

it and slice it up and dry it. That's the kind of meat I know they eat. And then the younger kids they used to go out hunting for these jack-rabbits and I seen them--right down the back they used to cut that meat off and slice it and dry it. Rabbit. Jackrabbit. Yeah, it was good. And then they had these cottontails. But they used to cook them right now over the fire. Roast them. And goat and sheep, that's the kind of meat they used to have.

(Was this when you were a little girl?)

Yeah.

(What about beef--did they get beef very much?)

Yeah. Not very often, until this Agency was built over here. Then they used to butcher about once a month. The government furnish the meat.

(Is this the Agency here at Cantonment?)

Yeah, it used to be over here. Then they used to dry it--dry meat. And you know they used to clean them up and turn them over and women would..

(interruption) (And they used to dry them. Oh, they used to hang just like ruffles, you know, they used to blow them up just like balloon. They used to all hang. And then they would sometimes they would boil them, you know, boil them.

(This was after they'd been dried?)

No. When they're fresh, they usually boil them. Then take them out and hang them up and dry them. Then in winter time they cook them in dutch oven. Cook them. Boy, just like these eat crackers! That's the guts. And then the tripe, they used to dry it. They dried it and went to town and they'd take it out and cook it with Indian corn.