

"Myself," I told him. I put pepper on all his meat and hang it up and flies wouldn't bother. Then when it gets dry, you know, you can just brush that pepper off. It makes it dry good.

(Did you say you salted this deer meat?)

Yeah, I put salt on it.

(Do you have to put much on?)

Oh, not too much.

(Just regular table salt?)

Yeah. That's what I use.

(What's the purpose of putting the salt on it?)

It helps it keep and it keeps the flies away.

(How about the flavor--does it make it taste any better to salt it?)

Yeah, it makes it taste better. You know Alta didn't like it. She said, "Grandma, I don't like this meat. It tastes funny." She didn't eat hardly any of it. They used to have to give her something else besides that. But I think eating that deer once in a while is good. I, myself, I don't like the taste of it. When it's dry, it tastes better. But when it's fresh, I don't like the taste of it. And I don't like to eat the deer meat boiled. I like it fried. Or barbecued over the fire. But boiling it--it don't even taste. It don't taste like anything.

(When you fry it, what kind of grease do you use?)

Well, lard. Yeah, fry it in a skillet.

(If you were going to have fried deer meat--what other kind of food would be good to serve with it?)

Any kind of fruit. You roll it in the flour just like you would liver and meat, just beef, and just fry it. If you want to eat anything else with it, gravy or some kind of fruit.

(What about just barbecuing it on the fire--is it pretty good that way?)