FAMILY OF

SAMUEL COLLEY TURNAGE

This family was from Ray County, Missouri. Samuel Colley Turnage was the son of John Clevenger Turnage and Lucy Alice Carter.

Information gathered on the Turnage family of Ray County, Missouri

By: Irma Mae Transue, daughter of Gladys Turnage and granddaughter of Samuel Colley Turnage.

This information is taken from a book Irma wrote and placed copies in several public libraries and at genealogical society libraries.

Rayville, Missouri (Ray County)

THE SMALL VILLAGE OF HALLER, MISSOURI (1871)

A main street named "Crowley Street" and three side streets (First, Second and Third Street). Name changed - there was another Haller.

HALLARD - RAYVILLE POST OFFICE

The post office was built at Foote Station (about a mile and a half west of Hallard) and named "Rayville Post Office".

It is said that men from Hallard, pulling a flat car behind a railroad handcar (handcar pumped by hand) "swiped" the post office building from Foote Station and brought it to Hallard.

After the building was moved to Hallard, it still retained the name of Rayville Post Office.

1904--- The Incorporated Town of Rayville

Rayville was surrounded on four sides by some of the richest farming land in the state.

Seed was shipped in by train in carload lots.

Rayville was known as one of the biggest poultry and egg producing centers in Missouri.

Almost every day in the year, from one car to a trainload of livestock, grain, poultry, eggs and wood was shipped to Chicago, New York and other cities.

Rayville was a great wood shipping point. More than 1,500 cords of wood were shipped from there in 1903.

1904 - 1919

There were board walks and gas lights, a train depot, and a hotel to accommodate tourists, peddlers, drummers and emigrants.

The livery stable (also would haul freight to and from all points).

The Rayville Post Office, a bank, a school house, a printing office. (As of 1906 telephone service)

Physicians, a barber (tonsorial artist), and a dressmaker.

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Hallard-Rayville (continued)

1904 - 1919

There was an insurance agent, a real estate man and a Justice of Peace.

A candy store, restaurants and a drug store.

A meat market, grocery stores and dry goods stores.

There were stock buyers and produce buyers and several carpenters.

Wagon and Blacksmith Shop, Harness Shop and Lumber Yard.

Hardware and Implements and Feed Mills.

A "General Store" that carried paints, coffins, shrouds, fencing, harness, tinware, glass, furniture, hardware, groceries, implements, carriages and wagons.

For spiritual guidance -- Rayville was well supplied with preachers (Christian Union, South Methodist, Missionary Baptist and Primitive Baptist).

Gold was discovered in the rocky bluffs overlooking Rocky Fork Creek about two miles north of Rayville (but it was low quality)

Mineral water was discovered north of Rayville (1908) at Mineral City. Barrels of Mineral water were brought by mules and wagon to Rayville and shipped to various parts of the country (some as far as Tennessee).

A vein of heavy crude oil was encountered one afternoon while drilling for water. (Mineral City disappeared by 1914).

The newspaper "The Rayville Enterprise" - First Edition February 18, 1904 - Last Edition 1919.

The automobile appeared on the streets of Rayville (1909).

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Samuel Colley Turnage married Lucy Alice Carter on February 20, 1898

S.C. born June 10,1876
died December 31, 1969
buried Crowley Cemetery
Rayville, Missouri

Lucy born Feb. 12, 1879
died December 10, 1973
buried Crowley Cemetery

Sam and Lucy Turnage had three children: Gladys, Irvin and Opal

1. Gladys born March 1, 1901 married Virgil L. Transue on April 10, 1918
(Virgil born Dec. 31, 1891, died December 6, 1968)

Gladys and Virgil had one child: Irma Mae Transue born Nov. 17, 1919

Irma married Guy Russell Tindall on August 23, 1940
(Russell born December 5, 1917)

Irma and Russell had two children: Wanda Irene and Dennis Russell Tindall

Wanda born October 3, 1942 married James Ernest Pantle on June 16, 1963
(Jim born February 26, 1939)
Wanda and Jim live in Shepherdstown, West Virginia

Dennis Russell Tindall born May 19, 1945
Dennis lives in Thornton, Colorado

2. Irvin Monroe Turnage married Edna M. Brown. Their descendants are listed in this book.

3. Opal Turnage married Forest Vernon Brown. Their descendants are listed in this book

Copies of pictures of all monuments located for our ancestors are shown in the book "Our Ancestors" by Irma Transue Tindall
(Volume eleven pages 168-181)

Twelve volumes of books are filed at each of these libraries: National Society Daughters of the American Revolution, Washington, D.C. Missouri D.A.R., Columbia, Missouri and the books have been copied and the film is filed at the Mormon Library (The Church of Jesus Christ of Latter-Day Saints) Salt Lake City, Utah.

Tindall

THE CHURCH OF JESUS CHRIST OF LATTER-DAY SAINTS

GENEALOGICAL DEPARTMENT
50 East North Temple Street
Salt Lake City, Utah 84150

28 March 1980

Mrs. Irma Tindall
6808 Switzer Lane
Shawnee, Kansas 66203

Dear Mrs. Tindall:

We were pleased to receive your letter.

