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2. Care and breeding of fine horses to replace the cars, trucks and tractors for reservation transportation and work purposes has become one of the main activities in home defense work. This two-year old shown belongs to John Iron Rope and is range bred and raised. Pine Ridge, S. D.

3. Pueblo home scene -- Santa Clara, New Mexico, shows the methods of long ago still being used by Indians to preserve food for winter use. Food which could be easily stored and carried was invented during the hunting days and is coming into style again. Drying foods stores vitamins better than some canning methods. It is economical as one needs almost no equipment.

4. 1337 -- Buffalo jerky one of the favorite delicacies of the Plains hunters and their descendants. Mrs. Myrtle Chief has inherited the skill of butchering the muscle meat into thin strips, cut especially to prevent the loss of juices. She is not only glad to have this method of preserving food for family use, but she believes in teaching the young students in home economics at the Ogala Community High School where she is a member of the Ladies Club, and P. T. A. Pine Ridge, South Dakota. Dried meat is called papa saka in Sioux.

5. Bill Crow Eagle, leader of the Rosebud, S. D. Community Garden has more responsibility than ever this year to keep irrigation equipment in good order for Home Defense Gardens. Indian communities are planning their garden work very carefully so they can economize on insect poison, utilize all available irrigation water, and produce a bumper crop of vegetables.

6. 1257 -- Beside garden vegetables and fruits, Indians know of many useful wild plants and trees which furnish food. This year they will pay much attention to gathering as many of nature's products. They will teach the young people where to find them and observe conservation laws in order not to exhaust these sources of food. Miss Angelique Firethunder has made a pasty cake of choke cherry to dry out in the sun, by grinding in a meat chopper. The flavor of the cherry is improved by the crushed kernel. It is used in a mixture of parched corn, papa saka, tallow and sugar into a food called wasna.

7. 2027 -- Among the many jobs on the home front for boys  
2055 and girls who want to replace the boys who have left to do the fighting, are many opportunities in raising live stock. At the American Horse Day School, Allen, S. D. children know the real value of sheep because their big sisters and mothers spin and weave the wool into finished products right at the school.

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8. Spring is dehorning time. Athletes demonstrate practically, the advantages of being physically fit -- for work on the range or in the army.

9. Repair of harness, Archie Allman at Oglala Community High School, Pine Ridge, S. D., 10th grader, owns several head of Hereford cattle and plans to operate a ranch some day. But his training in Farm Shop is useful already in the school defense activities.

10. Trading post at Dulce, New Mexico, is owned and run by the Jicarilla Apache tribe. The tribal council authorized the store in the first months of the war to purchase a \$100.00 Defense Bond every Monday.

Photos and text for this feature prepared by Helen M. Post, educational photographer of the U. S. Indian Service.



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