

Oh, they get them from white people. Trade for them or buy them, you know.

(How would they fix those?)

Just cook them in a pot. They didn't--I don't think they had much to do with goat and sheep meat. Because it didn't taste good. Then when they butcher them and they used to stink. They didn't bother about them very much. Unless somebody had to.

(Did they ever use the hides from the goats or sheep?)

Yeah, they used sheep hide. Boats, why they used to tan them and make buckskin out of the, but they're not as good as the deer. Boat hide is easy to tear. But they didn't tan these sheep hides. They just use them for rugs. They said sheep hide wasn't no good for anything--wasn't tough, you know---to make anything out of.

BEEF

(Getting back to the beef--how would they butcher a beef back then?)

Well, they butcher them just like anybody, but they didn't cut them in four parts. They took these off first you know--they cut the sinew out and then the hind (legs) and then these. Then the ribs they took them. They used to chop the backbone and make soup out of it.

(How did they kill the animal?)

Well, they had guns then, when I know. I never did see anybody kill anything with arrows. As far back as I know they used guns to kill.

(They didn't ever just cut their throat or something like that?)

No. After they got them down they used to cut their throat. They couldn't cut their throat while the animal's running!

(When--after they did cut the throat--I guess they let the blood run?)

Yeah, they let them run on out, and I'm going to tell you--old people--