Book #1 of Our Ancestors is on film #870,177. It is near the end of the roll.

We hope this information will be helpful to you.

Sincerely,

Steven Brey

Steven Brey
U.S./Canada Reference

jf
Encl.

[Book #2 on film 893,717
There are 12 books.

48 b.

Tindall

FAMILY OF IRVIN AND EDNA TURNAGE

Irvin and Edna (Brown) Turnage were married December 7, 1921

Children: Mary Louise, Loren Brown and Charlotte Anne Turnage

Edna born December 3, 1902 Irvin born November 11, 1902
died December 19, 1982

1. Mary Louise Turnage born August 9, 1925, married Oswald Tanner on June 8, 1949 (Oswald born May 17, 1926)
   Children: Edgar Alan, Janice Ann, Joyce Elaine and Wilma Jean Tanner

   Edgar Alan Tanner born February 18, 1954, married Pamela Kay Bolding in 1975
   Children: Amy Michelle born May 16, 1981
   Tracy Nicole born October 6, 1983

   Janice Ann Tanner born May 20, 1955, married Donald Lee Lanning in 1981. (Don has daughter, Becci)
   Children: David Lee born December 1, 1983
   Daniel Arthur born April 10, 1986

   Joyce Elaine Tanner born August 4, 1957

   Wilma Jean Tanner born July 9, 1960

2. Loren Brown Turnage born February 4, 1930, married Gladys Fern (Judy) Williams on April 12, 1952 (Judy born July 2, 1930)
   Children: Victor Irvin, Louis Dale, Gregory Stephen, Dennis Brown and Dawn Ranee Turnage

   Victor Irvin Turnage born March 13, 1953, married Joyce Anne Maffitt in 1974
   Child: Justin Wade born December 18, 1980 and Trent Scott Turnage born June 2, 1986
   Louis Dale Turnage born September 24, 1954, married Mary Lynne Sander in 1975
   Children: Louis Dale II born November 4, 1975
   Christina Lynne born May 17, 1978

   Gregory Stephen Turnage born April 25,1957 (married Becky Cox) David Stephen Turnage born April 10, 1986
   Dennis Brown Turnage born February 18, 1959, married Lora Ann Ward in 1980
   Child: Chantel Katrina born August 31,1983 and Matthew Ward Turnage born July 28, 1986
   Dawn Ranee Turnage born January 28, 1962 married Donald Simpson Oct. 3, 1987

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Family of Irvin and Edna Turnage -- continued

3. Charlotte Anne Turnage born January 14, 1936,
married Harold Johnson on February 13, 1955 (Harold born
Children: Russell Lee, June Edna and March 31, 1925)
Eric Turnage Johnson

Russell Lee Johnson born January 15, 1956,
married Paula Jo Rogers in 1975
Children: Kathryn Jo born October 2, 1981
Andrew Russell born June 25,1983

June Edna Johnson born August 21, 1959,
married Paul Pitchford in 1981.
Abigail Leigh Pitchford
born March 31, 1987
Eric Turnage Johnson born March 8, 1965.

Opal Turnage born December 11, 1904 married Forest Vernon Brown on September 27, 1922.

Our daughter, Opal Laverne Brown, was born November 16, 1925.

Vernon Brown born May 1, 1901, died March 22, 1971
Place of burial: Floral Hill East, Lees Summit, Missouri
(about five miles east of Lees Summit)
Vernon's parents were Henry G. Brown and Charlotte (Warwick)Brown

Opal Laverne married John W. (Jack) Kindell. Jack was Sergeant Army Air Forces, World War II. Jack was born August 16, 1919 and died June 9, 1975. Place of burial: Floral Hill East (a few feet north of Vernon's grave) Jack and Laverne married in 1950. Jacks parents were John Thomas Kindell and Elizabeth (Land) Kindell

Children of Laverne and Jack: Leota Marie, Elizabeth Ann, Michael Vernon, Patricia Josephine, Paula Jean and Timothy David.

Leota Kindell born January 23, 1951 married Jack Holsted in 1980. Jack Alton Holsted born June 16, 1945.

Betty Kindell born January 19, 1953 married Tom D. Collingsworth in 1976. Children: Matthew Aaron born January 1, 1981 and
Sarah Elizabeth Collingsworth born April 30, 1983.

Mike Kindell born December 5, 1958 married Tammy Sheets in 1978.
Children: Melissa Anne born May 23, 1979 and
Michael Benjamin Kindell born April 5, 1981

Pat Kindell born February 3, 1960 married Ronald Hockenjos.
Pat and Ronald were divorced and she married Rick Scott.
Ronald Steven Hockenjos born July 3, 1977
Debra Lynn Hockenjos Scott born November 1, 1981

Paula Kindell born January 23, 1961.

Tim Kindell born July 17, 1962.

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April, 1986 by Opal (Turnage) Brown

Samuel Colley Turnage (1876-1969)

My parents, Sam and Lucy Turnage, lived about two and a half miles southeast of Rayville where my sister, Gladys; brother, Irvin and I were born.

