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INFORMANT: MARIA SILVA  
CONDUCTED BY: BARBARA FERTIG  
DATE: NOVEMBER 17, 1987

S = SILVA  
F = FERTIG

LFP BF-A005

F: --street. Uhm, if you would please tell me where you were born.

S: I was born in Azores, Portugal. (F: ah-huh) Ehh--

F: Which island?

S: Eh-eh, [F-Fayal]

F: Fayal. Ah-huh.

S: Fayal. And em I come to this country twenty years ago, it's going to be twenty (F: mm-hm) next year. (F: ah-huh!) And ehh February my sister call me, make a petition for me to come over here. (F: mm-hm) With just (F: mm-hm) two, two childs, two, two d-daughters. My mother just have two daughters. So I--she was afraid. Was in Portugal, so I liked to come over. (F: mm-hm) And um, I love this country. At the beginning everything it's hard, you know. Everything. (F: oh I imagine) But after my childrens already comes with ah high school, and some years of college and after they started in a good jobs. They have the very best jobs over (F: mm-hm) here. (F: mm-hm) I worked two years at eh, um [Great] Shoe when I come this country. I--all the young men upset because I said "Well, I come to this country to do or my shoemaker [dead] in Portugal." [both laugh] But af--it's just the beginning after my daughter have her baby and I don't like to see my grandchildren in strange hands. (F: mm-hm) So I stay home. For ten years I r--I raised my grandchildren and another kids because I need two beds and (F: mm-hm) income. (F: ah-huh, ah-huh) And eh after my kids to go to the school I will go work at Wang Laboratories. I work for seven years, (F: mm-hm) and now I'm home. Just have a part-time job sewing because I love to sew. I still can do--I'm doing suits and things for the, Ch-Christmas for my daughters, (F: oh, wonderful) for my , for my family. (F: mm-hm) And for

somebody else. Not too many people because I can't. (F: mm-hm) I don't have the time.

F: Do you do your sewing here at home or you--do you, do you ah--

S: I'm at the--now I started a few months ago at the [Caminas] eh, [Caminas] (F: oh, uh-huh) The--I'm doing [opticians] (F: mm-hm) But I eh when I do it for my family--I'm going to show you two suits I have done for the Christmas. (F: oh, good) I'm going to show you. (F: oh, good) And eh, ah I [went home], (F: mm-hm) sure, [went home].

F: Uhm, d-did your parents come here?

S: My mother. My father already pass away. (F: oh, I'm sorry) So eh m-my mother comes this country eight years old. She live until almost ninety-two years old. She (F: o-o-oh) loved this country. She lived (F: uh-huh) with me all the time. (F: mm-hm) I still miss her. (F: mm-hm) I get but I still with my mother and after--when my mother pass away I couldn't stand it. It was very bad. (F: m-m-m) I still miss. (F: mm-hm) So I decided to get married again. [both laughs] I couldn't be alone. I can't. (F: ah-huh) That's me. (F: ah-huh)

F: So you are married again?

S: Yes. [laughs] (F: yes) Four (F: yes) years ago. (F: uh-huh)

F: A-oh, that's very nice. (S: yes) Then, um Silva is your name now, is your married--

S: It's my name now. Before I was Oliveira. (F: ah-huh) I had a stepdaughter living with me. I make a petition (F: mm-hm) for her (F: mm-hm) from Portugal. So, I'm happy.

F: And Mr. Silva is, d-was he born here? Or did--was he born in Portugal?

S: No. He born in Fayal, too. (F: ah) And we to Africa for thirty years. After when the war comes over, you know, all the people have to leave; and eh so we have all his family over here, this country. (F: mm-hm) And they make a--they petition for him and he comes to this country. Five years after he become A-American citizen like I did, (F: mm-hm) and so I, I didn't remember him, but after we get together once and um maybe he's alone, I was alone so [laughs] we decided to get married. (F: oh that's very nice) That's-- (F: uh-huh)

F: Um, Maria has suggested, Maria Cunha suggested that, that you were a very accomplished cook and that you could tell me traditional kinds of foods.

S: Yes. (F: yes) Especially in this time it's the Christmas (F: mm-hm) we call in Portugal [Nataho]. Ahm, it's most of the families, we can't say all of them, eh get together, especially in a Christmas Eve. (F: mm-hm) We have a special dinner. Eh [ooshvan] it's codfish, salty codfish. (F: salted codfish, mm-hm) Salty codfish. With eh potatoes and eh, ah some vegetables, special collards. (F: mm-hm) And eh, like some peas, some vegetables we have, and we have the roast beef, Portuguese roast beef. It's eh, it's very famous, (F: mm-hm) Portuguese roast (F: mm-hm) beef. (F: mm-hm) Lot of people have it especially when they [live] go to the Holy Ghost Park.

They used to have this kind of (F: uh-huh) dinners once in a while and even the American people love that. And eh, on the Christmas day they usual have the family together again; (F: mm-hm) and they open the gifts, and eh it's really very, very touching for the kids (F: mm-hm) and all the family together. Sometimes they come from far away to be together. (F: ah-huh) You have a big dinner. Sometimes they have, have like turkey, eh--whatever. Roast beef, pork, (F: mm-hm) special pork (F: mm-hm). Eh usual in the country, the people take this time, the farmers, not farmers to sell the things, farmers, for themselves. I mean they, they grow the pigs, the little pigs into-- (F: mm-hm) on Christmas time they, they have eh, they kill the pigs and have all this, the, the meat and all the stuff from the pigs; and (F: mm-hm) they make the saus--I don't know if you heard about linguice, Portuguese sausage. (F: o-oh, I love it) It's delicious. (F: yes, uh-huh) [laughs] And they have a lot of--they can cook it in very different ways. (F: mm-hm) Very different ways. (F: mm-hm) It's real delicious, (F: mm-hm) I think so. (F: yes, I think so, too)

F: Tell me about the codfish that you have on Christmas Eve. Is it cooked with the potatoes?

S: We can cook codfish about two hundred recipes. (F: oh!)

F: [laughs] And there isn't any [both talk] particular one that's special for Christmas?

S: But for Chrstimas we just--it's salt. (F: mm-hm) It's not fresh (F: yeah) codfish, it's salty codfish. We call [baccalao] in Portuguese. (F: [baccalao]) [Baccalao]. And we put it in eh water for two days, take out the salt; (F: mm-hm) and after we boil (F: mm-hm) it. And we put this, when it's--the potatoes, the collards. It's, it's collards. (F: collards?) You know this-- (F: the greens) the greens (F: mm-hm) ones. And um if you like to have carrots you can cook, (F: mm-hm) too. And uh, that's that. The-- (F: mm-hm) for the, it's one part of the codfish. It's the very simple way to do, but (F: mm-hm) it's the traditional plate for the Chirstmas Eve. (F: mm-hm) And after it's--we put it in a, a--when it's, when you use Portuguese olive oil and vinegar, (F: o-oh) and pepper; (F: uh-huh) to go over. It's like um, like a sauce you put (F: mm-hm) over, you know. (F: mm-hm, mm-hm) So, eh, you use this--and boiled eggs, I forgot about the boiled eggs. (F: boiled eggs) Boiled eggs. (F: mm-hm) It's a go all together. Make a wonderful plate. (F: mmmm) Very good plate.

