

would eat--I know you mentioned the lungs and tripe--)

Well, we'd eat tripe and lungs and the heart and kidneys and liver and the guts. Long guts. They always cut them straight. Just like rope.

(You mean they just cut them into sections? Or would they open them up so they'd be flat?).

No, they didn't open them up. They always just wash them and then when they're clean they turn them over. They turn them over. And that--what they call "straight guts"--They always cook it over a fire. Or boil it with the rest. Anyway, it's good either way.

(What is this "straight guts?")

The straight gut is the main one! It ends at the behind! (laughing) Of course they take that big part off, cut it off, and the rest, they cook it. (Pause) Yeah, they eat anything, these Indians.

(I've seen several animals butchered by Apaches, but I don't remember the names of some of the parts.)

And you know there's--what do they call it--on the liver--gall. I seen men--you know, these cows, they just cut that liver off and dip it in there and eat it. They said it clears the throat and (unintelligible word). And I went over there and of course I tried and boy, that was bitter!-- I wouldn't try it anymore. My uncle was eating it and I told him, "Give me a piece!" So he cut me a piece of liver. I dip it in there and put it in my mouth and it just like to burn me up. Never again I ate it. Yeah, they used to do that--while that liver is hot they used to cut a piece off and just leave that green stuff.

(Did they ever cook the liver any other way--?)

Oh, they dry it like this, and just cook it over the--just a chunk of it--cook it over the fire. They bake it. And inside it always--you know, when