

River, and the Canadian line.

Buffalo hunting is over with now. Once in a while the Government gives us a buffalo. Two summers ago while skinning one that was to be used during the Rushmore Memorial Celebration, (36) another smelled the blood and started after us. We were obliged to take shelter in our car.

Formerly the buffalo formed the greatest part of our food. In addition we used wild plums, cherries, Juneberries, and bullberries. We ate these fresh and also dried them for future use. Today my people preserve them by boiling them. My daughter still dries wild plums and wild cherries each year for me and for her old mother. We walk down to her house each day and eat some; she keeps them on the table so we can help ourselves. It seems old people have to have these to keep well.

In the old days we cooked thick soup in the lining of the buffalo paunch. Dried berries or cherries were boiled in water with small pieces of buffalo meat; later the broth was tickened by adding meat shavings that came off the buffalo hide. As late as 1920, I cooked soup in the lining of the cow paunch. -- It was the summer before I fell from the hayrack and hurt my back. -- I filled the paunch, the edges of which had been fastened to a tripod made of small sticks, with water. Then I placed five hot stones the size of my fist into the water. I had heated these in a fire nearby. After the water boiled I put into it small pieces of meat and some cherries.(37)

(36) The Mount Rushmore National Memorial is located in the Black Hills. When completed it will consist of figures of Washington, Jefferson, Lincoln, and Roosevelt hewn into a massive granite cliff, 6,000 feet above the sea. Gutzon Borglum is the master carver.

(37) Wissler describes similar procedure of cooking food among the Blackfoot and notes that it agrees in all essential details with the method used by the Sioux. (Loc. cit., 1910, p 27, 45.)