Native Americans used a few specific large, heavy animal bones for making tools, but the vast majority of bones from wild game were unsuitable for this use. A lot of valuable nutrition remained in the bones after butchering an animal and removing the meat. By breaking the bones apart, removing the bone marrow, and boiling them Native Americans could extract the grease remaining in the bones. This source of nutrition became especially important in times when food was scarce. Evidence of this process is seen in archeological sites where quantities of battered, crushed, and sometimes burned bone fragments are found.