

April 2, 2012

Dennis Yancy
19341 NW 61 Ave.
Miami, Fla33015

Dear Dennis:

Has been a while since I contacted you. I still am not on a computer, have had one for 8 years but not on internet. My son gave me a new IBM for Christmas so guess that is a sign to get moving with the rest of folks.

In the meantime just wanted to know if you have anything at all on this Elizabeth Lightfoot Moore that married John Yancy. I think maybe that is where our Indian heritage came from and have been trying to find the tribe she is from. I went to a all Day siminar at Iuka, MS. years ago to try and find something about the tribe. It was run by 3 Indian women and was so interesting but they said it was so hard to trace your indian heritage. I just want to know what tribe it is, do not want to go further but would like for my Grands and such to know what tribe she was.

If you have anything in your file, would appreciate you sending it along and the cost of such also.

It will be good to hear from you and I keep searching each day for that is my Hobby & about all I do. Just last summer had these two men visit from Texas that were from my great great grandfathers line, He was a brother to my great grandfather. We really had a nice visit so I never give up in searching.

Thanks for all you do on the Yancey line.

Sincerely, A distand Cuz, Martha Hipp Dickson

P.S: Once I get on internet, what is the best way to do search, Roots/ Ancestry .Com or what?

Thanks

Question I was wondering if you could answer:

Your parents seemed to be involved in agriculture. What were some of the crops they grew or livestock

Cows: ^{you raised?} Milked, put in a separator which separated the milk from the cream, then churned the cream for butter. sold milk to a place in Pontotoc, Miss.

Hogs: Raised them, killed the meat in the winter time, daddy cured it out, then hung the Hams, middlens (this was bacon) used for seasoning the vegetables-

Chickens: they would order the little chicks, then raise them & sell them, also would hatch our own chicks.

Crops: Cotton, Corn, soyBeans, Sorgum (made molasses from that) Broom corn (made our brooms from this) Hay, would bale it in the square bales, put in the loft of the barn for feed. Also saved the corn, shelled it on a corn sheller for the chickens. All kind of vegetables, canned them and kept them in a cellar beneath the house for use later.

We sewed sausage sacks and put the sausage meat in them, hang them in the smoke house for later use.

Will enclose pictures of hog killing & the process of cooking out the lard and such. Always had help in doing this.

I never plowed but some women in my day did.

Daddy was a good gardener, always had a good one and plenty to eat, would dry fruit for use in pies and things in winter time. Sliced it very thin, lay on tin out in the sun for several days to dry (am sure there were plenty of germs in that dried fruit, after days outside in the sun).

Always put up blackberry Jelly, apple, plum, grape, muskedines, & good ole pear preserves, always had these trees on the farm, also crabapple jelly & was so good.

How did you celebrate the Holidays with your family (when you were young) Christmas, Thanksgiving,

Thanksgiving we always had turkey for had them on the farm. At Christmas time we always got fruit (bought) & nuts which we did not other times of the year. Daddy always got a large stick of peppermint candy for us at this time, usually Christmas hard Candy which was the only time for that. We got one small toy but my brother, James made his own truck wagons and they were really nice.

Christmas time we went to Gramps Yancy (Bill) & Daddy would go on to his parents (Will & Maude Hipp). We went in a wagon for no car. All our Yancy family would gather together, always have a feast, men ate first, then the women, children last and by that time was not much left of the chicken but we always had plenty to eat. Gramphs Yancy always bought his flour in a barrel but Daddy got ours in flowered sacks, then would try & match that next time so would have enough for a dress. Auntie could make the best tea cakes (used lard I know), always every Christmas had a mince meat pie & a almagation cake (never a fruit cake as is these days) which was so good and this was the only time they ever had that. Most of the food was eaten in one day for no way to hold it over, you fed the scraps to the hogs so that is why pork did not bother you, the hogs ate what you did and no preservatives or anything.

A bucket of water sat on a stand and everyone drank from a gourd or dipper (again think of all the germs passed around with this).

How far away was school? Did you have to walk to school? What were your favorite subjects in school?
What type of education did your parents have?

We rode a wagon to school, Had a top on it like the ole tiny covered wagons, so cold in the winter time (the man wbul's heat this rock, put in a tin tub and that was our heat. We lived about 3 miles from school. In later years they had school buses, but not in my time. I loved Math & reading, geography but took civics, algebra,, in later years had 4-H, enjoyed that. In my day we played basketball on dirt courts, as others did also, my last years (1944-45) they had a gym, also served as our lunch room. I finished the 12th, 8 graduated in my class.

