

OH-95

DOZZI, Felix and Laura (conducted on 10/16/82 in Princeton, MI)

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Princeton, MI
October 16, 1982
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Transcribed:2-25-03

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RM: Could you run off where the Italians are from in this area? The major groups.

LD: Bergamo... ???

RM: Are there quite a few of them?

LD: There aren't that many. Elizabeth Brownes, us...

FD: Romans, us, then you go to Negaunee and there's Drayons...

LD: But he just wants around here...Rosa's...

FD: But then they moved to New York.

LD: They were around here.

FD: In Gwinn there were quite a few. Daytoma

LD: Bavaldi, he was Milan. Who else...Then there were Burgundas, Venetov's, they were from Terrino and Piedmontese. I don't know which part.

FD: Barbebi

LD: They were from around Naples.

RM: If you could put these in some order, who would be the largest group?

FD: Piedmontese.

LD: I think it's Burgundas.

RM: But they'd be close, the Burgundas and Piedmontese.

LD: Yes. And some Milans. There were more Milans in Negaunee. His father...

FD: Gabriel, there's four families there the Draons, Beltrames...The Beltrames are related to the ones from Gwinn.

RM: Do you know anything about the Beltrames, about their history? There was a Beltrame that came to Minnesota in the 1820s and he discovered the Mississippi River.

LD: They could be related, but who knows. Over in Italy you have a family. It could be a Beltrame with another name. It identifies a family. His father Dolto Dozzi. His

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mother is Dolti Dozzi. They have another name after it to identify families. They could be related but maybe not.

RM: Marta? Is that familiar? There's also a Marta up in Calumet who's Piedmontese. The name doesn't signify where they're from.

LD: Well like I said, they have another name attached to it to identify families. His father came to Virginia first, with his father.

FD: West Virginia.

LD: They were working in the coal mine.

FD: Walker Mills, there it is right there.

RM: This is when he got started.

LD: Then he went to Negaunee and from Negaunee he came down here.

RM: What was his name?

LD: His name was Cerrio Dozzi.

RM: He came in what year?

LD: He came to the country in...

FD: His passport?

LD: No this is his brother's passport. He was born in '87 and your father was two years younger. He was born in '89. He was 16 when he came here. So he must have come in 1908?

RM: 1905. And he settled in West Virginia for a while.

LD: He went to West Virginia first, and then his father went back to Italy. They heard there was a lot of work here in the mines.

RM: So he worked in the mines all his life.

DF: The mines and the woods. Taccalini's lived here.

RM: These are the Taccalini's that are in Negaunee.

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FD: Yes.

LD: The Taccalini family was born in Princeton. From there they went there. We had three kids and they're all gone.

FD: There's similarities between my daughter and my father. I told her this morning what they do, like photographs. He used to take his own photographs, go stand out, take his own pictures.

RM: So besides working in the mines he played an important role in helping the Italians. Could you mention that?

LD: He was a medic in the army for the war. If somebody got hurt he would go help him. I remember when ??? shot his finger off. He was helpful with everybody in the area.

RM: You were saying he helped them with their naturalization.

LD: Yes. There were quite a few people he helped.

FD: He was a witness.

LD: He helped them too with questions. He would tell them what to say.

FD: I knew in one spot here there was how much money he was making at the rolling mill.

LD: This is for the mines down here. These are Italians.

FD: Stevenson Mine, Princeton.

LD: There's two Italians right there.

FD: Fillipi and Prudom. Carl Prudom is pretty well known. This one, you see that sign, that shows the Austin Mine in Stevenson. They put that out before the old guy died.

LD: The other ones, who knows. We only marked down the ones we could identify.

FD: That's Carl Prudom right there and Ray Fillipi coming down.

RM: These were all taken by your Dad?

FD: No, they were all underground when they took them. If he did I don't know.

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LD: His father used to take pictures and send them as post cards.

FD: You see...Libro del Santi Dozzi...

LD: Well that's what his name was in Italy. When they got here they couldn't spell it.

FD: See how they wrote it. Santi Dozzi in Tezza. That's my family on the Tezza side. Negaunee, MI 1914.

RM: What does this mean here?

LD: It belonged to...

FD: Here's his diary right here. January 25, 1910, that's when his mother died probably.

LD: (reading in Italian) He used to cut rocks. This is the day his brother fell in the mine. 11:50.

****SKIP IN TAPE****

RM: So he's listed all the deaths.

FD: His brother was the pallbearer for one the day before and he said they're not going to get me and then he got killed at the rolling mill.

LD: They didn't have any insurance. No nothing, so they had to pay it themselves.

FD: My father buried his brother and he went after the company for the burial. They wouldn't bury him. Read this one, July 12. This was a friend of Philip. That's the one he buried.

LD: His stone is in the Negaunee Cemetery. At the Masini Lodge there is a plot. That's where he is buried.

RM: What do they do with those plots up there?

LD: The society bought the spot to bury. It's still there. You can go there and take pictures of the stones.

FD: My uncle is there and this guy is there.

LD: (reading in Italian)

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LD: Two days after, he got killed. He was 27 and he was 20. According to this he was buried...this guy died on...

FD: July 12, 1914.

LD: This says August 12. I don't know how he got these things put together.

RM: These are the days. Saturday.

LD: He was buried on Monday. \$2.10 a day, for 4 days. He got \$8.40. They paid \$1 for medical, doctor or whatever. (reading in Italian)

FD: He went to Marquette on that day.

LD: In 12 days he got \$25. 25

RM: Would you have time to translate this? You would be the only person. A general translation...

LD: Anytime I try to translate anything from Italian to English I get lost. You cannot translate because the Italian language is different. When you write a sentence and then try to write it in English it comes out backwards. You have to switch the words around.

FD: I can understand some of this now. ??? is from home. He's got wages, even when he worked in the mines, how much he was getting. November, 1914.

LD: ??? On the 14th was a good day. On the 19th it snowed a little bit. Windy and cold.

FD: It's interesting. You'd never think it was then, but now it is.

LD: (reading in Italian) some you can't really read because his writing is...you know. I'm interested to see the rest of this here. He went somewhere.

FD: On weekends he had an old car. He used to go up to Cambria. He'd spend the day. Monget's was another family.

LD: On the 27th of December 1914 he says, "I made ??? bread."

FD: My kids would really love this.

RM: If you wouldn't mind, we could get it translated.

FD: She can do some of it.

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LD: On the 22nd of January he says it was really cold.

FD: He was smart. He took a lot of interest to come here. He used to like to read too.

LD: He got an increase in pay, \$2.60

FD: He worked at Mary Charlotte and he had the wages all marked. It was \$1.25 a day. I knew I read it. I went through these books, but there's too many. Here he got more pay, \$2.40.

LD: I think they got paid twice a month. July, August, it goes all the way to December.

RM: Are there more books like this?

LD: We think there were and his mother threw them away.

FD: He used to have...

RM: Here we have Batista Valenti Bakery.

FD: We used to buy bread from him. They used to deliver it by the way. There was a bakery down in Gwinn. Now the building is for sale.

LD: It must have made a big impression when his brother was killed because he wrote a real special...

FD: He stood on the ground for a day. Then there was a store in Negaunee. They would haul produce, hay, straw, grain...

RM: Who's that?

FD: Willard ??? from Negaunee.

LD: On October 16 according to this he made \$742.70 for the year.

FD: Is that from the yellow book or the diary?

LD: It's the same book. Every month he made.

RM: Was that when he got here? August 1914?

LD: No he was here before. (looking at pictures)

RM: From Negaunee, 1919.

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FD: That was the only store around here too.

LD: This is the town. This is the Negaunee Mine, Herferd Mine, ??? (phone is ringing)

****SKIP IN TAPE****

FD: That was an old bunk house. My father bought it. There were 175 beds. The Austrians had it before. Mostly Austrians boarded in there. That house, he took 6 2x12s out, 24 feet long. We used them. It was 24 feet longer than it is now.

****SKIP IN TAPE****

(looking at pictures)

FD: He had a good memory. He died about 4 or 5 years ago. But he could have told you a lot of things about it. When the mines started, when they closed. That's my father. He took that picture himself.

LD: There's one when he was in the Army. A nice picture. There it is. That's his father and Louis.

FD: That's me down there.

LD: This is a mine somewhere.

FD: They were just starting the mine.

LD: These are mostly Italians. I don't know who they are, but they're Italian.

FD: That's my uncle there. Uncle Felix. You better read that.

LD: (reading in Italian) It means it's a group...like a club. ??? means "I am a member" This is like a Christmas card.

FD: That's his brother right there. Felix. That big one with the cap.

LD: It had to be a club, like where they used to play cards or whatever. They're all Italians, but we don't know who they are. This is the old bank.

FD: Negaunee State Bank. It's marked right there on the window.

RM: These are the mining pictures.

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FD: That's the locations down here. That's a mining picture. That's Ray Poleci, he just died not too long ago. I got it from that guy...

RM: Left to right it is...

FD: Carl Purrum, Peter Freddo, Johnny Knoll, Ray Poleci, this guy I don't know, and this guy I don't know.

LD: They used to go on picnics. Like the Maccuni Lodge.

FD: There's Ray Fillipi there. I don't know who else. There are a lot of Italians her. Mrs. Fillipi is right there. They used to go on picnics down by the river. There's some more like that too. John Rose over there. We should have shown that to Louis Paris. Where's those pictures of Anna in the field.

RM: These are new ones.

LD: Here's more of the picnics. Maria Louisa, ???

FD: Beltrames. They're all chums right here.

RM: That's what I wanted to mention. This DePauli guy said that the Milans were...

LD: Very good stone masons and terrazzo... I think that's a picture of it.

RM: Is that the UP Terrazzo Company?

LD: It could be.

****SKIP IN TAPE****

LD: They used to do that.

RM: Cotalina.

LD: This is his mother and father. They're from Italy. This is his uncle.

RM: Did they do things like here?

FD: They might have between them.

RM: They did have a little carnival celebration.

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LD: I think they did. The women would get together and make ??? like apple fritters and ???.

RM: Just before Lent.

LD: They used to call it...Monday was Carnival of the Women and Tuesday was Mardi Gras. Monday was reserved for the ladies. They would get together and socialize. They would buy white wine. They made something sweet and ate. Then on Tuesday it was the big deal and Wednesday was church.

RM: Ash Wednesday. They used to do that here?

LD: I imagine so. I think my mother-in-law mentioned that they used to make ??? and coffee. Way back then the women got together. But if you ask people that were here...This is Gina at picnic time. Here's the Italian Lodge. They had chicken around here. Those chickens would go under the wood and lay eggs and come out with the chicks. My mother said they had so many chickens and she didn't know where they came from. They look so typical...

FD: That's when we cut the house. You need to keep this. This is the old house. Gizetti's old house. That was the kitchen down there. This you have to keep. This is when my father cut that house.

RM: That's the remaining...

FD: There's my mother. There's the old house.

LD: Those look like cabbages.

RM: Yes, big leaves.

FD: That's when he cut it.

LD: Look at how they made hay. They bundled it up in the cart and pushed it. They didn't have horses, they just pushed it.

FD: That's down below here. That's me there.

