

law to use it. Just like right down here in these butcher shop and everything. One of them uses Fuller's herb. It's strictly against the law. It keep the color in the meat. And it makes it firm.

(Makes it taste better too?)

Well, here's the thing about it, the cattle, and fed so much chemicals that none of this meat tastes good. I don't like the beef that you get now. If I could, I'd buy me a beef and feed it out on corn and bran, you know. Not bran, but - oh it's a hull off of wheat. It hasn't got much wheat in it. Just something for roughage. And I'd give it good prairie hay..I tell you the way you tell the difference. A good piece of beef, I mean one that's not loaded up with chemicals. You see all this beef got real white fat, you know, white tallow. Well, those have been fattened out on those high protein chemical feed. But if you get a piece of beef that's got real yellow tallow and they've been out on grass and the beef will have a different taste, a lot different taste. When you go to buy it, you buy about 40% of that tallow, when you buy a baby beef, if you don't watch. See. It's not really good and they tenderize the meat, any kind meat, so it will be tender. They take an old bull, an old cow that 80 years old you know that I mean is I am not kiddin' you a nickel's worth. They on it's last legs and make it prettiest thing you ever saw. Course now those cattle turned loose out on the range, they wouldn't live long. But they don't do 'em that for that reason:

(Did you ever eat any Possum?)

Yes I sure did. But I wouldn't eat one now on a bet.

(Why not?)

Because they will eat human.

(They will?)