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Field Worker: Lenna M. Rushing  
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BIOGRAPHY OF Mr. Evaline Givins  
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Avery, Oklahoma

BORN In Oklahoma

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When I was a small boy I played around like any other boy. One day in early fall I heard the older people talking about going somewhere. I asked one of my uncles or cousins where they were going and he said they were planning on a buffalo hunt. Everyone was busy for the next week or so getting everything ready, fixing the knives, axes, ropes, and meat.

The way they made the ropes was to season a buffalo hide until it was limber, then they would cut with knives round and round the hide in one continuous circle until a long rope was made. When the day to start came, all the members of my clan gathered up all of their hunting equipment and started out. We always hunted in clans and different clans went on buffalo hunts all during the fall, winter and early spring. Sometimes just one clan would go at a time and sometimes several would go. They would stay out sometimes a month, and sometimes longer.

This time we headed for the section of land around Woodward and Buffalo. This part of Oklahoma and the south western part of Kansas was where my tribe did a lot of hunting. It took us several days to get from our Indian village (east of only way)

to the spot we had picked out, and each night we camped. After 189 we reached the headquarters for the hunt, scouts went out in search of buffalo. When a herd was sighted, the scout came back to camp. All the hunters then went to the spot on horses, and also took some extra pack horses. They surrounded the herd, charged and killed only those that they needed. Sometimes one man killed for his family and another family, too. In this case, he got twice as many buffalo as another hunter killing for his family alone.

Having finished the killing, the hunters went back to the place where their buffalo were, skinned them and took the meat that they needed or as much of the buffalo as they wanted. They packed all this on their horses and pack horses and took it back to camp. Here the Indian women prepared the meat to take back home. There were different ways of preserving the meat. Some of it was seared, some barbecued over the open fire, and part was dried by cutting into strips and hanging up. When the hunters had brought in as much meat as could be carried home, we packed up everything and came home.

(End)