Daddy went to the 8th, then to Derma, Mis for added education, then he went to Draughns Business College in Memphis. My Dad could write a beautiful hand writing. Mother went to the 8th, then took a test at Pittsboro, passed it and was licensed to teach school for a number of years. She taught at Lantrip, Box Schools. Her test application is enclosed. My Brother & sister (James & Opal) were so smart. James could really draw good in biology. Opal so smart, she skipped the sixth grade, graduated at 15, went to college that summer and taught school at Sarepta (where she graduated from) at the age of 16 yrs. I guess I really enjoyed typing and bookkeeping more than the other major subjects. We did take penmanship in grammar school also. I liked all my teachers, they were very good and was interested that we got a good education. We never had Home-EC but learned to do hand work & sew in \$-H. In later years I sewed, made my girls clothes, coats and such. Enjoyed that.

In your writings you mention "Big Mama and Big Daddy" (colored folks??) - can you tell me more about them? Where did they live? What was there connection to your family? What were inter-racial relations like back then? What about way back in the times of slavery - were there any stories about that?

Big Mama (Grace Kate (Arnold) & Big Daddy (Carnice Rabon Dickson) were my husbands parents. We did not have slaves ~~by~~ but had colored living on the farm helping out, one couple really good all through the years, King & Bertha Harwell - Bertha died in 2012 - Big Daddy gave them 2 acres for them a home on the place. They were really good and growing up we all got along together, nothing like today. My parents (Dwight & Virgie Yancy) Hipp always had uncle Tobe & Aunt Lindy (colored) to help them. MY family & Dicks family lived in the same area & was farmers. All farmers helped one another back then, not like today. Heard very few stories back then of any problems, only some that had workers at their saw mills cutting timber and if they did not do as the white men said they would whip them with chains, I know I & my family just did not think this was right, My family or Dicks & most others did not do ~~xxxx~~ things like that, we always had good relations with them. I still have some very good friends that I would call on if I needed them (that grew up with Dick and played with him) live near me, in fact that is the nearest neighbors that I have so our relationship is good. When Walter (the man) died Dick cooked chicken and took to the house, then we also attended the funeral, also their 50th anniversary which was held at Pontotoc miss, so as I said our relationship is good with the families which we grew up in.

How did you meet your husband? How long did you know each other before getting married? What did your parents think? Was he in the service? When?

As I said, we all lived in the same community(Sarepta)Both were farmers. Dicks sister wa my best friend in school. He was 4 years older than I. She and I weee to go to a school function and it was night time, she could not come because he had to come with her so I told her I would invite him so she could get to come. I was 11 years old,naturally he was not interested in some one at that age, then at different functions we would see one another and by the time I was 14 we were going steady(if you can call it that) back then. Not liek today, we would pair up with other boys and girls, jsut at school functions. I was too young to be dating. Y would ride his horse over to the hosue at night time and on Sundays,we would jsut set aorund and talk. We Both played basketball and was together at the games and school functions. After he graduated he worked in the CCC camp for Mr. Q.T.Crowson(a man from Calhoun County) and the family knew him. He then went to Tupelo,joined the NYA(an organization that helped young boys and girls,who had finished school,get training for work). After the Tupelo training,he and some others went to Connecutte,got a job in a factory, spent time there for several months,never did come home for a visit. He * came home the first of April and that was 1943(he had been out of school 4 years) the war was on and from our school the marriage bug hit and several couples got married as soon as school ws out. A Brother Whitworth,Randolph,Ms. married most of them. We were going to keep it secret & found one we had never heard of. He made us stand in the room with the planks running lengthwise(do not know why). Afterward, our friend (who took us) said if we did not tell it,he would so wef told it. My parents did not say anything,his mom did not either but his dad did not like it at all. I can understand why(did not then) I was jsut 15,he was 19 & of course went into service that fall. He was at first a ~~sp~~asphere ball gunner(for he was really small),then he changed to something else for he would get sick in the air. He left Grand Island Nebraska(we visited and spent a month with ~~mm~~ him before he left),went to the State of Washington,on to Tinion Island and spent the entire time there,loading Bombs Until the bombed Japan and the war ended. He went all thru his years of service with a man from Tocoppola,Ms(about 20 mi. from his home) I am sure that was good for both of them being from the section where they both grew up and lived. Back those days,guess you just thought of getting married,(not th the years ahead) Some went to college but then most of the boys farmed ,eithe with their parents or hired out to others. After we married(Dick worked for a neighbor) for \$1.00 per day. Then they got a Box factory at Bruce and he and his dad worked th there and farmed until he left for the army. He came back farmed one year,then we moved toMemphis in 1946,he got a job with Atlantic & Pacific Tea CO(grocery store) and worked there until they moved out of Memphis. I worked for a branch of Schilling Motors(Dealers Truckstell & Dealers Industrial Power Co) for 35 yrs. until I retired. Then we moved back down on the farm(where he grew up) and I am still living there as of now(20120 Dick died in 2006) were married 63 yrs.

a good life together



WILLIAM L. (BILL) YANCY FAMILY

L/to R: around back:
Jess, Word Yancy-Florence Spencer-
Tom & Sophronia Yancy
FR: Bill & Martha (Bratton) holding twins
Claude Clay (Jack) & Maude May Yancy



Yancy Children
Jettie-Phronie-Jess-Virgie-Jack Yancy
(Virgie is my mom)



Dwight Hipp getting ready to split the hog down the center



Dwight Hipp & Help, after getting the insides out



Jelly Bean(Delaine) Dickson and Bill Luttrell scraping the hair off the hog after soaking it in a barrell of very hot water.



