

TO MAKE A SON-OF-BITCH FOR FIFTEEN MEN

This is a usual dish the evening a beef has been butchered in the cow camp. Take a large Dutch-oven. Place it on the hot coals. Slice into it a good supply of the leaf fat that is found around the stomach. Take fifteen slices of liver about one half inch thick. Slice the heart into one half inch slices and add to it. Take what is called the sweetbread, which is the large gland that is found on the large intestine near the outlet of the second stomach. Then take about eight or ten feet of the smallest intestine that is in the animal. This is always empty. It is called the narrowgut. Cut this into pieces about three inches long and add to it. Slice the kidneys and the butcher stake. The butcher stake is the thick part of the diaphragm where it fastens to the back. Place all in the fried fat. Then season with salt and pepper. Stir all together in the hot oven. Place the hot lid on. Heap live coals on the lid. Stir it often to brown it even. When it is nice and brown, set it off by the side of the fire and call, "Come and get it!"