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AMERICAN INDIAN HISTORICAL RESEARCH PROJECT

University of New Mexico

Tape Number: 17 #778 Side II

Tribe: Navajo

Informant: #2

Informant's home address: Tuba City, ARIZ

Band or Clan: Red Ass.

Date and location of interview: Tuba City, Feb. 7/1971

Field Worker: Martin D. Topper

Date of transcription: March 4, 1971

Contents:

- Side 1, A. Butchering a sheep
- B. shearing a sheep.
- Side 2 A. Preparing sheep intestines
- B. feather flocks
- C. plastering a room.
- C. Building the sheep shearing shack.
- D. Sheep shearing

Evaluation of Interview:

Future Prospects:

Preparing sheep intestines
and other foods
Casterating a ram
Building sheep shearing shack
Sheep shearing

Tape #778
NAVAJO
Anonymous 2
Tuba City, Ariz.
Interviewer - Martin Topper
Feb. 6, 1971
Side 2, tape 17

Q. Okay, go ahead.

A. Every little things has got names for it...

Q. That is all right....

A. In English, the whole thing is intestines.....

Q. Just tell me what you can, okay?

A. I will tell you as much as I could...but after you take the intestines out...you see there is a, see there is a layer of stuff....

Q. Peridoneum.

A. All of that is fat.....well you take it right off....

Q. After you take the intestines you.....peel off the peridoneum, right?

A. Yeah...peel it and give it to somebody and they hold it....out to dry and then it gets stiff.... Then after that...they....

Q. 3.....they hold it out to dry....right?

A. Okay....the first thing that they cut off is the stomach.....and it has all off this other shit hooked up to it.....

Q. So you cut off the stomach?

- A. Yeah....I guess that it is called the digestive system or something like that....well it is all hooked up, and you cut that off..... then when he cuts that off....well they will cut that off...he will pull back some of the shit and squeeze it back....
- Q. As he is cutting it off....this is part of it....
- A. They squeeze all the shit into the stomach...the food that has been digested.....they will squeeze it back into the stomach.....then he will cut it there....at the end, and then tie a knot...so that the shit won't get all over the place...in other words the manure.....
- Q. He will cut it at the....where he squeezed right? At the squeezed place? And then 3, he ties a knot in both the stomach and the intestines....?
- A. No the stomach is open...
- Q. Oh.....he leaves it open...? And he ties a knot into the intestines....?
- A. Yeah, in the intestines, so that it won't go....and then you take the stomach...that will be about..... maybe by himself...he has done it many times....
- Q. Take the stomach and do what?
- A. Then he will.....
pour all the manure out at some distance then he will get a can...a coffee can...and he will put it in.....
- Q. A coffee can and put the stomach in it, right?
- A. No...after he has got shit cleaned out...then he will put water in there...and wash it out....after you have washed it out then you lay it aside....
- Q. After you have washed it out, right?
- A. Yeah, you lay it in a bowl or something.....and then after that.....then it is then.....it is the intestines are real long and they go up and down like that....
- Q. That is the small intestines....?

A. Yeah....

Q. Step 6....now...take the small intestines, what are you going to do with it?

A. They go up and down that way....and they are kind of wind it up like a rope.

Q. You take the small intestines and you squeeze...

A. No you don't squeeze, you will wind it up...and keep going like that....and then after you get through to the other end...cut it there and tie a knot there and you cut it, everytime they cut they tie two knots....then the one on the side there, they will tie the knot....there.....

Q. You...what...squeeze an area flat...and when you get to the large intestines, cut the small one, right?

A. Yeah.

Q. One off, and step 1 would be to squeeze the flat area, right?

A. Yeah.

Q. Okay....so it is free of manure and 2.....squeeze part of it into the large intestines and part into the small intestines...

