

Carrie asked my grandma what they had for pillows, and she said they made it out of that buffalo hide. Well, she tanned it, it was buckskin, then she got this buffalo fur and put it in there and sewed it and that was her pillow. Pillows, that's what they used for pillows. That was in the days until the wild turkeys came...wild turkeys, they start killing wild turkeys, well, they done away with that buffalo fur and started using the wild turkey feathers. But they still used that buffalo.

COOKING:

(Would you like to tell about some of the cooking which was done in the older days and which you still do like drying meat and preparing the meat which is eaten at the breakfast after peyote meetings and things like this?)

Well, for eyote meeting there's just three things, four things you have to have. The main thing is water, water comes infirst. Then meat. Well, we slice meat, the good part of it and when it's dry well, we put it in the oven, put it in a pan and put it in the oven. We don't burn it, we watch it, and get it out, and when it's still hot we put it in a pan of water, while it's hot we put it in there, and then we get it out and put it in another pan, then we have our rags ready, our hatchets what we're going to use, we use hatchets, and we start pounding. It's good on the floor where there's no TV or nothing you know, just solide. Just po nd that meat real tender. And if it begins to get dry we have a pan, maybe a cup, which you know, like you sprinkle clothes, well, we sprinkle it. We don't let it get dry. Myself, I used to put in a little grease, or shortening, or even bacon.