

**Gilbert Pelletier, Norman Fleury, Sherry Farrell-Racette**

**Video 2**

**Start: 10:37:37.24 SHERRY FARRELL-RACETTE** – You had mentioned that there was like, that weddings and food went, love and food go together and the food seems to go with a lot of special occasions in the old Michif way of life. What were some of those special foods, like we talk about les boulettes.

**GILBERT PELLETIER - (Speaks Michif)**

**SHERRY FARRELL-RACETTE - repeats last (Michif Word)**

**GILBERT PELLETIER - (Speaks Michif)**

**SHERRY FARRELL-RACETTE -** What's the last part, didn't get that.

**98.1 NORMAN FLEURY -** Well turnips.

**SHERRY FARRELL-RACETTE -** Turnips.

**NORMAN FLEURY -** Carrots, potatoes, meat pies, and if you had roast, then you got les boulettes like, meatballs.

**SHERRY FARRELL-RACETTE -** Wild game?

**NORMAN FLEURY -** Wild game, deer, and, but they'd also do things like, like making those special kind of cakes and see those were...

**SHERRY FARRELL-RACETTE -** Oh yes, yeah, molasses....

**NORMAN FLEURY** - Molasses cake was one of the favourite cakes and it was a traditional Michif cake. Like I said some people made the three-tier cakes, and you had to sing for those, you know. To get some cake. But they also had like...

**0.2 NORMAN FLEURY** - ... well you call them li grandpere, which are really a dumpling, and they had those also at some of the occasions, especially New Year's. New Year's was when you really...

**0.4 GILBERT PELLETIER - (Speaks Michif)** You know, what they call baking powder biscuits.

**SHERRY FARRELL-RACETTE** - Oh yeah.

**GILBERT PELLETIER** - That's small, small bannock with raisins in 'em eh. That was a kind of a treat.

**SHERRY FARRELL-RACETTE** - A treat?

**GILBERT PELLETIER** - Yeah.

**(Video Time: 10:39.16.02) 0.6 NORMAN FLEURY** - And then if you were like, again it was seasonal food eh? Like when you butchered in the fall, like when you slaughtered animals, like you made blood sausage, **(Michif Word)** and then you also ate **(Michif Word)**, well that's whenever **(Michif Word)**s they were butchering in the fall you'd have **(Michif Word)**.

**SHERRY FARRELL-RACETTE** - Oh right that's...

**NORMAN FLEURY and GILBERT PELLETIER** – **(speak Michif)**.

**NORMAN FLEURY** - And you'd have **(Michif Word)**.

**SHERRY FARRELL-RACETTE** - What's that?

**NORMAN FLEURY** - **(Speaks Michif)**.

**GILBERT PELLETIER** - What's, what's what?

**SHERRY FARRELL-RACETTE** - **(Michif Word)**?

**NORMAN FLEURY** - **(Speaks Michif)**. That's the entrails, that's the inside.

**GILBERT PELLETIER** - The insides of an animal, that's what they called.

**NORMAN FLEURY** - The internal organs.

**SHERRY FARRELL-RACETTE** - Okay, like the heart, kidneys.

**NORMAN FLEURY** - The heart and the kidneys and the liver and those, those were very, very popular items at the table.

**SHERRY FARRELL-RACETTE** - We'll be fighting over the...

**NORMAN FLEURY** - And there was also procedure, like I remember at home that they would, like if Grandpa was gonna be butchering they would, my Grandma would ask for either of the kids, her daughters or somebody else to come to help, because it was a big day. The day was a full day was taken because you had to do everything, you didn't go and buy your, what do you call that, casings, like intestines, from a store. Like you took them right from the animal.

**SHERRY FARRELL-RACETTE** - You have to clean and all that.

**NORMAN FLEURY** - You had to clean it yourself...(Inaudible)...and also you had to go there when they did the, the slaughtering, you had to know how to take the blood and they'd put salt in this pail or whatever so the blood wouldn't clot. You had to keep stirring it, and then they'd bring actually the whole tub of the entrails in it, and the ladies would go, Grandma used to go through that and take a certain casing you used, you didn't use the big casing, you used the smaller casing for making blood sausage.

**SHERRY FARRELL-RACETTE** - Oh the one that's really long?

**NORMAN FLEURY** - The small one, long, that's what they used. And then they had to turn it inside out and they had to clean it. There was a whole procedure, a whole process, and that was very important to do. And then with the animal again, you had to know what to do with it, how to cut it up, and how to butcher it. And there's certain ways they used water, you had to boil the water, get the barrel ready, and the men, that was their job,

**GILBERT PELLETIER** - That was their job that...

**NORMAN FLEURY** - And the ladies had their job in the house. And then they start making this, this pork rind, (**Michif Word**) they made their, they rendered their own, their own lard.

**GILBERT PELLETIER** - Their own, yeah, lard.

**NORMAN FLEURY** - The lard was rendered from the, from the pork.

**SHERRY FARRELL RACETTE** - What would you store it in?

**NORMAN FLEURY** - They had their own container (**Michif Word**).

**GILBERT PELLETIER** - Cans even.

**NORMAN FLEURY** - (Speaks Michif 3.5 – 3.8 with Gilbert Pelletier).

**SHERRY FARRELL-RACETTE** - That made quite a bit wouldn't it?

**GILBERT PELLETIER** - Oh yeah, oh yeah, that's how much you butchered yeah, oh yeah.

**(Video Time: 10:42.12.09) NORMAN FLEURY** - Well it depends, in those days, when they slaughtered too they, they...**(Inaudible)**...bigger animals eh? And it was the same thing with the cow. Like, my grandfather actually, well I call him Grandpa but he was my Grandma's brother and he was the butcher in the community. So it was just a, a story though but this kind of just a, kind of a, they made a joke out of it but. And actually it wasn't a joke it was what they did, his wife used to take all the big intestines of the, of the animal when he butchered the, the steer or cow or whatever. And they would dry them and hang them out and dry them, and they were nice big guts hanging on the clothesline. So this guy drove by going to church and he seen those guts hanging there and he said, "My god that old man must spend a lot of money buying nylons for his daughters." You know, like he, he thought they were actually, the nylons were white in those days, and so it was sort of kind of a joke but it did happen, like they had them there and the lady used to cut all those up and they would boil them with potatoes, and different vegetables, and broth was so, so good for you. Like it was medicinal, like broth was very medicinal, and anything they'd boil like deer especially, and most of the food was boiled eh, in those days. Like there was some roast but most of everything was boiled.

**End: 10:43.37.28**