

Oh, that's something that's good to eat, too.

(Tell me about getting those.)

Well, you just have to--I wouldn't want to get little bitty ones--I want to look for best ones. They're kinda gry like this, or ripe. I gather those. I just get--apread white sheet or canvas or something--I just pull them off. When I get it to the house I take the hackberries off them stems. When I get through well, I go ahead and wash them. Then I just get that canvas--clean one--and I put a board or a rock-- And I go ahead and get a hammer, pound it. I pound it and then I get kidney fat and I put it with it and I pound it with it. Make it round. I make it bout that big (i-2" diameter) and stick it in the oven. I kinda let that grease soak. Boy, that thing's best to eat!

(That sure sounds good. Did you have a name for those things that you made with it?)

Oh, you mean that hackberries? -- cedi^いiceh

(Oh, well, after you've got it pounded up and mixed with the grease and everything, did you have another name for that?)

No. Huh-uh.

(Did your mother used to use hackberries?)

Yeah. I don't think she want it.

(Really?)

Well, they gather them sometimes, when they feel like it, but us kids, we like to eat it, so we go and look for it, me and Susie's mother (Susie Red-bone's mother), we go and look for it and then we gather lot of it. I run back. We always have our fire. Good way to cook--we have our fire. We're crazy! We have our fire going and we're pounding that with the fat. And we put stick on it and we warm it. We have a stick and we just put that hackberries on that stick and our fire be going. She said, "Why'd you pick