

(Cook your pinto beans first?)

Yeah, uh-huh, brown ones. When they cook, just pour it in there where your meal is.

Maggie: It's hot too, boiling beans, you know.

(Just cornmeal raw, nothing in it, just the cornmeal---)

Maggie: Uh-huh, you stir it until it gets sticky like. You have to use really hard boiling hot juice, you know. That's the only way they stick together. Then, you'll have (inaudible) right here and have water in it.

Put your hand in there, and get that little dough and make them round.

Then--then, you'll have boiling water--be boiling and drop it in there.

(Now, that's bean dumpling?)

Maggie: Uh-huh, I guess. (Laughter) I said, "Uh-huh." They're really good. Come on and we'll make some. I know how to do it.

(Why yes, I'd love some sometime. I had some of those grape dumplings, wild grape dumplings. Did you all used to make those a lot?)

(Maggie speaks in Cherokee for a sentence.)

(Opossum grapes.)

(Maggie speaks in Cherokee for one or two sentences.) They was fixing supper somewhere. They was advertising in the---

It's good to drink too, just like coffee.

Maggie: Boy, that's good when it's cold!

(The grape juice?)

Maggie: Yeah.

Yes.

(I'd love it.)

Maggie: Put little flour, you know, put little flour in there and sugar.

Put it in the ice box.