

**Interview with Georgia Lucchesi, Blanche Girardi, Bernice Lorenzetti, Lin and Ann Marcheschi
Hancock, MI**

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Interviewer: Dr. Russell Magnaghi

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RM: We'll go around the table and would each person identify themselves and then give us a little background about your family, where they were from in the old country, approximately what year they came, their names, and what they were doing in the area.

AM: I'm Ann Marcheschi. I was Ann Lecchesi from South Range. I was born there and still live there. My Dad, Caesar Lucchesi came to America about 1898. My mother came when she was 14. That was about 1902. They both came from the Lucca province in Italy. They're both from the Tuscany area. My Dad worked in Quincy at the Quincy Mine when he first came here. He never liked to go underground so it wasn't long before he became the boss above ground. My mother was sent for. She was the youngest of 9 children in the family, the Andrini family in Italy. Her brother, Emilio, had a boarding house in Baltic besides the family and he needed help in that house. So my mother came all alone. She came here in the winter and thought she was at the end of the world. She worked early in the morning. They had shifts. They had 18 boarders in this little house with just 3 people. My Dad later went to Baltic and he was one of the boarders and they fell in love and they eloped. She was 16. Her brother wouldn't speak to her for a long time after because he felt she owed him more than just 2 years of work. That was in 1904 and that's when South Range was built so they went to South Range and my Dad was a pioneer in transportation. At the Baltic Mine he was above ground and he became Sheriff of Houghton County...undersheriff. He was also in the sheriff department in the mine. First he had horses and he rented them out and delivered. After the plows came he removed snow from the highways. He had buses and later taxis, and later he went into the gas and oil business. He also flew an airplane until he was 76. He really was a pioneer in transportation and raised his family that way. I married Lin. I graduated in '27 and married in '30 and we've been living here in South Range.

GL: My name is Georgia Nellie Nottoli Lucchesi now. My Mom and Dad were Sontina and George Nellie. They came from Lucca. My Dad came over first. They were married in Italy and had two children. Then my Dad decided to come to America because he had heard it was the land of plenty. So he came over in 1913 and it happened it was the year of the strike. So he lived with Mrs. Messini for a while, while he was here. He lived here about 5 years before he sent for my mother. So my mother and older brother and sister came over in 1917 or '18. My Mom was a seamstress and would sew dresses for all the ladies. She had a little book by her sewing machine and she had all the measurements. They would bring her 3 yards of material and she'd look at the book and make the dress without a pattern. My Dad was a miner and always had a huge garden. He tilled every square inch of land around wherever we lived. He had so much produce that he actually sold it to some of the markets in town.

RM: I think earlier you mentioned some of the prices he was paid.

GL: He was paid 10 cents a pound for tomatoes. If there was any little mark on them, those were the ones that stayed home. He only sent the real perfect ones down. I can remember delivering a few loads of them with a car that belonged to my boyfriend at the time. We never owned a car. I think that's about all I can tell at this time.

LM: My name is Lin Marcheschi. My father Antrarusi Sadini left Italy in 1912. They met together in Italy and landed in Iron Mountain together. They started working in the mines. My father was a shoemaker by trade. He used to make shoes by hand when he was Italy. He did some of it here when he got to Iron Mountain but he didn't like it so he forgot all about it. In 1915 my mother, my sister, and I

came from Italy. We landed in Iron Mountain. I thought it was a new world. We left Italy on the first of June and it took us 14 days to cross the Atlantic and we almost got shot down 2 or 3 times because it was World War I at the time and the Germans had a submarine, but they didn't harm us. When I got to Iron Mountain, it was a different world. I didn't know anybody. Some of the people that I did know, I knew in Italy. All they used to talk about is mining, mining, mining. My father started working in the mine as soon as he got here. It wasn't 3 years later when we came. We lived in half a house in Iron Mountain. Our neighbors were Mergerials and we lived on the opposite side. In the meantime my father had a house built down there and it's still there today, boarding office house. It was a 9 room house so my father took boarders in for a short time. We had a 9 room house, but 5 boarders took a lot of room. I used to see my mother working night and day and my father working night and day and then they would say there's no money in boarders so finally he told them all to go.

RM: Were the boarders all from the same area in Italy? Or friends of your father?

LM: Maybe 2 or 3 were from the same town. Not just the Lucca area...

RM: Tuscany.

LM: He finally got rid of them. In the meantime we were going to school, started growing up and had a lot of room in the house with no boarders. When I got to Iron Mountain there were 4 mines running. All I used here was talk about the mines. There was Number 2, Number 3, and Number 4. One mine was torn down and that was Number 1. At the time I came here there were 3 running. Those mines operated until 1926. Then of the 3 mines that were left, two were torn down and one still operated for a while.

GL: Did you work there?

LM: I never worked in the mine. I worked in Painsville because there were 3 mines working there. In Iron Mountain they went underground to Painsville and they had to transfer them back at night. They used to horse them in from Number 2 mine in Iron Mountain. In 1926 the operator decided to close up Number 2, that was the Iron Mountain mine. Then they all started to walk to Painsville, these Italians. Then they put on 3 shifts and that's when the Italians really started to hate the mines. At that time a lot of them left. They had a day shift, afternoon shift, and 11:00. They had to walk. There were no cars like now. So my father decided to get out of here too. We left in 1927. We went to Decal, IL. My father, when he came from Italy, he stopped there and there was a US Steel plant. There were auto factories in that town. It was prosperous there. They all started to strike so he heard of the mines up in the Copper Country and that's how he got up here.

GL: Where did you work?

LM: I was an oiler. Every engine house in Painsville, Number 1, Number 2, Number 3. Easy job. I started when I was 15. I was working 9 hours a day for \$2.20 a day. So I worked there from 1924 to 1927 in these engine rooms. Then we moved to Decal, IL and I worked at US Steel there. I met my wife and we talked about getting closer together. I was down there for three years and was going crazy, me working down there and her up here... still crazy. We decided to get together. We got married in 1930. We lived with my parents for 7 years.

AM: Depression years in Illinois.

LM: That was the start of the Depression. We were lucky I was at US Steel. My father was there. My sister worked at Rudolph's with your sister. We all had something to do.

AM: That factory made coats. Sycamore coats.

LM: So all of us kept working. We were getting along pretty good. If you were making a few dollars a day in them days, you could go a long way. Before she said I could marry her she said I had to ask her father and mother. So I went in and said ??? Ann and I plan to get together and we want to get married next June. Her mother said oh no, she went to college and got a good education and we need her in the office. I said I need her down there. She said what can I say then, do what you want. So we planned the wedding for next June. After 3 years they asked me to come back up here to work. I worked with Range Oil and Gas for 48 years.

RM: Just to go back, in the 1920s when they went to these 3 shifts a day, the Italians left. Did a lot of them go to Decal?

LM: A lot of them went to Chicago. Some went to Detroit. My father knew people there, that's why we went. Some didn't have the money to move out of town. It was rough in those days.

RM: Do you remember when you arrived in New York on the ship?

LM: Yes.

RM: What do you remember?

LM: The first thing I saw was the Statue of Liberty there as we were going by. Then I remembered getting on the train.

RM: How about going through Ellis Island?

LM: I had little American flag and a sailor hat. We made a mistake on the train. My mother showed them the tickets. The conductor said get on the train. We went a little ways and we had to stop there because we were on the wrong train. No word of English. Then I had this American flag and a little bag with 2 rolls of cheese in it that I was going to bring to my father. I was 7 years old. My mother took the flag and broke it in the street car and it ran over the flag and I started to cry. Finally we got lined up and got to the Copper Country. When we got here, I didn't know where we were. We got to Houghton. There was a train that went to Range, they called it the Deluth South Shore. It went right to Painsville, all the mining towns. We were sitting in the depot waiting for my father and he lived in Iron Mountain. We had to get to Iron Mountain. We sat in the depot and a man walked by ???. She knew him in Italy. She started talking to him and he said I'll take you home. I'll take you to Iron Mountain. We got to South Range and Amigo Santorio was there. He said Luterra...they nicknamed my father Luterra. ??? We got off the train, sunny Italy was on one side and I was walking up. My father had curly hair and he grabbed a hold of me and gave me a kiss. I remembered him. I was 7 years old. My sister didn't want to get close to him. My mother had a hat and it fell off when he kissed her. We had to walk up this big hill, Number 2 hill. I said Mom is that a church up there? It was the mine with all kinds of lights on there. ??? It looks like a church. Finally we got to Iron Mountain and stayed with his father and mother. There was no vacant place to find. Finally ??? built a house and he moved out and we moved into half a house in Iron Mountain.

BG: My name is Bianca Pizzi Girardi. It was Bianca from 1913 to about 1930 and then they started calling me Blanche. I was born in Baltic in 1913 and my mother was Georgia Cortopassi Pizzi and my Dad was Binchanso Pizzi. My Dad came over here in 1907. He was from Lucca, Italy. He came over here. He had a brother here. He came to work in the mines. Then in 1908 my mother came over. She

had a sister here so she came to stay with her sister. She stayed with my aunt and went out during the day to wash clothes for about a year or two. Then she met my Dad and they got married.

RM: Her name was what?

BG: Georgia Cortopassi Pizzi

RM: How do you spell that?

BG: C-O-R-T-O-P-A-S-S-I They got married and my father had \$900 in gold in a bag and these people were going to move out and my mother and dad were going to move in. He bought the furniture these people left. The first day from their wedding they had boarders. I don't know how many boarders they had. They had 3 shifts and the ones that get up in the morning and go to work and the ones that work at night come home and take their place in the bed.

GL: The sheets were so worn.

BG: In 1927...my Dad worked in the mine for a while and then he got stuck in the mine and was trapped for a couple hours. He wouldn't go in the mine any more so he went up and worked in the rock house. He got laid off and the mine closed. He went to Ohio for three months with Joe Nellie. He didn't like it so he came back.

RM: What did he do there?

BG: In Ohio I guess he worked in a brick yard. He didn't like it and he was lonesome so he came back and we moved to Painsville in 1927. He worked in the rock house. My mother still had boarders. When did he go to Tech? 1950. That closed down too so he went to Michigan Tech. He worked in the Stella Cheese Factory too.

RM: Where was the Stella Cheese Factory?

BG: In Baltic.

RM: Do you remember something about the Stella Cheese Factory?

BG: Oh sure. I visited lots of times.

RM: Who started the Stella Cheese Factory?

??? (everybody talking at once)

GL: They came from Wisconsin and had the chemists that knew how to put these cheeses together. It was the worst smelling place I've ever been. That's how you make cheese I guess. They had converted a boiler house into this cheese factory. There weren't that many working there, but they stored a lot of cheese to age. They had rooms of stored cheese.

LM: They bought the machine shop in Baltic

GL: In fact, my cousin, his name is Neil O'Nellie, graduated from high school 50 years ago, it had to be 1935, and the day he graduated, he started working for the Stella Cheese Company. His Dad had died and my aunt needed help so she had solicited a job for him after he graduated from High School. He went to

work for the Stella Cheese Company in 1935 and he worked for them for 48 years. He never left Stella Cheese. He got to be one of the district supervisors for Wisconsin and Illinois and Michigan.

LM: Then it closed up.

GL: That's right. Then they closed it up and he went to Cumberland, WI.

AM: He was a type of chemist. He learned about the chemistry of cheese. He was from Caspian.

GL: Our family was really affected because Jane came to work for the Stella Cheese Company and when she came, she stopped for gas at the gas station and Geno thought she was a pretty nice chick from the town. He started dating her and ended up marrying her. They were married for 46 years and then Geno died several years ago.

AM: I had a cousin who married...

GL: But we've interrupted Blanche here.

RM: Who established the Stella Cheese Company here?

BG: The Stella Cheese Company from Wisconsin. The Contanano, Natari was another Italian chemist cheese maker. Bolegnasi...

RM: He just came here with the cheese company?

GL: The cheese company that was established elsewhere, I don't know where the main headquarters are. Is it Chicago or Wisconsin?

RM: Now it's Menachi. Now it's Universal Cheese. They still make it.

GL: Somebody from the established company came here and started it. They imported most of the main people. It was just the workers they solicited from the county here...the Italians.

RM: How about this Castonoli? What was his first name?

AM: Atilio.

RM: He was also the counsel. Italian Counsel?

AM: That house is still standing over there. They built a home for when they had to stay over night. It was supposed to be quite a beautiful home.

RM: Who's the third guy?

AM: Natari...Antonio

RM: So they were the three people involved.

GL: To begin with.

LM: Joe Basso worked there too.

GL: Joe Basso was instrumental in getting Neil the job.

LM: He used to go around to the farmers to get the milk. Joe worked pretty hard.

BG: Then the cheese factory closed down and he went to work for Michigan Tech.

****SKIP IN TAPE****

BL: My name is Bernice Lorenzetti and I can't remember when my father came over...

GL: Your maiden name first.

BL: Bernice Giminani Lorenzetti. My mother was left in Italy with one little girl. Then one baby that died when it was 3 months old of measles. So I don't know who told me when she came over in the boat, she never set foot on the top part. She was sick in bed all day. She was so sick all the way over. We lived by Franklin Mine and the house was behind the rock piles. It was all made of rock...the house was. It was a double house. The drinking people...she thought it would be a good time. There was a well outside and when she washed clothes...she had boarders...she had to go pump the water from the frozen well and bring it inside and heat it. She struggled for a long time. I remember her saying that the boarders would fight. They would buy their own beer. Of course everybody made wine...it came in by carloads...

BG: The grapes...

BL: The boarders would buy their own beer and they would fight about stealing each others boxes of beer. One night one of the boarders went out and came back again and he shot the fellow he was fighting with right in the heart. All I remember is my mother saying that. My mother had a real bad time. My father, Eugene Giminani worked in the Number 8 mine. He looked like the other ??? He was a shoemaker and got into making moonshine. My father never made moonshine though. I don't know what they did with the boarders. We had 4 bedrooms and there were 4 children and she was left a widow at 33 and I thought she was old. I can remember distinctly she would keep up so the young married men that were around were gathered to see my mother. She kept us up so those guys would go home. That's what they dealt with. Then Tranquilo Ambriatsi was after my mother. He was sharp. I imagine he had money. At 42 years old he married my mother. They had a child. He worked in the mine also. He was good to us. I never remembered my father. I remember one thing, he bought us our first pair of goulashes, the ones with the buckle. And it didn't snow that year. We were mad. Then my sister Edel was valedictorian and decided to go to Chicago to work. She was a brain. She took up spanish and insisted that we move. You can imagine a copper family moving to a flat in Chicago. Well it had cock roaches. We had 3 bedrooms and 4 children. There were 6 people in this flat. The first year we lived there my sister Rosemary had appendicitis and it ruptured. She died there. My mother just stayed in bed. I remember taking the train home with the corps and the barber, she was laid out at their house. She was 5 years old.