F: Do you slice the boiled eggs?

S: Eh, mmmm, we can--no. We--it's going for the table--by the--you know, big eggs, a big, big eggs, right. Put the collards one side, the codfish, the potatoes, the eggs. And the (F: oh!) each person's going to serve (F: oh!) themself.

F: And then you put the sauce over--

S: Yes. And each one will have eh, eh, eh the oil and the vinegar goes to the table, too. (F: mm-hm) Like the pepper and the salt. (F: mm-hm) And they, they put over (F: o-oh!) they, like the taste the people likes. (F: uh-huh, mm-hm) People likes with more pepper, or other likes with less, and (F: mmm) depends the taste of the people, but--

F: And it sounds beautiful, too.

S: Looks beautiful in the s--with some more ohm, only if you know this, only the-- [pause: 5 sec.]

F: [laughs] You can't think, you can't think.

S: No. I know what is it. Oh, some--

F: Say it in Portuguese, and I'll get somebody to translate it.

S: Eh, [azetones, azetones]. (F: mm-hm) It comes in a bottle with eh, they are black, they are green with, in the middle with red pepper.

F: Oh, olives!

S: Olives. (F: olives, yes; ah-huh, now but I know I've learned the Portuguese--) [both talking] With some olives, yes. (F: mm-hm) Yes. (F: mm-hm)

F: And how do you make special Portuguese roast beef?

S: I use eh, people use any kind meat. I don't. (F: mm-hm) I like this piece, I like-- Sometimes I, I can use this roast pork, this roast pork. But from the good one it's like this um, this eh, this one, this big ones. Like eh--

F: Oh, like a loin?

S: A loin. (F: mm-hm) Like a loin. (F: mm-hm) It's the best part. (F: mm-hm) But if you don't can, can get best, you can get another one instead. (F: mm-hm) And I make a marinade, for--can be for one or two days. Depend the taste of (F: mm-hm) the people. (F: mm-hm) You put like one head of garlic, some salt, (F: mm-hm) pepper, and eh wine. And, you can put one or two teaspoons, tablespoons of vinegar. (F: mm-hm) To taste. And eh, it keeps it in a marinade for one or two days, depend on the people. If someone likes it with a very strong taste, can keep for two days. If it's pork can be for three, four days. (F: mm-hm, mm-hm) It's very nice. (F: mm-hm) That, but I'm talking about beef. (F: mm-hm) And after you go--you can put just in ah, in ah water (F: mm-hm) or in, in--it can, in the beat eggs can go to the oven. And sometimes people do over the, the, the oven. (F: mm-hm) The--

F: Broiler. No?

S: No, top of the-- [both talking] the stove. (F: sure, mm-hm) The top. But, the real thing is, it's g--after the marinade we put in ah, in um, in the beat eggs. (F: mm-hm, mm-hm) And it, you put the, the meat, some onion, all b--almost all the marinade goes in. And you can put like a cup of water. And it's going to cook for a while. It's, i--and after when it's almost done, you put some um, all the spice you like it. Like all-allspice. (F: allspice) Allspice. (F: mm-hm) And um all the spice you want, it's going all right. (F: mm-hm) People likes interesting real .

(F: mm-hm) When, i-in you go in, in over the meat you put some, two tablespoons of butter. When it's almost done, you can put, peel some potatoes and put it in that, that sauce. (F: mm-hmmm) A-and the beat eggs [both talking] around, around the meat. (F: mm-hm) And ah, and after it's going to, to cooking, (F: mm-hm) and have to care that, that I don't open it, and in short time it's going--it takes about three hour-three hours to do (F: mm-hm) the whole thing. (F: mm-hm) Two to three hours, depends if it's ah ready then. (F: Oh, it sounds wonderful) It's delicious. All the people loves that. (F: ah-huh)

F: Are there any traditional Christmas wheat?

S: Yes. We doing the, we call the . Likes, if I want to say it's, it, I don't think it have a tra-translation for that. It's um, you see I'm going to translate a king cake. (F: a king cake; ah-huh, ah-huh) That's a (F: ah-huh) We used to do for the Christmas Eve, Christmas night. And the, the traditional [matsasavata], also the sweet bread. (F: mm-hmmm) Sweet bread. (F: one of my favorite things) You like it. (F: yes, yes) I have a good recipe. (F: do you?) Yes.

F: I would like to have your good recipe.

S: If you like, I ah I have in the book over there.

F: Oh, great! (S: so--) If you just take that off and I'll s--

[pause in tape]

F: This is [matsasavata].

S: [Matsasavata]. [starts reading recipe in Portuguese] I'm going to read in Portuguese. (F: mm-hm) [reads rest of recipe in Portuguese]  
[nd of tape] So-- (F: Thank you!) I think I could do in English, but (F: oh--) this way if you get someone to translate (F: yes) it's-- (F: that's fine) See-- (F: and you will enjoy doing that, too) It's, it's the [matsasavata]. (F: mm-hm) See.

F: Are there, are there some other traditional recipes in there that you (S: ummm) especially treasure?

S: Yes. [looks through cookbook] I have a few--ehh, we c--we call . It's eh coconut, you know, coconut. (F: mm-hm) It's like um a cups, coconut cups. (F: coconut cups) Cups. (F: mm-hm) Ehh, it's go--it's, it's very, it's very good and um I can give you the recipe. (F: oh, good, good) [both talk]

F: Let me ask you, is it, is it a cake, or is it--

S: No, it's going a in this mm small cups, ehh, eh-h, it's like s-six, you could put all--

F: Cus-custard. Is it like a custar--a pudding?

S: No. (Nope, okay, well) You know cupcakes? (F: oh yes) Like a cupcakes. (F: like a cupcake; ah) Yeah. (F: thank you) It's like, it's l-l-like cupcakes. (F: good; all right) A-a-and it's a cupcakes. We can put, ah--over here they talk about, because it's a Portuguese recipe, grams instead. (F: mm-hm) We use kilograms instead a pounds. (F: mm-hm)

F: That's all right. Go ahead and use them because--

S: Do you think I should say in the--

F: I can translate that on my, in my kitchen I have um, a scale that does grams and pounds, (S: ooh that's nice) and so forth, so-- (S: this is very good) so I, oh ye--

S: It's two hundred fifty grams. That's for sugar. One twenty-five grams ah cocoa, coconut. (F: coconut) Coconut. Ah it it's this small bags, but not a--

F: Dried coconut?

