

it was just thick. And when I sliced that meat, I had to trim that fat off, you know. If you leave the fat on there when you slice it and hang it up, it spoils. That fat always spoils right away. And I trimmed all that fat off. And when he brought us home on Sunday evening, boy, it was already getting dry. It don't take long for this deer meat to get dry. Because when I was in Wyoming with my grandson, he used to bring deer, and he'd dress it, and then I'd slice the meat, and he'd bring another one, and this other would be dry already. It dries quick. But oh, it's hard to handle. It's so tender, you know, when you start slicing, if you pull on it, it breaks. You have to be real careful, you know, to make a big slice.

(How thin is it--I mean--how thick are the slices?)

Oh, I slice mine thin. But some of them, they always slice them kind of thick, and it takes a while for them to get dry. I try to slice mine just as thin as I can get it.

(What did he put it on to dry it? Did he just have a clothesline, or what?)

He had a pole. He put up a pole and that's where he hang that meat on.

(Did he do that himself?)

He had to. I couldn't go out and hang it up and slice it too. I try to get his wife to do it, and she said, "Wait till Alonzo comes." So when he comes, he hang it up himself. And the way I dry meat, I every so often turn them over, you know. Turn it over and it dries quick that way. But I don't think he ever turned it over. But it was drying good. It turned dark.

(Do you have any trouble with flies this time of year?)

Not this time of year. But in summertime--I've sliced deer meat in summertime--and I put pepper on it. Put pepper on it and hang it up and flies stays away from it. But this salt, they won't stay away from it, but put pepper on it and they don't bother it. And Leroy said, "Where did you learn to use pepper?" "Well, I just learn it." "Well, who learned you?"