

wintertime of snow. Well, two or three families, the men would go out ahunting together. And they would bring a great big bunch of rabbits or squirrels in and they all would half them. Or they all would clean them at that one house. And cook them and they all would come there and eat supper together.. Yeah, the squirrel would be the same way. They'd divide them up and let the rest of them take theirs home. Sometimes they would all mix them and say, "Let's all have big supper together here." Well, they just cook them like that and carry it home.

(That would be one time when they'd all get together?)

Yeah, they'd all get together and eat in the wintertime when it snowed.

(How would they fix the squirrel?)

Well, some of them fries them if they're kind of young. Sometimes they just boil them and make soup. Make meal soup. Or some of them put dumplings in it. That's just anyway you want to cook it. And rabbits the same way.. But the rabbits is better more fried than boiled all time, rabbit was. Better to fry them. Yes, chicken or anything like that, well they just--in these days now if you want a chicken, well, we'll look for a fat one or we'll pen it up and fatten it. But in them days we didn't. If the old folks had chickens, well, they just went right out there in the yard and killed a chicken and fix it and cook it and eat it. We didn't care what it was fat it was I don't guess. (laughter) And now get a chicken, well, we want the fat one, or we going to kill it or fatten it. Yeah, pen it up and fatten it to kill it.

(Those Cherokees didn't use to do that, huh?)

Huh-uh. No, they just go right out there in the yard just like