

and just around very close, and I didn't see anyone that I recognized. They were mostly white people and a lot of white people came to observe this wedding. As you know, the public is invited.

PREPARATION OF MANY OF FOODS USED FOR OSAGE FEASTS FOR 200 PEOPLE

(Mrs. Unap, we know that you are very familiar with feasts. I know, among the Osage people, they have, all types of feasts for different occasions and I know that you have prepared and--prepared the food and sponsored more or less a feast of many kinds and I would like for you to describe a typical Osage feast--what the menu would be and the amount of food you have to buy and just describe a Osage feast that you have prepared.)

For about 200 people, well, we usually buy a beef. Sometimes it's already dressed and sometimes we buy one and have it dressed. And it would take about a beef to feed about two hundred people and then to vary the menu, we have pork. We would buy one hog and the chickens. We prepare baked chicken and stewed chicken and then we would fry chicken. And for about 200 people, one would buy about twelve hens and about 20 fryers, for the meat for this big dinner. Now the meat is prepared for a large dinner--we start with the beef. It is cut different. It is butchered and cut up different from the usual way that meat is sold today. It is different cuttings. It's Indian fashion way of butchering the beef and the main way to prepare--the way we like to serve our beef, is barbecue. And it is very difficult to prepare it this way for such a huge crowd. And several days before the dinner, the women flatten these good lean pieces out into barbecue--to barbecue, they are thinned out, the good lean pieces which we serve. These are the choice pieces of the beef. And another delicacy we like to serve at our dinners, is smoked stripped beef. It's cut in strips and it's hung in the smokehouse where they can get smoke and give them a different taste. Smoked beef. And we call this stripped meat soup. Another