

strip it out and lay it in the sun and dry it. And then, they would roast it. Now, I don't know how they managed to roast that without burning it but they did roast it. Then they would pound it up just like their corn and they pound it together. Once in a while when they didn't have corn, they would use acorns. And over at Drumright, there was a huge big acorn called a burr acorn. Now those were big and it didn't take so many. Now, they use those and they'd boil it just like regular coffee. You know how the cowboy always used to boil his coffee in a tin can you know, or something? Well, they made a coffee. Now you wouldn't like that and I know I didn't like it and I have drink coffee all my life. That's what's (--) but anyway, people wouldn't like that today because our tastes have changed. Now then, this medicine, this balmonte plant, I'll try to describe it to you. They grew, oh I suppose about two feet to about two $\frac{1}{2}$ feet tall. They have a dark green, a real dark green, real slick waxy-like leaf. Then they have a bell shape flower which is about, oh I guess from an inch and $\frac{1}{2}$ to two inches or two inches long and is a very pretty flower. But the medicine they make from it is bitter and I don't know really what they used it for. But I know what my mama give it to me for and all of us kids, was in the springtime, you know, they say molasses and sulphur. Well, she would give--do you know what black drought is? Well, it tastes something like that. Very nasty. And it worked like a laxative and so it takes very little. My mother would make it in a tea. Now then this broom weed they would make tea out of that. I am not badly mistaken, I think they took that when they had the flu and the pneumonia. Now they that. They stripped the leaves off and the flowers off from it, you know,