RM: How about this one?

LD: I don't know who these people are.

FD: Let me see. This is me.

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LD: It was in Felicci's ????. One of their friends must have sent this picture. I don't know who they are.

RM: This is quite a gold mine here.

LD: If we only knew who they were.

FD: These are all Italians.

LD: Luigo Vermon.

FD: That's a family here too.

(looking at pictures)

FD: That's Ramon over here. That was Bustin's brother.

LD: I don't know where that came from. It looks like a colored man to me. He be a friend from somewhere, maybe the Army.

FD: That's me right there. Isn't it funny how I missed it?

LD: I didn't may any attention. I just looked through.

FD: I have to show that to the kids.

LD: We're still trying to keep up the tradition. We still make wine.

FD: It's down there.

RM: You're one of the few people still doing that.

FD: I'm teaching a lot of people.

LD: Somo, he's from Sweden and his wife is English, he's making wine now. There's another guy, he's Italian, but he never paid attention.

FD: We make salami, but we don't have the trick.

LD: It's now like the Cabanieri. Over in Italy they used to have a succession. I don't know which one it is. I'd have to look with a magnifying glass.

FD: That picture...these are our friends, between my father and me.

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LD: It's like for us, ??? and if we have to do any big merchandise shopping we had to go to Manago and walk down the hill and then walk up the hill. We carried everything on our back. I brought back one of those things.

RM: We looked at these.

****SKIP IN TAPE****

RM: Were there a lot of these terrazzo places?

LD: I think there is some in Iron Mountain. Bozzetti's.

FD: There were a lot of Italians here.

LD: I think Batuzzi's, some Batuzzi's were in terrazzo.

FD: Silvio Rosa and them.

LD: But they moved on.

FD: There wasn't that much work here. They moved on to the east coast.

RM: Oh, I see. So they got started here.

FD: They got started here and moved on. A lot of families moved out too.

LD: This is from the war.

RM: What was this picture here?

LD: It looks like Batoni and a Fillipi on a Sunday afternoon

FD: They're out drinking in the fields. Partying. They've got a little spot there.

RM: These are the same.

LD: They're just out having a good time.

RM: A typical picnic.

LD: They didn't have much for entertainment. Playing cards and getting together, that was their entertainment. There was no radio or tv to keep them occupied. Sunday they would get together to eat. The Bianci family down here, used to be a big family. They played saxophone, there were 4 or 5 brothers and they all played an instrument. They

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would get together and a lot of people would go down there for a big meal. They had a good time.

FD: 12 oranges, 25 cents.

LD: Now you cannot get 12 oranges for 25 cents.

FD: 6 sardines, 54. 12 ???, 78.

LD: This is a picture of a mine too. He knows which mine it is.

FD: That mine there is the Mary Charlotte. Besides that I don't know. One bushel of apples, \$2.15.

RM: That was in Princeton?

FD: Mary Charlotte was in Negaunee.

LD: Look at this here. He saved it.

FD: What date is on that?

LD: 1927. It really kind of hits you.

FD: He was good. I think my oldest boy is the same damned ???.

RM: You can see these traits that come out.

FD: They're even like photos. Me forget it. A hammer and saw is something else.

LD: You want to build it.

FD: He built too. I learned a lot from him. But I can see it in the kids. Why is it that way? I watched other families too. The traits. We did a lot. Down there, we used to make our own salami, cheese...

LD: We still have the forms. We used to make butter and wine.

FD: In the basement we had a cedar...up and down...salami, it was that big!...I don't know how we made them that big and they kept. All different sizes. Cheese in the rack, two columns we had. One column...had one pig or two pigs, average family. The wood piles. I leased about 52 years from CCI. We could go up here and cut our fire wood. We had the land to make the gardens, and we lived from it. I still do the same. I don't

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cut the wood. We buy it now. We can't cut wood anymore. But years ago we cut our wood.

LD: This is his ??? from the Army.

RM: Keep all them books. Did you get them all out of there?

LD: Everything that I found.

RM: I see his birth was September 2, 1895.

LD: (reading in Italian) This must have been a new one.

DF: If you studied these books you could really find a lot of things.

RM: Oh, that's interesting, this even has the date on it too.

LD: This is your mother.

RM: Do we have the constitution?

LD: No. This is like an almanac. It's from 1911. It's ???, like a magician. I have one that's written in Milan. That used to be the language at one time. It's very complicated. It was called Medino.

RM: Were you able to read that?

LD: Sure, if you can read it you can write it. But you have to know Milan in order to understand it. Otherwise it's just another language. It's just like if somebody talks to you in ???. Even if you know Italian, if they speak in the dialect, you can't understand it. It's the same thing with us. We can speak Milan, but the ??? only speak the good Italian and they don't know what we say. They're getting away from it now, but at one time everybody spoke a dialect.

RM: Is it true, this fellow DePauli said there is some kind of a cute little saying about the Milani, something like they didn't settle in large numbers, they settled like elm seeds, they just scattered around.

LD: Yes. If you look around, they did. They came here. A few stayed here, but then they moved on. Your uncle went to New York, some other people went to Pennsylvania, some went to Washington D. C. They spread out. In Toronto, right across Detroit, there is a large ??? called Soto la Naba which means under the chimney or under the fire. It's mostly in there that this Milan, the name of the lodge is Soto la Naba.

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RM: That's something common to the Milan, the fireplace. I was writing a book on Italians in Canada and they made quite a fuss over the Milan fireplaces, and these were lodges.

LD: Everybody in the house had a fireplace. Even if it was just a whole in the wall, or those big belts. You cooked on it.

RM: I wonder why the Milans had the fireplaces.

LD: Maybe it's because we had wood. Other places didn't have wood so they had stoves. With a fireplace you need wood. I was born in ??? which is 27 kilometers from Bizanco, we had a scarcity of wood so we used to burn corn cobs. That was all a means of cooking. There was a scarcity of wood. In Bizanco we had a lot of chestnut trees. We used to be selective. We didn't just go out there and cut. We used to wait til they were old enough and didn't produce any more chestnuts. And we burned everything from the little twigs to the chips and the roots. Everything got burned. Nothing was wasted.

FD: When they cut a tree over there everything comes up. The stump and all.

LD: Everything gets burned.

FD: Roots and all. I was over there with my uncle and I thought we cut it down...oh no. We started with the grub hoe. Grab the roots and everything. She carried the stump. He said you're supposed to marry her, she can't carry that. I didn't want to see her carry that stump. But she put it in the basket and she carried it. This picture here is down in the fields. They used to cut hay. On Sundays there's a family. Mrs. Fillipi and her family and all the Italians. Those are her sons and that's her right there. All the Italians got together.

LD: The women used to go in the field and have a bell. They'd ring the bell and go out in the field and eat.

RM: This is when they were cutting hay?

FD: In the summer...they used to do that too, when they cut hay they would get together. But on Sundays they would get together.

LD: They used to help each other.

FD: They would drink beer and bring wine and food. Everybody brought food.

RM: The Italians around here, did a lot of them have big hay fields in Princeton?

FD: Oh yes.

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****TAPE II****

RM: So each family had a number of years.

FD: It was all leased from CCI. A dollar a field.

LD: When I came in 1948 everything was fenced. After 1948 they got rid of the cows.

FD: You know why, because everything was petitioned to get rid of the cows.

LD: They didn't want the cows to get into their yards so they petitioned.

FD: The cows used to roam.

LD: You never needed to cut the grass because the cows took care of everything.

FD: There wasn't even a tree. They had cows. They would roam and come home. If they didn't come home somebody had to go and get them. When it was time to milk, they milked. This was all fenced in.

RM: What did they do with the milk?

LD: They made cheese. They all made cheese.

FD: They took milk to Romans and they measured it. They had a pail and a stick. The stick was marked. They would dip the stick in the bucket and mark it. Then they kept it for a month. Then the next month maybe it went to his house. They would return all the milk that his mother brought up to them. It was an exchange of milk. We make the cheese and butter. Then you'd go on to the next family. The reason they did that is because you get a better tasting cheese if you have more milk. You make bigger cheeses. If you just have yours it's tiny pieces. They bring the milk in the evening and put it in a big pan. They skim the cream off and then mix it with the morning milk. Every day they would have to make it. When they had enough cream they would churn the butter.

RM: And then each month it would keep going. So it was kind of a cooperative thing between the families.

LD: That's what it was. It used to be a wooden bucket and the stick had notches on it. I don't know if it measured by the quarts or whatever. They put down ten notches. Maybe by the end of the month you have 200 notches to return.

RM: Did they ever sell the cheese out of the community?

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FD: My mother could have sold, but she didn't want to. They could trade.

LD: They ate a lot of cheese.

FD: They mostly kept it.

LD: Roman even paid some of his workers with cheese. He had a logging... he was a lumberjack and he had men cutting the wood. It was kind of bad times and he didn't have any money to pay so he gave them cheese. They rolled it down the street. There's more than one way to look at it. If you skim all your milk, you make very bad cheese. It's real tough because there's no butter fat in it. Evidently that's what he gave them. It's not even good cheese. They rolled it down the street.

FD: In the fall, everybody had a pig. They had maybe a calf or cow. Then they made their salami. Everybody had their salami.

RM: Would that keep them over the year?

LD: Usually they kill a pig they would have enough. You go with the economy. They have so much for each person. If you have company you have salami. Otherwise it would last through the year.

RM: You would eat portions. You wouldn't eat huge amounts, just enough.

LD: Yes. And it would last. And on Friday you couldn't eat meat so salami wasn't part of it. But they budget it out for the rest of the year. They did well. Everybody canned. Everybody had huge gardens and they all canned. They tried not to buy because nobody had any money. They had to sacrifice a lot. I was thinking about the sacrifices around here. I wasn't here, but hearing his mother talk and all that, they had huge sacrifices so they could all survive. This is a rough land.

FD: Years ago the Aggiago Cheese Company used to buy 100 pounds of sugar, 100 pounds of corn meal, white or yellow. And flour too.

LD: And rice.

FD: My father made a bin with compartments for sugar, flour, and cornmeal.

RM: Was the cornmeal for polenta?

FD: Polenta.

LD: That lasted...in the winter it was hard to go to the store. They used to get all prepared for winter.

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FD: Russet apples we used to buy by the barrel.

LD: Crackers by the boxes. Your mom used to buy crackers in big boxes. Raisins. Everything was in big quantities so it would last them through the winter. Everybody had boarders.

FD: We had two boarders. During the Depression time \$500-600 that's what she earned. She paid the bills with eggs. They were 25 cents a dozen. She couldn't keep up with the feed for the cows

LD: The boarders weren't working so they couldn't pay. What do you do with the boarders, throw them out in the street?

FD: They wanted to throw her out.

LD: His father said no.

FD: The storekeeper said throw them out. He said, I can't do that.

LD: It's one thing to say it, it's another thing to do it.

FD: I think my mother had that book...

RM: That would have been beautiful to see that. Do you remember some of the things that were in the book?

LD: The stuff they bought.

FD: At that time, what year was the Depression, '29 or '30?

RM: '30, '31, '32.