S: Y-Yes. The ones it's in, in-n the bags. (F: uh-huh) It's no-, it's not the, there is some [add] more big than another ones. (F: mm-hm) The, the, they added--I c--

F: It's the small size bag?

S: Yes, the small size bag.

F: And is it the sweetened coconut?

S: M-Yes, the sweet coconut. (F: yes, okay) But some I, I, I cut th-in the--too big. I don't like this, the small ones (F: th-the very s--) you can see, you can see the way they was grane-gr--

F: Grated.

S: Grated.

F: Grated, yeah.

S: [breathes in deeply] So it's mm three eggs, one teaspoon of butter, and one teaspoon, full teaspoon of flour, and a little, little salt; a little, (F: a little) a little, (F: uh-huh) a little, just a little. And after you put everything together, we don't have to, to mix too much; just a little bit. (F: mm-hm) But, the white eggs have to, to be hard. You beat them til they become h- (F: mm-hm) hard. And eh you put in the, in this forms, this cup-cupcakes forms--

F: Like the papers?

S: Yes. (F: yes) In the papers. (F: uh-huh) But it's very few--if you ever sprayed it, Pam or something-- (F: oh yes) You spray them and you put them and it's going to--w-we have to, to put oil, oi--grease them. (F: mm-hm) It's nice. (F: mm-hm) And they go into the oven, and

that's that. You just going to, to look in when they are done, (F: mm-hm) and it's real very good. (F: mm-hm) Very good.

F: It sounds very good.

S: Yeah. [pause: 5 sec.] So I have lots of them but, they are in Portuguese, you know. (F: yes) Even codfish and I have l--some very good recipes. I--do you like codfish?

F: I love codfish!

S: Do you? (F: yes) The salty codfish?

F: The salty codfish.

S: If you put two days in water and you, you change the water (F: mm-hm) every day, (F: mm-hm) i-and change twice a day it's better, the salt goes off almost, (F: mm-hm) almost. (F: mm-hm) That can give you [loud background noise makes tape inaudible] if you like codfish.

F: Okay. And you can read it--

S: It's very easy.

F: --in Portuguese if you want to.

S: You take some em, some white potatoes, right potatoes. (F: mm-hm) And you make like you going to f-f-fry them. Fr-fr--like french, fr-french fry, right. (F: like french fries, ah-huh) French fries. (F: mm-hm) You fry about, about two cups. Depends how much you want to do. (F: mm-hm) Two, three cups. The--two cups. Three cups. (F: three cups, okay) Three cups. It's eh, and you take like a pound of codfish, salty and w-with , with the salt. (F: mm-hm) You have to put in water for one or two days (F: mm-hm) for sure. (F: mm-hm) And after you boil it, you cook it just (F: mm-hm) in water. (F: mm-hm) And you takes like two onions and you put in the, in the pot some oil (F: mm-hm) if you--people loves Portuguese oil. It's a strong taste, (F: mm-hm) but if you don't like it you can use (F: I do like it) like Italian, (F: yeah) Italian (F: uh-huh) oil, or (F: mm-hm) any oil. You put some oil, you put the onions.

F: Do you cut the onions?

S: Yes. The onions like [both talk] eh, the, you going s--

F: Slice them, yes, mm-hm.

S: Slice the onions, and you put in, in th-it's, when it's just starting to, to get little cooked. (F: mm-hm) You put in the, the codfish. You put the codf-fish in piece. (F: mm-hm) You slice it. (F: mm-hm) You put the codfish. You mix for a while. (F: mm-hm) In the [apart] you have the french fries done (F: mm-hm) in oil. (F: mm-hm) And you, you put um french fries on this. And you beat about three eggs. You beat. (F: uh-huh) And you make like scrambled eggs. (F:

mm-hm) And you put together the scrambled eggs on this with the pota--the french fries, (F: mm-hm) the codfish, and the onions.

F: You pour the eggs--

S: N-no. Y-you mix n-a-a-a- separated (F: yeah) b-- (F: yeah, uh-huh) M-m-m-make like you going to make eh scrambled eggs. (F: yes, uh-huh) Scrambled eggs. (F: mm-hm) And you p-put all together (F: ah-huh) And the, it's just, you g-mix, it's just pu--five, five minutes, four, five minutes all together. Put some pepper. (F: mm-hm) Red pepper. I mean eh, hot pepper. (F: mm-hm) I tell you, it's delicious! (F: oh, it sounds wonderful!) It's, you can do it like that. You come home, you don't know what to do; if you have a codfish. You could use the way I use--I used to buy the codfish, and I bring home and I put two days in water. (F: mm-hm) After two days I, I put the piece in plastic and I put in the freezer. (F: oh!) Someday you come home, you don't know what you going to do or something, you j--o-or someone comes over. You take off the, the codfish. It's, it's, it's got de-defrost very easy. (F: mm-hm) And you do your supper or whatever. (F: oh, and--) Very eas-eas-- (F: it's the whole supper; yes) Yes. (F: yeah) You can do it very easy. (F: mm-hm) See, some--if you like to--it's another, another, another recipe. If you--I don't know if you like the broiled codfish. It's real delicious, too. (F: mm-hm)

F: Broiled fresh codfish?

S: Not fresh. (F: no--) Salty. (F: salt?) I use all salty (F: oh!) codfish, (F: oh) and I never use fresh codfish. Doesn't taste.

F: Ah. I had never heard of broiled, salt codfish. Can you tell me how to do it?

S: The boiled cod--

F: Oh, I thought you said broiled.

S: Broiled, yes. (F: broiled) I said broiled. (F: yes, uh-huh) You put the codfish in water for two days as I told you (F: yes) before. (F: uh-huh) It's . Anything you going to do with the codfish, salty codfish, you have put in water for two days. (F: mm-hm) One, two days. (F: mm-hm) Make sure you can cook it and don't be salt, (F: mm-hm) just salt. (F: mm-hm) If you like to, to like broil codfish you put in one day in water and keep one more day in milk. (F: oh, okay) In milk. (F: mm-hm) And let it s--and let it stand for one day or one day and a half or whatever. It's, it's comes puffy. The (F: oh, ah-huh) codfish. And after you put in the broiler and you broil the codfish; and apart you make a sauce with oil, vinegar, garlic, hot pepper, special hot (F: mmmm) pepper. And you can put little parsley, parsley. (F: parsley, mm-hm) See, very, very thin parsley; (F: mm-hm) you put it. When it's, this sauce should be done, when the codfish come from the oven, the broiler, you just put over all the--put in the beat eggs and all the sauce over, and you, you cover. (F: oh) With the sauce. It's delicious. Very easy to do.

F: Yes! It sounds it. And you could--

S: Very healthy. (F: could--) Very healthy.



F: Could you um soak the codfish, and (S: yes) soak it in milk and then drain it and freeze it? Could you do that?

