

And that's one of our delicacies. And they're good. Now, there are other Indian foods that I know the Osages are about the only ones that make them, originated them, really, these meat pies. And do you know how to make those?) I know how to make them, but I don't always say that they turn out so good. But I know how to go about it and how they should be.

(I understand these meat pies are made out of - well, the real meat pie - is made out of the loin, I believe, of the beef, isn't it? A choice meat.

And of course the way that the Indians butcher beef is different from the way that white people butcher them. And this is how we get this special cut of meat, just for a meat pie. So that - you can imagine what a delicacy this is. And I have seen other tribes make them, but they just don't quite make them like we do. Do you know of any other foods that the Osages make themselves? I know that--I know you are quite good at making that corn in that--with turkey soup. Do you care to tell how that was made?)

CERTAIN KIND OF CORN USED FOR TURKEY SOUP

Well, its the Indian corn, what most people call "squaw corn". And its shelled off of the cob, and then its parched in the oven to the desired degree of how brown you want your corn and then its pounded in these--well, I guess you would say--you couldn't just pound it in anything. What we pound it in is the--regular--from way back, I suppose, that the Indians have used and cut their tree. I don't know just exactly what kind of tree, has to be--could be any kind, I suppose, but its a special type of tree that was chosen by you to be hollowed and then a large, I guess you would call it, a pounder which made--it's very heavy, possibly a pole like thing. . . with a larger end on either end. Its slightly rounded to a point, not quite to a point, but rounded off. And then you place your corn inside the log and use the pounder to break the kernel and pound it up into the powder, sort of a meal like. Then you take this out and sift it. You sift your fine