FD: \$500-600 and they couldn't keep up. It was always with eggs as payment. I wish I had it. I looked through these.

LD: She paid 35 cents as payment. You talk about the achievements. Some went on to be lawyers. Others achieved just to survive this life. That accounts for something because they keep this land going. They really had it hard.

RM: Did a lot of them go out and do hunting?

FD: Oh yes.

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LD: Everybody hunts and eats deer meat.

FD: You talk about deer meat. We didn't have no freezers or ice box. They had crocks. . They used to put the deer meat in. If you got a deer or whatever it was, you'd put it in layers. They'd put rosemary leaves and pepper, one layer. One layer this way, another layer this way. All the way to the top. Then they had a round cover and a big rock on top of that.

LD: And they put oil on top.

FD: Oh yes, then they put oil on top. In a cool place...

RM: Oil or lard?

FD: Oil.

LD: The oil won't let the air go through.

RM: Then they fill the crock with oil.

FD: On top.

RM: Oh, it was packed in tightly.

FD: Yes. Then they put the cover on and a big rock. That meat was good. I loved it.

RM: Did you have rabbits and what not? With polenta?

LD: Rabbits, and berries. We used to go out in the summer and pick berries. They made jelly or whatever. They lived off the land. They knew how to do a lot of things. If they didn't have all the ingenuity they would not have survived. But they had ingenuity. They could take a little and do a lot with it.

RM: Did they make their own pasta?

LD: They made their own bread.

FD: They always made their own bread.

LD: Pasta, they didn't eat too much pasta. They ate more polenta.

RM: Was that because of where they came from?

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LD: Yes. That and ...down south, that's the pasta eaters. Around Milano they eat a lot of rice. Where we came from, we used to eat polenta every day. I think maybe because you grew the corn or whatever, but we ate polenta every day. And here too. Their polenta was...

RM: What did they use for the polenta? Did they use special polenta flour?

LD: The cornmeal used to be coarse ground.

RM: Was it specially made?

LD: They bought it. When they sent to Chicago it was ground like that. It was just cornmeal for polenta. They never made a lump. You throw the cornmeal in boiling water it never lumped up. Now you cannot do that.

RM: I noticed up here, like in Calumet and other places, the people make polenta, but they make it out of the regular Quaker Oats cornmeal.

LD: That's it. There used to be a lady that worked at the IGA down here and she was Italian. The guy from ??? came one time and he said why don't you get coarse ground cornmeal? A lot of Italians like to make polenta and we can't make it with that. So sure enough they made the grinder grind it coarser for this area. 5 pounds and it's ground coarser.

RM: It's polenta ground.

LD: I don't buy...it's better than Quaker. The Quaker has more flour. It's a little coarser. (showing cornmeal)

RM: Out in California they sell it, they call it polenta flour.

LD: Chicago and New York, different places...

RM: I'm surprised...I know doing this work, I could sell it. I could bring it around with me and everybody would buy some because they want the real cornmeal.

LD: There's a place in Iron Mountain called Becker Market and you can buy it by the pound and it's good corn.

FD: You go to Iron Mountain, the north side, you can find the Italian food because there's a group...there's a lot of people. Here there's not so many and the stores don't carry it. If they don't sell they won't carry.

RM: Speaking of stores, were there some Italian stores around here?

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LD: : Yes. Musado...

FD: They used to.

LD: ??? and who else?

FD: Benelli's Giardi's Minelli's they used to have a store. Another thing, that's all gone out now.

LD: But then.

FD: Then, yes.

RM: What about the bakery?

FD: Right here, Bilenki's, it's the only one

RM: Did Giardi's have a bakery?

FD: No, Giardi's had a store and a liquor store both.

LD: Binelli had a bar. Who else was there?

FD: Minelli and Keskibo.

LD: Down here right now they're all Italians...???has a store now. IGA, Musado. There was one other but they closed it down now.

RM: And there's Jama's Sub Shop.

LD: Jama's don't own it any more, but they still have the name.

RM: What was that originally?

LD: Submarine shop and cudigi.

FD: Jama's was just started new.

LD: And there's two beauty shops that are both Italian.

RM: How many, if you can come up with a figure, how many Italians do you think are living in this area?

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LD: Filizeti's and Giringali's are big families...

FD: The families in Princeton now, the Bienki's Giardi's, Filizetti's, Sardini's Como, Bacario, Paris, Mini's ??? and that's about it.

LD: It's quite a bit, but I don't know exactly how many.

FD: (counting) I'd say about 20 people. About 10 families.

LD: At one time everybody had a big family. Bienki's had a big family. The Filizetti's had a big family, Garbadoni's. I think most of the big families...Judici had a huge family.

RM: These are all names we associate with Negaunee, but they all come from here.

LD: They all come from here

FD: Princeton was a big town at one time.

LD: The Judici's Garbadoni's Filizetti's , Mini's...I forget who else.

FD: Starting from over there, the Judici's Paris, Giardi's Bienki's ??? Sardini's...There's a lot of Sardini's up in Negaunee.

LD: The Judici's and they were born down here in Princeton.

RM: How about going down the road to Austin, are there Italians there?

LD: Yes. Carstori's Armatti's Danni, Delacordi, Detoma, there would be more but I can't think. A lot of the houses aren't even there anymore.

FD: And in Gwinn too. You have the Beltrame's , Delangelo's Mulsado's Martini's Minelli's. The only way is to go through...(can't understand, 2 people talking at once)

LD: Go to the church and look through the baptism records.

RM: How about New Swanzi?

FD: Yes. Swanzi had about half. A lot of them moved.

RM: Was that when the mines closed down after the Depression?

FD: Yes. Just before World War II. A lot of them moved out. During and after. There was the Bisellio's. You can't think of everybody. What I wish I had done is take a

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picture of every family and their house. I told them that. That's what we should have done. Go to every house and take everybody out and take a picture.

RM: Even now, if we just drove around, I bet if we went out and drove around you would remember things that you can't think of now. That would be interesting to do.

FD: I was born down the road. I'm 59. I can go through and tell her who lived here. I enjoy that, to think back. My father bought that house. I remember, I was a little kid. One day I was walking down the road and he had the ladder outside and he was on the roof working. That house was black tar paper right through. I tell you, I went up that ladder and my father went like this. I kept coming. When he caught me... I remember that. Boy did I get it.

LD: The kids were not bad.

FD: They're all good kids. They're not bad. Sardini's...and I'll tell you right now before I forget, good thing that came up. Every one of them was a boxer for the CCI, a majority of them including me. All those guys from town were all boxers. The Sardini's, Judici's, the Sanari's, Yanki, he went to Colorado. The Bizetti's too.

LD: Conzenti's, he was born here in Princeton.

FD: The whole family. We forgot Vincenti's.

RM: Where were they from?

LD: Right here.

RM: I mean in Italy.

LD: Piedmontese.

FD: He was my teacher in school.

LD: Minelli...Earnest, he's a professor down in Mount Pleasant. They went on to be more than just miners. If you are looking for people that went on to do great things, you will not find many. You have to take into consideration what they had to do just to survive. When they came they had a lot against them. They didn't know the language. People gave them grief. They had to beg for a job.

FD: You know what I seen a lot of Italians do, like the Mini's I seen him bow to the Captain like he was a king. The Italians never knew the language. They were like slaves.

RM: What did the women do?

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FD: They had cows. They had boarders. They had kids. They had to carry the water.

LD: They got up early in the morning to make bread. Then they had the cow to take care of and the boarders. I know some people that had 10-15 boarders and they had to stay up late at night and get up early in the morning to make all these buckets for work. They were just in the house, keeping the fire going. Then raising children. Mrs. Filipi was a mid-wife. She delivered all the babies around here.

RM: What was her first name?

FD: Angela Filipi.

LD: She was a mid-wife.

FD: She brought me...

LD: Most of the people around here she brought them into the world.

RM: People sometimes ask what the women do.

FD: They worked harder than the men and they caught hell too. The guy come home...they put their 8 hours in the mine...

LD: They worked in the garden too.

FD: They smoke their corn cob or whatever and they sat there and drank their wine and holler at those women.

RM: These are the boarders?

FD: The husbands.

RM: The boarders didn't do that.

LD: You talk about the boarders...that house down here had 175 beds in it. They used to sleep in shifts. Midnight and day. The gut on day shift would get up and the guy on midnights would go to bed.

FD: One would come out and one would go in.

LD: They didn't care if someone else slept in those sheets. They probably went to bed dressed because it was cold. That's the conditions they went through.

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LD: If you're interested in seeing our wine barrels...

RM: Oh yes.

FD: One trunk is mine...

LD: Do you know what this is?

RM: It's for lighting the mine.

LD: The carbide. Do you know what this was used for? Snack boxes. The kids broke the clip.

FD: During the Depression time he was home and he carved it. It was a present to the old guy that was boarding.

LD: Do you know what this was used for?

RM: Mending shoes?

LD: Mending socks. It's from my grandmother. I brought it from Italy. His father made some. Do you know what this is? It's a needle holder. This is something made by hand. They used to fix shoes. We have a lot of stuff. Would you like to go down and get a bottle of wine?

FD: Which one do you want? Do you want to take him down and show him?

****SIDE II****

RM: They were good with stonework because that's what they had...

LD: All the houses in Italy are built with stone. Roofs are made of tiles. We used to call them terracotta. That's how the houses were made. The house his grandfather had...on the outside the walls were straight. On the inside they went like this...you couldn't hang a picture, no way. You pound a nail in and it was rock. Then they put a line...

RM: Like a white wash?

LD: It was another coating.

RM: Like a plaster.

LD: There was no way you could put a nail in it. The sills were this wide. You could put a pot of flowers on the inside and outside. They were huge. And those rocks, like the

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area where my mother was born, they were all carried by the women. Except maybe the huge, huge ones. I don't know how they did it.

****SKIP IN TAPE****

FD: We used to pile the hay in there. They would push from behind and we would pull it from the front. We would pull the hay up from the wagon. Or else when we used to cut down by the river, we would hire the kids, they had a pickup. They would load it for us.

LD: This is 1981 vintage.

FD: We still make our wine.

RM: Where do you get your grapes?

FD: I get them from Iron Mountain. They haul them in a truck from California.

RM: How much do you make?

FD: We used to get ½ a ton or ¼ a ton. Now I only buy enough for one barrel. 9 or 10 boxes. This year was pretty rotten.

LD: This year the grapes were terrible.

RM: Oh yes, they had all that rain down there.

LD: Rain, and they were rotting.

RM: How were they here?

LD: They were rotting and green.

FD: I didn't see them because I was in the hospital. That's last year's wine.

LD: Help yourself to anything to eat. There isn't much, but help yourself.

FD: We never threw nothing away. I picked up a lot of stuff. If I get to it...like them forms for making cheese or the racks here...if you want to take a picture of them, I have the size and weight...

RM: We could use those for a display and then return them when it's done.

LD: We had a lot of stuff down here for the centennial.

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FD: We still had a lot of stuff left that we didn't think of.

LD: We had the most stuff down there.

FD: We have a uniform from the Gwinn Band.

LD: Somebody not too long ago came and borrowed it.

FD: I still have my uniform.