S: No. (F: no) When i-I, I do it with water, you do it; you--I freeze with (F: oh) water, but not with the milk. (F: oh, okay) The milk ah, I just take--suppose I have it frozen in the refrigerator, right? It's (F: mm-hm) frozen. (F: hm-hm) And ah I, I want to make for tomorrow, I can use the milk and put it one day from another milk. But, if I want to do in same day, I'm not going to put in the milk (F: uh-huh) I just take off and defrost and use it. (F: uh-huh) [speaks in very low voice] Use it. (F: good) And it's nice, (F: yeah) it's nice to have. (F: mm-hm) The thing it's, it's too much expensive. It's very expensive. (F: yes, I found that out) Very (F: yes) expensive. (F: mm-hm) Now it's about five to six dollars a pound. (F: mm-hm) It's (F: mm-hm) real crazy. (F: mm-hm) Ah-hm, sometimes I-I-I used to go to New Bedford and to buy them and ah, I think it's the, the place where they, they used to do the, the co-- (F: the sa--where they do the salting?) The salting, yes. (F: mm-hm) It's cheaper, it's cheaper. (F: mm-hm) And lots of people going there, and likes , i-it's, the people likes codfish, really. (F: mm-hm, mm-hm) But eh it's nothing like the fre-fresh codfish, I don't care about it. (F: mm-hm) Not really. People use-- (F: mm-hm) You can use to, you can make a marinara same way (F: mm-hm) I said for the roast beef. Ma-marinara, it's a marinara. It goes for fish, it goes for meat. A marinara, it's a marinara. (F: mm-hm) So. In meat I used to do with wine. (F: mm-hm) For fish I used to do with limes (F: mm-hm) or vinegar, (F: mm-hm) a half and a half. (F: ah-hah!) Water and vinegar. (F: ahh) And make sure you put ground and hot pepper. (F: oh) Special. (F: oh, it sounds good) Make a marinara could be a f-f-fresh codfish (F: mm-hm) or any fish. (F: mm-hm) And you can fry, you can bake, you can do (F: mm-hm) everything.

F: Do you ever fix um a fish called [garupa]?

S: Yeah. Called [garupa]. You talking about [garupa]. (F: garupa, yes) It's a Portuguese fish. (F: yes) It's very good. (F: yes) Very good. We can make like, I can't say, soup. In Portugal . Usual they say um called . (F: uh-huh) Or called [garopa]. [Garopa] we can do it in-n different ways. (F: mm-hm) We can roast, (F: mm-hm) put in the oven. (F: mm-hm) We can fry. Put like just garlic and salt. (F: garlic and salt, uh-huh) And--yes--and you, before you fry you, you know, eh corn flour. (F: mm-hm) You, you, you put in corn flou--you involve it (F: mm-hm) in the corn flour (F: mm-hm) and then you fry. So it's very good, very good. (F: mmmm) [Garopa].

F: The man up at the um, s-selling out of the the truck had [garopa] (S: yeah) today, and of course I had never seen it before. He has it flown over from--well, I mean he doesn't--somebody flies it over from the Azores once a week.

S: Yeah. Everybody it's flying back and forth. (F: mm-hm) Not me. I'm the oldest, I mean I never did go back. I like to but, I didn't. (F: yup) [laughs] I don't know. Maybe someday I will. (F: mm-hm)

F: Do your, do your children want to go? Have they--or have they been?

S: My children, I have three children. (F: mm-hm) They are all married and eh I have three grandchildren. One (F: ah-h-h) from each children. (F: mm-hm) They are all big. Taller than me. [both laugh] And my children (F: ah-huh) have very nice jobs and ah-- (F: mm-hm)

F: And have they, have they ever gone to the Azores?

S: Ah, my son did go this--he's an engineer to Wang Laboratories. (F: ah-huh) Eh it's, it's eh John. John [Da Silva]. Or [Juan] in Portuguese. (F: uh-huh) And he did go with his wife and the daughter to the Portugal and Azores. (F: mm-hm) He loved to go. Loved to go. It was very nice. And eh all the--it's my oldest daughter. She's a social work. And eh she did go about three years--two years ago. She (F: mm-hm) did go. She already go twice. And eh she likes to go. Maybe next year she's going, too. And I have um another daughter, she's living in M-Maryland. She works for ah, a company, she's a personnel director. She's eh, sh--they, we--I can say--we have been lucky in this country. They have been working and studying. My children still in-- studying. They, they get something over here. They can get ahead. [laughs] (F: mm-hm) So I'm happy about (F: yeah) that.

F: Um, tell me a little bit about your sewing.

S: Yes. I'm going upstairs and I'm going to get. (F: okay) [goes to get sewing]

F: Ah, here. No that's all right. (S: uh) I'll just (S: uh) hold it towards you and we'll pick you up.

S: I'll go--she's going to go to on Thanksgiving with eh, eh her sister, my youngest daughter, (F: mm-hm) to Maryland. And she's going to take this for her. (F: oh-h) Ah--I, I make this suit. This is the skirt with the, the pockets. (F: oh, it's perfect!) Oh, yes. If eh she's going to buy with this material. Can you see the material? (F: mm-hhmm) In the store, it's going to be about three hundred dollars (F: mm-hm) or over. And eh-- (F: oh, so beautiful!) This one, she's going to take this one now; because she, she said she likes to have eh [too much]. She likes to have one like this color or off-white. (F: uh-huh) So I made this (F: uh-huh) for her. She choose the style.

F: You found beautiful buttons, too. (S: yeah) I mean, they really complement it.

S: [interrupts] Can you see the whole buttons?

F: [draws in breath sharply] Hu-u-u-uh! I've tried to do that. [laughs] I've tried to do that. (S: see) Oh my goodness! Oh-h. Oh-h. Just beautiful! [both talk] And tiny, tiny invisible hand sewing.

S: If you can see it, it on, on the person it looks better, (F: oh) much better, but [over here] it's different. But um, it doesn't fit me. I can't try. [both laugh] See. It's (F: aw-w-w) like this pockets. (F: o-o-h) This one, she doesn't--she knows about this one, but she doesn't know about this one. This one, this one in checks, it's going to be her Christmas gift. (F: oh-h, what a--)  
We got--she doesn't wear (F: oh-h) clothes from like Jordan Marsh or stores like that. (F: mm-

hm) She have to be--to dress very well. (F: mm-hm) And, but she wears everything I do. (F: oh) But and even my, my daughter-in-law, she's eh, she's work for the microwave. (F: oh that is so-o--) It's like it was (F: --beautiful!) in magazine. (F: uh-huh) I don't know if you saw this magazine. It's exact this way. (F: oh-h) So I did this. (F: oh-h) You have the skirt. The skirt is same style. (F: uh-huh, uh-huh) It's the, the way they are using now, straight. (F: mm-hm) And eh-- (F: mm-hm) And this a, this material cost very expensive; very, very expensive material. (F: oh-h it--oh feel that) [both talk] (F: yes!) Y-y-you, (F: yeah) you can feel it. (F: mm-hm) And it's the kind in velvet. (F: mm-hm) And the buttons, so. (F: mm-hm) I execute it like, I did like. (F: oh, goodness!)

