

**Oral History Interview of  
Jim Hoodenpyle**

**Interviewed by: David Marshall  
May 16, 2016  
Lubbock, Texas**

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## Transcript Overview:

This interview features James Hoodenpyle. Hoodenpyle discusses attending Texas Tech in the 1950s, majoring in animal husbandry, and living in the Texas Tech dairy barn. Hoodenpyle also discusses his work in the dairy industry and owning a farm supply store.

**Length of Interview:** 00:55:37

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### Keywords

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**David Marshall (DM):**

The date is May 16, 2016. This is David Marshall interviewing James Hoodenpyle at the Southwest Collection, Texas Tech, Lubbock, Texas. Let's just start with your full name and your date of birth, if you don't mind.

**Jim Hoodenpyle (JH):**

My name is James Hoodenpyle. I go by Jim. I was born October 21, 1938.

DM:

Okay. Where were you born?

JH:

I was born six miles north of Walters, Oklahoma.

DM:

Okay. Is that where you grew up?

JH:

Well, till I was eleven years old and then we moved to Tulia, Texas.

DM:

To Tulia, okay, yeah.

JH:

I went to high school, graduated from Tulia High School in 1956.

DM:

1956, okay yeah. Did you come straight on out to Tech at that time?

JH:

No sir. I was fortunate to receive a \$1,000 Dairy Products Institute of Texas scholarship and also a received a Sears scholarship, and my father-in-law and mother-in-law were very well acquainted with the people that were involved with the Texas Tech dairy barn, and they helped me get a job out there, and it started I believed in July or August of '56, and that's when I moved to the dairy barn and started school at Texas Tech.

DM:

Okay, okay. So you were right out of high school then?

JH:

Yes, I was right out of high school.

DM:

Okay. Well tell me a little bit about your parents, can you give me their names, and what brought y'all to Tulia and their occupations?

JH:

Well, my father was Martin Hoodenpyle. He was a farmer and had beef cattle, and we later started a dairy up there at Tulia. We had a herd of registered Jersey cattle that were pretty good registered herd of Jersey cattle. Then he ended up with a mixed breed herd of cattle.

DM:

Okay.

JH:

We sold our milk to Swisher Creamery there in Tulia, and they used to be a cheese factory.

DM:

Okay.

JH:

We started out putting up milk in ten gallon cans, but we did have automatic milkers. When we first moved to Tulia, though, we didn't have automatic milkers—

DM:

Oh.

JH:

—and we milked cows by hand.

DM:

Now how many did you have at that time?

JH:

I think we were just milking eight or ten head by hand.

DM:

That's still a lot of work. (laughter)

JH:

It was a lot of work, and it was steady, every morning and every night. (laughter)

DM:

What time of the morning do you get up to start milking your ten?

JH:

Oh, you get up about five thirty, six o'clock.

DM:

Yeah. Did you do that as young as you can remember or at a certain age, start?

JH:

Just about all my life. (laughter)

DM:

Okay. What caused him to first of all move to Tulia, and then secondly to switch from beef to dairy cattle?

JH:

He and my mother took a trip out through the Panhandle and they seen all the good crops growing and the milo and the cotton. I guess this would've been about 1948. He had a farm in Oklahoma, it was a good farm, he rented it, though, and he rented it from the Indians. He decided he wanted to move to West Texas. So he had an auction, sold out, and moved to Tulia. My mother worked as a nurse, she worked at a drugstore, and she had to with—there was four of us children, I was the oldest so—it was a pretty good job raising four kids back in the 1940s and fifties.

DM:

There's some water here by the way, if you want some, in a glass there for you. Just pop that right off.

JH:

Okay. But that's how we ended up in West Texas. My dad bought some real good registered Hereford cattle.

DM:

You know where he got them?

JH:

No, I don't know. He must've bought them from some individual. I remember he \$600 a head for them, and about three or four months later, they was worth \$300 a head. He had always had a milk cow for family use, and eventually he got acquainted with my future father-in-law, and they decided the dairy business would be a good thing for us to get in, and so we did.

DM:

Now tell me about, this is Chester Elliff you're talking about?

JH:

Yes sir.

DM:

E-l-l-i-f-f

JH:

Yes, and his wife was named Mary. She was very much involved with everything he did, and they had a very good herd of registered Jersey cattle. In fact, they have probably more national milk and butter fat records than anyone. He sold a lot of bulls to artificial breeding companies and had a bull named Victories Pow Wow that was the top selling bull of the Jersey breed.

DM:

Victories Pow Wow?

JH:

Victories Pow Wow was the bull's name. He sold it in 1975 to a syndicate for \$66,000. I don't know, there haven't been many, if any, sold for more than that since then. (laughter)

DM:

I'll bet.

JH:

But he had another bull named Trademark. He some unique names for his Jersey bulls, and he was well acquainted with the people here at Texas Tech and all over the nation in the Jersey business. Texas Tech had a we had a Holsteins, Jerseys and Guernsey cattle in the herd here at Texas Tech when I first started.

DM:

In 1956 that's what it was, huh?



JH:  
Yes.

