Martha** I was amazed. We were in there one day, maybe last Christmas, and Bill Shaw started talking about selling hides and how much more money there is in black hides than in any other color.

**Interviewer** I wonder why?

**Martha** We wear more black leather than anything else. But it was just funny little bits of this business that had never occurred to me, that I'm learning about since I moved here.

**Jacque** Well you do know about the hide operations through National? Several years ago, it's probably been 15 years ago now, National bought a hide operation up in St. Joe Missouri. Now before they bought it, they made a deal with the EPA that basically said, "Yes, we know that whatever has gone on before is horrible and you can go back on those people but we're going onward and we're going to be clean and have a good operation here."

So, they've got that kind of an agreement ironed out with the EPA, because you know hides are horribly polluting. Then they imported a hide person from India and they imported a hide person from China and they began doing the hides. Before they had been shipped overseas, and they begin doing the hides up there at St. Joseph. Those hides today are what's in Lamborghinis. Gucci is a major purchaser. I mean, if it's high end leather, it's coming out of St. Joe, Missouri.

**Interviewer** And they had to import the knowhow.

**Jacque** Exactly, because they had all moved overseas simply because the EPA was, "You're not doing that here." Which, hey, you know. I can't argue that point. I mean, let us not pollute any more than we have to. By the same token moving it overseas doesn't necessarily stop the pollution. Does it?

**Martha** No, it's why we still make DDT and sell it in the rest of the world.

**Jacque** Don't talk about chemicals...

**Interviewer** Is there anything that we just forgot to ask you about that you kind of wish people knew? OK, limit it to five or six things.

**Jacque** I don't. I don't know anything really. I really don't have any idea about that.

**Interviewer** Because you're lucky, you were born into a family that was willing to work to maintain the land. You still have ties to the land. Fifth generation. It's a long time for ground to stay in the family.

**Jacque** Yes. Actually, if you look at it, we've always been farmers even before it was just a matter of trying to find more land. It's why they kept moving west is because of that. They weren't some other thing.

**Interviewer** Jacki thank you very much for coming. You're welcome.