RM: Like the Marconi Club, they didn't have uniforms or anything.

FD: No, they just had the band.

LD: They used to wear those badges.

RM: Do you have any pictures of the Marconi Club?

LD: I don't know. Everything is there.

FD: You could probably get it...maybe the Bianci's might have some.

RM: I've been trying to get a picture of that.

FD: You should talk to Marci or Pete.

RM: That was still standing last year?

LD: Yes. It burned down last year. The Italian Lodge burnt down.

****SKIP IN TAPE****

FD: My father was picking him up. He was a kid. I don't think he stuck it out there. Then he came up here with his brother. He got in the mine. You know what, when he worked around here years ago, he worked at 7 different mines. You could get hired in one mine, maybe work a week or two, get laid off, and go to another. See another Captain and get a job. That's how they used to jump around. They had work all the time.

LD: Where are you originally from?

RM: California, San Francisco.

FD: How did you get up here?

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RM: I came up in...

****SKIP IN TAPE****

FD: You take the top off and mark it in three places. I told Sardini how to do it. One day I was sick. I showed him and he did it. He took the top off and fermented the wine in there and his barrel was sweet. You put the cover on the same way you take it off and you store your wine in there. There's two things that could go wrong. Mold, you can smell the mold or your barrel goes dry. You have to keep a clean barrel. When you store your barrel and you take your wine out, you wash them good. You take a candle...I learned that from the old timers. I checked this guy, Catanesi from Negaunee, you have to listen to them. He told me to get a candle with a wire and a string. You put it in there and cork it.

LD: You light the candle. And put it in the barrel lit. Then you cork it tight. So when the candle dies, all the oxygen inside is gone. It's like a vacuum.

FD: You store your barrel in a cold place.

LD: They stay.

FD: When you go to get them the next year, take the candle out and fill them with water to get ready for wine.

LD: If you have a bad barrel...

FD: After six months you rake your wine and bottle it. You're supposed to do it three times, but we do it two times. And there's your bottle. It's a champagne bottle. No additives. When you take a bottle out like that you have to keep it in the refrigerator.

LD: It's natural wine. You squeeze the grapes and make it, that's it.

FD: Good wine.

LD: Like it was done a hundred years ago or more.

RM: It's beautiful.

LD: That's very important.

FD: Wine is very touchy. It's like milk. Milk will spoil. You can see it. This, you have a dry taste. If you have a little bit of mold in your barrel, you will taste mold.

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LD: Sardini had to throw away a whole barrel because it tasted so bad they couldn't drink it.

FD: He knows what to do now.

LD: Another thing if you put water in the barrel it holds. If you put wine in there and you have a tiny little leak, that wine will come out. The composition of the wine is much lighter than the water. This is much finer than water. One year we had three barrels. We were putting wine in this one barrel and by the time it got to the top it was leaking all over the place. So we stopped. The bottom holds. We still had more wine but it wouldn't fit anywhere. We put it in the big crocks. We had some of those filled also.

FD: Wine is touchy. The taste.

LD: I've got some grappa.

FD: Give him a taste.

RM: Not too much. What's the proof?

LD: We had some that was 140, but then I cut it down. 108. I've got some at 92

FD: We're still doing it the old way.

LD: I made kaluha one time and you're supposed to add grappa to that and it was really strong grappa so the kaluha was really strong.

RM: I had some over in Negaunee at Sancerro. And he had 160 proof. He gave me a little shot glass with just a little bit and said be careful. Oooh.

LD: When the first one is on I put a little bit in a glass and pour it on the floor and light a match. It's beautiful.

FD: It's a blue flame. I tell you...

LD: My oldest boy makes wine. He makes grappa. He makes beer. He can do all of that.

FD: He has a still too. I got the still from my neighbor. It's a ??? still. I don't like it. Copper corrodes. You have to clean it with vinegar and water. You have to get that green out. Then when the first comes out you throw it away. I have a bell, mushroom type. And then the casing around the water. It goes up in that bell, the still...

LD: The water cools it and out comes that grappa.

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FD: It's a simpler way and easier to clean. My father made a lot of stills.

RM: Oh, he would make the still?

LD: Yes. He made the still. They had the kids and not much means of support so they made moonshine and sold it. That's how they raised their kids.

FD: I've seen the State Police go up to her house...

LD: I forgot about Bertha. They lived here in Princeton.

FD: The police went up to the house, found the mash, dumped it outside and went down the hill to pick it up again. What are you going to do to survive? You're a widow, no money, you have to do something.

LD: Around here there were a lot of lumberjacks and stuff like that. In Negaunee they made it and sold it to people in Chicago. They had a huge big basement with a lot of stuff going on.

FD: Binetti's used to do that

LD: Muliatti made it and sold it to Chicago. I don't know how they transported it.

RM: Calumet, Rambolton is right near Calumet. When you went to Chicago and told them you were bringing moonshine from up there you got top dollar. Iron County.

FD: Why don't you have a meal?

RM: I'm full now.

LD: This is the cookbook that the Iron Town Society made. Each one has this little section. One section is the Italians. It's really interesting the way they did it. That's not it.

FD: That wine making is simple to get on.

LD: Each one has a little recipe and has a little say about where it came from.

RM: One thing I was thinking of to make money for the project, as I go around to get recipes and get an Upper Peninsula Italian Cookbook.

LD: Some of these have where they came from.

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FD: I'll tell you another thing...

LD: Dominico Bosso, she settled first in Bessemer, and this...the different nationalities than the Italians. Then I have one that comes from down state.

RM: Porketta...

LD: Club Italia, Battle Creek, Michigan. This is all Italian food.

FD: You know when you get started and dig into these things, you get more and more and more. You gotta hit the right people too.

RM: Oh yes.

FD: I think you should hit someone before they pass away. We had one guy...

LD: This has the way they did it. That's got a lot of Italian sayings. There's a lot of Italians here.

FD: The Italian people had it rough too. I watched my mother from that house to the cow barn during the hard times. Her feet had a crust about that thick. She could step on a nail and not hurt herself. She was a big heavy woman and she worked. We were poor. All these people were poor. They probably had it better over there than here. They came over here for better...You know what, she would go from the barn, from the house to the barn in the wintertime to milk the cows in bare feet. Yes sir. Go in the garden and everything, bare feet. Don't buy no shoes or socks just to save a dollar. I seen my father carry a stove from the post office in Austin. After work in the mine he went there couldn't find no transportation. Carried it on his back, a buck stove. Hauled it home for the winter and put it up. They had it.

LD: We have the recipe for salami, sausage, cheese, all kinds of stuff.

FD: If you learn how to make wine, be sure to pass it down. Then salami, supressa, today they don't raise pigs like that. They just go to the store and buy that stuff.

LD: I don't think you can buy supressa.

FD: You don't know how much it cost.

RM: That's another problem. Yesterday I was up to George Samandi's in Negaunee. He was making sausage. They had it all ready to go and I went there to watch them stuff it. We had the photographer from ??? Studio down the street. I told him if he had some time to come over. He came over and took some pictures. Those will be...things like that you don't think of to have pictures of making sausage.

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FD: The wine process, with the squeezer and grinder, you should take that too.

LD: A lot of people did not have grinders. When his mother made wine we used to buy a ton of grapes. We had fishing boots, the waders and we had two tubs. We put one box in one tub and we'd step on them. Then we'd move to the other side. We'd put that in the barrel and put the other box in the tub. We'd jump from one tub to the other one. It took hours. By the end you were just squashing it.

FD: You know how she did it over in Italy, they had a barrel almost as big as from the counter to there, square. She used to jump in there, pull her dress up, bare feet. I pulled her out of there. The body temperature would heat those grapes. Sugar first, then the wine. You get more sweetness out of it. I'm old fashioned. I like to stick with the old people. My oldest boy is the same way. I think my second one does too. They're starting to find out. Pa you better make wine.

RM: Oh, you stopped making the wine.

FD: I didn't care, so I'll make it. The second one says you better make it. He wants it. The oldest one he makes his own down there He picks the grapes and everything.

LD: This is where they get the grapes...

RM: Oh, Marion County, Kalamazoo.

LD: He teaches in Otsego.

FD: I wish you could meet him. He wanted to be a history teacher, then he signed up to go be a lawyer. Couldn't get into law school.

LD: He wasn't a minority. If he painted his face black he would have gotten in.

FD: He tried to get into Wayne then he wanted a sponsor. He said why do I need a sponsor, I want to do it on my own.

LD: If I can't do it on my own, I don't want it. And he did.

FD: He's very independent, that kid. His way. We don't hear from him...once.

LD: Once in a while he calls. Oh, Sam, are you still living? Ma, you always say that to me.

FD: I'm going to try to show him how to make salami now.

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LD: A lot of those people don't want to be Italian. There was a guy and he moved to California, he didn't change his name, but I think he was passing himself off as French instead of Italian.

FD: Not me, I'm proud of it.

LD: Maybe he was involved in the mafia or something and didn't want to...

FD: You know where the mafia comes from?

LD: It comes from Sicily. I was born and raised in Italy. When I got here I heard so much about the Mafia. Over there the mafia is down south and we didn't bother much with it. Everybody would ask me about it. And pizza, everybody would ask me if I like pizza, what is it? I didn't know what pizza was.

RM: That's funny, in the old country things you consider very unimportant or little known...you come here and it's a big thing.

FD: Another thing, you go to these restaurants, I got to Marquette and go to these Italian restaurants....

LD: The Cassa Calabria...

FD: They have this pasta, they don't do it right, they butcher it. They butcher all that Italian food. When she makes it, she makes it simple. My mother used to do the same thing. She'd make spaghetti and put sardines in it, or onions. Her, she makes it with spaghetti, a little butter, and cheese. Now you got it. You go up there, even the lasagna and all that, they load it up with cheese, they make it swim. You eat spaghetti and it's...

LD: If you order spaghetti in a restaurant, it's swimming in sauce. They used to make this ??? it's dry pasta, put a little butter in a pan and put a little tomato paste and all spice. That goes on top of your spaghetti. For a long time couldn't eat spaghetti from a restaurant. It was too much sauce, I just couldn't eat it.

FD: Lasagna at a lot of those places up there, it's stringy cheese. It's too rich. I can't take it.

LD: They say a lot of their dishes are Italian, but it's way far from Italian.

RM: It's Italian-American. The Italians would never... they had to be, because the country was generally poor, they didn't waste stuff. They would use a small amount of tomato...

LD: Everything was moderation. Same with cheese. Just enough to get the flavor.

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RM: But not so you're pulling globs of it off the top.

FD: If you want to taste the pasta, you get pasta. If you want lasagna, I like cheese, but ohh...

LD: The last time I ate at Casa Calabria and had lasagna I don't think there were three noodles in it. The rest was all cheese. You keep pulling and pulling, it's embarrassing. You don't know what to do with all that cheese.

FD: It'll kill you. It gets me mad. I go to the Villa Capri. They all brag about that. When I go there, I get the sizzler steak. That's all they got...

RM: The other night they didn't have Italian food for the Son's of Italy. You go and have...the guys in charge, Sardini and Vioetta said if you start cooking...the food service starts cooking Italian food for a bunch of Italians what you're going to do is get everybody complaining that this and that isn't good. So what they said is rather than do that they just have American food.

