Making Pounded Meat

Told June 17, 2004 by Mary Kate Underwood

heenoo ne'nii'iini... nii3o'ohceinoo.
As a rule, that's when... I make pounded meat.

See that's what that means. I'm going to make pounded meat.

nii3o'ohceinoo.
I make pounded meat.

niito' niise'esoonootiini'.
First you cut it flat.

niise’es- niito’ niise'esoonootiini' hiisihi’.
First you cut it flat like this.

You slice meat first. And then, ne'nii'iini nihii hookuhu’u no'uuhu' ne'nii'iisetee'.
And then, that when it’s dried up until it’s ready.

niisetee' hi'iihi’ nhu' hiisiis. The uhh sun dries it.
It gets done from the sun [which dries it out].

noh ne'nii'iini nii- heet3o'ohcootiini'.
And that’s when, where you pound it.

ne'nii'iini heehiisebi' neciini.
That’s when it is washed with water.

‘Oh ne'nii'iini nihii 3ei’ini’.
That’s when well, it’s put inside something [for storage].

ne'nii'iini hocootiini’.
Then [later] people cook it.

nii3ei’ini’ niitocootiini',
It’s put in what you use to fry with,

wohoe’niisiini hocootiini'.
I guess whatever people use for frying.

‘oh ne'nii'eeteni’.
Then it’s taken out.

hini'iit beenhehe' noo- noonoseiceikuuhu' nec.
Right here you sprinkle a little water on there.

ne'nii'i[ni] cesisiini 3o'ohcootiini'.
Then you start to pound it.

niiciineni' nihii.
It’s put down.

Niiciineni' nihii heesih'iitou'u bee3o'oo'.
It’s put down, well, what do you call it, canvas.

bee3o'oo', niicihbee3o’ooti’.
canvas, it gets stiff.

ne'nii3o'ohcootiini' honoot siibenee3o’ohcootiini'.
Then you pound it until you’re finished pounding.

'oh ne'iini, ne'nii'iini nohkohu’u nuhu’ biino.
And then, that’s when the chokecherries are added in.

Cih’3ii3o’ohcootiini' nuhu' biino.
You pound up some chokecherries real fine.

ne'niinohkohu'u.
Then they are added together.

noh ne'nii3ei’ikuuhu' niisiscoo’ ci’.
And then sugar is put in too.

noh ne'nii3oo- niiso' noo'oeniini nuh'uuno nuhu' niisiscoo'.
And then the sugar is [added] all around.

beenhehe' nih’inii.
Just a little bit was used.

noh ne'iini...
And then...

Nooxeihi’ ne'iisiini nuh'uuno nihii 3o'ohcoo.
I guess that’s how you make this pounded meat.

niinoo'oen- niinoo'oeniini, ni'i3o'oeni’ ci'hiitoniihi'.

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It was pounded all around, on both sides too.

heebehbeetni'- nee'eesi3ei’ini’ -3oe’ineebe ci’.
You might want to – that’s how it’s put in – pound it some more too.

Noh ne'iisetee’.
And then it was ready.

bii, noh ne'biini' nhu' 3o'ohcoo.
Then this pounded meat is all eaten.

Howoo, you, you, niibiini' nhu' 3o'ohcoo.
You too, this pounded meat is eaten.

Niini’coo’.
It tastes good.

I guess that's it.