F: She (S: see) must be so proud!

S: In Portugal I was a Portuguese teacher. And besides this I have a fashion house and have girls working for me. (F: in Portugal) In Portugal. So, my, and I work for the Singer Company for a few years. I was going around and around teaching (F: ah-huh) [both talking] [embroided] in the sewing, (F: mm-hm, mm-hm) sewing machines. (F: mm-hm) So my dream still was to teach someone. Because it's sad, we go in, we go into any place you can see girls all over the place on the streets, isn't it? (F: mm-hm) And do nothing. They don't have nothing to do. . In Portugal, when I was there, I'm from there for twenty years, but all the girls know some skills. They could do something nice. Sewing. Do (F: mm-hm) something (F: mm-hm) important. Today it's real a pity. They can't put a, a button on. (F: uh-huh) They can't do anything. So I like very much to teach in some (F: uh-huh) place, someone, to do something like that. [laughs] Because uh believe me, (F: oh my, oh my) it's, it's well done. (F: oh yes, it is well done) See. (F: goodn--you could not--) So she doesn't know about this one. (F: you could not buy it that well made) No. (F: absolutely not ever) Yeah, she c-- (F: uh-huh) To buy a suit like this, she's going to pay lot of money. (F: yeah) She's a (F: but even so it wouldn't be as well made) [both talk] my daughter-in-law, she's a [controller to the, a controller to the] Microwave. She's driving three, four times a week to go, to New York, (F: uh-huh) and she did (F: uh-huh) already [forty-three year]. And, and she loves the suits I do for her because she said "Ma, I took this suit, I put in the luggage, (F: uh-huh) and my, my, it, when I just took it off and that's it, I wear. I don't have to worry more about it. It's, I don't, I don't need to worry no (F: uh-huh) more (F: uh-huh) anything." (F: uh-huh) So. I'm s--always busy. [laughs]

F: Who taught you to sew?

S: Pardon me?

F: Who taught you to sew? Where did you learn?

S: Oh. I start very early. My mother was a very--a very nice mother. And she always was thinking about um their childrens' future. (F: mm-hm) I have, after, I still was in school and I was going a few hours for the, the lady she have girls working for her, too. And uh doing clothes for the most eh--oh like people (F: mm-hm) can wear-- (F: yes, uh-huh) and pay for a good clothes. (F: uh-huh) Very prominent people, you know. (F: yes) I can say it. And uh she, my mother was eh her--[sighs] she, she was eh her s-mother, godmother. (F: ah) That's why she put me there. And I did . I learned to sew. And after even when I was a Portuguese teacher I

was teaching children, I mean elementary school. (F: mm-hm) Besides this I, I ha--I always sewing, always sewing. I sta--I started in money sewing with the [tineasel]. (F: ah-hah) [laughs] I have more upstairs, (F: mmmm) but I'm not going to when I come home, go up to (F: mmmm; can we pin that back on you?) Oh, thank you.

F: Are there other, are there other traditional kinds of needlework in Portugal?

S: Many, many. [loud background noises; something drops] (F: oops!) [pause: 10 sec. as noise continues] (F: thanks!) [sighs] They can knitting, (F: mm-hm) knitting. (F: uh-huh) Doing beautiful shawls, sweaters, eh coats, skirts, everything. (F: mm-hm) And eh likes in, in special some islands like Pico. In Pico it's one island. The, i-, (F: mm-hm) the name it's Pico. (F: mm-hm) Because it's real a pico. [chuckles] (F: oh-h!) A big (F: uh-huh) volcano there. (F: uh-huh) And eh, the girls in my times, they stay home. They don't go work to any place. They stay home and doing this, like this lace. It's-- (F: oh, like this) Yeah. Wh--

F: Did, did th--did you do this?

S: Yes, I did this. (F: oh my!) Yes, I did this. (F: oh my!)

F: This is crocheting, yes?

S: Crochet. (F: yes) We crochet. (F: uh-huh) I did the uh, um tablecloth for my granddaughter, but I don't have it at home. A beautiful one in white. Beautiful one. (F: mm-hm) I likes she have it when I'm going to, to another world. [both laugh] (F: oh, yes, yes) She has something from me. And eh they, the kids doing theirs and doing crochet.

F: [door opens and closes] Is this Mr. Silva?

S: Yes it is (F: ah-hah) Mr. Silva.

F: Hello, Mr. Silva.

S: He's going to come over.

F: He wonders who I am.

[Mr. and Mrs. Silva talk in Portuguese for a few seconds]

S: You can say good afternoon, no. [laughs; both talk] My husband speaks less than me.

F: Oh-h-h. I'm very ni--I'm very pleased to meet you, sir. My name is Barbara Fertig. (Mr. Silva: Silva) Yes. Nice to meet you. And you can tell him then in Portuguese what I'm doing here.

S: Uhm, I already told him before he co-- (F: oh you did) [speaks in Portuguese for 10 or 15 sec.; Mrs. Silva and interviewer laugh; door opens and closes]

F: Now is this, is this a traditional pattern? Is this something that--

S: It's, it's er, er--we have different, different patterns. (F: uh-huh) Very different patterns. Oh-h, I don't know where I do have more of these--I have a--

F: [interrupts] Oh, I bet you've done all of this, haven't you?

S: Yes, I did this one, (F: yes) too. This one eh, this one it's different from this one. (F: mm-hm) Very different. You can see. They're, they're all .

F: I'm going to take some pictures of those, too, if you don't mind.

S: No, I don't. I-I can take this out and show it.

F: And I guess I'll ask you, now, although this is very premature-- [telephone rings] Oh, here let me undo you and uh--

[pause in tape]

F: Um, since you've been here for twenty years you, you may have seen this neighborhood change, and I wondered if you had. Has it changed?

S: Yes have changing a lot. I'm going to be honest. When I come this country I was a little upset the way the streets, the house, they were. Because I'm going to tell you in the Azores it was different. We have mens sweeping the streets and everything. (F: mm-hm) Now it's a big, big difference. I don't know why it's most Portuguese people leaving. They bought the old houses, they fix it, they [turning] like new houses. They make the gardens. The streets now--I think it's the city [then]. They have people cleaning the streets so I think uh we have now a beautiful city. Beautiful city really. (F: mm-hm) But it's having a lot of change, a lot of change. The-e-e--I, I hopes the some other people to do things like that. Now we having an--now ah--neighborhood. They make it, a new [corns] over there where it's a the [Ghetto] shoe. (F: mm-hm) But in front they are leaving some people from like Cambodians, and-- (F: mm-hm) and I wish somebody did something to take off all this garbage they are putting on the streets outside and-- (F: mm-hm) To do something because it's our city. What we do, it's for us. (F: mm-hm) Ah-h-h I, I love to, [chuckles] to see things neat and clean and-- (F: mm-hm, I can tell) Oh. (F: I can tell that you do) Thank you. [laughs] Thank you. So, ah-h-h, it was a big, big difference in everything, everything. (F: mm-hm) Everything changed. (F: mm-hm) Everything changed. This house, you remember. (F: no, no I--) On Chapel Street-- no? (F: no) Chapel Street, special--Chapel Street these back roads was real mess, this house very old. M-m-windows, broken windows; (F: mm-hm) the kids throwing stones through the windows. See the people live, wasn't living the house. The, if they know nobody's living the house, they broke all the windows. They used (F: mmm) to--we can't see it around now any more. No, I don't see it.