A. Yeah.

Q. So you cut it at the squeezed spot, and the 3rd step is to tie a knot in the small intestines...

A. And they'll get that....

Q. Wait step.....and the 4th is to tie a knot in the largeokay now the 11th step....

A. Then they will get that one.....then the top you squeeze all the shit down off that thing....

Q. The large intestines...

A. The small one.....which has been looped...

Q. Looped?

- A. Yeah...they squeeze the part like that...
- Q. So that they will take the loop and take it from the top and squeeze....?
- A. Then they will wind it up and twist it down...and then after they have got it down so far...when it is ready to burst they will cut it and then that is when that can come in. And then they squeeze it like that....
- Q. So you take the small intestines...loop...and squeeze down.....downward and twist it...so that the contents go to the bottom...
- A. Into the can...
- Q. No. 12....cut the bottom, right?
- A. Yeah.
- Q. And 13...would be let the contents fall into the can right?
- A. And then after they do that, they will put it aside too.....and then they will get the other one...and the other one goes all the way up there.....
- Q. Put the small intestine aside, right?
- A. Yeah...and then the one that got the digested manure...
- Q. Yeah...that is the large intestine...?
- A. Yeah...so they take the manure out and it is only about that long...and look at them and pour some water in and wash it out...and it comes out easy.
- Q. And pour the manure into the can...!
- A. Yeah, you will have to empty the can out two or three times...that is how it is being done....
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- Q. Feb. 6, 1971....can is emptied 2 or 3 times in process... Alright step 16 would be to wash it, right?

- A. Yeah...put water in it and was- it out....
- Q. A....put water...fill it with water, right....?
What do you do it with? A can? How many cans do you use?
- A. You bring a bucket of water out...and then you are going to...pour the water into the intestines and with the cup...
- Q. And then 2 is what?
- A. You just let it go up and down there...
- Q. Shake it up and down....
- A. First your water comes out green and then it comes out like clear water going through....
- Q. Let it fall out....4 would be repeat until water comes out clean right?
- A. Yeah... You boil it and sterilize it...
- Q. Right, that is just what we need... What happens next? Now that you washed it?.....
- A. Then....
- Q. That is the 16th step....he is washing the large intestines....
- A. Yeah...
- Q. Yeah....that is the end....
- A. Yeah, after you wash that...then they will get some of the small ones you know...and some of the fat... and roll it up and they will have about 4 strands of that...you know the small intestines....
- Q. The large ones...?
- A. Wrap around it....
- Q. Okay so he makes...what do you call it in Navajo? What do you call it....? Ask him what they call it when they wrap the intestines like that?
- A. Achii bikideesdizi.

- Q. So you take the small intestines.....?
- A. Yeah...and wrap it around.....
- Q. Do you twine it like?
- A. No...you just wrap it around...
- Q. Do you make a couple of strands with small intestines, right?
- A. Yeah...
- Q. Quadruple it...? And..... B you would wrap large intestines...around it....right? What do you do, just fry it then?
- A. Yeah...they do that...you leave it about that long... You have seen it, haven't you?
- Q. Yeah sure...then you cut it up?
- A. Yeah...
- Q. How do you cut it up....you cut in about 1 foot sections?
- A. No you make them about a foot long...
- Q. You make several of them?
- A. No, as many of them as you want...and then you see you have the stomach....you get the stomach then... with the blood that you got from the...that is what you make blood pudding with...that is what you make it with.....
- Q. With the stomach?
- A. Yeah.....
- Q. Alright and the blood... Okay, now what are we going to do.....?
- A. You put the blood in the stomach and you put some flour and some flour and some fat in there, and cut up some meat and put the intestines, and all sort of shit and....potatoes...well it is actually not a pudding, but it is a...I don't know what in the hell you would call it...

- Q. You put the blood in and...let's see, do you put all the blood in....and some meat and potatoes?
- A. Potatoes...onions...anyway you put potatoes.... flour...
- Q. Fat, intestines....?
- A. Yeah...and then some of the fat itself....
- Q. Flour...and then what do you do?
- A. You got the intestines in there?
- Q. Yeah...
- A. Then you could put some of the liver in there.... You put all sort of shit in there just like horse ass baloney...
- Q. Except it is sheep stomach baloney...then what do you do? Do you boil it?
- A. Yeah, you could boil it...you could boil it?
- Q. What do they call it?
- A.
Blood is all they call it.....
- Q. And what do you do?
- A. is the word blood....
- Q. Okay, so what do we do then? Well do you take it all and do you boil it? Or do you usually roast it?
- A. You boil it, sometimes you might want qto..... after you got the head and you got all the hairs burned off it...and then you build a fire and put the head in there, and you could put the blood in there too with it.
- Q. Okay, so if you are roasting the head...you may roast the blood....
- A. Yeah...
- Q. 2-A.....good...anything else.....?

