

EXCERPT FROM RECORDED INTERVIEW OF MARY HOBSON

TALKING ABOUT ESKIMO POTATO

CONDUCTED BY KAREN EVANOFF

NONDALTON, ALASKA

JULY 6, 1998

MARY HOBSON: And after that we walk on the beach, root, Qiala (sp?).

KAREN EVANOFF: Hm-mm.

MARY HOBSON: That's good one. And we pick it big. This big, I guess. Underground, that Qiala (sp?).

KAREN EVANOFF: Hm-mm.

MARY HOBSON: That's when you can wash it and fry it like a potatoes in a frying pan.

KAREN EVANOFF: Oh.

MARY HOBSON: They're really good.

KAREN EVANOFF: It's a root?

MARY HOBSON: Root, yeah. It's called a Qiala (sp?).

KAREN EVANOFF: Hm-mm.

MARY HOBSON: In the falltime, we'll have to -- we're going to unearth them (hard to understand so unsure that this is what she says). We have to hunt for lots of it. Dig in the ground. You put it in the ground and cover it up, for save it in the ground.

KAREN EVANOFF: Oh.

MARY HOBSON: Wintertime we pick it up. It's good.

KAREN EVANOFF: Hm.

MARY HOBSON: And then -- Oh, what's him name?

UNIDENTIFIED PERSON IN BACKGROUND: Bernie.

KAREN EVANOFF: Uq -- uq -- My friends?

MARY HOBSON: Yeah. He take, oh -- well, it was down there and on the way back the mountains, that's all. Grandpa have to go up the mountains. The older his boys go to -- She bring it and then -- Then he said, "Whoa! Red balls are big." (hard to understand so unsure that this is what she says)

KAREN EVANOFF: Hm-mm.

MARY HOBSON: And dig in the ground and put in the ground. She clean it like a potato's peeling.

KAREN EVANOFF: Hm-mm.

MARY HOBSON: And boil it. And soup, she makes a soup like a potato's. It's good. Good fried in a frying pan.

KAREN EVANOFF: Hm-mm.

MARY HOBSON: Really good, too.

KAREN EVANOFF: Hm.

MARY HOBSON: We used to save it for winter, too, that one, underground.

KAREN EVANOFF: Hm-mm.

MARY HOBSON: Everything.

KAREN EVANOFF: Hm.

MARY HOBSON TALKING ABOUT ESKIMO POTATO

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EXCERPT FROM ORAL HISTORY 98-27-22, SIDE B

Page 1 of 1