I was the baby of the family and the smallest (weighing less than three pounds at birth).

Our home was in an area many Turnage families have lived and farmed the land. (Four generations before me).

Mama had one brother and two sisters:

Henry married Mabel Duncan
Children: Rex and Sybil

Onie married Clabe Crowley
Children: Clyde, Alta and Forest

Olive married Robert McGaugh
Children:

Wesley	Velma
Weldon	Escrige
Maurice	Rodrick
Mary	Rex

Dad had three brothers:

Isaac Allen 1878-1951 Al married Cora Christensen
Children: Nadine, Cecil and Emily

Jesse Ann 1881-1973 Jesse married Ora Hankins
Child: Beryl

William Fredrick 1886-1933 Will married Lizzie Cox
Children: Errol, Lenora, Nolan and William Erwin

When I was a baby, my parents had a black leather upholstered couch. My Mother had wrapped me in a blanket and laid me on the couch and had stacked bedcovers and sheets beside me after changing the beds.

Dad had milked the cows and carried the milk to the house. He sat down on the end of the couch to rest for a few minutes, and was badly frightened when Mama screamed, "Sam, you're sitting on the baby!"

He was not sitting on me, but just on the edge of the blanket. He lived to be ninety-three years of age, and he never forgot that day.

Irvin, Gladys and I attended classes in the Turnage School.

The one-room school building was within sight of our home. (Our grandfather Reverend John C. Turnage gave the land for the school).

During morning and afternoon recess, the boys and girls played running games and ball games. One of the games was "Andy-Over" tossing the ball over the high roof of the building.
When the snow was on the ground, one of the games was called "Fox Chased The Goose".
The students all got along well together. The teacher stayed inside the school building during recess time.

Neighbors met at school for programs in which the children participated.

If they were having a Box Supper at school, the young ladies in the neighborhood would prepare the food to fill the beautifully decorated boxes. The boxes were auctioned off to the highest bidder, and that person had the privilege of eating with the girl who prepared the food. (Needless to say, the neighborhood boys often would "run up" the price of a box when the girl's boyfriend was bidding for the box).

In the school building were kerosene lamps attached to brackets that were fastened to the wall. When the parents met at the school in the evening, they would bring kerosene lanterns and hang them about the room.

All lamps in our home were kerosene.

In our kitchen was a wood-burning cookstove. Food was stored in the cellar. Three big meals were prepared each day, and in order to prepare the food someone had to go to the cellar for the milk, cream, butter, fresh vegetables, fresh fruit or canned glass jars of fruit and vegetables. During the summer months, run out to the garden to pick vegetables.

To reach the cellar, you went outside the house and several feet to the cellar door, then down several steps to the cellar floor. Or if it was cured meat that you wanted, it was a trip to the smokehouse (on past the cellar).

Before and after each meal, it was a trip to the cellar and up and down all those steps.

When Dad and his brothers were young, their Mother made "Thicken and Milk". It was a dough made of eggs, flour and salt.
You would drop tiny pieces (about size of end of finger) into hot milk. When cooked it would come to the top of the milk.

Mama used to say that after she was married, she shed many a tear before she finally learned to make it like his Mother made it.

TURNAGE Aunt Ora also made "Thicken and Milk". Uncle Al's small son, Cecil, stayed all night with Uncle Jess and Aunt Ora. He ate the "Thicken and Milk" and said:

Tastes like what Mother makes
Looks like what Mother Makes
But you didn't make it like Mother makes it.

Those were the days when the cook often used a pinch of salt, one-half egg shell of water, butter the size of a walnut, etc.

CROWLEY Uncle Clabe and Aunt Onie moved from Rayville to Kansas City, and had returned for a visit. During the day, Forest came into the house to tell about chasing a hog up the "pole rick-rack fence". (rail fence)

ALTA CROWLEY Alta saw the block of salt that Dad kept in the feed lot for the cows. She asked, "Uncle Sam, is that the way you salt the butter?"

FOREST CROWLEY At breakfast time, Mama fried eggs and sprinkled them with pepper. Forest said, "Is that pepper, I don't like pepper." When Mama said no, it's fly specks, Forest said "oh" and ate the eggs.

TURNAGE Uncle Will was so proud of his first born child. One day his brother Al and family were visiting. When Uncle Will asked their small son what he thought of Errol, Cecil replied, "He's mighty Touchy and mighty Squeally".

TURNAGE Uncle Jess and Aunt Ora's baby, Beryl, was so small that her head would fit inside a teacup. Her wrist was so tiny, her Mother's wedding ring was a bracelet.

TURNAGE One day Aunt Ora was showing off the baby to a friend, Jim Parker. When she asked him what he thought of her baby, his comment was "Every crow thinks her crow is the blackest". Aunt Ora was <u>not</u> pleased with that comment.

TURNAGE For several years, the families of Uncle Will and Uncle Jess were neighbors. Uncle Al lived at Kearney, Missouri. Uncle Will moved to Liberty.

TURNAGE On one of his visits, Uncle Will decided to take a cow back to Liberty (25 to 30 miles away) so he borrowed Dad's carriage. (It had two wood seats with wood backs and it had a top).

