Making Chokecherry Gravy

Told by Mary Kate Underwood

biine'eek.
*Chokecherry gravy.*

heetbiin... heet....
*I will make.*

I'm going to make that biine'eek, that's what I'm saying.

heetniini be'eekei'inoo.
*I will make gravy.*

See that's the short way.

heetbe'eekei'inoo nuhu' biine'eek.
*I will make chokecherry gravy.*

Yihko'uyeinoo.
*I go out and pick berries.*

noh nii..., nec, noh ne'nii'sii'iheibi'i nuhu' biino.
*And, water, then the berries are put into water to cook.*

niini'cooti'i.
*They taste good.*

noh ne'h'eno nii... nii... niihii heniisetei'i, ne'nii'h'ooowouhu' hi'in niihii 3o'ohoe.
*And these, when they are ready, then that uhh flour is stirred into it.*

you know what 3o'ohoe means.

Niinoh'ooowouhu' 3o'ohoe.
*Flour is mixed/stirred in.*

he'n'e'nii'... he'n'e'nii'nisicihi'i hi'ihi'i niisi[s]c[oo'].
*Then they are sweetened with sugar.*

ni'iinisicitootiini'.
*You sweeten it with [sugar].*

noh ne'nii'noh'... noh'ooowouhu' honoot bisiisetei'i.
*Then it is stirred until they're all done.*
niikootei'i.
The are boiling.

ne'nii'iisetei'i.
That's when it's ready/they're done.

ne'nii'benoucebi'.
then it is tasted.

Siihe'in..., woow heetnee'eesoo'.
It will really be, Now it will be as it should be.

nih'ou..., maybe you, you uhh, he'iisni'iini nuhu' niisiscoo'.
[If it's] bitter, maybe you would add some more sugar.

Wohoe'... wohoe'iisiini ceniini, 'oh ci'niinohkohu'.
Maybe if it's not good, then more is added.

noh ne'nii'ini hi'be'eekootiini' nuhu' biino.
And that's how you make gravy with these chokecherries.