- A. You could just get the blood itself.....put a frying pan on there, put grease in there, some lard, pour it in there...food...
- Q. What do they call that? The same thing?
- A. Yeah...fried blood, I guess...
- Q. Type B.....that is page 4...we are really moving aren't we?
- A. Think so?
- Q. Yeah.... Or you make this a second way which is in the frying pan, right?
- A. Yeah.
- Q. 2 is that you add blood, right?
- A. Yeah..
- Q. Well you add lard, right? What else, flour?
- A. Flour and then you put the blood....
- Q. Pur the blood...alright...that is it...is that finally it? All the intestines things?
- A. Yeah..then you might cut up the intestines....fry it.
- Q. Oh...we forgot to talk about frying the rolled intestines...sorry! Repeat until you run out of intestines... The last part of step 17 is D, which is fry the intestines.... You don't repeat it until you run out of intestines, you just repeat until you run out of the desire to make the intestine.....sausages...
- A. Yeah..
- Q. Okay...are we going to talk about another subject?
- A. And then they could cut the intestines up.....All that shit and cut up the liver.....oh....we are talking about the liver and all of that...
- Q. Do you talk about the liver too....?

- A. Yeah...and the liver and the heart, all that jazz... kind of a mixture of insides...and you fry it too... or else you take the liver and cut it up in a few slices...and you would cut it up in a few slices, but you would cut the whole thing up until it is flat and it is not too thick, and it is not too thin either... and maybe put it on the hot coals, over the thot coals. Salt it and then you fry it until it cooks...
- Q. Okay what is the called here the first part.... What is the, this called whey you cut it up and fry the liver in thin slices...? Do they have a name for it?
- A. that means liver itself...
- Q. And what is this called?
- A. Nothing...
- Q. I thought maybe you would give it a name...
- A. Call it...no, no...
- Q. Okay we will call it no, no.... Okay what else....?
- A. Navajo language. I told him that your watch was a couple of minutes off.... And then what did we put on the last line...
- Q. You put it on the coals.....
- A. Salt it...
- Q. Salt it and lay it in the coals, right? What else, is that it?
- A. Fry it and then you have to have....just liver alone and isn't very tasty so you get that...the first thing that you peeled off, that.....
- Q. Peridoneum....
- A. Yeah, you get that and cut a piece off and then you fry it....you don't fry it, but you just cut a piece off.....and put it out there so that it melts...and then you put it on the liver...
- Q. Over the broiling liver.....?

- A. Yeah, you sort of cook the fat first and then you put it over the liver...that is how they eat it... and man that thing is a greasy mess...
- Q. Then...so this is A and this is B.
- A. Yeah....
- Q. Boy, I wish you would tell me step by step, look how messy that gets...what is next?
- A. That is as far as you go with that.... And then with the heart and the lungs he gets that.....and fry it.... and into pieces or it could be fried...or...and then we could keep the whole thing the way it is....fry it.. I mean boil it or put it in hot water..boil it...
- Q. Or boil it whole, right?
- A. Yeah...
- Q. All right, now what else? This actually isn't part of the intestines anymore, but we would just keep goingkeep telling me...
- A. And then the kidneys....you don't leave them in there... you cut them out... Split it in half, put it over hot coals...that is good taste.
- Q. Fried over hot coals, right? Broiled....
- A.
- Q. Okay then that is it, right?
- A. Yeah...
- Q. Okay now we can move onto the next topic now... Ask him....we were talking about cleaning intestines... Why don't you ask how to castrate a sheep since we are still talking about sheep....

Speaking Navajo language.....

- Q. Okay, how about castrating a male sheep....how does he do it?

