

(Continued from Side A.)

Mrs. Osborne: All right it's on now. Tell me about the cow beef again, who it belonged to. It was Phillip's wasn't it?

BEEF FOR THE DOCTOR DANCE AND DRYING AND COOKING MEAT

Yeah, we would have a doctor dance, to each place you know. Same way, movements you know. Yeah, all the time, beef. I remember it used to be about 85 dollars.

Mrs. Osborne: They use to start making dry meat before the dance, two weeks before. I remember John Little Hawk and they come out to grandma and she go out and help make dry meat. Them days, took care for it you know.

(Just in large quantities huh? Two beefs at a time.)

Yeah. Just oh, there was big poles with that meat hanging up.

Mrs. Osborne: And see they have to turn it over and hang it then when it gets kinda dry they turn it over on the other side and they they pound it.

And then in the evenings you know, they gather it and bring it up and then they got a hatchet, is that what you call a hatchet?

Yeah (Pawnee words).

Mrs. Osborne: Yeah, you know what they use to Indian meal--you know, flour meal, you know that mother was talking--they use it to pound that meat with you know. It's not--but they just pound it a little you know, it's still not dry you know.

THE DATE IS SET FOR THE DANCE AND WORD IS PASSED

(Grant, you mentioned that this beef that they had, I believe you said that one man was designated to set the date for the doctor dance?)

Uh huh. (Pawnee words; Set the date for the night you know. And when I go I tell them the day and the night you know.

(And you also mentioned that you had been charged to go around to all the country to tell all the people about the dance and the date and all. You mentioned that they told you in giving you instructions, they told you to