GL: So the second child was named Rosemary also?

BL: Yes.

GL: Oh, I didn't know that.

BL: After my mother recovered from that she decided she wanted to go home. I remember her coming up and we were looking for a house. We started to live again and Edel stayed in Chicago. Then she had

to come home because she was getting nervous breakdowns. It was the Depression but we never felt it because somebody was making moonshine. The kids would get a gallon and my Dad would color it. I remember the thing you dropped in the bottle to see how many proof it was. My mother could stand it. I helped her. I would clean on Saturdays. I resented that. That's how she raised us. Then after that my mother had another baby. My Dad worked in the mine until 1945.

RM: What did he do in Chicago?

BL: He ended up washing dishes at a restaurant. From a mine to a restaurant. It was crazy. But he liked it. We lived. My sister Edel was working. I liked it. I went to school there. I was there about 6 months and then had to go home. I was in the 9th grade. We never made moonshine, but we sure sold it. Every one of the Italians had some kind of stihl or something.

GL: How else could they get ahead? Especially these widows that were left.

BL: When my mother was having me in that rock house, Mr. Lorenzetti, who later became my father in law, said Eugene isn't at work. I bet the wife had a baby. He came to the house and said you were a big baby. Years later I became his daughter-in-law. When I went to high school I dated.

GL: Speaking of moonshine and bootlegging and that, my first husband Bade Nottoli, he would take the moonshine and run it wherever they needed it. He was called a rum runner. He had a bank account and when his mother found out what he had in the bank she thought he was a bank robber. She thought where could he have possibly gotten this money. He didn't want to tell her what he was doing to earn the money. He was risking a lot for it though. For years she couldn't look at him because of how he made a living.

RM: These were the widows...

BG: The mining company gave the widows some money. I think my mother got \$4,000. With 4 children, it didn't last very long.

GL: I had a brother that was killed in the mine, but my mother didn't get anything.

BG: The Quincy Mine had their own store. They had everything from nuts and bolts to cloth and furniture upstairs. I remember getting Peter shoes there. The big store would take charges. There was a meat market on one side. They would take that out of your check before you got your check. Then we had a doctor's office, a nice dispensary.

AM: Every mining town had it's own dispensary. It's own doctor, and it's own store which was all owned by the mining company.

GL: ??? My mother was never the same after that.

RM: What happened?

GL: My brother was killed in the mine.

AM: Lin had an uncle who lived in Quincy.

GL: He was like the beacon of the Italians.

AM: He was only 21 years old and lost both legs in the mine.

?: ???

AM: I never went into much detail about my family. My father opened a store in Hancock there across from Geno's restaurant. They had a grocery store in the car barn area. She couldn't speak a word of English and she said she learned most of her English from salesmen that came into the store and told her the names of things. She sold while my Dad went to work in the mine. He liked being the Deputy Sheriff. She always liked farming. My mother was a natural born farmer. She loved animals. He bought her a little farm behind the mine. He put her there with two kids and a bunch of animals, cows and pigs and chickens. She was there.

RM: This was...

AM: Luchessi. Even after he had buses and taxis, I always remember the garage and we lived upstairs. He let my mother keep a little corner of that for her two cows and then she had the garden across the street and a few chickens. She kept that up until I was in high school.

GL: I should take him downstairs to show him some pictures. He had the taxi and bus and train and then he had a plane. The train that ran from the copper range tracks.

LM: I'll tell you something else, my father had the first yellow cab that came through the copper country. The people that made the moonshine would call the taxi and have him deliver the moonshine to the different houses.

GL: Remember Albino DeSanti? He was so precise. My mother used to do his shirts. He made more moonshine than the whole Iron Mountain area? He was in with the politicals. Iron Mountain had a lot of history.

LM: He made moonshine and he was the night patrol watchman for the range. He was a deputy. ??? was a deputy for the town. This watchman at night, he bought a Buick from ??? and didn't want to drive and she learned how to drive. At night this watchman and the deputy's daughter were delivering moonshine all over Iron Mountain.

GL: The Italian men were the only ones that died in the mines. The English people came over and were all bosses. They had steam heat. They could speak English.

LM: My mother had two brothers that were captains in Quincy Mine. One of them lost his legs when he was 21. One was Felix's father, Luigi. My mother sold the house to her brother. That's the one she's still in.

GL: We're so closely well knit that it's hard.

LM: My mother had two other brothers here. The one that lost the legs was Lorento. There was Luigi and then ???? (everyone talking at once.) They ran the store up here between them. On my father's side there was a mill where they could crush corn and flour...

?: Polenta

LM: They'd bring olives and crush those. That's what my father's family did.

?: ??

AM: South Range was built in 1904 and ours was about the first house that was brought there. It was two arcadian houses put together.

LM: Your father said that the only house that wasn't arcadian was ours.

RM: Remember when we talked earlier, we were talking about the toy factory. Somebody had a toy factory.

GL: She remembers it and it was in the vicinity of where the Super Value Market is now in Hancock. It was owned and run by a fellow named Munino.

LM: That was the last name. I can't think of the first name. A lot of people from Iron Mountain bought stock in that and then it went broke. He paid \$5,000 for the toy factory.

RM: What year did this happen about?

LM: I would say it was 1922 or '23 when they came to town. There were 4 or 5 of them that got together and they formed the Italian Toy Factory. Like she said, before that they went broke already once but then they started coming to our town. Munino was good friends with my father in Italy. They cooked everybody. He would come around and say buy some stock. He would give them a certificate for stock.

RM: So they opened this toy factory. What kind of toys did they make?

LM: They made horses and dolls and wagons...

RM: Everything out of wood?

LM: Some out of plastic too. The horses were made out of plastic. They had meetings at the big hall in Iron Mountain.

GL: Plastic didn't come out til way later.

LM: Well then it was press board. Most of the Italians gave money to them and they had meetings all the time.

GL: Did it have a name?

LM: Italian Toy Factory. When they went to these mining towns the men collected a lot of money. Pretty soon there was no more money and they took off from town and that was it.

RM: Who worked in the toy factory? Italians?

LM: There were a few that worked there. Anybody that donated there could get a job there.

(everybody talking at once)

LM: They really had a lot of meetings at Iron Mountain because the mines were going good. There were three mines in Painsville and three in Iron Mountain and they collected a lot of money. Everybody bought stock and then they left town. I never heard any more of them.

GL: Did you know Our Daughters of Italy was formed in Iron Mountain by women in Baltic and South Range and Iron Mountain in the Finnish Lutheran Church.

RM: Now we'll get to the restaurant business. Could you tell us a little about the restaurant?

BG: He came over here and settled in Iron Mountain and raised a family and then in 1927 he moved to Hancock and had a saloon. Then after the saloon...

LM: He sold moonshine.

(everybody talking at once)

RM: How do you spell that?

GL: Nottoli. That was my first husband's name. The father was Carlo.

RM: That had the restaurant?

GL: Yes. Carlo and Pietro Nottini.