Brother Compton (a Preacher) wanted to go to Liberty with Uncle Will. We left home - Brother Compton, Uncle Will, Aunt Lizzie, Errol, Lenora, Nolan and me in the carriage leading the cow behind.

At Excelsior Springs, we left the two men alone in the carriage to lead the cow to Liberty. We took the Inter Urban to Liberty.

Brother Compton and I returned home in the carriage. Aunt Lizzie had packed a box lunch, and we ate our lunch in a school house yard. It was a long, tiring day on that rough, dusty, dirt road.

I never heard my parents use a swear word, but each had a special word (or words) when things went wrong. Mama said, Goodness, gracious, sakes, alive"(with strong emphasis on each word). Dad would say, "Thunderation".

"Soupy John" also was called "Little John"

One night Dad almost threw Mama off the bed.
He and a cousin "Soupy John" had worked all day digging a well. Dad would stand at the top, pull up the bucket full of dirt and mud, and sling it over to one side.

That night in his sleep, he reached over and picked up Mama and was ready to "sling" her off the bed, when she screamed.

Sometimes we would "play tricks"on other members of the family.

Dad was afraid of snakes.

Which reminds me of a story told about Dad's brother when they were young. Al liked snakes and when he found one, he would bring it home. One day one of the snakes wrapped itself around Al's leg, just above the ankle. Al said, "Dadblame, I'll just cut your head off for that." He took out his pocket-knife and cut off the snakes head. The snake was coiled so tightly around Al's leg that it left on Al's leg the imprint of his sock.

Irvin played a trick on Dad with a "whip snake". Irvin peeled the back off an old buggy whip. There was a certain path that Dad always followed from the barn to the house. A tree limb about three inches in diameter hung over the path.

Irvin placed the "whip skin" under the limb and hid.
Just as Dad was about to step on the skin, Irvin yelled, "Oh, Dad there's a snake!"

Dad jumped straight up--hitting his head on the limb and when

his feet hit the ground--up he went again, hitting his head again. After this happened about three times, Irvin yelled, "That isn't a snake" then Irvin ran.

Dad had a heavy wood basket that would hold over a bushel of corn. He would carry the ears of corn from the crib to the hog lot.

One evening Mama decided to hide in the corn crib and rattle the dried corn so that Dad would think there was a snake in the crib.

He almost hit her over the head with the heavy wood basket before she hollered for him to stop.

After the hogs ate the corn, we picked up the cobs to burn in the cookstove. It would get the stove hot enough to bake biscuits. Also, corn cobs were good for starting a fire in a stove. Just pour a little coal oil over them and strike a match.

One day Dad went to a sale and came home driving a car. As far as I know, it was the first time he ever drove a car.

In those days parents seldom allowed anyone to borrow the car. The car mostly was used when we went to town for groceries and when we went to church.

Sometimes it was Dad who played a trick on Mama. Like the time he took her to the railroad station, but wouldn't tell her why they were going to the station.

Inside the station, Mama saw five little children, the youngest a baby and the oldest about five years old). Mama said to Dad, "That woman has a job taking care of all those children."

The woman turned to face them, and she recognized her sister. Uncle Robert and the three older boys had stayed home while Aunt Olive and the five little ones made the trip from Western Kansas.

When we were young, our Dad would sometimes smoke a cigar. One day Irvin said, "Give me a puff".

Irvin took the cigar and smoked the whole thing, then went to bed and to sleep.

Dad said, "I'll never smoke again". HE NEVER DID.

Dad said that he thought that it would make Irvin sick, but it didn't, and Dad said he would never tempt him again.

We had a Victrola (windup by hand) that used the cylinder type records. Irvin used to tell me to play the records. He enjoyed listening to the music, but wanted me to play them.

We had an organ. Although I do not remember Mama playing it, Gladys remembers one time when Mama played it. Gladys was five or six years old.

A neighbor had died and all our family were dressed and waiting to get into the wagon and join the funeral procession as people in other wagons passed our house. As we were waiting, Mama played the organ and sang "When The Roll Is Called Up Yonder".

Mama was real handy with a saw and a hammer. In the kitchen we had just a sink, so she made a counter top around the sink and a cabinet with doors below the sink. She built shelves on the back porch and smokehouse, etc.

IRMA MAE TRANSUE

For six years, Irma was the only grandchild. Mama made a big doll bed for her and pieced a tiny quilt to fit the bed. One Christmas she made leaf design shelves for all the grandchildren (and children). Another item I remember is the "Scissor Holder" (which I still have). It held a pair of scissors, a thimble and spools of thread.

We were able to have a pump by the sink in the kitchen because the pump (which was about fifteen inches high) was connected to the cistern. Water being available in the kitchen depending on amount of rainfall. We carried drinking water from the well.

Between the house and the cellar was an underground tank for storing rainwater--filled by the water that ran off the house roof, into the guttering, then through a box containing a purifier (perhaps charcoal) and then into the cistern. The cistern had a concrete top.

Hens often quit laying eggs during the winter. Mama did not want her hens to quit laying so she kept warm water out for them, also she would cook their feed and carry it to them in a big old dishpan. This way she kept them laying eggs all winter.