F: No. These were houses that weren't lived in? They had just, people had just left them?

S: Yes. (F: yes) People w-w-was leaving the house, moving for another place or (F: uh-huh) for some reasons. That's it. It's what are the kids doing. (F: mm-hm) I think they're kids. I don't mean kids, kids. They--sometimes it's crazy people.

F: And then um, and then new people came from Portugal. (S: now, yes, now, new people) And, and they took those houses (S: this house) with (S: they have been--) the broken windows and everything and they fixed them (S: yes) all up.

S: If you saw those house you say they're nobody's going to live in those houses. People are crazy to buy that. I was thinking to buy some with my husband because he, my late husband, (F: mm-hm) he was a carpenter (F: mm-hm) in Portugal. He could do it. But, I said "How much money we going to expend over here?" But they were real cheap this time. Do you believe that time that kind house I'm talking about like three, three floors, three tenements, (F: mm-hm) right. (F: mm-hm) They could, they were selling this for seven, seven and a half thousand dollars. Seven-- (F: oh my!) seven thousand do--seven thousand (F: mm-hm) dollars. A single house. I remember one house, a single house on Cedar Street, it was sold for two thousand dollars. A single house. Small, was (F: mm-hm) small, but that people get there, they did the beautiful--

[end of side one]

S: They bought a new house on Dracut, a beautiful house. (F: mm-hm) Because they make money on that house. (F: mm-hm) You see the house [live]--especially the price of the house you can't, can't believe. (F: mm-hm) They going to a--

F: I understand it's very expensive these days.

S: Very expensive, very expensive. I bought that house twelve years ago. (F: this house?) This house. For twenty thousand dollars. (F: ah-h; well you have a very nice house) [interrupts] And somebody told me, somebody told me I was, I was doing a mistake because it isn't worth twenty thousand dollars. I made some, some improvements, but not much. Now, I think I can sell for one hundred fifty. (F: mm-hm, mm-hm; I'm sure you could sell--) [interrupts] Because it's everything new, I cou-- (F: mm-hm) plan, plan this, planning and everything (F: mm-hm) I put everything (F: mm-hm) new so. (F: mm-hm)

F: But would you want to leave here?

S: [If you want to live here?] Y-y--

F: Would, would you want to, to move away from here?

S: Sometimes I think I should sell the house and go to another place. But, [interviewer laughs] I love this house. (F: oh, yes it's nice) And it's a very quiet place. (F: mm-hm) It's a very quiet neighborhood. (F: mm-hm) So, for a while I'm going to stay over (F: mm-hm) here. God knows what's going to (F: mm-hm) happen now. [chuckles]

F: Where, where would you go?

S: I don't know. [both talk] Sometimes I th-, I think "Could I go to Portugal and live there very well?" Doing nothing with my pension and-- (F: mm-hm) But I have my children and my grandchildren over here. (F: mm-hm) I think I'm going to die very soon when I get [chuckles] (F: oh yes) without that. (F: yes) We are a very close family, (F: mm-hm) and eh so-- I plan sometimes to go to Florida, to go someplace like other people, get retired (F: mm-hm) to Florida. (F: mm-hm) But, I don't know.

F: Is Mr. Silva retired?

S: No, he's not. He's not retired. And the, I still couldn't be retired. I took the [sudden] retirement plan from Wang Laboratories, (F: mm-hm) that's why I'm home and-- I was tired to be home and-- I was doing crocheting [interviewer laughs] and other things but I, I, I got this part, part-time job and I (F: mm-hm) love it. I love it. I like to be involved, I like to be, ah, eh to be needed. (F: mm-hm) [chuckles] I guess people going there, now, when I get there they used to talk to the girl was in the cash. Now they, every people comes to me. "Mary, could you please do this for me, (F: mm-hm) do you please do that for me," because everybody needs to sew something. (F: mm-hm) Some things are a, needs always. (F: mm-hm) Somethings (F: mm-hm) even they bought in the store, they come with eh (F: yes) what's, (F: uh-huh) come. [radio or tv starts playing] It's hems, it's everything. (F: mm-hm) To change old (F: uh-huh) clothes for new clothes. [chuckles] (F: mm-hm)

F: Tell me, are there, are there um--I should, I guess--how should I say this. Um, do you, do you celebrate the feast of the Holy Ghost here?

S: [both talk] What do you mean? (F: I mean, do you, oh I'm, well I guess I meant--) If I used to go to the Holy Ghost? (F: yes) Yes. (F: uh-huh) I uh, matter of fact yesterday I did go there to, to mark a table for the New Year's Eve, because I-I (F: oh) can't stay home on New Year's Eve. [interviewer chuckles] I used to go out for--eh, oo, they going to have a beautiful dance, (F: uh-huh) and a dinner, the dinner and eh, and eh-- Th-they serve very well food, very (F: mm-hm) good food. (F: mm-hm) So I'm planning to go with my family. (F: mm-hm)

F: And, and do you go out to the feast every year, to the celebration?

S: Yes, I used to. (F: mm-hm) I used to. (F: mm-hm) And eh even anoth-another parties they usually to, usually to go with the, the sort of people. A lot of times they have feasts over there, and I used (F: mm-hm) to go. I used to go. I love to go there. (F: mm-hm)

F: And, in Fayal, did they have um Holy Ghost Society?

S: Eh-eh-eh yes. In Fayal we have a, a very special site in the Holy Ghost in Portugal. It's very special. In Portugal, I mean Azores. (F: mm-hm) And eh Azores they, especially in the summer they have, you know, this crown of (F: mm-hm) Holy Ghost? (F: mm-hm) They have eh, they go into the church. The people have eh--i-it's going buy, buy, buy tickets. They uh, (F: mm-hm) they have, they take eh tickets and the, the Holy Ghost is supposed to go like two or three or four people in (F: mm-hm) a year. Suppose you have one month at the Holy Ghost,

another month I'm going to your home to take the Holy Ghost to my home. (F: mm-hm) You have something, you have a table with food that (F: uh-huh) people ser--have, they eat [together], (F: mm-hm) and they take the Holy Ghost to their homes after they go to another home. And eh, when in the summer the Holy Ghost usually--it's seven weeks after the um-- [pause: 5 sec.]