DM:  
Well, it was all Tech's herd then, right?

JH:  
Right. Texas Tech owned all the cattle, Dean Stangel had built it up to where that is. Too many Texas Tech cattle, and I don't know when the people started or quit bringing their own cattle to milk.

DM:  
I think it was pretty early.

JH:  
I think it was too. I know Arch Lamb was in that group of people, he was pretty well known here at Tech. I think it started the Saddle Tramps even.

DM:  
Sure did.

JH:  
I knew Arch Lamb, and he was quite a guy.

DM:  
Tell me about him.

JH:  
I wish we still had him, he was a very conservative county commissioner back in his days for a long time. At the time I knew him, I was operating a farm store, Four Corners Farm Supply, out on Levelland highway, and Arch did a little bit of business with me. He was pretty well getting on up, but he still had black eyed peas every year where people would come gather them.

DM:  
He still lived out there where, what's now right outside the loop, that farmstead out there?

JH:  
Yeah, where Costco is, right at—on that corner there. Had his mills, he was quite a guy.

DM:

What was his personality like?

JH:

He was very affable man. I really did like him, and I think everybody else did. He said what he meant, and meant what he said. (laughter)

DM:

When did you start that farm supply out there, Four Corners Farm Supply?

JH:

I started that in 1973.

DM:

Okay, we'll come back to that then. I'll kind of keep a little more—yeah 1973, but I want to hear about that. Another thing about Mr. Elliff, your father-in-law that you mentioned, was that what there's a monument you said, out there on the Jersey isle.

JH:

Well, it's not a monument, they have a—the World Jersey Cattle Bureau's located on the isle of Jersey, and they have an office and a visitors' center and it's—but Texas Tech had judging teams, dairy cattle judging teams. They would go practice judging on his cattle at Tulia, and several other herds around in the Panhandle, and then go to different places over the state and practice, and then we had contests.

DM:

This is when you were at Tech?

JH:

Yes.

DM:

What about when you were in high school, in Tulia? Did you have any programs, agriculture programs directed toward dairy? Or was it just real general?

JH:

It was more general at that time.

DM:

Okay. Were you in agriculture and FFA?

JH:

Yes sir, I was very active in agriculture and FFA, I received my state farmers degree.

DM:

You did?

JH:

Yes sir.

DM:

Did they have 4-H there, for kids?

JH:

Yes, 4-H was also very active.

DM:

Were you in that also?

JH:

No, I think most of the time I was in FFA. I was in the 4-H when I was younger, before FFA, yes, I was.

DM:

Was it tied in with the school—did they have a program where you met at the school for 4-H? Or how did that work?

JH:

I don't think—I don't remember meeting at the school.

DM:

Yeah, okay. Was that area up there geared toward dairy?

JH:

Yes, Swisher County and Hale County both had a lot of dairies back at that time. Most of the dairies were much more than they are now, forty to sixty, eighty, hundred cows. There were several good registered, different breeds of cattle herds in that county, quite a history of the Jersey business in Swisher County.

DM:

Was it mostly Jersey? Or were there more Holstein, or—?

JH:

No, it was mostly Jerseys. There were more Holsteins over around Dimmitt and Nazareth.

DM:

Is that right? Huh.

JH:

There was some good Jersey herds in Hale County.

DM:

I wonder why it happened that way where you have an area of Jerseys and then an area of Holsteins.

JH:

Well, I'd say the Holsteins were very much in the minority at that time because they were so much more efficient, they were easier to take care of, didn't take as much feed, and butter fat was a premium. And Jerseys are much higher in butter fat than Holsteins.

DM:

Right. Did you say the Jerseys are easier to take care of or the—

JH:

Yes, they have a better temperament.

DM:

Right, right. I hear the Jersey bulls can be pretty mean, though.

JH:

They're the meanest thing in the earth. (laughter) When I first started at Tech, that was my job, I took care of the bulls. We had several bulls out there at the dairy, and that was my position is taking care of the bulls.

DM:

Oh boy. Now where was this, where did you keep your cattle on campus?

JH:

The bulls were right there west of the dairy barn where it is now. We had a bull set up with very strong cable fences to keep people out as well as—we didn't allow anyone close to the bulls. They were dangerous, as you said.

DM:

Now many bulls did you have out there?

JH:

It seemed like there were four to six at various times.

DM:

Where'd you keep the cows?

JH:

They were all in pens, out there west of where the current dairy barn is.

DM:

They were close to the bull pens then.

JH:

Yes, they was connected close together.

DM:

Was there anything out back that way, on the west?

JH:

Yes, the beef barn was out there. They had a hog farm and a poultry farm, and students worked at all these different places.

DM:

Was that—would that be out the other side of Flint somewhere?

JH:

Yeah, well there's a Texas Tech Federal Credit Union. That building was the beef barn, and the hog farm was back this side, I believe. But, it wasn't, the hog farm wasn't very big, and I don't remember anything about the poultry deal. It was—they did have a poultry farm because some of the guys that worked at the poultry farm would trade us eggs for milk.

DM:

Oh really? (laughter) Now were there some horses out there at one time?