There were two things that Dad did around the kitchen. He made the most delicious taffey and the best pancakes I ever ate.

His pancakes were the size of a plate (made in a big old skillet). He would cover the pancakes with butter and syrup and fold in half.

Tindall

Dad's Taffey Recipe

2 cups Sugar
1/2 cup Vinegar
1/2 cup Water
Let boil until forms HARD BALL in water
DO NOT STIR

After remove from heat, add:

1 teaspoon Lemon Extract
Butter

Pour into buttered platter and leave until cold.

Grasping candy in both hands--pull or stretch candy, fold over, pull again and continue this motion until candy is WHITE

Then form in shape of a piece of rope, and using scissors, cut into small pieces.

I liked working outside and helping Dad. At "haying time" Dad would let me run the mowing machine also run the bull rake.

When we had eggs to sell, I would hitch old "Daisy" to the buggy and drive to Rayville.

I'll always remember how Daisy (a blind mare) saved me from being seriously injured.

I was returning home from Rayville, and had to go down a very steep hill (called the Joe Seek Hill). Near the top of the hill the leather straps broke and the shaves went straight up. Nothing was holding the mare, but that blind horse held the buggy with her body while the buggy rolled slowly and safely down that hill.

Our parents had a telephone as long as I can remember. Our ring was 1 long and 2 shorts. It was a party line. There could be six or eight families on each "party line" (sometimes even a dozen families).

You could call someone on your own party line, but in order to talk with someone on another line, you called the switch-board -- one long ring -- and the operator answered, then she would ring the number you gave her.

Each family had a telephone number and a combination of long and short rings.

Example: - next page

Telephone rings:

301 was 2 long rings
302 1 long 2 short
303 1 long 3 short
304 1 long 4 short

All telephones on the party line rang each time someone on that line received a call. You knew who was being called by the number of long and short rings.

If you wanted to hear the conversation, all you had to do was lift the receiver.

TRANSUE Gladys and Virgil were married April 10, 1918, at the Baptist Parsonage at Richmond. Dad and Irvin went with them.

I enrolled in the Orrick High School and stayed with Gladys and Virgil. The house was on the west side of Wells Street between Elm and Pine Streets. Because of illness, I was unable to complete the first year of high school. (This was the house where Irma was born).

Irma Transue Tindall

On Sunday our family went to Rayville in the Surrey.

I met Vernon at the Christian Union-Baptist Church on the northeast corner of Church and Second Streets.

Vernon's parents owned a farm about three miles north of Rayville. (Vernon's parents Henry and Charlotte Brown)

When Vernon came to call, he drove a pair of brown mules hitched to the buggy. He would come into the house and we would sit in the "parlor" and visit.

He came to our home every Sunday for a year. Sometimes he made the trip during the week but not often. He made the trip every Sunday regardless of weather conditions.

We would drive to church at Rayville. Sometimes we would drive eight or nine miles to a "tent meeting" (church revival).

There were no lights on the buggy. The only light at night was that of the moon and stars. On a cloudy night it was very black. If we should meet another team on the road, the mules had sense enough to pull over so that the buggies could pass.

Tindall

John Clevenger Turnage (1851-1937)

Our grandfather, Reverend John C. Turnage would make writing quills using the big feathers from the wing of a goose. (Sometimes the men made toothpicks out of the big heavy wing feathers).

Grandpa was a ventriloquist. He would walk over to the stairway door, open the door and carry on a conversation with someone upstairs. (It sounded just like someone was upstairs).

He is the only member of our family that I ever heard of who was ambidextrous (could write with both hands at same time).

Grandma EMLEY Turnage died in 1916. (The monument of both grandpa and grandma is at the Crowley Cemetery). (Emley and Rev. J.C.)

In September, 1917, Grandpa married Nora Stark and they lived in Armstrong, Missouri. They would come to Ray County by train to visit relatives.

Several articles written by Rev. J. C. were published in the Richmond Missourian (a newspaper in Richmond)

Family records indicate that Rev. J. C. was still a member of the Primitive Baptist Church in 1887. Some time after 1887 he changed from Primitive Baptist to Missionary Baptist. He preached at the following churches:

Ray County
- Morris Hill
- Morton
- Hardin
- Mt. Pleasant
- Hallard
- Rock Falls

Carroll County
- Low Gap

Livingston County
- Ludlow
- Olive Branch

DeKalb County
- Hopewell
- Fair Port

Caldwell County
- Hopewell

Macon County
- Mt. Salem
- Woodville

Randolph County
- Renick
- Clifton Hill
- Enon
- Clark
- Silvercreek

Boone County
- Locust Grove
- Perseverance
- Harrisburg

Howard County
- Sharon

Jesse Calvin Turnage (1824-1864)

Dad's grandparents, Jesse Calvin and Esther (O'Dell) Turnage, lived in a log cabin about a half mile east of Rayville (but they lived there many years before there was ever a town formerly called Haller, then Hallard, later called Rayville).