RM: He had the Golden Pheasant.

GL: That was after. Then Pietro had the Venice Café after the saloon. The saloon was together.

BG: First he had the Garden of Italy. After the saloon he opened up the Garden of Italy and it was in east Hancock. It was an old hospital and that burned.

RM: Tell us about that.

BG: Well when they moved in everything smelled like disinfectant and they had it for 4 or 5 years.

RM: Weren't there rooms inside it?

BG: Sure. There were all these hospital rooms inside it, they were little private rooms. People would come up with their girlfriend and ask for room number 4 or 6.

GL: And their meals were brought there too.

BG: They could have their own little party there. Then it burned.

RM: That was about what year?

AM: 1931 exactly. My nephew was born on May 4, 1931 in our house because my sister came from Chicago to have the baby. My mother called Dr. Whittmore and he was administering to ??? and at the same time they had heard about the Garden of Italy. Luigi was burned quite badly. He didn't die right away. He died a week later. But Dr. Whittmore had word from the doctors down here on his condition and my father said how is Luigi to Dr. Whittmore. He said I don't know I think he's pretty bad. My father went to Hancock but no can see. Dr. Whittmore said what do you mean? Were Luigi's eyes burned that he can't see? No, no I no see. I remember this conversation like it was yesterday in our house.

****NEXT TAPE****

RM: We've got that the Garden of Italy burned in 1931. That's where we left off.

BG: After the Gardens, they went downtown to a little building and opened a little Venice café. Mr. Luttini and Joe. Delia worked there remember. That was about 1932 after the Gardens burned. The in '33 Joe Watson said Mr. Luttini the elks are going in the hole. The Chinese restaurant and laundry have to move. Would you consider moving down to the corner where the elks building is now. He said okay. They had the grand opening and then a couple months later prohibition was fueled. That was a beautiful Italian restaurant. All good Italian food. And a dinner, the tender loin steak dinner, the full dinner with soup and steak and potatoes and salad and coffee and desert for 40 cents. The T-Bone steak dinner was 75 cents. That burned in 1943 or 44. Just before Christmas. Joe had all his turkeys out thawing for Christmas dinner and everything was trimmed and the furnace backfired. We had a drunken janitor and the place was packed. My husband went home at 2:30 and went to bed. At 3:30 the place was engulfed in flames. They couldn't even open the door it was so hot. That was in 1944 at Christmas. In 1945 in August Grandpa Lucchini built another place right across the street. Another Venice Café. That's where the Gardener's Warehouse is now. He was partners with Joe Faneli and ??? They broke up and sold to Mr. Lucchini.

RM: Faneli is the one in that picture.

BG: Yes. A year later after the boys were all out of work, grandpa thought we can have another restaurant. He was already 65 going on 70 years old. Pat said no more restaurant we're tired of it. They opened up Lucchini Supper Club downtown. It's still there. Still going good.

RM: Is he the first Italian to open up a restaurant?

BG: No, Giminani had a restaurant.

AM: Did they have any more Italian restaurants in Hancock Georgia?

GL: The Roma Café. It didn't go very long.

(everybody talking at once)

AM: Pascales had the Colonial Steak House.

BL: How about The Eagle too?

AM: Nellie's had it before.

BG: Nellie's built it but never opened it up.

AM: Now it's the Eagle's Country Club along the lake.

RM: One other thing, if you can remember some of the stories with them, some of the lodges and societies that were in the area. If you can mention the Royal Cabineri. What is some of the story of that? Where was it located?

LM: The Royal Cabinrei was in Iron Mountain because they had their own. A lot of people started to move out so the Sons of Italy formed more lodges.

RM: That was about what year?

LM: 1924. Between Iron Mountain and South Range we had 352 members.

GL: What happened to it?

LM: Well there were only 24 left of us in the Sons of Italy.

AM: Well after 50 years yes.

RM: What year was that?

AM: December of '84 was the end.

BL: Do you think that will happen to the Daughters of Italy?

GL: No, it will never happen Daughters. We won't let it.

BG: Young people aren't active.

RM: Was there another society here in Hancock, the Tuscana?

LM: Chitadina. It means American.

RM: That was in Hancock. How about up on Quincy Hill?

LM: That I don't know too much about.

AM: Calumet had a lot of clubs.

****IN ITALIAN****

RM: What were some of the activities that these clubs would do? Did they have parades or anything?

AM: Oh yes.

BG: Columbus Day they always had a parade.

GL: You know what one of the big things for ours was a masquerade marti gras party. Just up until a few years ago I used to go with my mother.

LM: They used to have plays and all that and a stage, the comerdia.

RM: That's what they were or just what you called them?

AM: They called them comerdia. That's what they were...comedies.

BG: For funerals they all got together and walked behind the casket. Everybody turned out for a funeral. All the members.

LM: If you didn't go to a funeral and you had a job, you were fined. It was better to go to the funeral. At least you have a day off.

RM: A woman Vinchnza Galleti...

AM: She was my teacher for 8th grade.

RM: She was saying that in Santori's Hall they had puppet shows.

AM: There were a lot of activities there. That's where a lot of them had their meetings.

AM: It was the third floor of a building where Mrs. Amigo Santori still lives on the second floor in an apartment.

GL: They had a lot of things at the derby hall also.

AM: She taught us to do Shakespeare.

LM: They used to do plays on the stage.

RM: Oh in this hall.

LM: On the stage in South Range too.

(everybody talking at once)

GB: My mother and Dad were married in 1912 and their honeymoon was they rented Caesar McCasey's car and went from Baltic to Houghton. It took all day. Three flat tires and they had to get out and help push. It was cold in October.

AM: My Dad used to have the buses, and they put runners under the buses in the winter time. They go over the snow. He said someday the highways in the copper country will be clear of snow. Everybody thought he was crazy. He got these big rollers and my mother used to feed all those hungry men.

LM: Well he started to open his own roads and most of these people had buggies in those days and the horse would get tired to go very far. In the sleigh...no. So he used to dig the roads right down.

AM: They had these big snow blowers. They'd cut these big banks. They were showing how they worked and he finally bought one.

RM: Oh I see, this was a demonstration.

AM: Yes. These men would come and this was the snow area. They had a hard time convincing the public until they saw it. It was quite expensive. Everything that went in and out.

LM: There used to be a bus every hour from Hancock to Painsville and back again. Her father had a bus coming down. Then there were some that went to Lake Linden.

AM: Lake Linden and Calumet.

LM: One bus went from Painsville to Hancock. The other bus would be waiting and they'd go to Lake Linden and Calumet.

GL: There was a street car every 15 minutes too.

LM: My mother-in-law and my wife, in those days it was 10 cents to ride the bus. He used to ???

BG: I used to take the bus from Painsville to South Range and it was a dime because I was under 12. When I turned 12 I was still kind of small. ??? was driving and he said hey are you still 12. He made me pay 25 cents. I don't think I rode the bus after that.

GL: When I used to get my teeth fixed I would ride from school on the train from Painsville to South Range and then walk from South Range back to Iron Mountain.

BG: All the kids from Iron Mountain walked to Jefferson Painsville High School.

(everybody talking at once)

BG: We used to carry our lunch. There was no way you could walk from Painsville and back. We used to take ??? and one day one of our friends said is that pudding with nuts in it?

RM: What is this?