- A. How about castrating a female?
- Q. You can do that, but it is alot harder....did he talk about that?
- A. Yeah.... Why do you want to castrate a female for?
- Q. I don't know.....Alot of people do it to their female dogs...
- A. Why do they do it to their female dogs?
- Q. I don't know....anyway how does he do it?
- A. First he says that when you catch them, get them when they are really small when they are four months, in about four months, it is alot better for them..... You are better off....that way. And he said that some don't survive. Only very few of them....very few don't survive....
- Q. Some die?
- A. Yeah...cause you grab it...se the one that you want to castrate in the morning, in the morning if you want to castrate them you catch them in the morning...put them in a pen and leave them there and then you chase the others ones out..... See in the summer time you bring the sheep back in the afternoon instead of at night...and around 4 or 5 and you take them back out again....
- Q. Okay.... I didn't know what....so you catch the one that you want in the morning and put him in the pen, right?
- A. Yeah....and if they keep them out all day...all the time?
- Q. It is too hot, right? Now with the 4th step...what happens....then after they put them in the pen..... You let them out?
- A. Yeah, you let them go...see you have to catch all the lambs anyway in the morning....you catch all the lambs Some of lambs will escape, and when the noon

comes around, the sun gets awfully hot...they usually don't eat, they get in the shade and stand there so you have to bring them home.....

Q. So you have to get the other sheep out.....this is when you catch them in the morning, it is almost before dawn, right?

A. Yeah, in the morning...after that...you will take the rest out and then you will catch the male ones... and you will....someone will hold the feet.....no some one will be holding the arms back...like that... he will kind of sitting, leaning against your leg.... and then you will lean in front of him and then you will put your knee on its leg, then you get a sharp knife. It has to be very sharp.....so then you get the bag-like thing that hangs down.....

Q. Wait a minute...the hind legs...7, get a sharp knife, right? 8, now what about the scrotum....?

A. You grab that and then you cut half way down, after you cut that half way down....then the balls come right out...

Q. Oh...you cut half way open?

A. Yeah.

Q. Just to make a slit in back?

A. Slice it off...

Q. Oh...you slice it off...right?

A. Then the balls come out too. You see the balls go inside the stomach, then you have nothing but that bag there...

Q. Oh, you cut the bag off.....cause the bag is empty....

A. The bag is half way off....

Q. Cause it was empty, right?

A. Then after you do that....then the balls just pop out...funny looking things...

- Q. Testes fall down from the inguinal canals.....
Okay so they fall out, what happens then?
- A. Then you cut it off....then he is putting out a lot of blood by then...then you grab one of the balls and you pull it. Then you scrap it... He said some of that red meat, you scrap that off....all the way until you have one vein going in there, and then you pull it out and then you cut it off.....clear back there.... And then you do the other one too...cut the other one.
- Q. Scrap it until you see the vein, right?
- A. Yeah...then you cut the vein clear off....
- Q. The vein is actually the vas deferens....okay 13... scrap it off and then cut it right? Near the body, right?
- A. Yeah..
- Q. Is that all you do to it?
- A. No...you do the same thing to the other one.....
- Q. Oh, okay...let me get on page 6..... No. 14 is a repeat for the other teste..... What is next? Is that it?
- A. That is one of them.....
- Q. You get both of them out....okay....
- A. Then you let them go some of them bleed to death.... Just some give off very little blood.....You have to be an expert...some men that will cut it, castrate, a lamb like that...some of them... Well anyway it is kind of superstitious....others that will cut it will give off very little blood but...some guys will give off a lot...maybe the lamb will bleed to death.....
- Q. As you were saying...some men cut it wrong and they bleed a lot, right?
- A. Some men have the touch, others don't....as with everything.....some have the touch for everything....

- Q. Okay....what else...now...we are half way through...
What else did he say?
- A. Then the ones that you have cut...you take their
blood and you put it around their breasts and
around their back, so that you could tell, that it
is the one that you castrate and the others....
some bleed to death within an hour or so.....
And then you do that for the big ones too....a ram
or a billy goat.

Speaking Navajo

- A. For the big ones you do that cause when they are getting
too old....you will castrate a ram when they are 4 or 5
years old. A billy goat too....you will castrate a ram..
..... He said that then another way, is to get a rubber
band or to get an innertube and cut it in really thin
slices.....
- Q. Okay, I, get an innertube.....
- A. That is what he usually do instead of buying a rubber
band...get an innertube, they are alot better and stronger...
you get an innertube, don't buy one, but get a useless one,
cut it up in long thin strands...great big ones about
that long...cut them up like that....he will have them
in his pocket and pull them out and tie it and wrap it
up.... And then cause they are alot stronger... And he
will get...sit it the way it was the way it.....as if
he were going to cut it, and then....
- Q. Set up the ram as before?
- A. Yeah...and then you lean back into the stomach and
push out the balls...push them out into the pocket....
- Q. Push both testes.....
- A. Into the pocket...
- Q. Into the scrotum.....
- A. And then you will have both of there...and I am not
sure..he has them...that he won't leave one behind
cause if he does he will start resisting to those
last summer....