JH:

Oh, there was quite—yes, they had a very good horse herd. When I first started at Texas Tech, I lived with Jim Cloyd, and he took care of the horses and he was the second Red Raider. We had

a little international livestock show every year, and we showed the horses. Different students could come out and work on these Texas Tech horses and show them. Same thing on cattle, we had people, students come out and prepare Jersey and Holstein heifers and showed them.

DM:

Okay. I heard that way back, there was a Polo team out here, on campus, did you ever hear about it?

JH:

There was a polo team not very many years ago at Texas Tech.

DM:

But there was another way back some time?

JH:

I don't know anything about it.

DM:

Maybe before you were out here?

JH:

That was probably before.

DM:

There used to be a string of trees out there, kind of across the street, along Nineteenth Street across the street from where the hospital is now.

JH:

Right.

DM:

Was there any—were there any livestock out there in that area?

JH:

There could've been, I know that was—we called that jack rabbit pasture for a long time.

(laughter) That triangle in there was full of jack rabbits, but the beef cattle would have been in that area.

DM:

Okay, okay. And how big was the beef cattle herd?

JH:

I'm not sure. I just—there were several guys I knew, though, that lived and worked in the beef barn.

DM:

Okay, they lived in there?

JH:

Yeah, they lived there. There were up to twelve of us that lived there in the dairy barn.

DM:

Uh-huh, you lived in the dairy barn for a while?

JH:

Yes, I lived there a couple of years.

DM:

You were one of those guys. I've heard about you guys, but I've never had a chance to talk to any of you, so good, all right.

JH:

Well there's a lot of us that's gone now. I called the two that I remember and that's still here, and had a good visit with them, and they were kind of tickled to relive some of the old memories of the Texas Tech Dairy Barn.

DM:

Did you talk to Jim Cloyd recently?

JH:

No, Jim passed away three or four years ago.

DM:

Three or four years ago, okay, well I recognized the name. But here I have a diagram, let's just take a look at it here a second. We're looking at the two-story level here, and then the wing off to the—it'd be off to the south.

JH:

Right.

DM:

You know, it's divided up different ways now but apparently the milking happened down here on this south end of the south wing. Does that seem familiar to you?

JH:

The cows were brought in here in the big part of the barn, and it'd hold about thirty head.

DM:

Like this right here?

JH:

Yes, and we'd feed the cows in there.

DM:

Okay, in the big—

JH:

In the big regular dairy barn that you see now, and then they would go in this milking area here, like you've laid out on the south end, and they milk like you've got here, four head could be milked there at a time.

DM:

Okay, all automatic?

JH:

Oh yeah, we had DeLaval automatic milkers, and I remember they had big glass jars, and you could keep the weights on each individual cow.

DM:

Okay, all very closely recorded, huh?

JH:

Right.

DM:

And then you move those four out and brought four more in?

JH:

Correct.



DM:

How many would you do in a day, in a morning?

JH:

Oh, it seemed to me like we were milking sixty to a hundred head at that time.

DM:

Is that right?

JH:

There was quite a few.

DM:

Okay. What was this observation room here, this map, this layout—

JH:

Oh, that's just a place where people could look in there and watch the cows being milked.

DM:

Was it closed off with windows or—

JH:

It had some big windows here on the north side over to where you could look across this alleyway here. This is where the guy stood to milk the cows and where these cows stood there was a—it was built up and there was a place underneath that you could go. We had a tornado or two and people would go under there.

DM:

Just concrete over, above, you could climb under the concrete?

JH:

Yeah, it'd been a good safe place to be.

DM:

Well, golly, yeah. That's right. How much space was there, crawl space?

JH:

Maybe two or three foot.

DM:

Oh golly. I wonder if it's still there because that wing is still there.

JH:

I'm sure it is.

DM:

But shows here some other wings.

JH:

Okay, now this is what's been taken off. This is where we ate and then gathered together here in this part.

DM:

This is a section that is south of what we have now on the south wing, and it shows in a dash on this—I'm doing this for the recording—it shows as a dash on this floor plan. And so that area, that they removed sometime after 1966, I think. Does that sound right? That's where you ate.

JH:

Yeah, yeah. We had a regular kitchen here and everyone would kick in so much money a month, different ones would do different chores around the cooking, and then some people lived in the east part of this, and I believe the herdsman's office was over here on the west side of this area.

DM:

Okay, okay. That is really interesting. How many people would eat in there at a time?

JH:

Oh, it would depend on your schedule, but usually there would be eight or ten or twelve—I was talking to a man that used to live there and named Sid Long, I called him last night, I hadn't talked to him in a long time. When I first moved in, Jim Cloyd, would usually cook breakfast, and he could really make good biscuits. And Sid said he inherited Jim's job after Jim graduated, and he said he usually made twenty-four biscuits because there were twelve guys that ate there. So that gives you an idea.

DM:

Yeah, that's right. And these were guys—were these all guys that were living in the dairy barn also? Or did other people come over and eat there?

JH:

No, they were mainly people that lived there.

DM:

Now where were the living quarters?

