

Bob: Only way to do that--in winter time, they would just take and hang this quarter up. Then when they got ready--say, the old lady wanted to get some steak for dinner, this quarter was taken down and you sliced off what you wanted. Then you hung it back up there, until maybe next Sunday you wanted some more round steak. Then you take that quarter down and you keep slicing until it was gone. Then you get down here to the shank and you have soup bones. You'd have soup, probably, that day. Then that's the way they did all of it. They just cut it off as they needed. That's in winter time. That's when you have your beef--that's when beef was the favorite meat--in the winter time. Because it would stay all winter as long as it didn't thaw out or get hot weather. You'd have good fresh beef all winter.

(You mean it would be frozen out--?)

Bob: Well, sometimes it would be frozen. You'd have to have it where it would be cool. If you had it up where it would start to decay, it was no good. It would spoil. That's why, as long as I can remember, we always butchered when it got cold weather. That's when you started butchering.

(Then the carcass would last for quite a while?)

Bob: Yeah. See, right now--once beef cools down and freezes, and it warms up, it's not going to thaw it, even if it warms up for a couple of days. It's going to stay frozen. Just like these piles of snow and ice--you know when it's cold, and maybe the sun's up and it gets to seventy degrees, but still you find these drifts of ice out here on the north side. Then, the only kind of beef that I can remember having in the summer time, was this canned beef. It's good. These roasts, if they wanted to can this beef up. In other words, if the weatherman gave the farmer a curve, and they thought it was going to be cold here and all of a sudden it turned off a couple of weeks of hot weather, then he had to do something with it. So then he'd take it and chunk it up and make chunks of beef and can it up.

(So really, for the white people, the summer was the time for canned meat, and the winter was the time for fresh meat--)