Them soft-shells? Yoh, soft-shells, same way.

(Do you have those around here too?)

Um-hum. First time we move back over here, 1950, I caught two of 'em 'bout like that.

(My, I didn't know they were that big.)

Right down here-kind of a little-kind of a draw, like. Little bitty stream about that wide (arm's treadth) and 'bout that deep. Live water, all year 'cound. Sometimes it don't run-it's just cool. I went down there just to fish around. Boy, I brought 'en out. Caught two bit ones.

(How did you atch therm)

With a rod and reel, Boy, they remade that bij.

(What did you use for balt?)

Well, minners. I went down there -- I like to use minners.

(Greer: Where did you learn how to cook turtled the way you did?)

Well, it's kind or handed down from old people, I juess.

(Greer: Do you cook any other types of meat the way?)

Well, I think my back in the old days they cook what we call brend-- Savikah-that means bread. That's what we used to call bread. We used to just push at charcoal away and then--when bread first came into our people. Before that, well, they don't know too much should bread. See this bread's something new. So when they make bread (makes motion of patting out down) well they throw it in that charcoal and cover it with that live coal. Them working people, well, they it in oven.

## PRAIRIE DOGS, MANNER OF CATCHING AND EATING

(Didn't you say they used to eat primie Cogs, too?)

Yeah.

(How did they fix those?)