

you know, and then you can slice them with this new kind of knife you slice froze stuff with. Slice them--these mountain oysters and these sweet breads-- and I bring them home and put them in my icebox, already sliced.

(How did the Indians used to fix these mountain oysters?)

Jess: Well, they used to bake them, at that open fire pit. They'd cut two or three slices in them, and then they'd put them over the fire. Turn them over just like-- They used to barbecue turkey just like that--same style.

(They have to use them right away, don't they?)

Jess: Oh, yeah.

Bob: One thing I learned from the Indians--when I was a kid there used to be a lot of goats back in those blackjacks. They would kill the blackjacks--

(Where--near here?)

Bob: Back out ~~n~~ortheast of Geary, and those Angora goats would stand up on their back feet and clean those blackjack trees and get all the leaves up as high as they could reach. Well, the white people didn't like those billy goats. I saw how the Indians used them, and they liked them. And when they'd butcher one of those billy goats--

(End of Side B. This interview continues on Tape 374)