Lydia: Yes. Yes, that’s why it’s called Our Father because when the community was formed around the sixties, somebody came to Hotel Dominico, which was the first hotel that was made, that’s why they were called bungalows because there was a small path to make it to the water, so when they arrived,

they placed a water pump to pump water from here, that’s when Mister Quilín came here, that was the person that made the bottles and is no longer here. He came here to put the water pump and was the person that brought other people here because it was empty. We can see this was alone, it had flooring for a house.

Ana-Maurine Lara: [Unintelligible]

Lydia: Look, another one over there [unintelligible],
a lot of people came because this was a government territory [unintelligible] it didn’t have little houses, and he built his house over there with the community. After they arrived, there was guáyiga, they subtracted guáyiga,

there’s water, a lot of guáyiga and the process to was guáyiga uses a lot of water and when somebody arrived here said, well, we have Padre Nuestro here because there is food, and water, therefore, since it didn’t have a name, it was named Padre Nuestro -

Ana-Maurine Lara: Look.
Lydia: That’s where the name came from

Alai Reyes-Santos: How do you eat guáyiga?
Lydia: Guáyiga [unintelligible] if you want a tubercle. It looks like yautia,

but it’s not commonly eaten. You peel it off [unintelligible], then you strain it and when you strain it, that settles down like when you squeeze a yuca. The starch, it has a starch and then you eat it that starch,

you eat it like that or get poisoned. It’s been said that many indigenous got poisoned because they didn’t know how to eat it until they learned how to wash it and they said that many got poisoned but after you do this process,

it’s like wheat flour and you can make many dishes out of it.
Ana-Maurine Lara: It’s like bitter yuca, if you don’t know it, you get poisoned.
Alai Reyes-Santos: Yes. That too [unintelligible]
Ana-Maurine Lara: How interesting. And you make something like,

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like a caseabe, like a bread, like a --
Lydia: I know how to make bread. We call it arpa.
Ana-Maurine Lara: Ah, arpa.
Lydia: The marga here during holy week is a tradition in the country. Here they would subtract the guáyiga for holy week time to make a skirt and they would make a lot and all of that and every single one visiting home, you would have to offer a marga during

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holy week to the farmers --. During my grandmother’s days, my mother didn’t follow the tradition and neither did we, but my grandmother

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was following that tradition and we had to go, get and give that leaf to the people passing by and they would jump and we had to --
Alai Reyes-Santos: With the common bean [unintelligible]
Lydia: We had to give beans with sweet [voices overlap] [unintelligible]

[ END ]

You can find this healer interview and others on the Caribbean Women Healers Website.