

Bob: -- said the stmospheric pressure or whatever it was would keep the flies from going up there above six feet, I believe.

Jess: Yeah. They still practice that. I know I learned to make that jerked meat--that dry elk meat and deer meat.

Bob: We can get that now at the grocery stores here in town.

Jess: Well, I'll tell you where you can get that--in Maine--they're selling it now in packages. They call it jerky. Elk meat or moose meat or what they call it--that other animal that looks like a deer--caribou. In Maine. L. L. Bean has got a big store there with western clothing, guns, and camping equipment, and they sell that meat. They even sell this pure maple sugar, in liquid or in a box. I know we always ordered that sugar for our Thanksgiving or Christmas dinner--for candied yams, you know.

(Where was Bean's store located?)

Jess: It's in Maine--no, not in Geary.

< (That's a long way off.)

Jess: Yeah.

BUTCHERING AND MEAT PRESERVING PRACTICES OF WHITE FARMERS COMPARED TO INDIANS

(Just by way of contrast I was wondering if you could tell me how the white settlers or the farmers who were living here butchered--)

Bob: The white people would do their butchering in the winter time.

(All their butchering?)

Bob: Yeah, and the way they would keep their meat, their beef, they would cook it and put it in cans--in jars. Then when you open it up it was real good. Did you ever eat any of that? It's just like roast beef.

It's cocked, you know. It's real tender. And they put this in a quart jar and poured this broth over it, and it preserved it that way.

(But the beef would be cooked before they put it in the jars?)

Bob: Yeah. They would partly cook it and then they would put it in there and bring it up to a certain temperature and seal it in there.

Yeah--my mother has canned it that way many times.