BG: ??? bean soup with corn meal in it. That makes it thick. Then when it was cold you could slice it. First you make real good bean soup with black cabbage.

RM: How do you make it? Do you have a recipe?

BG: You soak beans overnight and the next day you drain them and put them in a pan with water. I put pigs feet in mine. You can put Italian sausage if you want. Then you let that boil until the beans are tender and the pork hoks are cooked. Take those out and put them to the side. Then you take some of the beans and strain them and mash them. Most of them. Then that is kind of thick. You have to add some water because that is too thick. Then I make ??? Put a little oil in a frying pan and some garlic, sage, onion, ??? celery, when that is a little bit fried I add tomatoes or tomato paste and salt and pepper cloves, alspice and fry that up. Then I put that in the strainer and put it in the broth.

BL: I put it all in. I never strain that. I love the vegetables.

BG: Then after I cut up carrots celery, cabbage, zucchini, potatoes, anything you want. Then when the vegetables are done you add your pasta. Any kind of pasta you like.

BL: It's minestrone soup really.

(everybody talking at one time)

RM: Now this is the soup.

BG: Use that same soup and instead of putting the pasta in put in corn meal until it's thick.

RM: Then you make that into a...

BL: It's nice and thick.

AM: Like polenta

BL: It's the same thing only it's got vegetables in there. Everything but the kitchen sink.

RM: So you start out with this bean soup, with beans and pork and sausage and so on. Then you make a sauce with the garlic and sage and so on. Alspice and cloves. And then you put the vegetables and after that you put the corn meal. Do you fry the sausage before you put it in?

BG: No.

AM: Put a little bacon grease on top of it. That's okay Italians like greasy food.

RM: What do you call this?

BG: The soup is like minestrone, but fratinata.

RM: And that is when you put the corn meal in and the whole thing is called fratinata. And this is from Lucca.

AM: This is what they used to feed a large family in Italy. They had that every day of every week. They had large families and were poor.

RM: Are there any other foods, specialties that you'd like to share?

BL: The Italians, I can remember, we used to have a big dinner. 6 or 7 courses. Broth soup, then meat, fried chicken, fried cauliflower, fried mushrooms, then the potatoes, always cheese, and fruit. We never had cake, always cheese and fruit.

BG: That was the most popular but in Italy they also have a lot of nice deserts when we were there.

(everybody talking at once.)

BL: And the saffron buns...they learned it from the English.

RM: Were there any special foods you'd eat at certain times of the year?

AM: There was falinata. We made it on Fridays when you couldn't eat meat. Now you're allowed if you want. But they would make a tomato sauce that was just as good as any spaghetti sauce instead of meat. It was a good sauce with tomato and a lot of seasoning. And a lot of vegetables. Then they would make polenta or cod fish.

RM: Do you have the recipe for this Friday spaghetti?

GL: Sure. It's like a spaghetti sauce without the meat.

AM: You brown onions.

RM: What are some of the ingredients you put in it?

GL: Do you have my spaghetti sauce recipe?

RM: You have one?

GL: I have one. I'll give it to you later.

RM: What I like to do when I go around is get very specialized recipes.

****SKIP IN TAPE****

AM: These strikers would get very desperate and throw rocks. My mother remembers when she had all the kids in one bed and holding them tight and praying because they were throwing rocks at the house. He wouldn't come home. He'd stay all night in case there was an attack, the workers at the mine.

LM: He was the first man to put wheels on the road in the winter. He opened the roads with his own plow.

AM: Then during the World War and there's a picture of my mother with her Red Cross uniform.

GL: I've got that picture. I'm going to take it down to the museum.

AM: She had the Red Cross on her headband and they used to make the wrappings and bandages.

GL: She had about the Old Reliable and Quincy Mine.

RM: This one I have. I have a copy of this one.

LM: When they closed the mine in Painsville, it was 1945. Number 3 Painsville. The union went out. They closed the mine and they haven't opened them since.

AM: That happened to all the mines.

(everybody talking at once)

BG: Tell him about the stuff in Iron Mountain with all the shootings.

GL: In the winter time the guys walked out of the house backwards so the footprints would look like they were going into the house. Then the husband would come home and say ah ha somebody came in the house while I was at work.

RM: Who did this?

GL: Just some guy, to play a trick on him. It made him jealous.

BL: There were a lot of children that were boarder's children. There was a lot of jealousy with the boarders.

RM: So there was a lot of tension in the building.

AM: One morning there was no hot water at our house. So this guy took a cup of water and threw it across the room. My father said ??? which meant get your things and go.

RM: So in the house, the husband would have to maintain some kind of order.

AM: Oh yes. The poor woman, she had a lot of pressure to keep up the boarders.

LM: Some had 3 or 4 kids, some had 5 kids, maybe 10 boarders. They had to have their mining clothes washed for \$30 a month...

GL: And make pails and have everything ready and have things in the house.

BG: We had a boarder, Rosie Pizzi's husband, David's father was boarding at our house. There was another fellow by the name of Gubba. He was ??? cousin. One morning this fellow was drinking coffee at the breakfast table and he got to the bottom of the cup and there were two nails in there. He said my God ???. My mother had a fit and was going crazy. Finally Gubba came downstairs and asked if he had his coffee yet. My mother said yes and he found two nails in there. He said ???. He put them in there. They were jealous of one another. I don't know why.

AM: There were some good looking boarders too. The lady of the house could give them an extra piece of fruit or something.

BG: One guy that came from Italy, she made him a big fritata.

GL: Then when they made wine everybody had their own barrel. The basement was full of barrels of wine. Then when they sat at the table with their wine, the wine jug was right by their feet. They'd pour it in their glass and put it right back. If you were the family, naturally the bottle was on the table.

AM: All the barrels were in a row and had their names on them. They used to put a lock on some of them because they used to steal each other's wine.

GL: Remember ??? she'd go down and drink out of the barrels and put water in them. My father's mother. She'd come up to take your order and had a big skirt with pockets. I don't think she wore any underwear. She would spread her legs and urinate in the snow. I remember that.

AM: I heard they did that in Italy. You know that they had a macaroni factory here in Hancock. What was the name of that place?

GL: Lavarini.

RM: That name I have. These were some real wild times.

(everybody talking at once)

GL: Remember peddlers that used to come? Gardner...Izadore Gardner used to come and they had leather suitcases with big straps. I used to love to watch them. My mother would say no we don't want anything and I would say maybe we do.

AM: Lebanese. There used to be a lot of them coming around. They had hanging panels, tapestries, real expensive. Shawls and things.

GL: The Syrians came too.

RM: So the Lebanese immigrants were dealing with the Italian immigrants. They were all going back and forth bargaining.

AM: My mother had one special favorite woman that came. She always invited her to stay for dinner

RM: Were there every any special folk medicines or herbs that were used for medicines? For like colds?

GL: My mother used to make something but I don't remember what was in it.

AM: Lin seeds. When they had the flu and so many people died, everybody wore a string with a ball of garlic on the end. Chamomile tea.

GL: ??? that black chestnut powder

(everybody talking at once)

GL: You know something else that these girls' dads did, everybody raised a pig. Their Dad was the one that could go and butcher it. It would be a party day when Mr. Pizzi would come because then they would make the bialdo and ??? and cut up the pork chops, it was a whole day's job and more, but he was the key man and my Mom would do all the cooking and baking, it was a party.

