a kettle. Boil it, yeah, and when you boil it real good, all this peeling will fall off and that juice be kind red.

Jenny: And you strain this juice.

Cecil: And you strain it, you strain that. And take that juice and put your corn meal in it, put a little something greasy in it, and oh, it's sure good.

(What kind of grease do you use?)

Jenny: They used to use tallow fat. You know, just a little. But I use, sometimes I use butter.

(You put sugar in there?)

Jenny: And sugar, yes. I really like it. I ought to fix some, but I kept that a year now.

(Who picked these?)

Jenny: He (Cecil) did. He always likes to pick them. He sure like it. We went to Tahlequah and--all that time I stayed with our girl and visited her, and our son-in-law took him way out somewhere where they have Cherokee Village--they first brought them in, like Indian City up there. He took him over there to look around. And on the street, I guess, he found some peaches. They have fruit stands. They got lot of fruit over there. And he bought a bushel and when we came back I had to can them. I canned about two bushels.

(Just last week?)

Jenny: Yeah. I used to can a lot but I getting old, I just quit.

(Well, is it customary for Kiowa men to pick berries?)

Jenny: No. He just like to help me. He's good to help.

(Gee, thank you.)

Jenny: These are pretty bitter. You can't eat them that way.

Cecil: I'm going to plant some. That's why I'm keeping them--for seed. And the bush grows. They make a pretty blossom and they're like a grape. And when they put on fruit, and they just come in