

Jess: Well, you know back in the East, Bob, I've tasted some of that and I like it--what they call "aged steak." Have you ever ate that?

Bob: No, I haven't had the--

Jess: Well, our lawyer, William Howard Paine, he's great for that. He buys a bunch of steaks, you know, and lets that decompose in a sort of a not-too-much frozen icebox--just so it's cool. He lets that decompose. And you take a hot fire and cook that meat and oh, you just can't quit it. It's just good. I like it. "Decomposed steak" they call it. That's the way most of the East eats their meat now.

Bob: Mrs. Jordan, the white settler did his butchering in cool weather where he could get it chilled, but the Indian--what amazed me--was to see him butchering when the temperature was above a hundred . And then they would put it up here--hot as could be--you'd think it'd spoil over night, but it wouldn't. They put it up there--it wasn't to keep it away from the wolves and the coyotes--it was to keep it away from the flies. (Some how I thought the white farmers would just butcher whenever they needed meat. Maybe two or three times a year.)

Bob: The farmers used to do this. Two or three of them would divide. In other words, I'd butcher and share with four farmers and then the next farmer, he'd butcher, and at different times. That way we could use up this fourth of a beef without it spoiling, but a farmer couldn't use a whole beef in the summer time. He didn't have refrigeration.

(But you could butcher in the summer if you sort of divided it up?)

Bob: Yeah. In other words, I'd butcher this week and two weeks later you would butcher over here and share with me equally, and then the next one we'd share--

Jess: Yeah--they still practice that--

Bob: --and we could just pass it around. And as far as pork is concerned, they would fry this sausage and put it in those glass jars and pour this grease over it. And that would seal the jar, and they'd keep that in the