

## Chokecherries, la grabdour or lee tukwahiminawna:

Chokecherries were crushed by pounding on a flat rock and then dried to preserve for winter use. The pits were always crushed into the mix, giving the mixture an almond flavour. After the cherries were crushed, they were formed into patties that were then placed on the roof to dry. The pits contain hydrocyanic acid, however this acid is destroyed when the berries are cooked or dried. These were then stored in small sacks. Chokecherries are cooked with lard and sugar. When this mixture comes to a boil, flour is added as a thickening ingredient.



ERROR: undefined  
OFFENDING COMMAND: '~

STACK: