

brine in there and then they tie it every so often and they cook it and boil it first, and that's the tenderest part of the whole beef. The Arapahoes calls it the "pointed meat." Oh, it was tender. That's what the old folks always used to like to eat.

Bob: Those mountain oysters--that's a delicate dish. (referring to the testicles) Well, we take those--that's probably one of the most expensive parts of the animal. If you buy those--buy them from the grocery store at a special order--they can sell them to you by the pound. They come about a dollar and a quarter a pound, something of that kind. We do them here. We take and freeze them. Clean them just as good as you can and leave this outer skin on them and then freeze them solid. Then when you get ready to use them, take what you want to use and drop them in warm water and let that outside just thaw a little. And then peel that outside skin off and then slice them while they're still frozen. If you wait until they're thawed out, they're too soft and you can't handle them. If you slice them when they're frozen, it's just like they were made that way, and then I always take and make a mixture of sweet milk and eggs--beat up eggs and milk together, and make a batter--and then drop them in this batter. And have your salt and pepper that you want in there and have your cracker crumbs. You can buy the crumbs if you can locate them. If you can't, just take your rolling pin and roll them. And then after you drop them in the batter, drop them into these cracker crumbs, and then have your fat real hot, so when you drop them in this deep fat they fry and they just melt in your mouth.

Jess: The way I like them, I like burnt cornmeal to daub on them oysters. Just cut them up and then fry them, and boy, they're good. (irrelevant conversation)

Bob: When I work my cattle I generally have something like sixty or sixty-five up to seventy to castrate, and then we just save them and freeze them. But you can buy them from the store. But don't cut them too thick. Slice them about like that where they can cook all the way through--

Jess:--The way I do, Bob, with these mountain oysters and these sweetbreads--the way I buy my stuff at El Reno--I get them to take it out when it's deep froze,