

You know, Sempki was rolling--but I don't know all of it. Sempki was rolling and Sainday, he wanted some of that meat and he kept a-rolling.

Jenny: I don't know how it end. It's an old story. Kind of forget it, but anyway-- You going to tell it?

STORY ABOUT POUNDED MEAT AND SAINDAY

Cecil: Naw, I don't know it. I can't finish it.

Jenny: I'll do the best I can. There was a big camp of Indians. And the womenfolks, when they kill buffaloes or deer, they dry their meat and when it gets dry, they pound it, you know. They pound that meat good with some tallow fat. They make lard out of that. And they mix it and sweeten it. And that meat is--they say that's the best dish an Indian got, even today. They hard to get. You can't get no dried meat nowadays. And that's the kind a woman makes. A big roll of it. When you kind of mash it, it sticks together.

Cecil: It must be awful big.

Jenny: Like you put a tallow fat in it and it just holds it together. Then you just take a bite of it. So that's the kind this woman made--a big roll of it. And somehow this meat, what she made, it got away from her somehow. You know in the older days, like we have a Bible story way back there, that some strange things happened, you know. That some disciples lived to be over four or five, six hundred years. Well, that's the way maybe that was way back there. And somehow this meat, big roll of pound meat will just roll away. And then this woman said, that made it, said, "It's all right. The ones that are way on out that are hungry," she said, "Maybe a squirrel or rabbit or something like that could take a bite of it when it comes their way. It could take a bite of it and, you know,