

Hap Boyer, Rose Richardson, Sherry Farrell-Racette

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Start 9:27.34.09 Hap Boyer - But talk about ah, hunting years ago, I remember my mother, Dad comes back with some prairie chicken and she plucked them and she, she'd ah, take the, the crump there... [Sherry Farrell-Racette says, "Oh right."] You know, and she'd cut that, and she'd take all the grain out, just leave a little bit in there, she wash it good, and she'd blow one end and tie it, and put it to warm in the oven and it would big like this, and hard, and it'd be rattle, a rattle.

14.8 Sherry Farrell-Racette - I wonder if anyone knows how to do that anymore? [Hap Boyer says, "Kids rattle."] Ya, baby rattle.

14.9 Hap Boyer - Ya, and then what she used to boil the rattle in, she used the same, keep the head and boil the head, and then what all leaked out of there, then after dinner was over she'd take the head and she'd hold it over top and she'd say somebody or whoever, who's gonna do the dishes? And she'd drop that rabbit head and it if pointed towards you. She said it in Cree, and then she'd really, [speaks Cree], I can just remember how she would say it, she drop that rabbit head and if it pointed at you, you hear of that?

15.4 Rose Richardson - Oh ya, we used to do that all the time, you just, she took the rabbit head, and she'd say [speaks Michif] then she'd drop it. [Sherry Farrell-Racette says, "Oh it's like the wapos magic day?"] Or, or we'd play a game. She'd say, who is the biggest liar on the table, [speaks Michif] and then she'd drop it, whoever the rabbit pointed at, but we, we'd end up eating the rabbit head really clean first you know.

16.0 Hap Boyer - That, the way my grandmother used to do things, my grandmother did it, not so much my mom, but my grandmother, I used to stay with her quite a bit, and when grandma would come with ducks in the fall, she'd take all the, the guts and clean them right clean, and scrape them and clean them, and all them, then she'd fry them. Ever hear of that? She'd fry the, the guts, well they were all clean eh? And they'd just turn on ???????, ????????? ... [Sherry Farrell-Racette says, "From the ducks?"] Ya.

16.7 Rose Richardson - Well we'd do that with the, ah with the ducks and with even the fish, but we cook them right on top the stove.

16.8 Hap Boyer - Oh ya, she used to cook, my grandmother used to take a frozen fish, maybe two frozen fish, and froze solid, putting 'em in the oven, put it in the oven, and then of course they'd, they'd cook there, and soon as

the water would come out of the top, they knew they were cooked, she'd take them out, drain the pan there, she just lift one, the whole thing would come, the whole skin, scales would come in one solid piece and she'd take a knife and the white meat would just fall right off the bone. Turn it around, do the same thing, throw the rest out, and she'd put white sauce on it, I know your ???? likes that. [Sherry Farrell-Racette says, "Was good?"] Ya. You got big and strong. [Sherry Farrell-Racette says, "Oh yes, I can see that."] Ya.

End 9:31.02.10