

gather them--them mesquite beans.

Cecil: There's lots of them this time. I'm going to get some of them. They're starting to get ripe in about August and if you don't watch out and get them right away before the cattle, they like the mesquite beans, you know. They pick that up very quick. They eat it. And a lot of cattlemen from over there, they don't let nobody pick them up because they rake them up and pile it up and feed it to them in the winter. It's awful good. They say it's fattening. You take them, as she said, they take that and just throw it together. Kinda boil it--dampen it and then they mash it all together and when they cook it, they put sugar in it. And then they just chew and take out the seeds and throw it away. Just like you would grapes. But she don't do that. She puts it up in a better way.

(I sure would like to taste some of it sometime.)

SKUNKBERRIES

Cecil: There's another "red berry", they call it. Oh, that's good, red berry and mesquite, if you cook it right. Oh, it's sure good. I like it.

(What's this red berry?)

Cecil: I'll get it for you.

Jenny: I like the old time, you know, what the old folks used to cook. I still can cook them, but I really fix them where they taste good.

Cecil: Those are the red berries.

Jenny: You have to pick them one by one and clean them good.

(I know what these are. They're skunk berries.)

Cecil: Yeah. We had them since the early spring, over here. You take this, the "red berries" what they call it, you put them in a pan and wash it out clean, and then she takes that and puts it in