

acid, I guess. They got barrels in there and there's acid in there and they just throw them in. I don't know what they going do with them. They quit letting them have it. That's where we went after them once. Once time. I went and bought the tenderest part of the (unintelligible word). I wanted to fix it for my grandchildren. Boy, they had lot of fun with it. It's good. Boy, that soup tastes good inside of that.

(Did they ever butcher a cow that had an unborn calf?)

Oh, yeah.

(Then what would they do with the calf? )

They eat it. They eat that. You know little ones like that--they can't skin it, they just cut them up and cook the whole thing--hide and all. You know full grown ones they skin them just like a cow and cook them.

(Can they use that hide for anything?)

Too thin. They don't use it. My mother-in-law tried one little spotted calf. Ahe went and made little dress out of it for my boy.

(When they used to butcher a beef--did they save those hides?)

They used to save them. Stretch them out. Tack them outside and clean all that gristle off--whatever it is on there. And then when they get dry enough they used to turn them over and take the hair off. And that's what they made soles with. For their moccasins. And sometimes they tan them for a top of the moccasins.

(Are they hard to tan?)

Oh, I don't know. My grandma used to tan. She used to cut half of this cow hide and tan half and then she'd use other half for (soles). But they're not as soft as deer hide. Kinda stiff, like. And when they start tanning--when they start working on it, there's no stop to it. They just have to keep going. If they stop, that thing dries up and they just keep going.