FD: You could have spaghetti even, if they would make it dry like that. Let the people fix it the way they want it. Have the sauce, have the meatballs, and have the butter and cheese. Me, I put a slab of butter on top of it and a little bit of cheese, and boy, you got it.

LD: My favorite way to have spaghetti is to just boil it and put butter and cheese on it. That's my favorite way.

RM: The other night I wanted to have...

FD: Salami on the table, cheese on the table, crackers or bread, and a glass of wine will make a meal. If you go...

****TAPE III****

FD: You pull it and it gets the boom it gets the sparrow. I remember doing that. Now they go after robins.

LD: We don't do it anymore, but we used to.

RM: If you want to mention something like that, don't mention people. But if you want to tell the story or something...

FD: He could make a meal out of Robins. I had 3 or 4 school teachers and I was messing around...

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Transcribed:**

LD: We didn't know they were coming and we had invited these people.

FD: Years ago we used to do it a lot.

LD: Now we can't do it any more. So they came unexpected and got the cherry bird.

FD: And the woodcock.

LD: That's what I meant. They just loved it in polenta.

RM: He was just eating them.

LD: I remember one year we sent him a Christmas card with a bird on it.

FD: He knew it!

LD: He said I don't care. They were good.

FD: He couldn't get away from it. He had to come back.

RM: Are they good? You don't get too much meat from them.

LD: They're good. The flavor...it's like you put in a couple pieces of salt pork and carrots with it and sage. Brown them. Then I simmer it with wine and sage. That gravy would make the meal. Cazzali got some woodcock and she wants me to cook it like that.

RM: It's salt pork and sage.

LD: Salt pork, sage, and wine. I usually put in wine.

FD: You know years ago the Italians around here used to eat sparrows, black birds, robins...

LD: They used to go to the nest and get the baby crows.

RM: Not eat them live...

LD: No.

RM: Some did. They'd take them out of the nest.

LD: : Uggh.

Interview with Felix and Laura Dozzi

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Transcribed:

FD: My brother-in-law came here from Milan he said, "You don't see a bird in Italy."

LD: They all got eaten already. They used to bate them over there. They had cages with birds in them and have a flag pole. They would bate them and raise it up and wait for the birds to come by. The birds saw the other birds and came right to it.

FD: In Italy with the shotgun, they re-load their shells, they take one or two shells out in the woods to get a robin. Their robins are big like a black bird. Just took of them. Her uncle used to go out all day to the bate pile and put that in the trees. Either with that or the shotgun and come home with a dozen of them.

LD: They used to walk for miles and miles to get them too.

FD: In the mountains to get one.

RM: Because there's so few.

LD: So few and they are mostly in the woods.

FD: They get a few of them and they make a good meal out of them.

LD: The rabbits are way bigger than here.

FD: They're like a dog.

LD: They're bigger than a cotton tail.

RM: How did you spell that vish?

LD: I'll have to write it down. I don't spell anything.

FD: That's a mixture. You have to know how to do it to get it just right.

RM: Do you know the recipe?

FD: I watched my uncle make it and I just...in fact he was supposed to send me some of that and he never did. He died.

RM: V-I-S-H

LD: I don't know if that's the same thing you would go out and buy. It may be the same or it may be their own mixture. I never watched them do it.

RM: How about the other one.

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Transcribed:

LD: A-R-C-H-E-T

RM: And that was the device to catch it. The snare.

FD: I was supposed to make one for some people and show them how it's done. I'll show him a picture. I can make one.

RM: Can you make one for me and we'll put it in...

DF: Hazelnut. You make a loop and this goes here. You make a little notch. It goes right there. This sticks up, not too high. That bird steps on that and it's like a snare.

LD: They used to be pulled.

DF: That drops. The bird comes through here and steps on that. That swings in.

LD: When this is set it would be more like this. It gets pulled. Then when it is released it gets this wide.

RM: Can you make one? We'll keep your name off of it.

LD: They're not illegal.

DF: I have to make a couple and show. I'll put a piece of cedar there. Cedar is light and then they step on it.

RM: They talk about it, a characteristic thing that they did.

DF: And the other one is the glue. The Italians used to do it here, the old timers. My father did a lot of this.

LD: Your father had a lot of bird cages too.

DF: Bird cages and traps.

RM: To keep them?

LD: Catch one alive and put it in a cage and the bird would sing and draw other birds. It's like when you go duck hunting and have a decoy.

RM: You have the birds there, you couldn't eat one so you wanted to bring a bunch of them in. What did you do with the cages?

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LD: What did you do with them?

FD: I have one big cage.

LD: What about the little cages?

FD: I ain't got them. They're all gone. He used to make them out of wire. Flat sticks like that and put wire through. They had a lot of patience. But they had a lot of time. There was no work.

LD: Not only that, but there was no tv to waste time.

FD: You should show him all the things he made.

LD: That chain over there, he carved that. There was a hook. The kids broke it.

FD: He carved that out of a piece of cedar.

LD: It was carved like that so it would come apart.

FD: And all them planes down there. Lamps.

RM: I'd be interested in borrowing some of these things. We'd like to have crafts that Italians made.

FD: I'll take you down and show you the rake. You can use that. We have a broken one that I should put together.

LD: And to sharpen the sides. Have you ever seen one of those? That's interesting too.

FD: I got two sets of them. Maybe I can give you one set if you have a display. I have a saw too. She could get the saw. She can cut hay too.

LD: When I came from over there we went through the war and things didn't change. Since I left though it's like a different world over there.

FD: If you ever want to take a picture of her cutting hay, she can cut. Some people swing. You aren't supposed to swing. You're supposed to ride that thing on the ground.

LD: You keep it at the same level.

FD: You should have seen, one time somebody had a movie camera when we were cutting hay down there. She was in front, then another guy, then me. About 9 feet cutting that hay right down. The cars would go by and stop to watch her.

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LD: You have so much space and each one is spaced out.

RM: You're almost working like a machine then.

FD: Me, you, and him could re-do it.

RM: One thing that's happened now...I'm going to do a slide lecture. There's a student, she's Italian from Iron River. I need somebody to do a video tape. She's taken a course in broadcasting and TV and she wants me to do something with this lecture. Then she talked to her instructor. He's Italian. He said, why don't we do a video tape and there you'd want to have...because it's all action...you'd have me talking and some pictures. But it'd be like a movie. Then we'd also want to have...like doing some haying. If it's cutting hay like you did in the old country, maybe next summer we might be able to keep all this in mind. If we go along with this video tape thing.

LD: If you want pictures of making moonshine...you can show the still, but no faces. We might end up in jail. It is not legal to make it, but you can show the still all set up. It could be set up. In a couple weeks I'll have the still set up. You can take a picture of it or even a video. But no faces. We can set it up just with water. You don't have to see us actually making it. Just the setup. The guy who made the wine in Paris have the wine down here in our basement. They want to make moonshine. It's brewing now. But it's not going to be ready for maybe 3 weeks. We put the sugar in it and it takes it a while to turn to alcohol. We delayed ours. We don't want them both to come at the same time because it's too hard to keep them both boiling.

****SKIP IN TAPE****

FD: Cut it out to size. I have the size down there.

LD: And you can see how it was sharpened. We have a stone that every once in a while you stop and use the stone. There was a container, a can and there was water in it and you could sharpen it. You pound it in the ground with a hammer and you beat it. You go back and forth and it would sharpen it. You have to do that every once in a while. You beat it down fine.

FD: I know how to do it too, but that old man used to be good at it.

LD: I have pictures of his father...

FD: All that's down there.

LD: All his medicine from when he was a medic...

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RM: Did you have any plants that were brought over, like vegetable plants, Italian vegetables?

LD: Beans and ladich. It's a chickory.

RM: In the other dialects ricocheta? It's the bitter...

LD: We have the bitter too but we have bianco panti sucaru, it's sweet. It's really good. I brought the seeds from Italy. This is all ready to go. Then we have the bitter too. But this is really sweet.

RM: That's butter lettuce.

FD: Eat it, it's good.

LD: It has a flavor of it's own, but it's not bitter.

FD: You have to get used to eating it.

RM: That's a form of chickory. How did you spell that one?

LD: You wanted radicio, bianco...

FD: That hay cutting, you should have separate setups. The hay cutting, the sharpening by hand, the sharpening...what do you call the thing, then loading the thing.

LD: It's a white sugar. This is the name.

RM: Okay, it's R-A-D-I-C-C-H-I-O. B-I-A-N-C-O.

LD: And zuccaro means sugar. We have the one that is very ??? it means it's red. And green. Then we have the bitter green too. Radicchio verde gato. It's the name for that.

FD: The winter one too you got.

LD: Yes, the winter one. Then we have beans. It's not the actual fave you're thinking of.

RM: What are those Italian beans...horse beans. The big broad ones.

FD: I know what you mean. We got them too.

RM: You don't grow fave.

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FD: We did.

RM: It would grow?

FD: It did. We had grapes too. Maybe them people took them all.

RM: You get grapes.

FD: We skin them.

RM: Do you make wine with them?

FD: No, there no good. There aint enough sun. The sweetness. Now with the frost they get blue. They're a little sour. I give a lot of plants to people in Iron Mountain. They grow like hell over there.

RM: Were there any other special plants that they grew?

FD: Plums and prunes. I got a lot of them. A lot of them are up in Negaunee. My father got them from ??? down there.

RM: But did they bring any of them over, like this radicchio, any others?

FD: A lot of garlic, sage, parsley. That's all.

RM: One fellow down in Hermansville has wormwood or something like that. They were used for medicines, herbs. Your father didn't do any of that.

FD: No. Rosemary, we haven't got it now though. Did we grow rosemary?

LD: I don't know it never grows. These are poor beans, but these are the seeds. I couldn't dry them. They used to be bigger than that. These are nothing.

FD: Is it called fave?

LD: Fave. That's what we call it, but it's not the actual fave that you're thinking of. It's called picchove de fave.

FD: There was another kind we used to have from the old country.

LD: Yes.

RM: These...you brought them over?

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LD: Yes I brought them over. I know in England they use these beans too.

FD: Her sister brought that new type now.

LD: This is the green one. It's called chicore de verde. That's the green one.

RM: This is...

LD: ??? (name of an Italian plant) That gets red in the winter. What they used to do is cover it with whatever, hay, and they go out and eat it. It's all red, it's beautiful. But I can't do it here because it's too cold.

RM: This one, chicoria verde, is this the bitter one?

LD: Yes.

RM: That with oil and vinegar.

LD: You can even boil it.

RM: You can boil it?

LD: You can eat it boiled or eat it green.

RM: How do you eat it green?

LD: Just cut it up real fine and put oil and vinegar on it. You can put bacon oil and vinegar on it and put it on the stove. And toss it.

RM: Were you the only one that brought these over, or did everybody bring it?

LD: The only thing they had...like my mother, was the regular green one.

RM: This had to be brought over at some point.

LD: Somebody brought it over from Italy way back then. There are other seeds they brought.

RM: I was wondering if there were any herbs brought over.

