

(That smells good. And that's what you get up there on the mountain?)

Yeah, right now you can't go up there to get it. The snakes are bad up there. Let's see, what's this. Oh, here another. This is the root we get down here in the creek. That's good for stomach and cold too.

(Now what's this called?)

Bahc ou mahk. That what it is. You make tea out of it when you get real bad cold.

(Are these the same kind?) (referring to two apparently different kinds of root in the same bag with Bahcoumahk)

No these are different. These others are different from these.

(What are these called?)

These are the same thing that I pound. And these are the root and I could mix these all together and make tea out of them. This one too and that. That's good for cold. Bad cold.

(Could we go look for that someday too?)

Yeah. It's good now, but--right up here in the creek, in the water.

(Is that the feather you use right there?) (referring to eagle feather which she uses in doctoring)

Yes. Oh, I had it a long time.

(What is that called?)

Let's see, what is that called. Ain't got no--just barely got smell it. Let's see--I'll ask Joey. This is some of that Bay kwee not sue look.

(It's not powdered up yet.)

It's dry and not pounded.

(How do you mix that with the bay kwee not sue?)

Just chop it up with an axe, mix it with this. When it boils long time it gets tender, you know. Just like anything cooking.

(Do you eat that or make a--)