Jesse Calvin Turnage and Esther (O'Dell) were married in November, 1845. (Monument at Crowley Cemetery)

During the Civil War, Jesse Calvin Turnage, a second lieutenant 51st Regiment Enrolled Missouri Militia, was home on leave and he and his young son, Edwin, were on horseback searching for a steer that had wandered away. They had ridden only a mile or two from the Turnage log cabin when they came upon a gang of thirty bushwhackers.

Half these bushwhackers held them prisoner while the other half went to the Turnage home and forced his wife to cook a meal for them. The first group returned to place where prisoners were being held, and the second group went to the house for food.

They released the boy, but made Lieutenant Turnage kneel on the ground, then grabbing him by his hair and pulling back his head--cut his throat from ear to ear.
They say a posse was formed, the men tracked down and they received their just dues.
Lieutenant Turnage was killed on July 18, 1864 (age 39).

TURNAGE Grandma Esther (pronounced Easter) married Samuel Colley on September, 1865. She not only raised her children, but several nieces, nephews and some of her grandchildren.

The wives of Jesse Calvin Turnage and his son John C. were related and the maiden name was O'Dell. Their O'Dell, Hightower, and Clevenger ancestors came to Missouri from Tennessee.

The father of Jesse Calvin Turnage was ElderWilliam Turnage who was born in North Carolina in 1792. He was preaching in Missouri in 1816.

Elder William Turnage helped organize New Garden Primitive Baptist Church, and was the first preacher at New Hope Primitive Baptist. Both churches located west of Richmond. He also preached at the Crooked River Primitive Baptist Church of Hallard (although the building was not in Hallard at that time, but located 3/4 mile east of Hallard.) (Across road northeast of Crowley Cemetery entrance.)

Elder William's new house built in later years was located across the road (west) of the Willis Crowley home. (Two and one-fourth mile southeast of Rayville)
The father of Elder William Turnage was Michial and a record of his estate is on file at the courthouse in Lexington, Missouri. Michial died in 1832.

Tindall

The following story tells of life
on the farm when Gladys, Opal and
Irvin Turnage were young.

Told by Opal Brown and Gladys Transue,
daughters of Sam and Lucy Turnage.

Tindall

AT THE HOME OF SAM AND LUCY TURNAGE AND
CHILDREN -- GLADYS, IRVIN AND OPAL

There was work to be done every day of the week. On Sunday meals were prepared but there were no household chores. No work was done in the fields, but livestock must be tended.

The cows were milked (by hand) morning and evening (at least twelve cows). The buckets of milk were carried to the smoke-house, and someone turned the handle of the separator until the cream was separated from the milk.

Most of the cream was sold. The milk was mixed with bran to make "slop" for the hogs. Corn was carried to the hogs.

Grain and hay was put out for the horses and cows twice a day.

Water was pumped (by hand) two or more times a day for all the livestock. (Just one cow could drink several gallons of water at a time).

The eggs were gathered, water and feed carried to the chickens.

The family rode in a horse-drawn carriage (over dirt roads and up and down hills) to the Baptist Church in Rayville which was two and a half miles from home.

On Monday, it was back to the daily routine.

There were many household chores --- cooking, cleaning, mending, washing, baking, etc.

The bread and pies were stored in a "pie safe". It resembled a wooden cabinet eight feet tall and three feet wide with double doors above and double doors below. (The sides of the pie safe were perforated and the hot pastry could be placed on the shelves to cool).

Soap was made for washing dishes and clothing and for bathing. (The soap recipe is on the following page).

Wash day was a full days work. Heat water and use a washboard to scrub the clothes by hand, then the clothes were boiled and rinsed and hung on the line outside to dry. If the weather was cold, the sheets, towels and clothes would freeze. Later the frozen washing was brought into the house to dry.

In the winter time an iron kettle about 13"x22"x10" deep was placed on the wood burning cookstove and the water was heated. During the summer fire was built outside and a huge round kettle was placed on the fire.

On the day that the clothes were to be ironed, at least three

different irons were heated on the cookstove. Each iron was a different weight. Each iron had an iron handle which had to be held with a cloth so you would not burn your hand while ironing.

SOAP--This was made either in the kitchen or outside in a big iron kettle over a fire.

Dissolve 1 can lye in 3 gallons water
Add: 4½ pounds meat drippings and scraps of fat from meat
Let boil 2 hours 10 minutes

If lye is very strong will take more grease
If use 1/2 amount of water, does not have to boil so long.

OR

Cooked Soap

3 gallons water
15 pounds grease
3 cans lye

Mix 2 gallons water, 15 pounds grease and 2 cans lye
Cook until lye has eaten up the grease
Take from fire

Mix the other can of lye to remaining gallon of water

Add lye-water to the cooked mixture and stir until thick
Let set in enamel pan or old black iron kettle
Let set till cold and solid
Cut into chunks
Lay out to dry.

In addition to feeding and watering the chickens and gathering eggs, the chicken house had to be cleaned.

To hatch eggs - either "set" hens or hatch in incubator.

Hens will lay eggs for a while then comes a time when she wants just to set on nest. She will set until the eggs hatch--it takes twenty-one days for chicken eggs to hatch; four weeks for duck, guinea, geese or turkey eggs to hatch.
A chicken will hatch eggs from other birds if they are placed in her nest.