F: Pentecost?

S: Pentecost. Holy Ghost. So it's [interrupts and both talk] It's the--

F: E-Easter.

S: Easter. Yes. Seven weeks from the Easter it's Pentecost. (F: mm-hm) It's the time to go to the, the Holy Ghost to the church and the (F: mm-hm) people [crying]. And the, they, they go in there after they take to the--they have like a, a chapel, (F: mm-hm) in some place. And the Holy Ghost is going over there, and the people who in the band, one or two bands. (F: mm-hm) And the people are baking for--they make [matsasavata], wine. And they give to everybody. They don't sell. They give. Everybody comes to this, this feast. They give the food. (F: mm-hm) They make like a, a soup. They ki--they kill a cow. In the, all the people have meat (F: mm-hm) in soup, and eh everything. A big dinner (F: uh-huh) for everybody. It's very n--it's a, it's a tradition in Portugal. (F: mm-hm) One the traditions in Azores. Yes. It's very, very-- And over here we have the Holy Ghost still. The, it's for eh-h Azoreans people, people from Azores. Do-eh, have the Holy Ghost. (F: mm-hm) And another people like from Portugal, but another part, real Portugal, continental, (F: mm-hm) they, they know that is eh Holy Ghost but they don't make this, no. (F: no) Don't have this [fight] (F: mm-hm)

F: Somebody told me once that when the Holy Ghost, they believe when the Holy Ghost was in their house that there was peace in the family, that nobody argued and so forth. Is that a--

S: [interrupts] Do you want me to tell you one story? (F: oh, please) I-I hope I can tell you. (F: okay) Do you remember--that's why I'm in this country. Whe--it's the volcano in the, in the Fayal, Azores. (F: oh, that's right) A big volcano. And one night it was four hundred fifty tremors. Ah, ha, h-ha, (F: oh) ha, hachay-- (F: earthquake) Earthquakes. (F: earthquakes) Earthquakes. (F: mm-hm) And eh the time was a President Kennedy. Kennedy was the President. (F: mm-hm) That's why everybody have someone in this country. Oh my God. Um it was possiblity then (F: mm-hm) could come to this country. Doesn't have to be American or something. (F: mm-hm) Oh everybody. That's why my sister come to this country. And after I stay there, so after she make me a petition. Well, but besides this or I was telling you, when it was this, that night we have this all this earthquakes. The peop--the police in the, the government that go--the fire, the fire department, everybody's they go to that, that town to take all the people out from there, because it was starting a volc--a new volcano (F: mm-hm) over there. [In the sea, at the sea.] And eh, all the people--th-th-they was [buses] and cars. Everybody have a car have to go there to pick up their people to the city. One couple, leaving their house, right. And she was eh making bread because this people in the countries make they own breads for (F: mm-hm) themselves. (F: yes) They were making bread. And the--it's in the--now we can make bread in this stoves, in this-- (F: mm-hm) but that time it's, it's one big stove built, and the people put like, like a (F: oh) bakery. (F: uh-huh) The, (F: uh-huh) the bread. (F:



mm-hm) So they get--it was in October, and it was cold and they were v-very warm with (F: mm-hm) all the heat the, the, from the oven, (F: mm-hm) and they said well--but they have the Holy Ghost at home that time. And they said, we are not, we are not going to outside because it's too cold! We can get sick. (F: mm-hm) And one corner of the house fall. And they took the Holy Ghost to another corner. And they move for that corner. All the corners were falling, but they took always the Holy Ghost with them. It's true, it's, (F: mm-hm) it's a but it's true. So it was at night. In the morning they still alive. Nobody's d-dead with this, this thing. It was very bad but nobody dead. And it was in the morning and they come outside and they see what happened to another people in another house. But they didn't know they take all the people to the city. They didn't know. (F: oh) They came outside and they didn't see anybody. They said just saw all the house down, the church and everything. They found themselves alone. And they started walking, and one car comes over. A p--the police car. T-t-to, to check if somebody was back. (F: mm-hm) Was this couple with the Holy Ghost in their hands. That's that. They brought him back to the city. And that happens to them.

F: Uh-huh. And they were the only ones left?

S: The only one left in that town. (F: mmm) Only ones. They didn't know they was taking the people. They were peo--some people like eh old people, they saw if they go outside and they go for a walk. Some people living another times, they was iron with this, irons with coal (F: mm-hm) not (F: mm-hm) electrical. They didn't go outside, [chuckles] they were afraid. (F: yeah, oh) So, it happens, it was true. (F: mm-hm) That's not a--a fairy story. (F: mm-hm) It's true, really. Eh-h all the people was out of the house, it come to a big park and it's very far. (F: mm-hm) Nobody's have nothing to eat. We just have--some have supper, some dinner, because it started eh, it like was like this, not (F: mm-hm) too--not dark, not too--the sun was going down already, (F: mm-hm) and eh, it start shaking and shaking. All the city, all the island. (F: mm) And they come to this park, and there are a maybe two old womens they were going, they was going to some, going to begging (F: mm-hm) around, they have, have a bag with some bread. People like--you get a piece of bread, she's going to another house, another person (F: mmm) give another piece of bread. So this old woman, women was giving to us a piece of those bread they were asking for. (F: ohhh) Was real very sad. (F: mmm)

F: Did you lose your home, during that earthquake?

S: Ehh, not really. Have a, a few, a few (F: cracks?) cracks, a few (F: mm-hm) cracks but eh in the city wasn't as bad as it was in that eh, that (F: in the village) village, village. (F: mm-hm) Everythings go down (F: mm-hm) everything, everything. When it start the volcano, the volcano it makes a new island. We have a new island. (F: [laughs] you have a new island, wow) Oh, yes. It, it--because suppose this is Fayal, and it start, start like over here in the sea. (F: uh-huh) The, the, the water comes out and out and was putting the, the sand and all the fumes and all this stuff. It was going the same, was building and building an island. And this island gets co--uh, to get, to get [both talk] (F: --connected) connected with (F: uh-huh) another one.

F: And at that point your sister decided to come to America? (S: [whispers] yes; yes) Did she say "That's enough," you know. "I don't like volcanoes."

S: Yeah. I, I, I, I left there first thing, but I did go to another island to stay, because I was very much afraid. (F: mm-hm) Very much afraid. So I did go that island, (F: mm-hm) and after she started to come to--over here she--my--sending my brother-in-law, he have a, a, an uncle over here in this country. (F: mm-hm) And he wrote to him and ask him if he want t-to make the, this responsibility. (F: mm-hm) Send for them and he did. And they come this isl--this country. (F: mm-hm) Seven years after, eight years after they did go to visit us and ask me if I like to come over. I just have that sister, so I come over. (F: mm-hm)

F: Did your mother come with you at the time? I don't remember.

