

all cultivated, back in there. We just had so much ground that was plowed, maybe five or six acres, and that's where we used to plant our corn, yea, our garden. Our people used to take that meat, I'll tell you about my daddy. When he butchered, he took every muscle out and leave the cow's skeleton right there. He knew every muscle, the meat, you know. Separate. That was queer. Then, when they...you go look at it, be just the skeleton laying there. Now he takes the ribs, here, cut the whole ribs out on each side. And mother used to have them cut in the center....cut it in the center, cut it all off. Across the rib. And then mother would take knife and dad used to help her...take knife, and right where it's been cut, kind of cut them a little. While they're hot yet. And they just drew those off and just skin them. And that's the way they dried them. I can do that. I learned lots of things. We went to Pawnee one time, and they butchered for us. They's some way of doing, can you use it. I can dry it. Oh. I'll show you. So I come down and did that and hung my meat up.

When they butcher, like my father used to do that. There was a lot of them, he wasn't the only one. But that's the way they used to butcher, I guess, in the olden days. Buffalo. They get out all the meat. If they can't take the bones, you know, they just leave them. Well, the women folks, mostly, would sit down and get their knives and just slice. They take one big... I saw a Pawnee woman do this. She had a big hunk of meat, and she had...we call them a little bunk house. They always take their little poles, you know, about like that, and then they put them together, and then they cross them like a basket, like. And then this old lady took her meat, and how she did it, I don't know. I wish I had watched her. She just took that certain way, and before you know it, look like there's a big piece of cloth on that bunk house. It's just thin sliced. Hardly any holes in it. If I had been doing that I'd have had a lot of holes in them. And they used to dry meat like that, the older peoples, the old ladies. I was watching her.

But anyway we sliced the meat maybe about that wide, (we slice it all up, even, you know, all the way. And then we