A guinea will hide her nest somewhere out on the farm and if you find the nest and touch the egg with your hand, the guinea will not return to the nest. You pick up the egg with a spoon, then when enough eggs are saved, they can be put into a nest to be hatched.

If the eggs are hatched in an incubator, the incubator is kept in the house and checked often during the day and during the night for the twenty-one days it takes to hatch the chickens. The eggs

are placed on a tray and each day the tray had to be removed so that each egg could be turned. The temperature was controlled by a kerosene Incubator Lamp that burned day and night. The temperature must be checked often during the day and night and regulate the incubator lamp. Also there were pipes inside the incubator to be kept filled with water. From 100 to 500 chicks could be hatched at one time - depending on size of incubator.

Then when the eggs were hatched, the tiny chickens must be cared for. They were placed in a chickenhouse where "hot beds" had been prepared for them.

They would build a wood frame about a foot deep and fill this with livestock manure, and poured hot water over it to get it "working", then a second frame was placed on top that had a cover on it and an open doorway so that the chickens could get in and out of the "hot bed".

In later years it was possible to buy a "brooder stove" to keep the chickens warm.

To prepare feed for these tiny chickens, the corn was ground with a "corn grinder" (a hand model). This cracked corn was called "corn chop". When the chickens were older, they could eat whole grains of corn. The corn was removed from the cob with a "Corn Sheller" (a hand model).

Of course, the garden must be planted and it was a constant battle to keep the weeds from taking over. The hand plow was used between the rows of vegetables and a hoe was used around each plant as it came through the ground and until it would bear fruit.

There were peach, apple, pear and cherry trees; blackberry, raspberry and gooseberry bushes; grape vines; strawberry patches; and hickory nut trees.

There was an orchard west of the barn. When the apples were ripe, all the family picked apples.
Apple Cider was made in the orchard. A Cider Press was carried to the orchard. (It was heavy but two could carry the press).
A handle on press was turned by hand and the apple juice drained into buckets which were carried from the orchard to the house.

After the walnuts and hickory nuts fell from the trees, they were gathered and the hulls that covered them were removed. After the shells dried and cured, the shells could be cracked and the nutmeat removed.

Vegetables and fruit must be cooked and canned and berries made into preserves and jellies for the winter months ahead.

If feathers were needed for a featherbed or pillow she had to pick the feathers from the geese. This too, must be done during the summer. She would lay the live goose or gander in her lap on its

back (with its head toward her knees) then pick the soft feathers off stomach and breast using the first two fingers and thumb. (Most of the "down" or undeveloped feathers were left on the bird). The feathers were picked from the geese only in the summer and you could pick them about every six weeks. (If they were not picked when the time was right, they would just fall on the ground and be lost). Three or four geese would yield about one pound of feathers at a picking. It took from thirty to fifty pounds for a really good featherbed.

In addition to tending the livestock, the farmer was cultivating the land, planting, harvesting, repairing the fences and cleaning out the fence row with a "brushhook". As well as, painting the house, barn and other buildings. The leather harness must be mended and many other duties too numerous to mention.

All the work was done by hand with the help of a team of horses or mules. In the area where the Turnage families lived in Ray County, the main crop of grain was wheat, oats and corn. For hay they planted clover, timothy and alfalfa.

Summer was the time for "haying"and "thrashing".

The large pieces of farm machinery were pulled by a team of horses. When it was time to cut the hay, a mowing machine was used. After the hay dried a "windrow rake" was used to pull together into rows, the hay that had been cut so that the hay could dry a while longer. The hay in the windrow was about two feet high. (If it should rain the hay in the windrow would have to be turned and let dry out.)

Next, they used the "bull rake"---this implement having a crossbar with projecting teeth or prongs about 8 or 9 feet long. With the bull rake, you could pick up the hay to be taken to a place where a man with a "pitchfork" would throw the hay into a baler or it would be stacked.

They say that the man with the pitchfork had to have the "know how" to make a haystack shaped like a tent and as tall as a two-story house.

Bales of hay (put through a hay baler) would not shed water so these were loaded onto a flat bed (wagon without sides) and hauled in from the field to be stacked in the barn loft.

When the wheat and oats were ripe, they were cut with a "wheat binder". The binder would cut, tie into bundles, and drop the bundles on the ground. The men, women and children would pick up the bundles and stand them on end (seven or eight bundles to a shock, then spread out two bundles and place on top to keep out the water). These shocks stood in the field until they dried out and the owner of a thrashing machine came to the farm. (In those days a thrashing machine was a large investment, so the man who owned the machine went from farm to farm thrashing the grain).

The shocks were loaded onto hay frame and hauled to thrashing machine where the grain was separated from the straw. The grain was stored in a bin or hauled to town to sell. (Some of the wheat was ground for flour).

Sometimes there would be a thrashing crew of forty men (counting the neighbors who would help the thrashing crew). Twelve or more women would get together in one kitchen and cook the meal).

In those days, coffee beans were ground by hand with a small "coffee grinder".