S: [interrupts] No. No, no my mother stayed back; (F: yes) for a while. (F: that's right, she came--) And she came ah-ah-ah (F: when she was eighty) two years, maybe two years after I was over (F: mm-hm) here. She comes to live (F: mm-hm) with me. She comes visit, like eh visiting the country (F: mm-hm) after my sister. This time I still wasn't an American citizen, (F: mm-hm) but my sister was. So, she make a petition for her, and she stay with me (F: mm-hm) all the time. (F: mm-hm) [pause: 5 sec.] And that's my life in this country.

F: [sighs] Um, well it sounds like we've gained quite a good citizen I think. [Mrs. Silva laughs] Um, are there any other traditions you want to tell me about, or anything else about the neighborhood that I might not have asked you?

S: Not really. The way they would rai-raise this children, it's very different from the way they are raising this country. (F: mm-hm) Ah, I never, never--my children did go to the streets, just to play in the streets. (F: mm-hm) And even in this country I raised my grandchildren, but they never, never did go play in the streets. (F: mm-hm) I don't believe in it. (F: mm-hm) I don't. They play in my yards, in my home, but not in the streets. And the kids, the girls or boys, but girls, especially girls, going to school at six, five, six years. And ehh, they go and study, they like to study. If they don't like to study, they can learn some skills like sewing. That time--now I think everything I heard I think it's different, too. But that time most the girls, most the girls going to learn to, how to sew. (F: mm-hm) And eh they have, they make a life from that, (F: mm-hm) from this eh (F: mm-hm) thing. And eh, it's that it--they get married and have children all right. And they don't go to work out, just the husbands work, not the, the wives. (F: mm-hm) If they know how to, to, how to sew and go to do something at home for somebody, they (F: mm-hm) used to do at home. But I don't used to wor--over here everybody's going to work; all the wives, all the daughters, al--no, we don't do this in the--in our country that time. (F: mm-hm) Now I heard it's different, eh. W-well, I was a Portuguese teacher. I did go to work out, I did go (F: mm-hm) to teach. (F: mm-hm) But most--ehh, but it's like the girls went for teachers or, or secretaries, or secretaries, or-or-or (F: mm-hm) some, some thing. But it's not, it's not everybody like today. [chuckles] It's different, very different. (F: [talks at same time] yes, yes, now it is everybody, mm-hm) They stay home and their husbands have their responsibility, too. They are a, a provider. (F: mm-hm) It's the husbands. And they just--they care, the husbands; the house, the [clothes], the children, that's that. (F: mm-hm) Now everything it's different in this country. When we come this country we can find a very big difference, very big difference. I adapted very well, but in--even my children, I was surprised with my children. When they come to this countr--they--you know where they start working? At this um, you know, Hathaway. They doing--the some mens' shirts. (F: oh, the, the Hathaway Shirt Company)

Hathaway Shirt. (F: uh-huh) They did go there. I was surprised. They never complained. So I was sorry for them. They gets tired, they time to study and I don't want to see them just (F: mm-hm) doing (F: mm-hm) their job. I did go to the um, International Institute. Was near the--do you--Mrs. [Mello] there, do you know--do you remember Mrs. [Mello]? (F: well, I've heard a recording--) [interrupts] Yes. (F: --she made; I never--) [interrupts] Yes. (F: --met her; mm-hm) Oh she's a nice, nice lady. (F: mm-hm) The Portuguese can say she was their mother. And she--I talked to her and I said "Well, my, my girls aren't doing th-, eh--" She said "Why don't you bring them over here? Bring Stella." It's the one it's in Maryland, (F: mm-hm) she was always very smart. I did go there with her. And she starts speaking English with her. And she spoke with her. (F: uh-huh) And eh, she told me "It's the first one comes from Portugal who can speak as good as she does." (F: oh!) Because. (F: uh-huh) And eh she, she get a job for her. She was em to the Skill Center. (F: mm-hm) You know the Skill Center? (F: no, I don't, but--) [interrupts] Ah Skill Center was--there's um--was in the Street. There's a Mr. [Dejeunes] is the, the director in the--oh-- It's an organization to help people who comes from the, the--another countries. (F: uh-huh) [pause: 5 sec.; goes through papers] Uh well, you just call the Skill Center because (F: okay) the people was going there (F: mm-hm) learnin--to--eh using--they, they were paid for that; for being that school. (F: mmm) Was a very nice program. They still have but they are helping now more this people comes from this eh--Asian, (F: uh-huh) Asian (F: uh-huh) people. (F: uh-huh) And that's nice because they need it, too, you know. (F: mm-hm) And um-- So, she was there and it was the first step. She started going up and up, until I can tell you, she's the Portuguese girl in the, this in the city who have a better job. Nobody's got a job like that. (F: ah-hah) She have a very good pay. (F: uh-huh) She's--every-- (F: mm-hm) She start in Honeywell. She work ten years for the Honeywell, and after the people--pe-people going together in meetings, they was asked to go to work for another companies for more money and she's going. She's thirty-six years old.

F: And she's--and so she was sixteen when she came here? Did they come with you?

S: Llll--ex--they come with me. (F: mm-hm) So they have em--they--I come in nineteen ninety--nineteen eh, sixty-eight. So she have eighteen years old. (F: mm-hm) Eighteen years. [sighs] That's all I can s--

F: And she's the eldest? She's the oldest?

S: No, no. The, the-- , (F: uh-huh) she's the youngest. (F: oh) It's two daughters (F: uh-huh) [chuckles] . [pause: 10 sec.]

F: Well, I thank you very much.

S: You welcome. I hope I could help better, but my English poor.

F: You've helped a lot. (S: you know--) I'm very grateful.

S: I s--I, I don't know if I told you, I worked two years in a Great Shoe and I come home, as I told you, (F: mm-hm) to raise my grandchildren. I like my grandchildren to learn Portuguese. My daughter-in-law she's I-Irish, but Christina, my, my granddaughter, she's the one speaks

Portuguese better. Not now, now she's in school and they go to school and they stop talking Portuguese. (F: uh-huh) So my English poor because eh I never talk English with them. I always--I can read, I can read anything. (F: mm-hm) I can, and I can write better than I can talk because I wanted them to learn Portuguese so ten years I stay in this house raising my grandchildren. [laughs] (F: uh-huh, uh-huh) So, now. That's it. But they know some Portuguese. [both talk at once] (F: I'm sure they'll come back to it) And they can talk some Portuguese. (F: I'm sure they'll come back to it) Oh, yes. (F: yes) And sometimes it's very needed for the--some jobs. (F: mm-hm) Special--they ah--I think we have about eighteen thousand Portuguese people in this city. (F: in Lowell?) In Lowell. (F: mmm) I think it's a lot. (F: mm-hm) We have eighteen about two years ago, I don't know. It's always coming. (F: uh-huh) [chuckles] (F: I understand that, yes)

F: All right, thank you. (S: okay, thank you very--)

[end of tape]