LD: I think sage was brought over from there. I don't know how it got here. Northern Italy uses a lot of sage. And rosemary, but I never found a plant of rosemary that I could plant myself. They use a lot of basil. Who brought it over here I don't know.

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RM: Did they use basil often up where you came from?

LD: They used basil and rosemary, sage. They don't use too much oregano up north. They used to have laurel, but I think there is another name for laurel.

RM: Bay leaf.

LD: Yes. That was used if you made baklava and different things. It wasn't used very much. But sage and rosemary were their favorite herbs. What else did they use...allspice. A lot of people make spaghetti sauce and use cumin. You cook the meat and put the tomato paste on it and wine and simmer it to make the red sauce. Then you eat it with polenta. Before you take the meat out you would sprinkle it with allspice. Sometimes you would put allspice in spaghetti sauce. A lot of people don't do that. That's a trait they brought from there. If they didn't have allspice they would use a pinch of cinnamon. They didn't have everything over there so they used what they had.

RM: But this comes from Frioli, the use of allspice.

LD: And I think the Bergomas do too. I remember talking with Dolly, she's Bergomas. Her brother...Bianki's...she's a Banali because her mother was a widow. Her mother was a good cook. They used to use allspice too. So I think...I don't know if they traded the recipe here or if they originally had it from there I don't know. When I came here I didn't know how to cook as many dishes because we didn't have the food over there to cook. What we ate was a lot of greens from the garden, polenta, cheese, and we had our rabbit meat. We didn't have meat every day. Maybe on Sunday we'd have chicken or rabbit. We'd boil the meat and make broth and soup. But we didn't have much meat.

RM: Did you eat goat?

LD: We didn't have any goat.

RM: That wasn't common.

LD: If we had sheep you'd probably eat the lamb, but never the sheep. I never remember eating sheep. If you only had so much land you could have 2 cows. You don't leave the cows roam over there. Everybody had a little piece of land. You couldn't leave your cow loose. The cow was in the barn four months out of the year. You have to make all the hay for the cows to be fed in the barn. You've got 3 times...June, August, and October to cut hay. The first one wasn't as good because it's tough. You fed your cows in the morning. It would all separate. If they were hungry enough they would eat it. Then the second bunch would be the second. The third was really like dessert for the cows because it's soft. It's like dessert.

RM: You didn't bale the hay.

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LD: No. It was all carried on your back and piled in a basket and piled in the barn. We had different stacks for the first second, and third. It's funny, but that's how it's done. Here they only do it once because it will only grow once. You can get another cutting but you can't dry it. The season isn't long enough for that.

RM: How would they dry the hay? Just cut it and leave it in the field?

LD: Cut it and then at night they would rake it and make little piles here and there. In the morning they would go out and spread it again. By the end of the day it would be dry and they'd bring it in.

RM: So it would take about 2 days to dry?

LD: Yeah, it takes 2 days. If you let them spread out over night it would take that much more for it to dry the next day. They would rake it and then wait for the ground to be dry before they spread it again. It dries much quicker. There's a reason for it. I remember him telling me you have to wait for the grass. They could go down swimming if it was swimming time. If there was a cloud in the sky...

****SIDE II****

LD: He said don't worry I'll go out and do it. He would go out and do it. I think sometimes it's better to make them do it rather than have somebody else do it for them.

RM: Around here in this area, most of the people are kind of miners and farmers?

LD: Mostly around here it was miners.

RM: But they also kept these gardens.

LD: They kept gardens, but it wasn't their profession or livelihood. But their reason for making a living was to be a miner. That's where the money came in.

RM: But they had the gardens to supplement their food and so on.

LD: Yes. And the cows...usually the women were responsible for that. Then they used to have a bull, I think it was a Finn, I forgot his name. They had one bull and when a cow was due they would take it up there and they would have a calf in the spring. Usually the calf was born in the spring then during the summer they would have a lot of milk. Then another thing, I don't know if they did it here, but if you have a cow, a certain kind of cow wouldn't give any milk because she would be giving it to the calf. They would bottle it. Maybe the next door neighbor's cow was still giving milk, they would borrow it. They would go over every day and get a couple quarts of milk. It

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would be all marked down. As soon as their cow would have a calf they would return all that milk. Maybe 6 weeks later they would return it. When their cow would do that they would do the same. So they always had milk. I don't know if they did it here, but it was a custom done over there.

RM: In the old country. So what you mentioned earlier about everybody coming together and bringing the milk to the one place, that was the custom from the old country.

LD: Yes. That's what they did.

RM: How did the various groups here get along?

LD: They got along pretty good. The only thing I remember my mother-in-law saying is the Finns and the Italians way back in the beginning had a lot of fights. It was mostly due...there wasn't that many women around here. A lot of fights were because of the women. When an Italian would marry a Finn they were terrible hellions. It was terrible. They did not like that at all.

RM: Was this kind of...they didn't like it because they were taking one of the few women ...

LD: They wanted to marry their own kind. They didn't like it at all. They used to have a lot of bad blood about that. But then it changed and it's not bad now. It goes with the religions. You marry a Finn and you know how Italians are. You wouldn't dream of converting religions. The other person would have to convert for you. If you don't want to convert then I stay my way and you stay your way. I don't think nobody should be pressured.

RM: What would happen when somebody did that? Ostracized?

LD: They wouldn't talk with each other.

RM: Say an Italian married a Finn and became a Lutheran?

FD: It wasn't too agreeable. They probably talked about it.

RM: Would the family invite the person home for dinner and so on, or were they really cut off?

FD: It depends on the people too.

LD: Some people are forgiving and others, what can you do about it? Some are really stubborn, stubborn. I know one guy, this happened maybe 25-30 years ago. He married

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a Methodist and he went to church the day before he got married and then he turned Methodist. I don't think his father has ever forgiven him for that.

FD: It's mostly for religion. They're brought up that way and they want you to stay. It ain't that way today.

RM: Did they ever have an Italian priest down here at St. Anthony's?

LD: Yes. Way back then...

FD: They might have, I doubt it. Not that I know of.

LD: Reinhardt...when I came here it was another priest though wasn't it?

RM: But you don't remember sermons in Italian or anything like that.

LD: No. There were a lot of French around here too. Other missionaries were Catholic so if they had a mass in Italian it would only be the Italian people, you know.

RM: You see in the UP they only had two Italian churches. One in Iron Mountain and ??? (too many people talking at the same time) with large populations, like Bessemer had Poles. They had their own church. Still, you didn't have...

LD: The Italians ??? (too many people talking at the same time)

FD: At Negaunee they did.

LD: The old church, there were a lot of Italians coming to the church.

FD: You know that setup they had here a year ago on TV about the Finns. That was similar to us.

LD: Very typical.

FD: It was the same thing.

LD: I was watching and I heard what they did and we did the same thing.

FD: Even Dolly said it was the same way. Everyone that lived here.

LD: I had an uncle here that came from Italy and he was shot. Carlotta's husband. He's buried in the Negaunee Cemetery but I don't know where. There isn't a stone or marker. He was shot in a gun fight.

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FD: They did a lot of that too. Bootlegging, women...I tell you something, my father worked on some of these houses down here and he went up in the attic and found blood stains. They used to have battles along the railroad tracks. Down there they used to fight. Somebody got them.

RM: That's one thing you hear of, but people don't like to talk about it. The fights that the Italians had in the saloons.

FD: Between the Italians and the Finns.

RM: Was most of that over women?

LD: Yes. The dormitory, they had 175 beds. All those beds were men. Maybe there was only a handful of women around here. Naturally, you know. It stands to reason. Maybe he would want her or the other would want her and they'd get into a fight over it.

RM: A lot of times they Italians, but then the southern Italians, you'll always here stories.

LD: I didn't want to bring it up, but even in Italy you'd think there is enough prejudice. Up north there are very big industrial cities. They do not like the napolicans. They say they are dirty and lazy. I don't know why. They find the easiest jobs. It's really funny, but there is prejudice. As a matter of fact the southern Italians way back then mixed with the Moores. They are hotter tempered than the northern Italians. You feel like you're in two separate lands. It's a big difference.

FD: A lot of people are mistaken when you're Italian. Hey, there's two kinds.

LD: It's not that there's two kinds, but we're all different. We have different personalities. We have different ways.

FD: You have a different temper. The ones up here are a little bit calmer. Down here, be careful.

LD: I remember my mother used to tell me, don't ever...when we were young she would talk about girls that married southern Italians and they were really mistreated by their husbands. They were very jealous. They would lock them up in the bedroom. They weren't allowed to come out. So something has to be true.

RM: I think part of the problem was that northern Italy was more, even before industrialization, was more of a crossroads. The French came in, the Austrians came in. Then, like I've interviewed people and they said before they came over here they would go up to Germany to work in the summertime. Switzerland and so on.

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LD: Yes.

FD: Her uncle did that.

RM: As a result of that...and then also in the north you have the Kingdom of Italy in Terrino. So education went in quicker. Then industrialization came. In the south they were pretty much isolated. The land is very impoverished and there's not much they can do.

FD: To this day it's like that. They can't do anything. They're there.

RM: There's been no outside ideas coming in .

LD: His grandfather used to go to Romania, Budapest. They would make salami. Every winter they used to go over to Budapest and make salami. They would make a little money, they go back.

RM: And they worked in a big factory.

LD: Big factory.

RM: You know I still get a catalog from a Hungarian company in New York. They have Romanian salami. I wonder if they have...that's probably the same thing.

FD: I lost something. I done it all my life with my father. I did everything with him. I helped him. I never used to run around. He did carpenter work, he went to work in the mine. He'd come home to the garden. I cut the wood for him and brought it home for him. He got a truck. I followed him all the way through all the trades. But then I lost. I was too busy. My mother was a widow at 36. 19 years old I was. I went in the Army. I went in the mines. I come home I was busy, busy. That house down there was a wreck. When she came we put a full basement in by ourselves. Then we lived upstairs. Then they stopped me from working. There was no place for her to stay. She was from the old country, you know how they are. Oh, no, you're going to hurt yourself. I couldn't take it no more. I can't go too far, but I have to go some place by ourselves. When we had company over...I moved out of there. I lost all that. I didn't have time for it. I'd like to know how to make that salami. I made it afterwards, but we lost out. There's a trick to it. So she decided she knew...she was one of the old timers.

LD: We had the recipe. We know what we did wrong. When we make salami the meat used to be warm. You kill the pig and grind it up. There's nothing to it. It sticks together. When you buy the meat in the store it's cold. It comes out of refrigeration. When we tried to do that, it does not stick together. We had all these air pockets in it.

RM: Did you pop the casing?

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LD: We did pop the casing but...see the fat has to stick together, then you don't have any pockets in it.

RM: If you kept the meat warm, like say room temperature...

LD: That's what we should have done. We should have kept it up here.

RM: It spoils with the pockets.

FD: You get air pockets it spoils.

LD: It gets all brown inside.

****SKIP IN TAPE****

FD: Cedar logs. And a dirt floor. It was cool and dry.

RM: But moist coming out of the ground.

FD: Just enough. Our basements are cement. You cannot put salami there. You have to have a refrigerator. The moisture is out.

