

Orson Clark: No. No, we didn't raise wheat.

Interviewer: How profitable was your dairy?

Orson Clark: It was pretty good.

Interviewer: How would you sell your milk?

Orson Clark: The hauler would just come right to your place and pick it up.

Interviewer: Did you still put it in the cans and leave it in front of your place and they would come by and pick it up?

Orson Clark: We put it in cans, but some of them had tanks. They have gone, I understand now, that it is tank entirely.

Interviewer: Yeah, they won't allow you to use cans anymore.

Orson Clark: One of the boys from up there was here to see us a few week-ends ago. He said the company had gone to the bulk tank entirely, no more cans.

Interviewer: Were you selling fresh milk to drink or cheese making?

Orson Clark: Just fresh from the cows.

Interviewer: To drink.

Ruth Knowlton: So-called raw milk.

Orson Clark: Yes, that's what you call raw milk.

Ruth Knowlton: Once you have a taste for it though, pasteurized doesn't taste good.

Orson Clark: That's right!

Interviewer: I am interested in this question of Jersey cows because Jersey was always my father's favorite cow. The whole time I was growing up, the only cows we ever had were Jerseys. I have often wondered, was this something that the Clarks had in Farmington or why was there the taste for Jerseys? Our neighbors in Holladay had other kinds of cows but my father would not even talk to them. He said, "I love Jerseys, I want Jerseys, that is all I am going to have is a Jersey." And all we had were Jerseys.

Orson Clark: When I bought this place after I had taught school and come back, with the place I got a Holstein cow. I didn't care too much for her. But one of the teachers had a Jersey cow and I bought one of the calves and I bought one of the cows. That's the