

**Norma and Joe Welsh, Sherry Farrell-Racette**  
**Video 1**

**Start 3:12: 34 Sherry Farrell-Racette:** (inaudible) the miracle cure. Oh my gosh, yeah. Did you eat a lot of wild game when you were growing up? Did, was there ...

**Norma Welsh:** Lots of rabbit and duck and occasionally deer, but I never liked the deer meat. But rabbit and duck was just wonderful. We always used to fight over who's gonna get the head and stuff like that. I tell my kids these stories and they just want to throw up and stuff like that. They think we were nuts, but it was wonderful. And fish, we used to ice fish in the wintertime. And Dad and them would go out and throw nets in the summertime. And this one time, well, talking about putting up snares for rabbits, my grandpa used to bug Ernie, my Pitchot we called him, my second oldest brother. He used to tease him because he thought Ernie was just the, a brat, you know. And so he found out where Ernie put his, his, his rabbit trap, and he went one morning and put a fish in it. So Ernie comes home and, oh my god, miraculous thing happened. He got a fish in his rabbit snare.

**Joe Welsh:** This was the same guy who slapped the bishop.

**Norma Welsh:** Yeah, he was quite the character, but we also, Mom would have chickens, and we kept them in house. We lived with them, you know, kept them in the house in the wintertime and ...

**Joe Welsh:** And she was the beekeeper at the farm, too.

**Norma Welsh:** Yeah, Dad, both her and Dad, yeah.

**Joe Welsh:** Yeah, I remember that honeycomb, yeah.

**Sherry Farrell-Racette:** So did the chickens have their own room or did they just walk...

**Norma Welsh:** You might wake up in the morning with one perched on your head. The little ones, they were kept in cages kind of thing, you know, but they had to be kept warm in the wintertime, so and then in the spring, of course, you can let them out. So we had chicken but mostly, and then somebody would butcher a pig or something and they'd go out and cure it and that kind of thing. We had a root cellar where we'd keep cured meat, you know, but I liked, actually liked the rabbit better than any other meat at that time it was very good. Ducks in the, the hunting season, and I couldn't eat a duck now if my life depended on it—just prairie chickens, partridge. Those were good.

**3:15:16 Sherry Farrell-Racette:** Were there special recipes that people you used to use there, special ...

**Norma Welsh:** Oh, well, not that I can think of. I know, like, you would stuff the ducks and, you know, prairie chickens with, not much you can do with them 'cause there's not much to them. Just cook them in the oven, bake them in the oven. In the summertime we had a stove outside so we could cook outside, 'cause with our family we had to make fifteen loaves of bread, two or three times a week.

**Joe Welsh:** You know, that's funny she would say that because I remember everything tasting good. No, really, no, really. I, like she said, it was a simple recipe, you know. Even the grease from the, you know, from the, from the frying stuff, you know, you'd have little baking powdered biscuits and dunk that, you know, they were delicious, but, no, I, well, they cooked they kept us for two years and I don't remember anything tasting bad. As soon as I got up to the orphanage, Bam, exact opposite, you know.

**Norma Welsh:** Yeah, well, we used to dip our bread in grease, you know. And 'cause I don't recall having too much butter. Then when margarine came along, we'd, "Oh my god." That was really something. We'd have to sit there and squeeze this bag till ...

**Joe Welsh:** Oh yeah.

**Sherry Farrell-Racette:** Oh, right, to mix it up, yeah, I remember. I immediately remember that

**Joe Welsh:** Oh yeah. Remember you weren't allowed to have coloured margarine. It was against the law. **(inaudible)**

**Sherry Farrell-Racette:** Some little button and sort of, squish it out to make it orange, yeah, that was gross looking.

**Joe Welsh:** It must have been a Catholic who made that law.

**3:16:52 Norma Welsh:** Oh, yeah, we were on the farm though we made our own butter and we used to, to, we had an old butter churn, and we had a milk separator, so we used to separate the milk and then we'd make butter, and Mom would make cottage, cottage cheese. And it might taste like stinkweed or something, you know, because the cows ate everything and your milk would always taste like whatever it was they had, yeah. Sometimes it was bad, but, most of the time it was good.

**Sherry Farrell-Racette:** Milk would taste like stinkweed.

**Norma Welsh:** I mean it smelt like it.

**Sherry Farrell-Racette:** But you don't, yeah, you don't think of that somehow with cows, you think of them as being antiseptic because you were

talking about rabbits, and the only time I ate a lot of rabbits was when I was up north, and it always tasted like spruce 'cause that's all they ate.

**Norma Welsh:** Oh, I see.

**Sherry Farrell-Racette:** And so the rabbits there taste like you're chewing on a juniper berry, like they taste that piney.

**Joe Welsh:** Well, have you ever tasted the prairie rabbit? They have a different taste altogether. Yeah, I noticed that.

**Sherry Farrell-Racette:** No, I haven't had actually had a prairie rabbit, 'cause I've not...

**Joe Welsh:** Well, they're a different taste altogether. Well, I ...

**Sherry Farrell-Racette:** Must be better.

**Joe Welsh:** Well, I like it better...

**Norma Welsh:** Yeah, we loved it.

**Joe Welsh:** ...than chewing on a Christmas tree.

**Sherry Farrell-Racette:** Yeah, That's what these was up north. Chewing on a Christmas tree.

**3:18:10 Norma Welsh:** And, like, if you hear Billie tell about it—now I don't recall this—but grandma used to roast gophers out on the, we'd build a fire outside and she'd roast gophers. Apparently we ate that.

**Joe Welsh:** And we always talked about, you know, Billie, about a **(inaudible)** something called swiss de braro [?]. As near as we can figure out it's ground hog.

**Norma Welsh:** Oh, a swiss de braro [?], as far as I know...

**Joe Welsh:** Is a squirrel.

**Norma Welsh:** ...is a squirrel with a big tail. The one with a fluffy tail. Isn't it, or do they all have fluffy ...

**Joe Welsh:** No, there's, well, the ground hogs would be different depending on where you are. We call them ground squirrels, so ...

**Norma Welsh:** Oh, I see, yeah, okay.

**Joe Welsh:** Now, okay, well, ...

**Sherry Farrell-Racette:** How did you say that again?

**Joe Welsh:** Swiss de braro [?]. And for the longest time, you know, when someone would make cheese or Mexican dish or, you know, something like that, but, but OK, well there's two versions again.

**Sherry Farrell-Racette:** Ground squirrel.

**Joe Welsh:** The ground squirrel, ground hog, or, and, maybe you said a nickname before, La Swiss that's, maybe that means squirrel.

**Norma Welsh:** Swiss de braro [?]?

**Joe Welsh:** No, somebody's nickname was La Swiss, but, but ...

**Norma Welsh:** Yeah, La Swiss.

**Sherry Farrell-Racette:** How would you cook those? They're kinda little.

**Norma Welsh:** Well...

**Joe Welsh:** A squirrel, yeah, that's why I couldn't, like squirrels or gophers. Like a nice big fat ground hog, you could you could get some meat on 'em.

**Norma Welsh:** Well, apparently Grandma roasted them on a stick over the fire that ...

**Joe Welsh:** Get some cute little squirrel legs.

**Sherry Farrell-Racette:** I was gonna say, jeez, yeah, I'll have to try that sometime at the next Lebret homecoming. Get **(Unknown name)** to go fire up some gopher.

**Joe Welsh:** Yeah, right.

**Norma Welsh:** I don't remember that. Yeah. She said it was good. I don't know, I don't remember eating it, so ...

**Sherry Farrell-Racette:** I guess you wouldn't know...

**End 3:20:11**