LD: In Italy what my grandmother used to do is kill a pig in the coldest month, December and January. Everything was made up in one day. The salt pork would be salted in salt. Whatever meat was left, they would salt those. They left it there for however many days. Then they would hang them up to dry. The salami was all made the same day. Nothing was frozen because there was no refrigerators at all. Everything was underground. They did not have underground basements like they do here. They used to have a room on the side where they kept barrels and whatever. They would hang the salami there. If it rained for a week or more...it would get really humid and the salami would not dry out quick enough and get mold and go bad. She would cook coals from the fire, fill up this bucket and put one on each side. That kept the humidity from the salami. She kept rotating it. That's what she used to do. Another thing they used to have is a Samora. They would put salt and water in and mix cheese and they would put it in fresh, maybe a couple days after it drained off. They would keep it there and it would get salty and creamy. It was really good cheese.

FD: You could make it now.

RM: What did they call the cheese?

LD: The cheese was regular cheese. Somuera...it means salt.

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FD: Like a brine salt.

LD: The cheese was creamy.

RM: Have you ever had feta, the Greek cheese?

LD: No, but it's not the same because this is put in salt and you can keep it a long time as long as you keep the thing clean. You can get a lot of clumps.

FD: You how to make it? With eggs...

LD: You mean the fetia.

FD: Yes. With eggs and that cheese.

RM: Did they make that here? That cheese?

LD: His mother did. Anna made it too.

FD: I think Roman's did too. You have a round crock with an open end on top and you put this brine water in there. You make it yourself with the salt. Then you put the cheese in there. Fresh made cheese. You cover it with a board and a rock on top. They go in there all winter and all summer.

LD: It was another way of preserving it.

FD: It was a soft cheese. You cooked it with eggs.

LD: You could eat it with polenta.

FD: They called it fritia.

LD: You can put it in a pan and fry it and it gets nice and brown on both sides. It's good with polenta.

FD: She still could make it.

LD: But I don't want to make it, it's too much work.

FD: I can't handle salt.

RM: What you ought to do is sit down and write the recipes of these things. All the steps.

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Transcribed:

FD: She's good at it.

LD: I haven't made it in a long time, but I still know how. I used to make ricotta too. The cheese was all made. We put it way back on the stove and put a little vinegar and water on it and let it simmer a bit. All the ricotta would come up. You skim that off. That was good.

FD: She can make anything. I wish I could keep a cow. One cow.

LD: You don't want a cow. You can't milk it.

FD: It ain't that. If I got sick and ended up in Madison, she'd have to take care of it. She takes care of me three times a week. Monday, Wednesday, and Friday.

RM: Dialysis?

LD: We have it down in the basement.

FD: If I had one little cow that could...we could be rich like my parents did.

LD: Everybody in Princeton, they can now have food on the table all the time.

FD: If you went to any house in Princeton they always had something on that table. And if you go down to the basement you saw salami, cheese, and wine. That was the main thing. If you go outside there was the garden, chickens, the cow, the pigs, and their wood pile. That was the main thing. Everybody had that.

****SKIP IN TAPE****

LD: Parsley was a big thing.

RM: The broad leaf.

LD: The broad leaf, but here you can't find it so you just plant the regular. I cut it, it's the second cutting and it's beautiful.

FD: Me and her can have one bowl, a hunk of cheese, some bread, some chicory and we make a meal. That's it. A glass of wine. That's good.

RM: That's like yesterday when I was over to George's and we had that big cheese. It was kind of salty, I don't know what kind it was.

LD: Could it be cotina?

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Transcribed:

RM: Yeah, it might have been cotina. That was beautiful. Sitting there and you just take a knife and cut off a big slice.

LD: Me and Dolly and Mary ordered grated cheese.

RM: Where did you order that?

LD: She ordered it from the senior citizens. I think one cost \$60 and we divide it up. That's not bad.

FD: Do you ever go through ??? when you go to Green Bay? 141.

RM: I've been through there.

FD: There's a little place just off to the left. There's a gas station on one side.

LD: The street is Alen Street. We buy Colby about this big and this round for \$20 and we buy cheddar, mozzarella, it's way cheaper than in the store. We still do it that way for our own convenience because it cost less and we don't have that much money. We always buy it there.

RM: I wonder what if somebody went and bought Italian cheese, good ones and so on, and sausages and what not, and olive oil...I wonder if you could sell that.

LD: Olive oil, usually you can sell it to the southern Italian people, but the northerners do not consume olive oil. We used to use seed oil...what used to be the name, it was like corn oil. We very seldom use olive oil. It's too heavy. Our cooking is with butter.

RM: Oh because of the cows. That's right.

LD: I never remember buying olive oil. It's too heavy. Very, very seldom do we use olive oil. When the recipe calls for olive oil I never use it.

RM: But if somebody did that for polenta, had the real flour, course ground flour and all...

LD: If I could find 25 pounds of course cornmeal I would buy it.

FD: We can get it from Ziago.

LD: But the shipping...

RM: What I ought to do is...I'm going down to Chicago. At Christmas time I am going out to San Francisco. On the way back I could bring back...I could buy some...

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FD: In Chicago in those Italian stores you would get what you want.

RM: The real stuff. Another one is you probably know Tuma?

LD: Those creamy cheeses. They used to buy it. His mother used to buy it.

RM: Those were a big thing among Piedmontese.

LD: Yes.

FD: It's too bad that in the whole UP they should have a food store for Italian foods. Where they could go.

RM: With everything. You can get it...Ralph's Delicatessen in Ishpeming and you can go to a market in Iron Mountain.

LD: And when you specialize too, it cost you more.

FD: They should make a listing where all these food products are. Like cornmeal. Try and find good cornmeal.

RM: A lot of those things, there's also the problem of shipping it.

LD: Shipping is terrible.

RM: You'd almost want to set up a thing where if I knew you wanted something you could order it. I brought some...what I was going to do is sell salami from California. The company that my Dad sold out to, they sent me a big box of stuff. They said try it and see if people would buy it.

LD: People would buy it. Now we know you. You bring salami from California and I buy two...

RM: I should have brought a sample.

FD: That's a business you should get into. You're in this area. Marquette is a good place. If you advertised you could have your own. This stuff can be stored. Cornmeal can be stored. Salami, these oils too...but I don't know how many southerners...

LD: You have the Son's of Italy too. When you have a meeting you have a list and you pass it around and anybody who wants to order...

FD: But you can't do that for nothing.

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Transcribed:

LD: They can pass it around.

RM: Or, like with the cheese, you don't want to pay \$60 instead of \$10.

FD: Exactly. Different kinds of salami, different oils, different cornmeal...

LD: You know what mango lato is? Torroni?

RM: Yes.

LD: I remember my mother would send two boxes. There were 12 in a box and it was 98 cents.

RM: The other one they sell like that is pattatoni.

FD: My kids went nuts over it.

RM: I have the form to make pattatoni.

LD: The key is the baking. You notice how thick and brown this is. It takes a long time to bake because it's a heavy bread.

RM: A neighbor of ours out in California did it in a coffee can.

FD: My kids, like the Sardini's and his kids...they still like...they know.

LD: If I have Italian cheese, they know. It all gets eaten. I myself like to eat it. I think I grated the whole thing and not one piece did not get eaten.

FD: He's young, he can look into a side business for himself.

RM: For me it wouldn't matter. It can be a side business.. I'm not out on a limb. If you can start by taking orders...

LD: In Iron Mountain there is Freto. They have a place where they store the cheese...

****TAPE IV****

LD: You go in and they sell you a whole thing of cheese.

FD: You know this guy here I buy my grapes from in Iron Mountain...I could buy them from Cohodas but he's too high. \$2 a box more and the quality isn't good. He runs a tavern. Anthony goes there too, Sardini. I go there and order my grapes. A truck comes.

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LD: That other guy got them from Cohodas too.

FD: He didn't like them either. Then I got some other guys coming in too. They wanted to make it. I'm trying to get another fellow. His father used to make it. I told him, you don't have to make much, just make enough for the year.

LD: We got to know some people in Iron Mountain because we used to go up twice a week. We met a lot of people through the hospital. That's how we got another place to buy grapes.

FD: There's a lot of Italians in Iron Mountain. Just like they used to be here. You used to get grapes here by the carload. Binnetti. Zinti's uncle. Batoni. Jim Batoni. 2 carloads right to Princeton here.

RM: These are train carloads.

FD: Yes. Train carloads. 2 of them.

LD: Then they used to go there and pick it up.

FD: Gwinn, Austin, and Princeton.

LD: The men used to get together and play cards and drink wine. You ever heard of mora?

RM: Yes.

FD: They used to invite one another over to taste my wine. They used to buy ½ a ton and a ton of grapes.

RM: That would make how much wine?

FD: 2 barrels. 200 gallons. A quarter, you would get...36 pounds to a box...about...(doing math)

RM: So a quarter of a ton is 50 gallons.

LD: Your mother made 2 barrels for the first wine. And the made second wine where they put the water and sugar in and fermented it. She used to get 2 barrels of that. She had lots of wine.

RM: Then after that grappa.

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LD: Then grappa. There were 3 barrels for squashing. And there were 3 barrels of grappa. There was 100 pounds of sugar put in a barrel, at least. The year that ??? was born, 1951, from the end of September when he was born I made moonshine every day. His mother had got all these grapes and wine and grappa and every day I had to go out and boil it. I could hardly stand. I didn't drink much of it myself.

FD: them women, from over there, they're used to that. They always did hard work. I get up in the morning and I see her out. She was there chopping pumpkins early in the morning.

LD: Another thing the women did is milk cows. They never went out to take care of the cows or shovel manure. The women did all that.

RM: What...was part of that, the women doing all the work, was that caused by the fact that in the early part of the century the men left to come over here and the women were left...

LD: The men went out and maybe his grandfather or something to make salami. The wife is home and has the cows and the whole house to run. Naturally she can do all these things. The men take care of the grape vines and cut them up in the spring. They had certain things they do The carrying was to the women. I don't know why we liked to be mules, but we were.

FD: Now...I'll tell you about my grandfather. I have pictures down in the basement. My grandfather came over here and worked, went back every 2 years. Every 2 years they had a baby.

LD: He would go back and meet the new baby. By that time he would be over a year old. Then he would come back over here again. By time he went back he would meet the other baby. Every two years. Perfect birth control.

FD: My daughter lives up in New Hampshire now, she's a teacher. Then she got laid off and she went up the east coast. I told her to go see one of my cousins. She's in her 40s. She couldn't figure it out, her aunts and uncles are all 2 years spaced. So I told her. My daughter told her the story and it's all figured out. He was like a rooster.

LD: A lot of the men that came here just to work and make money. They never intended on staying and living here. But some changed their mind and decided they had it better here than there. Then they had the wife come over. Some...my friends whose fathers came over, they never went back.

FD: They started the new family here. You know what they told her when I got married?

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Transcribed:

LD: You'll go back and never see him again.

RM: Oh, you got married over there.

FD: We got married over there and after the war was over I worked at the mine. They told me are you going to come back, they had plans for me. I didn't know what it was but I figured they would put me on salary. I didn't care. I was beginning to quit. But I did. I was making good money. So what. I went over to Italy and met her. In a little while we got married.

