

Mattie Murdock-7

J. Jordan

oh, all them old people they have them. They had those.

(Did you ever help your mother get them?)

Yeah, I always go with her.

(How did she dig them?)

She dig them with a hoe.

(How many would you get at one time?)

One time you get much as you want to get--just a gallon,---maybe half a gallon.

Just, maybe to want to cook 'em one time. But a gallon, that's lots.

(Well how do you clean them, then?)

You scrape them. You scrape those potatoes, the what-call-its, the hulls.

They're kinda dark looking and you scrape 'em, until they kinda clean.

And they're ready to cook then.

(Do you have to wash them off?)

Oh, yes, you have to wash 'em. They muddy, and you always wash them two or three times, before I start cleaning them. After I scrape 'em then I washed 'em again.

They already to cook them.

(How do you cook them?)

You cook 'em in soup if you have cook meat with it.

(What kind of meat?)

Any kind what you like--pork, corn beef. Any kind of those, one time I went

to my brother's, when he lives back there, and so his son's wife, she had these

Indian potatoes long time: she couldn't get no meat. So she kill one of her

chickens; she cook it with it. And they had 'em for dinner. That's all she says,

"Stay for dinner, and we goin' have Indian potatoes." We cook the wild meat with

those potatoes, and I say, "What is it? Do you cook deer meat, or bear meat

or sumpin' like?" Say, "Yeah!" and here it was chicken! It was chicken.

It was taste just as good. It's the first time I eat potatoes with chicken.

But that was my first time and last time I guess. I never cook them like that.