Jelly Bean Dickson and Bill Luttrell hanging the hog (DICK) Carnice Dickson with hat on



King Harwell(1st Pot) & Grace Kate(Arnold)Dickson

cooking out lard, you had to be careful, keeping it stirred often for it to be really good lard. This was our means of shortening all year long. You would put it in 5 gallon cans.

You would always save the ashes from your fires for making our lye soap(mix it with the lard) & Lye, too would use the ashes in making your own hominey(very good).

We did our washing in the wash pots, put lye soap in and let the white clothes boil(after scrubbing them on a wash board). After boiling you would put them in a tub, rinse them and in the last rinsing water you would sprinkle blueing(from a tube), this would make them whiter. You also boiled the overalls and pants after scrubbing them on a washboard. (THANK THE LORD FOR MODERN CONVIENCES)



Bertha Harwell--Grace & Carnice Dickson preparing to cut up the Hog. Paula Laine Dickson(my dau) peeking from side of building.



Dick(Jelly Bean) in back--Men cutting up trimmings for cooking lar. Grace & Nancy Kay Dickson(my dau) in front

9 July, 2012.

Dear Dennis:

You are going to get more junk than you bargained for. talk about pictures, I have them, was always bad to make pictures and had a small camera when growing up. Have not got a digital yet, guess I should but still use the throw a ~~xx~~ way. Paula has digital & does her own developing so she helps out a lot with pictures.

I am sure I have sent you some things that you do not want, I thought would be interesting to read so you can just dump them after you read them.

^T The pictures are yours to keep or throw away, I have more here at home.d

AZ: About the Yancy Family:

Uncle Jack was a school teacher at Sarepta in his young Days, then after marriage & children was a Representative for the state of Mississippi. His son, Truman was a school teacher, Grandson William Samuel Yancy is a doctor in Durham, N.C. Daughter Jackie married a Doctor, Herbert Wieb.

Uncle Jess also was a teacher in his younger Days, then had a grocery store there in Bruce, Miss. Was Sheriff (see article) Son Jess Lee, Jr Yancy, a lawyer, then Senator of the State of Mississippi. Not Bragging but this man had a heart of Gold as you can see by the enclosed copies about him. He was a lawyer but loved by all in the County, He did not cull anyone regardless of race, or riches and such. He more or less catered to the Lower class and helped many a farmer in his young Days. Such a shame he died so young. There were so many flowers ordered at his funeral that the family stopped them and put the money on building the Jesse Yancy Library there in Bruce. Remember Secret Saanta Story, well he played a part in that Guys life also (see article). § Also the article by S. Gale Denley which shows you that even though he was a lawyer, he catered to the less fortunate (white and Colored). As I ~~xx~~ Say, he was just a good person. Uncle Jess Daughter, Robbie married a Lawyer, He and Jr. had offices together as Yancy & Easley. Also there is a Yancy Easley subdivision there in Bruce of nice homes. After Jess, Jr. death, his nephew made a lawyer, and the office is now Cooper (Bob) & Easley.

Uncle Bill Joe Yancy, married my dad's sister, Velma. Both were school teachers. Daddys sister, Fannie Lou married a Yancy cousin-Ethel Faye (Daddys sister also married a Yancy cousin. Jack had two granddaughters that were teachers. Inotice Mother was teaching school in 1927 & Daddy went to Draughans in 28 so guess she worked and paid his way, for what I do not know for he was a farmer and bootlegger. Does not seem to me he would have needed that for those two jobs. My Daughter, Paula & Husband was teachers until they retired.

so teachers and doctors are in the Yancy clan. I have a granddaughter who married Mark Jolly and he is a doctor in Bradenton, Fla at the Mantee Hospital there. Fannie Lou Hipp & Emory Yancys daughter married a doctor (James Harrison), then a granddaughter Sandra (Harrison) married a Dr. Dennis Wright with the neo-natal unit in Tupelo, Mis. Their Granddaughter, Peggy made a lawyer, worked for the Human services until retirement. Yes, I am not bragging but I sure am proud of the Yancy clan.