LD: It will be 35 years November 8.

FD: When saw her I said that's the woman for me. That one. She was swing a sigh. She was cutting hay. I had 2 cows. That's the one I want. I married her.

LD: Then Sam was born and we had to buy the milk. I told his mother what's the use of having a cow if we can't feed it to the baby. It was stupid. You go out and buy the milk and you have a cow out in the barn.

FD: Tell him about mushrooms.

LD: We picked so many mushrooms. That same year. There were 2 washtubs. I don't know how many quarts of mushrooms we had. We had them for years and years. We all canned.

RM: How would you preserve them?

LD: Wash them and boil them in this tub. Drain it. Pack them in the jars and then a water bath. I think it's 30 minutes. You have boiling water. Put them on the shelf. If they seal right and there's no air getting in they will last you for years.

RM: Now, did you ever dry them?

LD: His father did, but I didn't. Cinderellas. Little red ones.

FD: He preserved them for Christmas. He used to do that. I know...how many kinds, 5 kinds of mushrooms?

LD: You can pick them and eat them, but you have to be so careful.

FD: Those little white ones.

LD: Oysters.

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FD: And puffballs.

LD: There's two kinds. One has a really bright tangerine color cap. The other has an orange cap. The orange is edible and the tangerine is poison. They look so much alike and now I'm so afraid of picking them I don't even bother anymore. We used to pick them and eat them. We never got sick.

FD: We picked the stump, oysters, and cinderellas. That's all I...the rest...people ask me what kind and I don't tell them what kind. I got to see it.

LD: They say are these good, I don't eat them. I would never tell anybody else to eat them. They could die.

FD: The morels, I'll tell them how they look because they come up like a Christmas tree. Then you have the false morels. They're okay, but I don't look for them. The trouble with people and mushrooms is they like them so much they eat them so fast and they're hard to digest and they get sick. That's the trouble.

LD: If you go out and pick mushrooms in the woods, you cannot just eat them. You have to cook them. Let's face it, you're out in the woods, they have bacteria on them. You have to cook them.

FD: And you have to get that slime off of them.

LD: You have to boil them and then you can eat them.

FD: You have to boil them and wash them in cold water and rinse them off. You cannot pick them and leave them outside. You have to clean them right away when you get them.

LD: The ones you buy in the store are very tender. You can eat them raw. But the ones you pick in the woods, you cannot eat them raw. Some people saw you can, but you can't.

FD: My mother used to come up on this hill and pick a pot of them. She was happier then hell. She used to make steaks. One day she went over that hill and found some. She didn't tell her or me anything and she ate them.

LD: She got sick to her stomach. Then she told us what she did.

FD: She could have died. We're gonna check you over.

LD: She had a good stomach for anything.

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FD: I don't know how she could see them. She'd say stop the car. Then her brother was here from Bridgeville. He could see mushrooms all over. Stop the car. We'd get out and there's nothing there. They're all like that.

LD: Sometimes she could see them.

FD: Then she'd make a fuss over it.

LD: She'd bring home three mushrooms, wash them, boil them, and make a frittia.

FD: Make a meal.

LD: A little cheese, mushroom, onion, they made a meal.

FD: Same thing now, those people knew how. Today, they follow it. My daughter and kids, they all cook. They've been to college and done all that. She can make soup and make lots of meals now. My oldest boy is the same way.

LD: They have to learn to survive.

FD: You know where they got it from is they picked it up at home. They saw their grandmother how she used to do it. My mother went through hell. There was no money. She would go in that garden. My mother used to pick pig weed.

LD: And cook them.

FD: Now I go up to Negaunee and see Louisa's up there, their daughter runs that market. Her mother used to grow nice potatoes. I looked in that garden and she had a pig weed that high. If anybody had come in there and saw a weed like that they wouldn't know the difference. But I did. You can eat the nuts.

LD: There's another weed, tersling, it's a fat blue weed. You can boil it like spinach and it's good.

FD: Did you know I ate a lot of that spinach with garlic. I didn't know where it came from, but I used to see my mother out in the garden. There was a lot of that pig weed and she was cooking it all the time. My father come home from work and we had that and bread and cheese or salami. That was our meal. She'd make it with vinegar or just boil it, with an egg. Or a soup too.

RM: Pig weed, and what was the other one?

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LD: She would boil it, drain it, cut up some onions, boil a few eggs, and make a salad. Or she would brown it in butter and put scrambled eggs and make a frittata with cheese on it. Or you can just eat it like spinach.

RM: There was another thing you mentioned that they made.

LD: They used to call them ragaters. It was another weed. That was good. Tersling, she never picked the tersling. I don't think she trusted it.

RM: The rabbit ears.

LD: I don't know what it's called here. We used to pick it in Italy.

RM: Did they have big Columbus Day celebrations?

FD: We don't...I don't know they had that society up there, Marconi. On some holidays they used to come out and go up there. They had their parties. Big feast in the Italian hall. You know I think Martin and Pete Bianci would be able to tell you about that.

LD: Pete Bianci doesn't have a phone. I don't know if you can get in touch with him.

RM: These are people to check here.

LD: Bianci has a brother named Pete. You can talk to him. I think he has an unlisted phone. Those are the people...

RM: This has been really enlightening. Staying here all day.

FD: The way to do this is by talking. There's a lot of things that don't come to us now. I can show you the barrels and trunks, I can show you the barn and the setup we used to have here. We used to have the cow barn, the chicken coop, the wood barn...Then I got the sides...I have to fix the handles they broke.

LD: Another thing...they used to make moonshine...Everything was edible.

FD: Raspberries, blueberries I picked 160 quarts one year. And I've got blueberries yet, that's five years ago.

LD: We just used a jar the other day.

RM: Blueberry jam?

LD: This is blueberry syrup. Then I have berry jam...

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FD: We have a fruit cellar under the walk there.

LD: In the summer my son works in a place...like a pickle factory, but they don't pickle them they just put them in brine and ship them. My other son and his wife, they brought back some and we pickled 90 quarts. I only had one day to do it because the next day I was leaving to go to Madison because he was in the hospital. 90 quarts between the three of us. All the washing...It sounds funny, but I put them in the washing machine on a slow cycle and a slow spin. That's how I washed my cucumbers. It was a pain to dig them out of the machine. My son came downstairs and he said gee Mom those are some funny clothes you're washing.

RM: Oh, you put them in the clothes washer.

LD: They come out clean and they don't break because it's a slow cycle. We did it like nothing.

FD: You got to give him a taste of that. Can you handle it?

LD: I have some on the shelf.

RM: Oh, we're going downstairs to see. Did you say you had some other photographs that you thought I'd be interested in seeing?

****SKIP IN TAPE****

LD: Your friend Mario Lucenti, Binetti's

FD: Sardini's, Fazoli's, Barok's, Fasangelo's, Lioni's, Judici's, 2 Paris's, Rosa, Tacolini's, Macario's, Roman, Dozzi, May, Lucenti, Fizioli's Mini's, then there's another family of Tacolini, Harioli, Casanigi, then you go the other way, Batallia, Colombo, and another family across the street, Romelli's, another Paris family up there, there was more but I can't think of them. Grabadoni's.

LD: There were quite a few families. Very few Finn families. It was more Italian. Catalas. The majority were Italian here in Princeton.

RM: Was this the center? Austin, Gwinn, Swanzi, and so on, there were Italians there, but most of them were here.

FD: There were Italians in Gwinn and Austin too.

LD: This was a mining settlement you might say. A mining camp. In Gwinn there were company houses. The company built them and for about a year it looked like a settlement. It was here way before.

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RM: This was privately owned.

LD: No, it was all Cleveland Cliff land. They built the houses. The bunk houses, and boarding houses. The people built them but they built on Cleveland Cliff land. They had leases. The house down there, he still got the deed. When they bought it they paid a hundred...how much did you pay?

FD: I'll go get the deed.

LD: It's an old, old house. Then they had a boarding house but it was torn down. Then another family...I think he forgot some families, but I don't remember them. If you talk to him they will remember everyone because he was here all his life.

RM: Could you draw a map of the streets and put in the names where people lived?

LD: You can get a map of the area...

RM: But just to draw it. Just draw the streets and put the names. That would be interesting.

LD: Up here where Dolly lives there's a family. Most of the families around here were Italian.

RM: Were there any stores around here in Princeton?

LD: There was a big store way up here and it was owned by Salo. They had a general store. He was a Finn. Then two brothers owned it. Then it burned down at one time. It got rebuilt. Another Salo had it and he sold it to Biancci. From Biancci Arlo bought it. They closed up the store and rented it and then they burnt it down. A family from Marquette lived there for a while then a family from the base lived there. Then one day they just took and...

****SIDE II****

LD: ...Then they tore it down. The company tore it down for a dollar. My neighbor tore it down just to get rid of it. Then there was another store Paris Realty. It was owned by Louis Paris and there was a little store there.

RM: That was Italian.

LD: It was Italian. I don't know who bought it. They had it for a while and then it just closed down. Everybody went to Gwinn and to Marquette to grocery shop and they couldn't compete so they closed it down. Then there was a seed store way down there.

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FD: On top of the hill over there. You can still see it.

LD: The building is still there. There used to be a store there. They delivered with horses.

FD: Bart Bagetto.

LD: You talk to Bart Bagetto. They live in Princeton. He lives in Negaunee. You talk to Bart Bagetto and he knows every family here. He delivered with horse and cart to every family in the area. That's another guy you should get in touch with. He can fill you in. 475-6420

RM: So did they break up the property here, or do you still lease it?

FD: I still lease it.

RM: That was just one that they sold.

LD: They only sold the house, the land still belongs...(can't understand)

FD: They only sold the house. But you take over the lease.

LD: All this here is leased land. A dollar a per year??? (can't understand, two people talking at once)

FD: For that partial and this partial

LD: We've been living here all these years and never had to move.

RM: And they'll move you if you have to.

LD: Down there they would. But this one, we may have to move it ourselves.

DF: We got this in June of 1925, not '29. I was 3-4 years old. That's what I had wrong.

****SKIP IN TAPE****

FD: I went over there and the people over there, I saw the same thing that they done here. How they farmed here, the little farms and everything. And what they had...when you go over there you see the same thing. Their wood piles, their gardens, their tools. Handmade everything. They are self sufficient. They have cows and chickens. They done the same thing here.

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RM: And all the equipment is the same.

FD: The equipment when you look at it, the tools, they're all the same. Handmade.

LD: This is the ??? (giving samples of food)

RM: that was the one I tastes.

FD: When you eat grabic?? you might not like it the first meal. But you get used to it.

LD: This is very good if you cut up bacon real fine and cook it all, put some vinegar in there. Then cut it up fine and fold it over. Eat it right away. It's very good.

FD: You've got to cut it fine.

LD: If you're not used to eating it you might not like it.

RM: I've had it before.

OH-94 Index

DOZZI, Feux and Laura (Interview conducted in Princeton, MI on 10/16/82)

Indexed by: Faye A. Oja

Indexed June 22, 1983

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