

up. But the hard part of this marrow bone, you don't use it because it's too hard. And she cut up these and she cooked them, and she skimmed that fat. Now maybe they used it in soups and gravies and all like that--this fat that they always keep. And they even use it to be eating with their dry meat. They had several uses for that fat they skim (from the pot of boiling marrow bones). And after this meat got dry--inside the tipi when you hang fresh meat, it's the best-tasting thing! Just like this smoked bacon, or smoked ham. This beef tastes like that. It's real good if you put it over the fire. And especially with this tallow--kidney fat is the best. I even know of them old dishes like that, the way my grandmas used to fix it. And then she'd take her dried meat and put it away. And then by the time they were getting low on meat--he must have been growing up fast. And he began to notice these chief's daughters. These girls. I guess they were just running off with his eyes. Every time he went out, these girls would be doing something out there and he knew it, and his grandparents knew, that people were just dying for meat. Just starving for meat. And so he told his grandpa, "Grandpa," he told him. "Let's throw that ball again." He told his grandpa. His grandpa was just willing. Just getting around. He knew what his grandson did for them. Oh, he was just trying to be helpful, you know, getting things ready and things like that. He said, "All right, now, get over on the other side." He knew what they done the other time. I guess maybe Grandma was sitting on the other side watching. So he got over there and just was kind of getting ready--just stepping--you know when a race horse gets nervous, you know how they do? He was doing that, too.