

(Would you say it just once more?)

Soy a ago.

(You know this part here, this spreader--you said they used the ribs to make this out of?)

Yes, deer ribs. You know, the flat ribs along here. They take that and when they take it out, they just take it out and cut that skin and they pull it out. And it's already flat. But they used this, just like you'd take a file or a knife and keep a-scraping, till they get that. It's double--the deer--the bone is double. But when they keep a-scraping it, they get it flat like that. Just like this, see?

(Yes.)

The other is a little bit heavy for this work. And that's a deer. Deer bone! Eagle bone!

(When they're scraping it, is it while the deer is fresh or is it-?) Fresh. It's softer. The bone is more softer. And then they either scrape it with a pocket knife or a butcher knife or glass. You take glass and break it and it's sharp and you can just scrape anything with it.

(Could you use an old bone to make anything like that out of? You know, like just go out and pick one up off the ground?)

Use anything--or you mean?

(I mean like an old bone--like, could you just go to a dump and find an old bone that had been out there for several weeks and still use that?)

DEER BONE USED TO MAKE WHISTLES

They make that scraper--I mean when they scrape the hide, they take that bone off of the hind quarter of a deer or a cow. And they take