JH:

Well some of them were back here on the west part—here's where I lived in this north—that would be the northwest corner of the dairy barn.

DM:

And on this floor plan it's labeled as 108, that's a later label I know, but it's saying here that this was a room that was—looks like it's thirteen and a half by ten and a half. Is that about the size of what you lived in?

JH:

It wasn't very big. Yeah, we had two single beds in there, in these other rooms where people lived too.

DM:

So it's showing six rooms here, is that how many you remember? Twelve people.

JH:

Yes. I believe that may be right, but some of this may have been—I know there was some rooms. I thought there was a couple of people that lived down here in this part.

DM:

Down in the south wing that they took down.

JH:

In the south part, south of the milking barn, yeah, that was taken down.

DM:

Golly, what a convenient place to be right there on campus— (laughter).

JH:

Yeah, you could walk anywhere pretty quick. (laughter)

DM:

Sure could, and this was—how was it furnished? You had two single beds.

JH:

There was a restroom and closet there, very small.

DM:

It looks you're talking about on the west end there, northwest end.

JH:

Yes, right.

DM:

Was that for everybody, or did they have one over here?

JH:

I think they had a general one over here, too.

DM:

Okay, so three—about three rooms would share a restroom?

JH:

Probably did, yes sir. And there was another restroom here on the south side.

DM:

Okay. What did you have in your room besides two beds, did you have a desk?

JH:

Had a desk, yeah.

DM:

Did you have a wash stand or anything?

JH:

Yeah, there was a sink in there, yeah.

DM:

Was it a pleasant place to live?

JH:

It was a wonderful place to live.

DM:

It was warm in the winter and cool in the summer?

JH:

Oh yeah, you never paid any attention to the weather.

DM:

Right, right. And you lived there two years?

JH:

Yes.

DM:

Okay. Could you hear the cattle outside?

JH:

Oh yeah.

DM:

I mean they were right there, weren't they?

JH:

That's right, never paid—you get used to them, but never paid any attention to them, never thought about it.

DM:

Well, you'd been around livestock all your life anyhow so—

JH:

And there was three outside people worked at the dairy, and there was two guys that fed the cattle and one man took care of the baby calves. They'd come in there and drink coffee and visit with us all the time, too. But they didn't eat with us.

DM:

What was going on in this upper level, right above you, that two-story part?

JH:

That was all storage up there.

DM:

What did you store up there?

JH:

I think there was feed stored up there, but I don't—I don't recall a whole lot about that to tell you the truth.

DM:

Keep any hay up there, or did you keep any hay on you?

JH:

I don't think we kept hay up there when I was there.

DM:

Was the silo operating?

JH:

No, it wasn't.

DM:

It wasn't operating anymore, okay. Well, right across the street from you, you had a creamery at one time, was it still operating when you were out here?

JH:

No, we had the—the dairy manufacturing part was right in the agriculture building, on the west end of the agriculture building, and the milk was taken over there. We had a little tank that pulled it over there, and it was all processed over there. It also worked in there because that was my major, we'd pasteurize, homogenize, make cream and cheese and ice cream.

DM:

Now we're looking—here's the livestock pavilion right out here.

JH:

Okay.

DM:

What you're talking about is across the street over here, where it says agriculture education, I'll bet, right in there is where your—

JH:

Yeah, that's where the creamery was.

DM:

And you did work there?

JH:

Oh yeah, I worked there too.

DM:

Did you know Kermit Miller by any chance?

JH:

I remember his name. Max Miller is a professor at Tech, he was a year ahead of me I think.

DM:

Oh is that right? Okay. I was talking to Max, maybe a week ago, he's still on campus kind of semi-retired now, so—

JH:

Right. We had I guess '50-'60 class reunion last week or week before, and Max came to it.

DM:

Oh, he did? Okay.

JH:

It was a real good reunion, a lot of old timers were there.

DM:

Yeah. Kermit died—he might of mentioned Kermit died this last summer I think it was.

JH:

Oh, really?

DM:

He was in a—he was on an ATV, and it turned it over, they don't know if he had a heart attack and then it turned over, or he turned it over and that killed him.

JH:

Oh my gosh.

DM:

But yeah, that happened this last—but he's talked to us about that creamery, too. So you worked there for a while, and what specifically was your job there?

JH:

Well, I mainly delivered to the dormitories, milk and ice cream. But we did whatever needed to be done, if it was pasteurizing or whatever. We done whatever needed to be done, it didn't make any difference, or clean up the place.

DM:

Did you deliver any off of campus at that time?

JH:

No, it was all to the dorms.

DM:

Okay. I know in their really early days, they delivered around town and everything else.

JH:

Well, I guess Tech had gotten so big by then that they used everything here on campus.

DM:

What dorms did you deliver to, all of them, or—?

JH:

Seems like we went to about all of them.

DM:

Golly.

JH:

Of course, back at that time you really do remember the girls' dorms. (laughter)

DM:

That's right. (laughter) Now what about the—how would you deliver it? Did you have it in large—what kind of containers did you use to make these deliveries?

JH:

We had some five gallon cans that we delivered it in.



