

it and then they get it soft, they get-- I guess they get it fancy with their hands! Cause they didn't have nothing to use then, they just go ahead and-- I don't know where they get their flour. Maybe they just--

(Did they use flour, too?)

Lately here. I know I did, myself.

(You did? Well, tell how you used to make it.)

Well, my mother said way back--course, my mother didn't know--too, but this was grandma--she say when they use--when they cook grapes, she just take all that juice. Let it kinda dry like that. She just go ahead and mash it up like that. And then get about a hand (full) and put it in other one and just keep on (shape patties with hands). She dry it and then she fix sack for it and stuff them in there for hard times. I ask her, I say, "Where you get your sugar?" "We don't have no sugar!" You know those things are strong, without sugar! She say, "We don't use no sugar--we eat it like this!" But they like it, I guess. There wasn't no white people--no towns, nothing, when they try to make their living.

(How did they cook it? When it was all dried and they got ready to eat it, how did they fix it?)

Well, they go ahead and boil it. Boil it again. When it gets soft, they go ahead and eat it. I don't know what they use--spoon, I guess, maybe--something. Oh, they always fix this--biffalo horn? You seen them somewheres, I guess in a--somewhere where they got this Indian stuff? Indian City, I think they got some. Them buffalo horn--made out of spoon. They use that. They make 'em themself. They split it and then they make it.

(Did you ever make those dog tracks, yourself?)

Yeah, I did.

(How did you do yours?)

I just boil mine and I had my strainer, you know these big-- I just pour that