plums in there and all that juice run out in different buckets. I go ahead and set it back on the stove and I get this and I get roller--

(Rolling pin?)

Yeah, rolling pin. I used that to mash that-- And then, after everything gets soft, I put flour in there, and little sugar. And I go ahead and get a pasteboard and then put a sheet or tablecloth--something. I get my spoon in there. Make it "dog track." I made it about twice, I think. Oh, they're good!

(How long does it take to dry them?)

Oh, it takes--course you know-- When they make 'em, well, they don't have nothing on, but I had flour in mine--they're kinda hard to dry. But they dry, though. I had them dry.

INDIAN CABBAGE (Yucca glauca)

(What about Indian cabbage? Did you ever get that?)

Um-hum. Yeah, you know, early in the spring, you like to drive around--you might could see some, somewheres standing up like a (brief pause, then lowered voice) ghost...

(Like a ghost?)

Look like someone standing with a white sheet. You know all that--sometime be bunch of them together. And you just cut 'em up. And then when you get it--just take the leaves off (flowers--she calls them leaves)--that, that--don't take that--I don't use the inside--it's bitter.

(Is that yucca? Is that soapweed you're talking about?)

Yeah.

(That's Indian cabbage?)

Yeah, that's Indian cabbage. Just take the leaves (flowers) off, you know, them white ones. Take it off and when you get all of them off, don't use