DM:

Were they these big stainless type cans?

JH:

Right, yeah. And then we'd deliver ice cream, it seemed like most of the ice cream was delivered in half gallons and quarts.

DM:

So it was always delivered in bulks for use in the dorm cafeterias?

JH:

Right, I don't remember small bottles at all. There might have been some, I just don't remember.

DM:

Do you remember any interaction with—is it Belle Dairy? That was over here on—

JH:

Yeah, it was Belle Dairy.

DM:

Did y'all have any interaction with them? The reason I ask is I've heard some people say if there was a short—if you had a little shortage of milk you could borrow some from Belle Dairy.

JH:

Oh, I'm sure that happened.

DM:

Bit of cooperation there.

JH:

Borden's also had a dairy here in town at that time, that's gone, long gone. But Belle was very favorable for Texas Tech.

DM:

Okay, so it wasn't a competitive thing, it was a—

JH:

No, but the man that ran and owned it was a very big supporter of Texas Tech Dairy, and he had a son or two that went through the school, and later worked for Dean foods.

DM:

Okay. Well it sounds like a pretty good life living right here on campus in the dairy barn, having a job there, getting to go across the street. Could you go over and get ice cream and milk and things like that for your own use?

JH:

Oh, yeah. We did. (laughter) Yes, it was nice. We used to have some tremendous water fights out there at that dairy barn. (laughter) We had these big tin cans that we bought peaches and different products in, and you could fill one of them things up with water and really have a water fight. They were quite often.

DM:

How big a can are you talking about?

JH:

Oh there were nothing but tin cans, I think, so a number of them. They'd hold about, seems like a about a quart, something like that. A little less, no they wouldn't hold a quart.

DM:

So, but you'd fill them up with water and—?

JH:

Douse each other, sometimes very unsuspecting. (laughter) That was usually after hours.

DM:

Well, after hours did you kind of have the run of the dairy barn? Could you go up in the top part and anywhere you wanted to go or were there off limits?

JH:

No, you could go anywhere you wanted to go. But I don't remember anybody going up in the top. I don't remember anything about the top of that barn to tell you the truth. We may have—if we'd have put feed up there, I don't know how we would've gotten it up there. It would've been a job.

DM:

Oh yeah, you know they've might've—they had that—on the west side they had where you could have a pulley and wench. But gosh, that'd still be a lot of work.

JH:

Yeah, I don't think that was what happened. Surely we got the feed in bulk, I'm quite sure we did.

DM:

It's been a long time since I've been in that building and I was out when y'all had your event over here not long ago. Did you get to go in the building at that time?

JH:

No, they didn't let anybody been in that building hardly. They closed this dairy here and they put a dairy in over there by where Ronald McDonald house is. The dairy operated there for a while and then they moved it out to the Tech farm at New Deal. Shortly after that I believe, it might've been a year or two they closed it, closed the dairy down.

DM:

Okay, and then they built the foreign language building and took off that south wing, that was after 1966, though.

JH:

Yeah, 1966, see I graduated in 1960. The dairy manufacturing was in the agriculture building. All of the time I was there from '56-'60, I don't know when they moved the dairy manufacturing over here, but it was before I got to Tech.

DM:

Okay. You can still go in that building by the way, and see some remnants of the old, you know, where they worked the creamery and all that.

JH:

Oh really? I haven't been back in there.

DM:

Yeah, cause one time when Kermit was here we walked over, and he was showing me some of these things, so—sounds like I need to get a key, find out who has a key to that dairy barn, and we can go in it sometime because that'd be of you to point to things, and say—

JH:

Yeah, it'd be nice to be back in there, I haven't been back in there since I graduated.

DM:

Well, are you interested in that if I can get a key sometime?

JH:

I sure would be.

DM:

First I have to find out who would have it. (laughter)

JH:

I think the dean may have it, that'd be a good place to start. Because I—the dairy barn you know got run down one time, and it was restored. I was a contributor to that, and I have a good friend named Jim Note [?], that majored in animal husbandry. His folks were in the dairy business in San Antonio, and then Jim was a big Brown Swiss breeder in dairy, and he was a leading figure in getting that dairy barn restored. We're still trying to figure out what would be a good thing to put in that dairy barn, it's shame it just sits there.

DM:

Yeah, I know, I know. There's been talk over the years, there's been talk of tearing it down too, or there was at one time.

JH:

Yeah, but it won't be torn down.

DM:

Yeah, it's preserved now, so that's good. Well okay, maybe we can get inside sometime, I'll talk to the dean he may want to go over there also.

JH:

Yeah, he may do it.

DM:

Maybe we can work something out, but when you were there, when y'all were running cattle through, it twice a day is that right?

JH:

Yes.

DM:

What kind of herd did you have? Was it Jersey then, or were they going to Holstein or—?

JH:

No, we had three separate herds. We had a Holstein herd, a herd of Guernsey, and a Jersey herd.

DM:

Oh, you did, is that right?