Those four brothers, Alfred Jordan, William L. Newton and Albert ended up in Monroe County, then all but Albert came on to Calhoun, lived there until they died. They dropped the E in the Yancy name, some use the E and some do not.

I hope I have not boggled your mind too much with all this junk.

Twins were common in the Yancy family. My brother had a son who had twins, then his daughter had twins.

Jasper, who went to Utah, had his ~~xxx~~ children really ~~xxxxxx~~ had twins.

I tried to answer all your questions. I am also thankful that I grew up in the time of depression (I now appreciate what I do have, like Jess, Jr. I am always for the underdog and the Yancy family as a whole always stepped up to help out their fellowman..

Now I always thought Dick was stingy, also his brother but both said No that they were just conservative. Dick was always there to help the underdog also, he just was not wasteful.

Ray, Jr. served in the Saudi War and was in the bunk next to the bunk that got bombed, said he was thrown out of his bed.

Dick's dad served in World War I on the Euperon side. Dick's brother (Arnold) made a career of the service, served in Australia and other places.

I have rattled on and on about my Yancy family, but Family means so much to me, God comes first then Family and I know you feel the same about yours.

The Yancys usually die with Heart attacks or Cancer. Uncle Word, Jess, Jess, Jr. Jess Jr's wife-son (Tom). Maude, Tom, Bill Joe, Jess Jr's daughter, Cindy- my mom, Phenoie, Jettie died with cancer.

Gramps (Bill) lived to be 96, then Newt had a daughter (lala) who was 103 when she died. Gramps also died with heart attack.

I am 85 and so far have not been in the hospital since 1955, when Ray was born, have 1/2 diabetes (55 years), nothing else, try to eat healthy and keep plugging on. Still in the farmhouse.

Your Yancy Cuz, Martha

OUR MEAT &
KILLING HOG TIME

We always killed hogs in the winter time where it would be cold on the meat and would not ruin. We sewed a sack up for the sausage to go in and would fill it, then hang it in the smokehouse. You needed several folks to help so would get your neighbors to help, then there were some that just could do a better job with the help in doing certain things about killing the hogs. First you would heat this large barrel of water, or heat several wash pots of water, get it real hot. Then you would kill the hog, bring it up to the house and slosh it up and down in the barrel where the hair would be easy to scrape off. After scraping the hair off, they would wash it down real good, then hang it up by its feet. You would then split it down the center. You really had to know how to do this so you would not cut the intestines & such in the process. You had a man there standing with a tin tub to catch the intestines and other organs. These were carried to a table, spread out where they could trim the fat off & cook for lard. You had to be very careful in trimming the fat in order not to cut into the intestines, if you did, then you would have to tie this part off and continue on. After cleaning the intestines of fat, then you would clean them out by washing them inside real well and these you cooked for chitlings. Fry them real crisp, they were good (have not eaten any in years. They, then would cut up the hog for Hams, shoulders, and middlings (this was used for bacon & cooking in your vegetables. You would lay this out and rub it down with a sugar ^{SALT} cure and let it lay there for several days to cure out before hanging it in the smoke house. We always had fresh meat and usually fried liver the day we killed hogs., for lunch as we had to feed the crew. We had good colored help that really knew how to help in killing hogs and would give them some fresh meat, plus the lights, kidneys and such as they wanted. The feet would be cleaned real well, then pickled, first though you would singe all the hair off, then scrape the skin, then do the pickling. This was the only meat we had to eat, did have some chicken but had to eat it that day, did not have any cooling system. You usually cooked the hogs head and made souse meat, let it set, then slice, was very good. Big Mama (Grace (Arnold) Dickson) would cook her hogs head real good, then mash it up and can it for making stuff peppers (very good). Do not know how mother cooked the tongue, it was solid lean meat and we would eat it but think she

2. boiled it. Then they would cut up the trimmings of the hams shoulders, middlings, then put it into a wash pot over this fire and cook that out. Uncle Howard Yancy was the best for the job in our area and he was a brother in law to my Dad. After cooking the lard out, you would strain it, save the skins (cracklings), then make crackling corn bread (this is a treat, now days).

Hog Killing time was an all day job. Uncle Toab & Aunt Lindy always helped my family (colored help). Bertha & King Harwell always helped the Dicksons. Usually the Dickson family & Hipp family helped each other on Hog Killing Days.

Daddy would hunt squirrels & Rabbits and we ate that meat. Daddy & mother raised white Rabbits for the market when I was a small child. Both Squirrels & Rabbits were real good meat.

Some ate Possum (I never did eat that). I have eaten coon. There were times that Daddy and others would get together and hunt turtles, find a large one, kill it and would divide the meat, also we ate a lot of fish. Daddy never did fish with a pole, he and others grabbed, caught large ones. To my knowledge, they never did get snakebit either.