

said they had Indian supper. And they wanted us to go eat over there. Here it cost us a dollar and a half. And it was them guts! I told Sally, I said, "Ah, we could have gone to Fairview and cooked them without paying a dollar and a half," I told her. That was last year--last winter. And there's about two white men. Maybe they're married to Kiowas. Boy, they were just eating them things.

(How did they have it fixed?)

They had it boiled. They had it boiled. I guess they boil it just as soft as they can get it. They might have had about six or seven sacks, because just think, them guts and lungs and that bowl went around. There was lot of us but we all got plenty. And then these straight gut, I guess they cook it separate. And it's about that long for twenty cents--(from tip of finger to the middle of forearm). I eat forty cents worth!

(What's the difference between this straight gut and the crooked gut?)

Well, let me tell you--the crooked gut is bitter. But this straight gut tastes just like anything else. But this--but there is some--they call it "milk guts"--they're white. And they taste good. They're not bitter. But these others, they call them "black guts"--just the straight guts. And then these crooked guts, we call them "black guts." They're bitter. And then there is another bunch, you know--they're kind of light. They call them "milk guts."

(Are the "milk guts" any different from the "straight guts"?)

They're just like straight guts. They taste good.

(But are they the same?)

No, they're not. This straight gut is bigger. But these milk guts, they're small. Little ones. And they cook it. They're just like ruffle--gathers.

(This crooked gut--the one you call "black gut"--is it sort of crooked, too?)

It's crooked, but it tastes bitter. I don't know what makes it taste that way--manure, I guess. It's dark. But this milk gut, it's not dark. It's got well,--just like something white. But you have to wash them out, you know--clean them out.