JH:

Yes, and we had a professor that come to Texas Tech from up north and he was a great believer in cross breeding and he bred some of the top cows to Angus bulls. And that was the beginning of the end of dairy. It's a crying shame because we had this meeting, this homecoming meeting and visiting with some of the people at Tech now out there the other day. All these dairies that've come to west Texas in the last twenty years, and it's a leading milk producing area in the country. There's dairies all over the country, yet we don't have a dairy program here at Texas Tech.

DM:

Isn't that something?

JH:

But Tarelton has a good program, and there's a little bit going on at WT, and there's a little bit going on here at Texas Tech, especially in nutrition.

DM:

Do you think it'll ever expand?

JH:

I don't know, it's not a big demand for those people, like when I graduated I was the only one in my class that graduated. It just gradually went down to where there wasn't any interest back then.

DM:

You were the only one that graduated with a dairy specialization.

JH:

Dairy manufacturing degree.

DM:

Dairy manufacturing, how did they say that, was it a bachelor of science in dairy manufacturing?

JH:

Yes. Well, I think goes back to science and agriculture with a dairy manufacturing as your—and I had a lot of dairy husbandry courses and you mentioned Dean Stangel's building here next door where we had the livestock pavilion. We'd bring dairy cattle over here for people to judge, and

then every year they have a big 4-H, FFA judging contest here at Texas Tech. Or they did back then, I don't know whether they still do, I doubt if they still do that.

DM:

So this was still being used as a livestock pavilion when you were here?

JH:

Yes, it was very actively used.

DM:

So it was used specifically for showing?

JH:

Well, it was all kinds of livestock, the horses, all kinds.

DM:

Right. Was it dirt floor?

JH:

Yes, it was a dirty floor. Is it still a dirt floor? I haven't been in—

DM:

No, it's landscape architecture last I heard. It's concrete and they have offices in there and work desks and all kinds of things. So looks like they're getting ready to paint it, because they've been sanding. They've been sand blasting it, they keep it up pretty good.

JH:

We had a veterinarian where the agriculture engineering was, and I think they've changed that to something else. We'd take the—we'd leave the cows over there if they needed to go see the vet.

DM:

What did you think when you came out here as a freshman, you left Tulia, you came out here and they had this program going pretty strong. Was that impressive to you as about an eighteen year old?

JH:

Oh, it was very impressive.

DM:

I imagine it was. Did you get to live in the dairy barn right away or did you have to—?

JH:

No, I moved directly into it.

DM:

So freshman could live over there.

JH:

Oh yeah, and this man, Sid Long, was the man I was talking to last night, he reminded me of a guy that was going to A&M, and he came up here to take some courses at Tech during the summer, and he worked out there just for that period of time when he was taking courses that summer. So some people would come out there and work and not stay very long. Some guys went through two or three years out there, and there might've been some that was longer, I don't know.

DM:

Can you talk about some of the faculty members that you had for courses, you know, just give me an idea of them, whether they're, you know, for better or worse. If there were good faculty members or not so good or tell me a little bit about the program itself.

JH:

Well, I'll talk to you about the dairy husbandry end first. Cornelia was head of the dairy, he was a professor, nicest man I ever met. I really did love Cornelia and everybody knew him. He coached the judging team, and a lot of us were on his judging teams. I got fortunate to go to Fort Worth and was successful there, in fact I think the year I went we won the judging at Fort Worth, and then we went to Memphis, Tennessee. I was high point man in Jerseys I believe, and then we got to the national dairy cattle judging contest in Waterloo, Iowa.

DM:

Goodness, y'all moved around.

JH:

Well, and prior to that we'd go all over the state practicing at different herds, and that still happens with the people on judging teams—beef, dairy, whatever—you had to practice. After I got out of school, I was fortunate to judge a couple of local, I judged Eastern New Mexico Fair in Portales, and Abilene, Texas dairy show. So that had some benefits to it. Then the other professors, had a reputation out of this world for being tough, there was Milton Peoples and Ed Jarman. People hated to go to their classes, they were tough, they loved to be tough, but when you got out, you knew something. Then I never will forget, John Henry Baumgardner taught feeds and feeding, and John Henry was pretty famous. But after we got out at Texas Tech, we loved those guys, when we were going to school it was a different story. But Dr. J. J. Willingham

was head of the dairy industry department at Tech, he was a mighty fine man. Everybody liked Doc Willingham. I was trying to think of the guy that ran the creamery. It was Bryan Gilmore, ran the college creamy, he was a good guy.

DM:

Bryan Gilmore?

JH:

Yes.

DM:

Okay.

JH:

Bill Hayden ran the—he was a herdsman, and when I first started, Martin Fulcher was there, and he was really a stickler for doing a good job, and that's when we had the second highest Holstein herd in the state for milk production for our size herd. Seems like we had about sixty head of Holsteins, and that's why I think we must've milked somewhere around eighty to a hundred head, I don't really remember.

DM:

That would've been combined Jersey, Guernsey, Holstein?

JH:

Right, and of course you had a lot of dry cows too. So it was a pretty good operation.

DM:

Golly, it's a big operation it sounds like to me.

JH:

Well, we milked about—I think at home we milked about forty head. It was a nice size operation.

