

Well, they boil it. Prairie dogs, and dogs, these dogs, they prepare 'em almost the same way. Grandpa said everytime there was a big rain, them days, we have a good rain--gentle steady rain--the pasture'd be just flooded with water. They go out there and got these little puddles--call 'em buffalo puddles--Got to it, they start digging, you know. Let all that water run in that prairie dog hole. Pretty soon, they come up. We just grab 'em back here. Have to be careful. Grab 'em back there (back of neck) and all you have to do is kind of twist it little bit, break their neck. Stack it till we get enough to take care of us. So we take it back to the house and build a big fire.

(How many would you get?)

Well, we get around six--maybe eight, ten. It's according to how we feel. Get back to the house--we don't use blaze--we don't use that. Make charcoals. Roll it around in there. And after you get through, singe it off--start--get a stick, scrape that hair--like you do hogs, you know. You know how you do hogs--same way. Only the hair comes off, just like hogs. After you do all of 'em that way, well, you gut 'em. Gut 'em and you cut 'em--front and forelegs, ribs, same way with this bottom piece here--makes about four pieces out of it. Get a big boiler and start boiling it. Boil it about four times. Yeah; you pour that water out--that soup, you know--about four times.

(Is there any reason for that?)

Well, they think it give out better flavor, you know. Cause ever animal's got their own scent. Like those dog and prairie dog, their scent, taste and smell's just a little different. But I was told that the Osage got us beat--they eat skunks; you know! And I ate it!

SKUNKS, EATING OF

(When was that?)

Let's see now--it's--I was about sixteen, seventeen years old--I think it was about '26 or '27--somewheres in there. And Old Lady ^{Yih} ---she died somewheres in the mountains.