

women--they used to have these little pans and they catch that blood and they used to eat it--make gravy out of it. Put it in a little pot and stand it and let it cook. They used to eat it.

(Did you ever hear if they used to do that with buffalo--long time ago?)

Yeah, they said they used to do that. And used to get these what they call "books" (part of the intestine or stomach)--in the stomach. They said they used to cut them over and just shake them and go roll them in that blood and eat it.

(What is that?)

They always call it "Bible" or "books." That's the one.

(What does that look like?)

It's round and you cut it and it's just like there's lot of pages in there. Always shake them--shake that manure out and wash it and--

(And you said they roll it--?)

Roll it in blood and they used to go ahead and eat them up. That's what my grandma used to tell us. I don't know whether they did that with the cow, but I seen them catch the blood and they make gravy out of it and eat that blood. Make gravy out of it. Just cook it, you know, and it be in lumps when it's cooked. Sprinkle a little sugar in there.

(When they're butchering the animal, do they take the head off--?)

Yeah, they take the head off. Skin it and take the head off.

(Then do they get the brains?)

Yeah, they get the brains.

(How do they fix the brains?)

Just like we do. Maybe put two or three eggs in there in a skillet and cook it. I never did see anybody eat it not cooked. I seen them eat it when it's cooked.

(What about the parts on the inside of the cow--what differnt things they