BG: Thursday night he'd butcher the pig and drain it. They would save the blood...

RM: This was done like at this time of the year.

GL: Yes.

BL: We still on the hill have two big pigs and three little ones. He still does that.

AM: ...fresh ham and season it. Every day he had to turn the bolts.

GL: It was so good. Garlic and coarse pepper.

AM: It's \$7 or \$8 a pound.

BG: They made good head cheese with that. Stomach lining.

AM: I would never eat it.

BG: I love it.

(everybody talking at once)

I got a whole bunch of stuff from ??? nice white ???. I make a sauce with it and lots of garlic and little slivers and put it right in the sauce after it's boiled and then put it in the oven for at least 5, 6, maybe 7 hours.

BL: Frog legs...their still a delicacy.

AM: When we ate ??? my father would put a bedspring out in the yard and all these birds would come and feed under there...

GL: That's ingenious. You'd be put in jail now, but it's ingenious.

AM: The birds weren't even dead, my mother would ??? They cooked everything.

(everybody talking at once)

GL: At least when you kill a partridge you get a nice breast.

RM: They're saying the father ate everything. He cleaned them, but he ate everything.

LM: He wouldn't eat the head or feet, but the rest he would eat anything. Their mother fixed them up so nice.

AM: We never ate the feet. Everything else we did. We cleaned the guts out and ate everything.

GL: We ate the feet of a chicken.

AM: Do you remember when they cleaned those nice fresh chickens. The heads would be about that big. You'd take the head off and make soup or whatever. Then they cracked the brain out and we'd eat the brain. We used to fight for it. Then we'd take all the rind off the mensina and ???and put it on the stove and it would stink up the whole house. We'd fight for that too.

GL: By the time I came around they were getting a little more modern.

RM: That is interesting that at a certain point they stopped eating a lot of those things.

(everybody talking at once)

RM: It would surprise a lot of people if you had a bunch of people over for dinner and they didn't know what to expect and all of a sudden you had chicken legs. They say now that in Italy there aren't any song birds. People ate them all. You only find song birds way in the mountains. In cities and other places, they got them all.

LM: ??? in Italy, they were about the size of a robin. There's no more birds like that.

BG: And pigeons, remember the pigeons.

AM: And rabbits. We had a barn full of rabbits one time and some kid had a little dog with him that went in the barn and killed all the rabbits.

GL: I can remember going in the barn and picking eggs.

BG: My mother used to kill the chicken and pluck the feathers and put them in boiling water. It was always my job to cut the nice warm belly and clean out the guts.

AM: I could never stand doing that. I remember my daughter Caroline was only 3 or 4 years old and would watch my mother and was entranced. I still can't stand it.

GL: It's too bad the afternoon went so fast.

RM: Thank you.

Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI
October 30, 1985
Interviewer: Dr. Russell Magnaghi

TAPE TWO

(There are lots of ladies in this interview and I cannot distinguish who's who,
therefore I have listed ??, ??2, and ??3, and ??4 as the names of the ladies speaking.
??5 is a man.

RM: We were talking about the gardens of Italy burned in 1931. That's where we left off.

??1: The gardens went right down town there and then they opened up a Little Venice Café. Mr. Lutini and Joe worked there. That was about 1932 after the Gardens burned. Then in '33 Joe Watson came up and said Mr. Lutini the Elks are going in the hole and the Chinese restaurant has to move. Would you consider moving right down town where the Elks building is now. He said alright. They moved down there in 1933 was the grand opening. A couple months later Prohibition was, remember? They had a beautiful Italian steak dinner, the full dinner with soup, steak, taters, and salad, coffee, and desert for 40 cents. A T-bone steak dinner was 75 cents. That burned in 1944 just before Christmas. Joe had this turkey thawing out for Christmas dinner and everything was trimmed and the furnace backfired or something. They had a drunken janitor who let it go. My husband left there at 2:30 in the morning and got in bed, and at 3:30 the place was engulfed in flames. That was in 1944. In 1945 in August Grandpa Lutini built another place right across the street. Another Venice Café. That's where the Gardener's Warehouse is now. He was in partners with Joe Binelli and ????. They broke up.

RM: And Binelli is the one in that picture.

??1: Yes.

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI**

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??2: A year later after the boys were all out of work and they worked here at the hotel,

Grandpa said we gotta have another restaurant. He was already 65 or almost 70 years old. They said no more restaurants, we're tired of it. He pushed enough until they opened up the Lutini's Supper Club downtown. It's still there.

??1: They sold about 7 or 8 years ago.

??2: It's still going though. The same name and same food.

RM: Was he the first Italian to open up a restaurant?

??3: No, there was Geno's. Geniani's had an Italian restaurant. But those are the only two Italian restaurants.

??2: Were there any other Italian restaurants in Hancock?

??1: The Roma Café. They weren't here very long.

??2: Maybe a year.

(3 people talking at once, can't distinguish who's saying what)

??2: Pasquali's. Then the Colonial Steak House.

??3: How about the Eagle?

??2: That was Binelli's

??4: That never did open. He built the building and never opened it up.

??3: Now it's the Eagle's Country Club. They're along the lake.

RM: One other thing, if you can remember some of the stories. Some of the lodges and societies that were in the area, like the Royal Cabineri. What's some of the story of that?

Where was it located?

Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi

Hancock, MI

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??5: That was in Tri Mountain. They had their own. But a lot of people started to move out. Finally a lot of people moved here and the Sons of Italy ??? (blurred voice and tea cups rattling in background, can't understand what he's saying)

RM: That would have been about what year?

??5: 1924. Between Tri Mountain and South Range there were 352 members. There's only 24 left of us in the Sons of Italy.

??2: Well, after 50 years...

??5: There's only 24 left and they disbanded

RM: What year was that?

??2: December, '84.

??5: We had \$50,000 in the general fund.

(too many people talking at one time)

RM: Was there another society here in Hancock? The Toscana Society?

??5: Chita Dina, that means Americans

RM: How about up on Quincy Hill?

??5: That, I don't know.

??2: ??? had a lot of clubs.

(speaking in Italian)

??1: These are local. Across the street.

(speaking in Italian)

RM: What were some of the activities that these clubs would do? Did they have parades?

Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi

Hancock, MI

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??1: Oh yes. On Columbus Day they always had a parade. One of the big things for ours was a Masquerade like in Mardi Gras.

??2: I used to go with my mother.

(too many people speaking at one time)

RM: That's what they had, or that's what they called it?

??3: It was a comedy.

??1: And for funerals they would all get together and walk behind the casket all the way to the end.

??4: Everybody turned out for a funeral.

??5: If you didn't go to a funeral and you made \$3 a day working in the mine, you had to pay a \$3 fine. You were better off going to the funeral because at least you had a day off. If you made \$4, then you had to pay \$4. They had a band in the funeral.

RM: A woman, Vincenza Galleti...

??3: She was my teacher in 8th grade.

RM: I interviewed her in the spring in Detroit. She was saying that Santori's Hall, they had a puppet show.

??3: They had a lot of activities there. That's where the men had their meetings.

RM: This was what, a...

??3: The third floor of the hall, Mrs. Amigo Santori still lives on the second floor in an apartment.

??1: They had a lot at the Derby Hall also.

??3: The Derby Hall and the Community Hall also.

