

Bob Stegall is a Visiting Coordinator (Truant Officer) for the Indian Education Division of the State Department of Education. His job is to check on the Indian students in the school of Geary, Canton, Watonga, and other towns to see if they're having any problems and to encourage them to stay in school. In the line of his work he has visited many Indian homes and talked with many Indian boys and girls, and is well aware of the problems facing Indians in receiving an education. In addition to his job with the Department of Education, Bob farms and ranches on about 340 acres west of Geary. He has lived in the Geary area since 1930, and has thus witnessed the changes which have taken place in small town and rural life since that time, both for whites and Indians. Bob seems to be very interested in the Indians, and recognizes many of the problems they face in their daily lives.

INTERVIEW SITUATION:

This interview took place in the home of Bob Stegall several miles west of Geary. The interview started as rather informal conversation on the old time Indians and their customs, but developed into a discussion of how Indians and whites butchered and preserved their meat, and later on of the contemporary problems of Indians.

(This is a continuation of the interview begun on T-373)

Bob: --the Indian would kill this goat and he would take his knife and just cut that (testicles) off right there. Just cut it off as quick as he could--

Jess:--Yeah, if he's a male--

Bob: That way this odor didn't go into the meat. The white people would use the nannies but they hesitated to use those old billies because it would cause the meat to have an odor they didn't like. But the Indian, just as quick as he killed him, just take that bag and cut it off like that, and that odor didn't get in to the meat.

(Did the Indians ever do that with wild animals that they killed?)

Jess: Yeah, they did that. Yeah.

(You mean they just cut that off the first thing?)

Jess: Yeah. Yeah. I know my dad said one time they killed a mountain goat, somewhere around south of Yellowstone. There were two young ones, and the older man says, "Now don't let the hair side of these here goats touch the flesh part of the meat, and cut the--the--part (testicles) out so it won't leave no scent." They did that, and oh, they said they had good meat.

Bob: Barbecued goat is all right. If you cook it out there on an open fire the way those Indians would cook it--they know how to cook it. I could never detect any odor from that.