

Them soft-shells? Yeah, soft-shells, same way.

(Do you have those around here too?)

Um-hum. First time we move back over here, 1950, I caught two of 'em 'bout like that.

(My, I didn't know they were that big.)

Right down here--kind of a little--kind of a draw, like. Little bitty stream about that wide (arm's breadth) and 'bout that deep. Live water, all year 'round. Sometimes it don't run--it's just cool. I went down there just to fish around.

Boy, I brought 'em out. Caught two big ones.

(How did you catch them?)

With a rod and reel. Boy, they were 'bout that big.

(What did you use for bait?)

Well, minners. I went down there--I like to use minners.

(Greer: Where did you learn how to cook turtles the way you did?)

Well, it's kind of handed down from old people, I guess.

(Greer: Do you cook any other types of meat the way?)

Well, I think way back in the old days they cook what we call bread-- **Sáóikáh**--

that means bread. That's what we used to call bread. We used to just push out charcoal away and then--when bread first came into our people. Before that, well, they don't know too much about bread. See this bread's something new. So when they make bread (makes motion of patting out dough) well they throw it in the charcoal and cover it with that live coal. Them working people, well, they put it in oven.

PRAIRIE DOGS, MANNER OF CATCHING AND EATING

(Didn't you say they used to eat prairie dogs, too?)

Yeah.

(How did they fix those?)