

(Going back to your mother and her garden--did she ever say where she learned to plant her squaw corn and pumpkins and things like that? I was wondering if the Apaches always planted gardens like that.)

I wouldn't know. I know she just picked it up I guess, how to plant.

(Did she ever do any canning?)

She did a few.

(Where did she learn how to do that?)

Oh, I don't know. Some lady taught her how to. I think she said the people that leased our place down in the bottom--the lease man's wife taught her how to can.

#### BUTCHERING HOGS AND BEEF

(Back in those days did you all butcher your own beef whenever you got meat?)

Yeah. Butcher hogs. My dad. My brother (in-law), he never did butcher, but about two hogs. Fatten them up. My dad does it. He fats them up.

Yeah, they build a big fire and get a big barrel and they scald them and scrape them. We didn't have to buy bacon that time. Salt meat. My dad, he gets a big box of salt and puts them up. But he never did cure no pork, with smoke, you know. He never did smoke any meat.

(Did any of the Indians that you know of cure their meat that way?)

No. I don't know of any.

(Why not--didn't they like it?)

I don't know. I know what my dad did is go ahead and butcher hog and put the pork in a--he had a big box--and a big sack of salt. And he just pour salt in there and put them sides in it and salted them.

(What about beef--how often would you butcher a beef?)

When they get ready for 'ic' (Apache word for meat) they butcher. Yeah.

(Did he always have cows of his own that he would butcher or would he have