- Q. What happened?
- A. When he was really young, he didn't castrate
They should be castrating pretty soon
anyway... And then...they are going to start castrating
those lambs pretty soon.....
- Q. Okay, we will watch it....go ahead...
- A. Then he wraps it up good and tight...
- Q. Wraps the rubber strip tightly.....
- A. Cuts it about 6 inches long...so you wrap it around
3 or 4 times, real tight...
- Q. Around the scrotum 3 or 4 times.....
- A. Oh...we forgot one part..the other one...then in
the afternoon...
- Q. Okay....so in the first one you forgot about something in
the afternoon.....
- A. When you come back in the afternoon about 3 or 4 hours later
.....by then you have a big old hunk of blood that is
hard in there... You go over there and squeeze it so it
pops right out...and then you let them go. You keep
them there.....
- Q. You return in the afternoon in the first one and
you squeeze the blood clot out, right?
- A. Yeah...
- Q. Do new clots form?
- A. No...you just leave them...only the lucky ones will
survive...
- Q. Okay...lets get to page 7...so you were telling me
now about the 2nd one...let's see where we left off....
- A. You had the rubber band...
- Q. Around the scrotum....tie it, now what happens?
- A. See then you mark that.....Navajo language.....
.....

He said that the ones that you tied up, you mark them with a magic marker....that is what he said...I said... what do you do....put shit on them? They used to do that... So when they put.. And then.....cause I have seen them do it, that is where I got the idea....

- Q. Okay....so what does he do then, after he marks them.....with a magic marker?
- A. He lets them loose...then you come...about 5 or 6:30, but then that thing is numb, it gets hard...hard enough...not hard enough...if you get it too hard you won't be able to put a knife through that thing. Then about 5 or 6:30 it is time, you come back and you cut right under the rubber...and then you let them loose, and the rubber is still attached to the stomach.... and it falls off.....
- Q. So that you cut under the rubber band, right?
- A. Yeah...
- Q. And the rubber band falls off, right?
- A. Yeah.
- Q. They bled alot less this way don't they?
- A. No...cause that thing gets hard...numb, and then you leave the rubber band on there...the rubber band is here...and then you cut it here....you don't even open up that thing....
- Q. But it doesn't bleed too much then does it?
- A. I don't even bleed....
- Q. Well that way you loose alot fewer, right? Okay, so would you prefer to use that way...the second way?
- A. Sometimes you won't get the whole thing...you might miss that...he said if you miss a little part of that he will go mate the other sheeps..... Once in a while he will get queers, he has a couple of queers...
- Q. With the sheep, huh?

- A. Yeah. See they killed this one sheep, butchered it... this one sheep.... It was a female that she didn't have a baby....she was about 4 or 5 and they wondered why she didn't have a baby.... It was real tiny, small one...about that big and the rest are that big.... And they probably thought because of her height... So when they butchered it....the body looked exactly like a female. And then when they cut him open, he had balls and a dick sticking out there...inside....
- Q. Just never developed, huh?
- A. Yeah...just deformed...
- Q. So is that the end of castrating sheep....?
- A. Yeah..
- Q. Ask him how to build the sheep shearing shack? This is all going to be on sheep, this is good.....ask him how they build a sheep shearing shack?

Speaking Navajo

- A. I made a mistake back in the conversation this afternoon... on the other side of the tape...15 or 50 sound alike.... and instead of they put 50 sheep in the pen to shear.... instead of 15....
- Q. And then here again what happend I just didn't hear Roy, right....he was interpreting...alright..... what else did he say...? Did he say anything about building a shack...? Okay now tell me how to build a shack?

Speaking Navajo

- A. He said that they are going to split now cause....
- Q. Okay lets talk about it. So building of a shed.... Its up to you.
- A. He didn't tell us about the shearing, huh?