DM:

Did your equipment always hold up, what would happen if you lost your automatic milkers or anything like that? Did that ever happen?

JH:

I don't think so.



DM:

What would you do?

JH:

You would—well if you lost electricity you'd have to milk the cows by hand.

DM:

That's a lot of cattle.

JH:

Yeah. Today the dairies all have stand by generators, because they're too big. But I don't remember very long without—being without electricity for very long. We also had steam out there in the dairy barn, Sid Long reminded me last night that a lot of times we had a bucket and a stick, and we'd stick that steam hose in there with some water, and that's how we washed our clothes. Put some soap in there, and you could clean them up pretty good. But that was the main people, and Dr. Fred Harbough was the veterinarian, Doc Harbough—these were all professors too, taught anatomy and all of the veterinary courses.

DM:

Harbough, I don't remember that name, is that H-a-r-b-o-u-g-h or something like that?

JH:

I believe that's right.

DM:

Okay, yeah I'll have to see what we have on him.

JH:

Of course, then Dean Stangel was the dean, and Ray Mowery was one of the AH professors, he was a mighty fine man. All of those people back then were cream of the crop.

DM:

Took care of their students, really wanted to you learn.

JH:

They sure did.

DM:

Was most of this classroom instruction right here close? Was it over here in the agriculture buildings across the street here or—?

JH:

Yeah, all our agriculture courses were, and of course we had chemistry, and a lot of these country boys that came to town from some of the smaller schools had never had high school chemistry took chemistry four years. It was a tough deal, and of course we had biology, zoology, and some other English, History and that kind of stuff we took different places. But it was a small campus, you didn't have any trouble walking where you were going to school.

DM:

I've heard other people make the same comment about the chemistry, too. Boy, that was something to work through.

JH:

It really was.

DM:

Did any guys in the program work off campus or did they have plenty of jobs for you here?

JH:

Oh no, it was—at one time I was, I guess in my senior year, I wasn't working at the dairy barn, but I worked in the creamery. Furr's Grocery Store had a warehouse, and a lot of guys worked down there in that warehouse.

DM:

Is that on Avenue A?

JH:

Right, down on Avenue A. God, I never will forget I was making fifty-five, fifty-seven cents an hour at the dairy barn, and Furr's paid, I believe, a dollar fifty-seven or something. It was pretty nice, and then I also tested milk for the Dairy Herd Improvement Association, and they had another milk co-op at night, I'd go down and test their milk. Yeah, there was a lot of guys worked off campus. We didn't have student loans back then, thank God. We didn't owe very much money when we got out of school.

DM:

Yeah, that's right. Now when you graduated that would've been in about '60 right?

JH:

Yes sir.

DM:

What'd you do with your degree after that?

JH:

Well, when I graduated they had put a—they had used two hundred gallons stainless steel tanks to pasteurize the milk in in the creamery, and they had one sitting out there and I asked Mr. Gilmore if he'd like to sell it, and he said, "Yeah, I'd like to sell it and get it out of the way." So I think I paid thirty dollars for that thing and I hauled it to Tulia, and I got a few cows from my dad and started milking those cows and bottling and selling grade A raw milk, and I did that for about seven or eight months, and the man that I was renting the dairy from had an egg operation, and he came by one day, and that pasteurizer was sitting out there, and he said, "Why don't we put in a milk plant?" So we did. Start to finish, and we never did get the volume up to where it was profitable enough to make a living for two families. So I got a job traveling, and I was a salesman for Merck and Company selling veterinary medicine for a couple of years, two and a half years and lived in San Angelo. My wife wanted to move back to Lubbock, so DuPont offered me a job, and I came back and worked for DuPont for several years.

DM:

Okay. Your wife was from Lubbock?

JH:

No, she was from Tulia. She had four sisters, and two or three of them lived in Lubbock, and after that I did several different things. The last big thing I did, I put a twenty five hundred head dairy in down in at Pecos, Texas. With one of these rotary platforms, I have four sons, two sons worked with me on that project, and we were fortunate to settle it out. It was a wrong time, wrong place for that business.

DM:

Well explain—describe the rotary platform here.

JH:

It's a platform that goes around, and the cows get milked while they're going around on that platform, they step on it, there's a man standing there that cleans them off and another one usually puts the milkers on, and they go on around, and by the time they go around, they walk off. They're quite popular now, and they have them up now where they can milk—we had one I think ours was fifty cows would go on there at a time. They have them up now where they'll go on a hundred at a time, and I've seen some in Arizona where they'd have 250 or 248 cow platforms were very popular.

DM:

What operates that platform? That's a lot of weight on a platform.

JH:

Oh, it is, yeah it is.

DM:

How do you turn it?

JH:

It has a gear that turns real easy.

DM:

Is it like an electric operator?

JH:

Oh yeah, it's all electric. That's why everybody's got generators, you've got to have generators to run everything and keep your milk cool.

DM:

When you were starting out and you had your big stainless steel tank, how many—and y'all were talking about processing milk there. How many farms were you working with? Did you have different farms that brought in milk to you or—?

JH:

No, we just worked with the dairy co-op, we got milk from them. They delivered it to us.

