

was sitting there watching the duck. I have seen them do that lots and lots of times.

P: What kind of hawk is it? The one with the red shoulders?

W: I do not know what kind it was, but he was a great big hawk.

P: He did not get your duck, though.

W: No, he did not. I got him.

P: How do you cook squirrel?

W: Well, they cook them in different ways. I deep-fry them like chicken. I will tell you another way I cook squirrel that is delicious.

P: I am collecting recipes.

W: If it is an older squirrel and you think it will be tough--they are better when they are young--I put it in a pressure cooker on ten for thirty or thirty-five minutes, and I take some bell pepper, a little bit of garlic, some seasoning, onion, and celery, and put it in a little bit of bacon grease--very little--and saute it. Then when the squirrel gets done, I put that in, and it makes it a little folk-like. Then maybe I put a little corn starch in it after that if I want it a little thick, and then I put it over rice. It is delicious.

P: That sounds like a kind of gumbo.

W: Yes, and it is really delicious.

P: It sounds good.

W: You can deep-fry it, of course, and a lot of people say that squirrel is good barbecued. I have never barbecued it because I think squirrel would be like venison. If you leave venison in big chunk, it is good to grill. But if you just put steaks on there--there is no fat in them--most people overcook it. If you are going to put it on the grill, you want venison just put on the grill and turned over, more or less. If there is any heat at all, you just cannot cook it very long. If you do, venison will dry out, and it is no good. It loses its flavor and everything. Venison, to my notion, is the best. Of course, venison is delicious. You can put an apple on it or whatever you want to fix it with.

P: An apple?

W: Yes.

P: Can you tell me how you fix venison stew?