Q. No.

A. He told me about shearing anyway...

Q. Alright, we haven't before, but its okay.. Go ahead, what about building the shed? Lets talk about that.

A. It's going to be different though!

Q. What?

A. 50 is like 15.....

Q. Okay, well lets keep going, you know, we are running out of tape...

A. I hope we run out soon...

Q. Alright go ahead.....

A. He said th shear a sheep, you are going to have to.... you estimate how many people you expect to come and help you. So then you need at least 4 feet for yourself... squeeze around 4 feet square and then put your sheep and all that, they estimate how big to and who you know who is going to come and who might not come...

Q. It comes to 16 square feet because its 4 x 4 and what you leave for yourself, right?

A. Yes.

Q. Alright, so you estimate the number of people, then what do you do?

A. Then he will build a shed...big enough for the people he expects and then they will come, because he will give out the word a week or so.... Come up next weekwhy don't you come up next week and help and help us sheer the sheep.....

Q. So the second step is that he gives out the word, right?

A. Yeah.

Q. The third step is that he builds the shed, right?

A. Yeah.....

- Q. Alright. Now let me get on page 8.
- A. Is this from January 11?
- Q. January 11, no, November 11. We haven't even neared December yet. Okay go ahead. How does he go about building the shed? What's the first little step? How does he build the shed? Did he tell you actually how he built it?
- A. Yeah, he said he will get some logs and put it about that high, it will be about that high, see?
- Q. About 4 feet high, right? Okay. What does he do after he gets the logs?
- A. And...he will dig a place down in the ground.....
- Q. Dig holes down in the ground, right?
- A. And then...
- Q. Place the logs in....
- A. Yes.
- Q. Alright, what happens then?
- A. Then after that, he'll get some logs that go across....
- Q. He'll get some top beams, right?
- A. Yeah..through the window, don't come in through the whole thing...
- Q. So he'll actually put cross-beams in place?
- A. Yeah. brace keeps the wind from coming through.... Thats when the winds come into.... Bigtwisters come in and the shack falls in. That happened to me, a big whirlwind came and blew the hell out of us....
- Q. And you wound up underneath, huh?
- A. I was lucky I got out of there...everybody was sleeping, you know, it was really hot. Daisy's son, his name is Emerson was laying over here and he was sleeping too. Everybody was gone. I woke up because the wind threw the cover off.... I got up and pulled that guys feet

dragged him off the bed and threw him outside.... As soon as we got out, the thing went down.

- Q. Okay, what else does he do, what step does he.... after he puts in the cross beams?
- A. Then he will get a tent, something like a tent..... the material...
- Q. Canvas?
- A. Chee has a real large canvas. She lends grandpa that and he will get a large canvass to put on over the top so then they won't put any doorway, no windows, no nothing, just put a roof over it....over their heads.
- Q. So thats it, huh? That's the shed...
- A. And you are going to have to tie the canvas down...
- Q. Tie that canvas down.....
- A. Yeah and the sheep at noon as they come back.... and they get under there...
- Q. Shades the sheep in the afternoon..... Now we are going to talk about shearing, right? Let's talk about sheep shearing.....
- A. I told him to tell me the details on how to build a shed...and he told me that and he started shearing... I didn't want to stop him so he went all the way through....that is what he said.... You send that in with the tape too?
- Q. Yeah....that is sort of a record of what is on there.....
- A. Do you tell them the steps the way....the order that it is going, huh?
- Q. Yeah....now what about sheep shearing...?
- A. In the morning you got to catch enough that you could handle...
- Q. About 50....

