the inside (flower parts--stamens) it's bitter! I don't use that. And just put it in the water and wash it. Wash it clean and then you're gonna have your water ready. Go ahead and put it in the pot and put your salt meat in. Cook it like cabbage. And it tastes like cabbage.

(Is it pretty good?)

It is. It's good. Yeh, it's good. And I was gonna show you about this--that same thing--it's that weed soap. You them things--them sharp--them green--you know what I mean--I don't know how to call it--

YUCCA HAIRBRUSH

(You mean the yucca leaves?)

Yeah, you know they're like that (at bottom of plant) and then that cabbage grows up there-- You cut this, cut 'em off and then cut the sharp one (pointed ends of the yucca leaves) off. Then you go ahead and bend it like this (bend the leaves, fold them over double letting shart-pointed ends protude), put a buckskin or rag--I guess buckskin be tough enough to hold it long time--then tie it right here. And then you tie it right here again. You get a match or just stick it in the fire and burn it. Use it for brush. (The shart-pointed ends of the yucca leaves for the "brush"; and the folded over upper ends of the leaves, bound with buckskin or cloth, form the handle.)

(Yucca leaves for a brush!)

Yeah, and they use it for brush! And I seen my grandpa--he fixed it like that. He brought bunch of them like that (yucca leaves). Brought it up to the house. They had a house, but they camp outside. They don't stay in the house. See, the government build house for them, pretty near everybody. They don't stay in the houses--stay in the tipi all the time. Yes, but he sits out there and I watch him, how he fix it. If I could just get 'round, I could look for those things, you know--way out, somewheres. Get 'em and fix them.