

in - tie rope to a big bucket with that marrow in there and sink it down in wells - After they made wells. They made wells there right after allotment. They had local wells around the home. They kept it fresh. The rest of all them soup bones - now when overnight, when that soup from that what they cooked the marrow out of it - fat had settled - it came to a kind of scum like, of something that thick. Had to take and pry that scum out, you know, that - that fat - and put it in these crocks. And I used to keep - and after they roast their corn, some evenings they take and melt this fat that accumulated from this soup, melt it and they put on their corn just like they would butter. They eat it like that. I know, I know. I liked it.

(Well back in the old days did the Arapaho ever get corn and use corn?)

No, oh we ground it for, like, meal. They use that for (unintelligible words) flour, something like that. But otherwise always cook their corn just like I said. They even made coffee out of it. You couldn't tell it from coffee.

(How did they do that?)

Well they'd parch corn that they didn't make roasting ears out of it - matured corn. They'd take it and parch it brown. They had these little old hand grinders - coffee mills we use to call them. They'd regulate it so the corn would be ground coarse. Then they take and reparch it brown again. Till it was brown, and they'd make coffee out of that, and you couldn't tell it from coffee, regular coffee. Cowboys used to come in. Sometimes they run out of coffee, and they'd come to the camps and say, "I want to buy some coffee." But Indian women, they'd have coffee alright, but they'd sell these cowboys, oh sometimes two or three pounds of it. Cowboys never knew the difference.

SACRED PIPE BUNDLE

(Well back before that did the Arapahoes ever use corn?)

Yeah, oh yeah. Always. In fact our ceremonial pipe, in Wyoming, contains, contains