Hominy was made from white field corn. When the kernels of corn were shelled off the cob (by hand) the end of the grain of corn that comes off the cob is black when you start to cook it.

To two gallon of water add lye and put in corn and cook and stir until black end of grain of corn comes off. Then put in cold water and keep changing water until all the black is washed away. (With a rope and a bucket you would draw the water from the well). After the hominy is rinsed it must be cooked and seasoned before ready to eat.

To make cottage cheese, the skim milk would set in a container until it would sour and lose its natural sweetness or freshness through fermentation. Sour milk that has thickened is called clabber. The clabber is cooked until the watery part of milk separates from the more thick part. This watery part is called "whey" and it is poured off the thick part (the curd) is drained through a piece of cheese cloth. The curd was seasoned with salt and pepper and sweet cream was added to the cheese.

The butter was churned at home. The cream was poured into a three or four gallon stone jar. The lid to the jar had a hole in the center and the wooden paddle was moved (by hand) in an "up and down" motion until the cream turned into butter.

After the butter was churned, she would work out the milk, rinse with water to get out the milk, then add salt, shape and mold it.

When the ripe corn was ready to be picked, the farmer went into the cornfield with his wagon and team of horses and would drive down the rows of corn, breaking off (by hand) all ears of corn on the stalk. He would tear away the corn shuck with a "corn shucker" which is a small metal hook attached to his wrist with a leather strap. The metal hook fits into the palm of his hand. As each ear was shucked, it was tossed into the wagon. When the wagon was filled, he returned to the barn to unload the corn and store it in a corn crib.

If the farmer did not have enough hay, he would cut corn stalks with a "corn binder" that made it into bundles and tied. These bundles were shocked and left in the field. In the wintertime he would haul in the shocks of corn and shuck (separate ears

Tindall

from stalk and remove shock) and feed the fodder (stalks) to the livestock

If the farmer did not have a corn binder, he would go into the field and use a "corn knife" (A blade about eighteen inches long and three inches wide with a wood handle) and cut the corn stalks, then tie them with binder twine and shock (all this done by hand). In the winter he would take a sled into the field and bring out the shocks as they were needed.

After the first frost, it was time to butcher hogs for the winter supply of meat. About four to six men would get together for one day. The women would cook the meal.

They would kill the hog, put into boiling water in "scalding box" then take the hog out of water and put on platform of boards (four or five boards about two inches thick and six to eight feet long). All the men would gather around and scrape all the hair off the hog. They would hang the carcass, remove the insides and cut off the head. They would wash and clean the hair off the board then put the carcass on it and cut into back bone (for pork chops) sides (for bacon) hams and shoulders.

To render the fat--fat meat was put into a large iron kettle over a fire built outside. The fat meat was cooked until the "cracklins" were golden brown. The kettle was removed from the fire, the lard and cracklins put through a "lard press" to press all grease out of the cracklins. (Cornbread made with cracklins was delicious). Lard was stored in six, eight or ten gallon stone jars.

The scraps of meat from the trimmed hams and shoulders were put into the "sausage mill" and ground. The ground meat was seasoned and sacked in three to four foot long casing that the women had made of white material. The meat would be hung in the smokehouse to cure.

Each family would cure their own meat. The Turnage family used the following recipe to sugar cure meat:

1 pint salt
2 heaping tablespoons brown sugar
2 tablespoons black pepper
1 tablespoon red pepper

We would make up a batch and use a pint for each ham and shoulder. On brown paper (purchased at the store) some of the above mixture would be sprinkled on the paper, then lay joint of meat (ham or shoulder) on this and rub rest of the mixture into the meat. Wrap tightly and tie securely and put in a white cloth sack. Let lay overnight, then hang in smokehouse and let cure.

Side meat would be put in brine (salt and water) to cure.

During the winter months, the women would piece quilts and weave rugs.

Material was cut into tiny pieces and sewed together making a design for the quilt. Then these blocks were sewed together to make a quilt top.
A lining was used for the bottom of the quilt. This was covered with a layer of cotton and on top of the cotton was placed the quilt top. The quilting was done by hand (making a design in the stitching as the lining and the top were fastened together with tiny stitches).

On the hand loom, a woman could make rugs or room-size carpets out of cloth cut into one inch wide strips. After weave the strips, would sew the strips together to make a carpet large enough to fit the room.

On the floor, they would put straw, then put carpet over it and stretch tightly and tack around the edges. When the carpet was swept with a broom, some of the dust would go through onto the straw, then when anyone walked on the carpet the dust would come back through the carpet.

The drinking water was a bucket filled with water at the well and carried into the house. All water used in the house had to be carried from the well (unless you had a cistern and a hand pump in the house). Everyone drank the water from a "dipper".

For a bath---water was carried into the house, heated on the cookstove and poured into a galvanized tub. (No indoor plumbing)

There were no modern conveniences in those old farm homes, because there was no electricity.

There was not much light from the kerosene lamps with wicks that had to be carefully tended as they often smoked. The glass chimney had to be washed and polished every day, and had to keep it filled with oil. (Kerosene sometimes called Coal Oil).