70. Preserving Shellfish
(Told by Essie Parrish, July, 1957)

1. "ul duwen' qan ya ma? a he?én ʰo? tin yoqoci'ba. ama dôh'sew
ʔin ʔaca? duwen' qan ʔbak'ẽ.

2. mulidom' q'osama'dem 'ahq'a daluy'l'cedem' ʔal ba?abl'k'ẽ tin
'ice'du, mulidom mul waci'du ya? diya'du?e du? ʔahq'a daluyl? wa'yi
"mayak'ẽ ma? a el dahsáčme?" cedé'cdu, menáswem ʔul dićwaćqac'in
 Qualcomm wí p'ilqac'cin mu? no'qó hc'eta'c'ín suq'a' duq'ya'ay'c'ín q'asi'-ií
cisaca'c'ín mi? 'ul 'iimo dáhala'c'ín mi? fahyibi'c'ín 'at'a' cisálo-qon'
wina' fahyaqan' q'amos' ʔahq'a fahyibi?;

maci he? ku cópa qan yoqoci'ba? suq'a' p'ala men, men idom mu? 'ul
duwen' qan ʔbak'ẽ ʔo ma? hâ'áda? di'ik? t'in men cícwaćin;

4. mu ʔem mé?p'i? mi? ʔbak'ẽ ʔo;

71. Preparing Deer and Other Meat
(Told by Essie Parrish, September, 1958)

1. mulídó? mu? bihše hísíqaw ʔin soh ʔi? mu ʔo bihše ʔé? bimuyi'-
soh ʔihya? hihšóhsu? ma'yul damita?;

2. bácohya? 'el mul' q'ana tol miš'i'cin mul baqo ʔin duhkúl li
p'a?fapéntaqan pacon pacon pacon ma?u mahsí? tol hót'ma' menáswin mul-
menáswin ʔi?i p'áści'du, menáswem mul? ʔo mu tiya? qaféhtímq'a? ma'yul
damita?;

3. mu 'e? mu? bihšé dôfata? ʔaca? yác'íma ʔo mahsí? tol hót'maw:
menáswin musí'tac'qá', oho mala-to? mu ʔahá' tol paq'çoq'on mi? muq'ámq'an
men múfáq'a'. ʔana' ciskan q'aťa' ʔá? ʔo ma?aw é' men ka'kan?
dufata'du.'

70. Preserving Shellfish
(Told by Essie Parrish, July, 1959)

1. In the old days we could keep food without it rotting. There isn't
anything that the people of the old days couldn't do.

2. When winter came and the sea ran high, [the Indians] could not go
to gather food along the coast for long periods. Before the water had
already become rough, the leader would command, "Store away your
food." Having had him say when, they went up to the gravel beach, pried
off mussels, gathered turban snails, packed them up the coastal cliffs,
dug holes, poured [the shellfish] in there, packed up gravel, poured it on
top, and poured ocean water [over all that].

3. Then even when it rained, [the mussels] were still good and un-
spilled for several days or even one week—turban snails they kept the
same way. Because they did that, the old time people did not die off
from starvation.

4. That is all there is of that.

71. Preparing Deer and Other Meat
(Told by Essie Parrish, September, 1958)

1. They are said not to have let any meat go to waste; they ate all
of the deer—only the crushed bones were thrown away.

2. The backbone they laid on a mortar stone and pounded lightly
with some kind of pestle, then they crushed, crushed, crushed—that
uncovers the flesh—and then they baked it on coals. They only discarded
[the bits of bone] they picked out by chewing.

3. That's how Indians prepared meat—by baking on coals. And by
barbecuing—sticking [pieces of meat] up on sticks; heating them by radia-
tion, they became cooked. It tastes delicious—I ate some that my grand-
mother prepared.

[ 300 ]
4. And as for the liver, they wrapped it in leaves and baked it under the ashes, and when it was cooked they ate it together with acorn mush. It tasted very good.

5. And the tripe they filled with deer blood, pinned close with small sticks, wrapped in thimbleberry leaves, and then they pinned that together too. They baked it under the ashes. When it was cooked, they took it out and opened it up—it looks good. The blood turns into a dark loaf. But the leaves aren't burned, only scorched on top. They say it tastes good.21

6. And they ate the deer's ears too. When they skinned the head, they would cut the ears off. In order to eat it, they would then beat it on the coals. When they took it out, they would scrape it. Having done so, they would peel the skin off. Then they would cook it until the tips of the ears were good and crisp.

7. As for abalones, they let them age a little, pounded them hard, and baked them under the ashes—they taste delicious eaten together with acorn mush. Abalone also tastes delicious eaten with sour acorn mush.

8. Rabbit, too, they pound and pound lightly. Both cottontails and squirrels were also pounded and so prepared. That is the way the people ate.

72. Preparing Buckeyes
(Told by Essie Parrish, September, 1958)

1. I am going to tell about preparing buckeyes. In the old days they would go after the buckeyes, gather them, pack and store them. Then they would cook them by boiling in a pot. Then they peeled off the skin. Nowadays they peel them with a knife but in the old days they peeled with their teeth. Then they are boiled again, and when they are cooked, when they have become soft like cooked potatoes, they are taken out and—let's see now—they are mashed and mashed with a mortar stone. Then they are strained through a finely meshed basket. Having been strained and strained, they are carried off to the water and are fixed as acorns are for leaching and water is poured over them, all the while stirring, stirring with the hand. As the water drains out, more is poured over them, and they are stirred around and around. And they

21Parasgraphs 5, 6, and 8 were transcribed directly from dictation and not recorded on tape.