- A. He said that the guy...the majority they said that they can't get that much done...and then by the afternoon... they will keep about 30 there... Some show offs like Phillipwill say keep 50 there...he really shows everybody up...by the time.....that everybody else has the sheep, you have 5 of them sheared, boy that guy is fast..man he is a good sheep shearer, so actually he will say 50....that is what he said last year.... So it is up to the majority... And then when it gets to that, in the morning they will take one, and you will tie him up....
- Q. Tie the sheep up, right?
- A. Yeah, start from the place where, after the wool...well it is quite that thick...right here from the knees.... getting up...this one here...
- Q. So shearing...so one would start from the knees, right... and shear towards the body right? Okay let's go, that is shearing right?
- A. Okay... You see you stick it in about half an inch.... another half an inch...all you have to go is once, and you cut the whole thing off.....
- Q. So you make two small steps right....? Stick in the shears.... 1/2 inch and step B would be....
- A. Not half an inch.. but thick as two fingers...
- Q. Right.... And the next step would be to squeeze the handle, right?
- A. Yeah...and it cuts the....wool.
- Q. We are almost finished...
- A. We almost finished the one side of the tape today... and I think that we did the whole tape today, right?
- Q. Yeah...we started this morning and then the other sidethat is son-of-a-bitch of alot of work....So you squeeze the handle... What is the 4th step?

- A. The 4th step is...oh yeah...the 4th step is when they get.....
- Q. Squeeze the handle..... Repeat for the other side... do half of the sheep and turn him over...
- A. Yeah.....that will take about 15 minutes or half an hour...
- Q. Half an hour for each side, right?
- A. No....for the whole sheep. Takes Phillip about 15 minutes and take an hour....then after that you put them out in the sun....then it dries out and then it gets lighter..... So you don't want to do that. You have got a little hole there, where they lean something up against the board...and puts it in the shade.....
- Q. He puts the wool roll in the sack, right? Puts the wool in a sack?
- A. Put them all in one place...
- Q. Oh, he piles the wool in the shade...
- A. Yeah, but each family keeps their own wool.....
- Q. Well they will dry out and that means lighter in weight, right?
- A. Yeah....they don't want that to happen....
- Q. Lighter weight means less money. So that it is lighter in weigh...in color... So what happens then?
- A. After you get through shearing that...right before you call it a day...knock it off.....your partner will throw a big old gunny sack right up near the wall for the.....that big around....
- Q. A 10 feet x 2 feet sack, right?
- A.
- Q. Oh that is 3 foot, right?

- A. I don't know...
- Q. Well that is close...that is approximately...3 feet...
- A. I don't really know if they are that big or not...
- Q. Okay, well anyway we will leave it like that...
- A. They fill them...pack it good and they even walk on them...you jump in and walk on it....
- Q. You fill the sack....6-A fill the sack full and B pack it down with your feet, right?
- A. The best time to throw wool in there, when someone is there and you buy them, I remember I did that to Harry once...got him pissed off....
- Q. I bet you would...damn near could kill him...
- A. He was down there, and I got some wool and threw it in there in the bag and you could hear him crunch down..... I just started laughing and laughing.....and he got.... this in no laughing matter, you shut up....
- Q. That is Harry! Super serious Harry, only serious when people do things to him.....
- A.
- Q. Oh bull shit, he's not serious. Okay, what happens.... the sack is stood up....
- A. You see they build those things to stand about this high.....and then on top....they have a little hole there. About this big...and then you have a ring....a round ring...a lead like that...and then you place the gunny sack around there...and you get thos nails like that and you screw it up...and nail it around there and then you put...through that round hole...in the hole and then as the ring goes through that hole then it holds.... then you put the wool through there...
- Q. And it fall into the sack?
- A. Yeah...

- Q. Okay what is next now? Step 6, put it in the gunny sack. Now what do we do with it? After it is in the sack and the sack is packed?
- A. After you pack it full then you sew it up and you sew the ends up...some cheat, put water in it...some put sand in it to get more money doing it...but if you ever get caught, they lower the price on you....Grandpa doesn't think its worth it... Pack it the way it is.... Chee always tries to.....
- Q. Cheat a little....has she ever gotten caught?
- A. I don't know....
- Q. So you sew the gunny sack and what do you do?
- A. Put it aside....get the next one... The whole shearing process will take approximately 5 or 6 days.... If you keep going steady at it....
- Q. If you keep going steady....steadily...? Okay what about selling it.....? What did he say about selling it?
- A. When you sell one of those bags? You get about \$300 to \$200 on it....Grandpa will sell about 5 or 6 gunny sacks... He'll get alot of wool out... And you don't get that much off goats. Not fur but..... wool.....
- Q. Mo hair, is that the end of it?
- A. Yeah, but grandpa mixes his...the goat and the..... everybody.....
- Q. Are we finished.....?

END OF TAPE