(too many people talking at once)

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI**

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??5: She was a smart lady.

??3: She taught Shakespeare.

RM: In the Santori Hall?

??3: They did it there too.

??5: They used to have it on the stage in South Range also. What was the gas station there?

??2: On Columbus Day all the Italian children stayed home from school that day. We'd have to make up all the time a couple weeks later because our principal...

(too many people talking at one time)

??5: There were three theaters at one time.

??3: At one time they had 2 bowling allies. South Range was a thriving community.

??4: We used to take the horse and go to Tri Mountain or some place.

??2: Remember the picnics...

??4: My mother and dad were married in 1912. Their honeymoon was they rented Caesar Lucchesi's car and went from Baltic to Houghton. It took all day. They had three flat tires and she had to get out and help push. It was dark when they got there.

??4: In the winter they used to put runners under the buses and go over the snow. He was the one that said some day the highway in the Copper Country will be clear of snow in the winter. Everyone thought he was crazy. He got these big plows from Minneapolis. My mother used to feed all these big hungry men. They'd work out there.

??5: He made trouble. He opened the road and some of the people around here had horses. The big shots had horses and they'd go in there with a buggy and get tired. The sleigh wouldn't go. He used to dig the roads right down.

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI
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Interviewer: Dr. Russell Magnaghi
(too many people talking at one time)**

??3: He would cut these big banks along the road. They were showing how they work. He finally bought one. It was a demonstration, these men would come and this was the snow area. They had a hard time convincing the public until they saw it. That was quite an adventure.

??2: All these boarders would stay. They'd send them some money to come over. They'd board there and pay it back. Most of them went back, some of them didn't.

??3; They settled here.

??5: There used to be a bus every hour from Hancock, to Painsdale and back again. Her father had a bus coming down every hour. And he had some from Lake Linden and Calumet. One bus would come from Painsdale to Hancock. Then another bus would be there waiting and it would go to Calumet and Lake Linden.

??1: They had a streetcar every 15 minutes up the hill.

??5: My mother-in-law and my wife, in those days it was a dime, you rode the bus 15 cents from Painsdale to Tri Mountain. I used to go there.

??2: I used to take the bus from Painsdale to Ragani's Store in South Range and it used to be a dime because I was under 12. When I turned 12 I was still kind of small. I got to be 13 or 14 and he said hey are you still 12? He made me pay 25 cents. I don't think I rode the bus after that.

??1: When I used to get my teeth fixed I had to ride from school on the train to Zimmers. The gold in my front tooth, Dr. Zimmer put in there. I used to ride the train from Painsdale to South Range, the school train. Then walk back to Tri Mountain.

??4: All the kids from Tri Mountain walked to Jeffers-Painsdale High School.

Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi

Hancock, MI

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??3: They used to take us downtown. Then when the bus came back it would pull in our garage. We'd get off and run to Tri Mountain.

??4: We used to carry our lunch too. We would take ??? and one day someone asked is that pudding? It was a big ??? topped with pudding and big nuts.

??2: ??

RM: What is this?

??2: It's bean soup with corn meal. It makes it thick. When it was cold you could slice it.

RM: How do you make this?

??2; First you make real good bean soup.

RM: How do you make it? Do you have the recipe?

??: ???

??3: You take the beans and soak them overnight. After the next day you put them in a pan with water. I put pork hocks in mine and pigs skin in mine. You can put Italian sausage if you want. Then I boil that til the beans are tender and the pork hocks are cooked. I take the pork hocks out and put them to the side. Then I take some beans and strain them and mash them. It gets kind of thick so you have to add water. A big kettle like that. After I got that on the stove then I make asfrito. I put a little Mazola oil in a frying pan and then you add garlic, sage, onion if you want, sadano, any vegetables. What that's just a little bit fried, not hard, just sautéed, I add tomatoes or tomato paste, one or the other. Then you add salt and pepper. I put cloves, allspice, then fry that and let it cook down. Then I put that in the strainer and put it in the broth.

??2; I put it all in there. I like the chunky vegetables.

Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi

Hancock, MI

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??3: Then after, you can cut up carrots, celery, cabbage, zucchini, potatoes, anything you want.

RM: You cook that separate?

??3: In the broth. You can add macaroni. Any kind of pasta you want.

RM: This is the soup.

??3: Before you put the pasta in, you can use that soup and put the corn meal in until it's thick.

(too many people talking at once)

RM: So you'd put enough corn meal in to make it thick to the point...you'd make it into a...

??3: Like a big pot of polenta.

RM: And you just cut up the vegetables. You start out with a bean soup with the beans and the pork and sausage and so on. Then you make this sauce with the garlic and sage and so on. Alspice and cloves. Then you put the vegetables and after that you can put the corn meal. Either one or the other.

??3: You can make it with no meat.

RM: Do you fry the sausage before you put it in?

??3; No, just put it in.

RM: What do you call this?

??3: Fararinata

RM: And that's when you put the corn meal in, the whole thing is called fararinata.

??3; Yes.

??3: You can make a little pan.

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI**

October 30, 1985

Interviewer: Dr. Russell Magnaghi

RM: And this is from Nuca?

??3: Yes. Really it's a minestrone bean soup.

??2: This is what they used to feed a large family in Italy. They had it every day of the week.

??2: My mother said she used to have it often because they were a large family and they were poor.

RM: Are there any other foods, specialties that you like to eat?

??3: Ravioli, spaghetti...

??2: We used to have a big dinner, 6 or 7 courses. We always had a broth soup, then the meat, fried cauliflower, fried mushrooms, anything fried.

??4: Then the potatoes, cheese, fruit.

??3: That was the most popular, but Italy also has a lot of nice deserts. My mother always made that yellow cake with some coconut on it. It was so good.

??4: My mother always made saffron buns. They learned it from the English.

RM: Were there any Italian special foods that you would eat at certain times of the year?

??3: There was spaghetti, on Fridays when we could not eat meat they made a tomato sauce which is just as good as any meat sauce. Instead of meat they made a good sauce of tomato and a lot of seasoning and vegetables. But then they would make polenta and codfish and that sauce.

RM: Do you have the recipe for this Friday spaghetti?

??1: Oh yes. It's spaghetti sauce without the meat.

RM: What are some of the ingredients in it?

??1: I have a recipe, I'll give it to you.

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI**

October 30, 1985

Interviewer: Dr. Russell Magnaghi

RM: What I like to do when I go around is get very specialized recipes.

SKIP IN TAPE

??3: The strikers would get very desperate and they would be throwing rocks at them.

She had her kids in one bedroom and holding them tight and praying because they were throwing rocks at the house. He wouldn't come home. He would stay out all night because of the workers at the mine.

RM: He did all this in between...

??5: He was the first man to put wheels on the road in the winter time. He opened the roads with his own plow.

??3: During World War my mother was a nurse....

??1: When we go home now we'll be thinking why didn't we say this or that.

??3; There are pictures of my mother with her Red Cross uniform.

??1: I was telling him about that. I still have that.

??3; I have a picture.

??1: I have the actual one.

??3: She had the Red Cross on her headband and she worked wrapping bandages.

??1: About the Old Reliable and Quincy Mine.

RM: This one I have. I have a copy of it.

(in Italian)

RM: I have the book.

??5: When they closed the mines in Painsdale, this was 1945. That's when they closed the last two mines in Painsdale, Number 3 in Painsdale and Number...In 1945 the Union went off and then they closed the mine and they haven't opened it since.

