

Northwest Arkansas Oral History Project  
 Carol Loux Interview Abstract  
 June 6, 2018

Interviewee	Carol Loux
Year of birth	1943
Place of birth	Maysville, Benton County, Arkansas
Interviewer	Connie Fetters
Interview date	2018-06-06
Interview location	Maysville Community Center; Maysville, Benton County, Arkansas
Keywords	<p>Loux, Carol          Loux, Maurice          Loux, John          Lee, Harold Dr.          Fetters, Connie          Gravette, Benton County, Arkansas          Maysville, Benton County, Arkansas          Maysville Bible Church; Maysville, Benton County, Arkansas          Maysville Cemetery; Maysville, Benton County, Arkansas          Cumberland Presbyterians; Maysville, Benton County, Arkansas          Pet Milk Company; Benton County, Arkansas          Wink's Garage; Maysville, Benton County, Arkansas          Bushwhackers          Canning and preserving          Churches          Doctors          Education          Farming          Hospitals          Recreation          Schools          Small town life          Trail of Tears          U.S. Civil War          Whitman Massacre, 1847</p>
Description	<p>Carol Loux's stories give voice to the generations of Maysville residents who were both self-sufficient and dedicated to helping each other.</p> <p>Loux's paternal ancestors came to the United States from Germany, settling on a farm south of Maysville. The family name, originally Leaxk, became Loux. Her mother's family lived in Oklahoma with relatives being involved in the Whitman Massacre.</p> <p>Maysville itself was a fun place to grow up. There were ball games in the summer. A cousin, John Loux, went on to play major league ball. Saturday nights the town was busy; at least once, a bit rowdy. Businesses included three grocery stores, a café, post office, doctor's office, drug store, and garage. There</p>

	<p>were, and are today, three churches. For a while there was a hospital.</p> <p>Loux's dad, Maurice, and granddad farmed together. Like other families, the goal was to be self-sufficient. There was no electricity until the 1950s and no tractors...mules Beck and Judy were the plows. Cows provided milk; fields grew feed for the hogs; gardens put vegetables on the family table. There was lots of canning and preserving of vegetables and sausages. The family did make some money by selling milk to the Pet company and hams to other families. Her dad delivered mail. Loux tells of the family putting the milk in cans, then taking them to the nearby spring to keep it cool until Pet picked them up. Other Loux stories illustrate that being self-sufficient didn't mean not helping others. Her granddad was ready to help other Maysville residents at any time and in any weather.</p> <p>Before Loux's dad farmed, he was a teacher whose big interest was history. Mr. Loux received his college education through mail courses. He told his daughter that he 'done his studying outside under the shade tree'. Dad taught at several of the area schools, including Coats. Loux herself, along with less than 10 classmates, went to school in Maysville. High school meant going to Gravette with about 30 classmates. Quite a change that took some getting used to. Loux graduated in 1961. She recalls the years working at the Gravette hospital making seventy-five cents an hour. Even then, she looked forward to time back home in Maysville with family.</p> <p>Thanks to Loux's current work with the Maysville Cemetery and her dad sharing lots of stories, this interview provides a glimpse into ways Maysville has been a part of history: A town founder deeding land to the church; the congregation of Cumberland Presbyterians; the community's role in the Trail of Tears, Civil War, and Bushwhackers.</p> <p>Loux continues to call Maysville home. In her words, she 'wouldn't know how to act any other place, everybody is friendly.'</p>
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Website URL	<a href="http://pryorcenter.uark.edu">http://pryorcenter.uark.edu</a>
Questions or Comments	<a href="https://nwaoralhistory.org">https://nwaoralhistory.org</a>
Interview sidebar	Fall meant butchering the hogs. "Grandma would make little sausages, put them up in jars, and pour grease over the sausages...that's how it was preserved. Granddad cured the hams...Grandma made red eye gravy. I loved it. Grandma

	cooked the ham and saved the grease...then poured water over the grease. It was thin but it had that ham taste." [00:20:48]
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