DM:

By the way, back when you were growing up on the farm, I assume there was a milk truck that came around to all those smaller dairies and loaded up?

JH:

Most of them, yeah. My senior year in high school, my job was to haul milk town in a ten gallon can. You ever load ten gallon cans of milk?

DM:

No.

JH:

About ten or twelve of them every morning. I haven't had any back problems in my life, thank God.

DM:

Well, you mentioned also earlier that you ran a farm store out west of town toward Levelland for a while you said.

JH:

Yeah, I had—Four Corners Farm Supply was a fertilizer store when I bought it, and I expanded it and put hardware, and it was a general country store, eventually. Then I farmed one year there south of Carlisle, and had a forty-acre truck patch of vegetables where people would come out and picked it, and I had a lot of cabbage and stuff left over at the end of the year. My friend had a little 7/11 type store, and he put new equipment in his and he sold me his old refrigeration equipment, and I put that in there and started a 7/11 type business.

DM:

Uh-huh yeah, okay good. That area is really booming out there now, golly.

JH:

Oh yeah, in fact before I sold that in 1977, most of the farms had—they were rapidly disappearing and being cut up into smaller acreages and the handwriting was on the wall, there wasn't room for that kind of operation.

DM:

This had probably already changed by the time you came to Lubbock, but I know that people living here in the thirties and forties talked about a dairy out here on the south side of town, which was—it was in the country but it was Thirty-Fourth Street.

JH:

Oh yeah, I wouldn't doubt it.

DM:

Did you know of any dairies right here around town when you were here?

JH:

No, when I was doing DHIA [**Dairy Herd Improvement Association**] testing, I tested for a dairy north of Abernathy and there was one east of—Turnbough's [?] had a dairy east of the Texas Agricultural Experiment Station, that's getting pretty close to town now, but it wasn't

back then. After—well this would have been in the eighties—Earl Gillum [?] had a dairy on north Quaker, and he milked cows and processed milk and sold it and had a dairy store there.

DM:

How far out would that be now? How far would that have been from Tech?

JH:

It's about a mile north of the Clovis highway on Quaker. It wasn't very far. Now back in—like you say, earlier, I think Frank Gray may have milked some cows out there on east Fiftieth. He has what's now the city farm. But there were a lot of small dairies back in those days.

DM:

Were you around when they put in that Tech farm, out—it's what east of New Deal?

JH:

Yeah, you know, I was, I think they put that in when I was running Four Corners, but I never had anything to do with it.

DM:

Okay, so that was in the early seventies maybe.

JH:

I think so.

DM:

Yeah, it was long after you were off campus. Yeah, they started moving these herds out there.

JH:

Yeah, they moved all the agriculture and started building buildings—the ag department's covered up now.

DM:

Yeah, there's a premium for buildings now. Did you have any trouble getting on campus, by the way?

JH:

Today? Oh, no.

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DM:

Well that's because it's final exams, you know, right know. So you don't have the regular class schedule, so it was a good time to come on campus, but oh boy, with 35,000 students trying to get on during passing period these days.

JH:

It would be a big bonus to have a room at the dairy barn. (laughter).

DM:

I'll tell you for sure, that would be high rent. (laughter). Anything else you can tell me about living in the dairy barn? Did we cover it pretty well?

JH:

I think we pretty much covered it. I think everyone that ever lived there has got some fond memories of it.

DM:

Yeah, I'll bet, I'll bet. How did the reunion go?

JH:

It was wonderful. I just wish more people would have come to it.

DM:

Yeah. Where did you hold it?

JH:

We had it out at the new Bayer Museum of Agriculture, and then we had a dinner out there the night before the reunion, and then we had the reunion itself at the Merket Alumni Center.

DM:

So these were people who were associated specifically with the dairy barn or the College of Agriculture or what?

JH:

Most of them were—very few from the dairy barn, none from the dairy barn except me really. Most of them were general agriculture, a lot of animal husbandry guys.

DM:

Well, I sure am glad to get to talk to you about this because I've heard about you guys that lived over in the dairy barn, worked in the dairy barn, but never had come across you. Talked to people in the creamery and other places but never right there in the dairy barn. That's unique.

JH:

It is unique, and like I say, there's not but about three of us. I brought a picture, this was in the Tech annual one year, I made a picture with my cellphone, things have really changed. That guy's named is Jerome Beach, and I called him, he lives in San Antonio now.

DM:

Good picture, he's got his book open there.

JH:

Yeah, he and a guy named Jerry Hawkins lived together. Hawkins went ahead and made a college professor, he's passed on.

DM:

Do you have time to walk down and take a look at some photographs, downstairs?

JH:

I probably have time, but I don't know about my parking place.

DM:

Okay let's see, do you have anything else you want to add on the recording today?

JH:

No.

DM:

I might have some more questions pop up.

JH:

If you do, I'll be available.

DM:

Okay. Well like I say, I'd like to get into that dairy barn and walk over there with you.

JH:

That'd be great. I'd like to do that, too.



DM:

Okay, I'll see what I can work out. I'll turn this off.

*End of recording*



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