

Yeah, they still eat them. They cook them with eggs. Or you can cook them without eggs. Fry them without eggs.

(How do you prepare them when you fix them without an egg?)

You mean after you cook them?

(How do they go about fixing them?)

Well, just put them in hot grease. But be sure and add just a little water with it. While they're frying. If you just put the --just the grease and onions, the onions will get kind of stiff. But be sure and have a little water with the onions while you're frying them.

(You put a lid on top of them?)

Yeah, put a lid and put salt and then grease. And you cook with eggs, well you can do the same thing. Break your eggs up in it and stir all around in there and let the eggs all get in there and that's just the way it is.

(Well now, in the spring, they love fresh greens too, didn't they?

What all did they used to pick, the fresh wild greens?)

Well, some of them picked this here "Doc" as they call it. But I never had cooked it any myself--that Doc. Polk salad though and they call some of--"raggity britches" they call it.

(Raggity Britches?)

Yeah, that's what they call them greens. (laughter) It's like vines about that long and about that wide of a leaf. Well, that's what they call "raggity britches." And it's good to eat.

(What color was this?)

Green. Just like Polk salad. You can fry that too or boil it or anyway you want it. Put grease and salt in it. And now Polk salad --the way they do, well, they can have it. You can can Polk salad