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI**

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??1: Was that with Jean Saari?

??5: Jean Saari, yes.

??2: Tell him about the true stories in Tri Mountain, if somebody wacked they'd shoot him right through the door.

??1: There was a guy in the wintertime who walked out of the house backwards so that the footprints looked like they were going into the house, just to be mean. Then the husband would come home and say Ah Ha, somebody came in the house while I was at work.

RM: Who would do this? The wife?

??1: No, some other guy would play a trick on the husband.

??3: The poor wife probably got beat up.

(everyone talking at once.)

??1: Now we're getting into scandals. They just wanted to make trouble.

??4: There was a lot of jealousy between those borders.

??2: There was no hot water in our house. He took a cup and threw it across the room and said (in Italian).

SIDE 2

??2: Musolini guy...

RM: In the house the husband would have to maintain some kind of order.

??3: The poor woman had a lot of...

(everyone is talking at once)

??5: Some had 3, 4, or 5 kids and maybe 10 boarders. It was \$30 a month.

??2: They made pails and everything and had it all sitting on the step in the house.

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI**

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??3: They made 10-15 dinner pails in the morning.

??4: We had a boarder, Rosa Pizzi's husband, David's father, and another fellow by the name of Gubba. He was a neice's cousin. One day this guy he was at the breakfast table drinking coffee. He got to the bottom of the cup and there was two nails in there. He said look at this Georgia. My mother had a fit. They couldn't have been there or she would have seen them. She was going crazy. Finally this Gubba kid said ??? (in Italian) They were jealous of one another. They were good looking boarders too. The lady of the house would put a little extra piece of bread or something. There was a lady that made a big frittata for one guy and the others said what are we going to eat? ??? (in Italian)

??1: Then when they made wine everybody had their own barrel. The basement was full of barrels of wine. Then when they sat at the table, the wine jug was right at their feet. They'd pour it in the wine glass and put it right back down here, the boarders. If you were the family, naturally the bottle was on the table.

??2: All the barrels had their names on them. They had to watch them because they used to steal from each other.

??4: ?? (too many people talking at once) She would go down and drink from the barrels and put water in. Then she would come up to take your order, she wore a big skirt with pockets. I don't think she wore any underwear because she had this big lace ???

(everyone is laughing, can't hear what she is saying)

??2: I remember that.

??3: I remember that.

(everyone is talking at once)

??2: (in Italian)

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI**

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??3: We had a macaroni factory here in Hancock. What is the name of the lady that made macaroni?

?: Stella Lagrovini

(everyone is talking at once)

?: She walked up the hill.

??1: Remember the peddlers that used to come? Isadore Gardner used to come to the house. They had leather suitcases with straps on them.

??3; That was an exciting time.

??1: We'd say no we don't want anything.

??3: Leabonese. They had beautiful hankies and those panels that you put on the wall, real expensive tapestries and shawls.

RM: So they were all...the Leabonese were dealing with the Italians. They were always going back and forth bargaining.

??3: My mother had one special favorite woman that used to come. Every time she came she always invited her to stay for dinner.

(everyone is talking at once)

RM: Were there ever any special folk medicines or herbs that you used for medicine?

(in Italian)

??3: on your chest.

??1: My mother used to make some, but I don't know what she put in it.

(in Italian, everyone talking at once)

??3: Lynn seed. When they had the flu that time everyone wore a string with a ball of garlic.

Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi

Hancock, MI

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??1: Yes. I wasn't born yet, but...

(in Italian)

??3: Chamomile tea

(in Italian)

RM: Chestnut flower

??1: You know something else that these girls, their Dad did...they used a pig. Their dad was the one that would butcher it. It would be a party day. Mr. Pizzi would come because then they would make the beraldo, salticha, pork chop. It was a whole day's job and more. But he was the key man. My Mom would do all the cooking and baking and get everything ready. It was a party.

??2: Thursday night they would kill the pig and cut it and split it and let it drain. Sunday everyone...

RM: And this was done like this time of the year.

?: Yes.

??2: Head cheese.

??4: Two big pigs and three little ones...

??2: My mother had two big boards. He'd put the fresh hams on there and season it.

Then he'd have two big bolts. We'd all take a round to turn the bolts. It was about this high.

??1: It was so good. That big thick course pepper.

(everyone is talking at once)

??3: They'd make head cheese from that.

?: The intestines for casings.

Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi

Hancock, MI

October 30, 1985

Interviewer: Dr. Russell Magnaghi

(everyone is talking at once)

??1: I was spoiled.

??4: I got a package of trepa from ??? this morning. I cut it in little slivers and put it right in the sauce, with lots of garlic. You put it the oven for at least 5, 6, 7 hours.

??3: It's Italian sauce no matter what way you cook it.

??2: They had the registers in the floor...???

??5: We used to eat gnocci.

??3: Frog legs are still a delicacy.

??4: We ate melinoci.

??2: My father would feed the birds and have a big bed spring out in the yard with a stick. He'd put all kinds of feed under there and watch. A bunch of birds would come in there and it would come down.

??1: That's ingenious. He'd go to jail now, but it was ingenious then.

(everyone is talking at once)

??2: They'd cook everything. The head and everything. I remember my brothers would put everything in their mouth.

??5: Your father used to eat the head.

??1: At least when you kill a partridge you have some meat on it.

??4: Everything but the guts.

??5: He had good teeth. He wouldn't eat the head or feet, but the rest, he could grind anything.

??2: We didn't eat the feet, but we'd clean the guts out and the head.

Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi

Hancock, MI

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??4: Do you remember when they raised chickens and they'd take the head off and crack the brain out and eat the brain? We used to fight for it at our house.

??1: I didn't do that.

??4: They had a nice big head.

??2: Take the skin off and put it over the fire. They were good.

??4: Then they take the rind off the ??? and ??? and put it on the wood stove. It would stink up the whole house.

??1? My mother used to use ??? and bean soup. By the time I came around they were getting watery.

??2: Getting more civilized.

RM: That's interesting that at a certain point eating alive became...

??2: The children were going to school.

RM: Did you go out and get a chicken? It would surprise everybody if you had a bunch of people over for dinner and they didn't know what to expect, chicken legs.

??4: We weren't the only ones. All the Italians did.

RM: They say that over in Italy there aren't any song birds because they ate them all.

There are song birds way in the mountains, but in the cities they caught them all.

??5: They were the size of a robin.

??2: And pigeons and rabbits. We had a barn full of rabbits one time and some kind had a dog with him and it went in the barn and killed all the rabbits.

??1: I can remember going in the barn and picking hot eggs. I loved eggs. I can remember my mother would kill the chicken or my dad. And put them in boiling water.

**Interview with Lucchesi, Giradi, Lorsenzetti, Marcheschi
Hancock, MI**

October 30, 1985

Interviewer: Dr. Russell Magnaghi

??2: It was always my job to cut that nice big fat belly. My hands in that nice warm belly to clean out the guts.

??3: I never even wanted to look at my mother doing that. My daughter Caroline, when we used to come up here she was 4 or 5 years old and she'd stand there looking over my mother's shoulder. She was entranced. She still likes to clean chickens. I can't stand it.
(everyone is talking at once)

??1: It's too bad the afternoon went so fast.

RM: Well, thank you.