

in cans. Pack some of it up and put in deep freeze if you want too. And this water cress--well, we do it the same way. You can just put it in hot grease and cook it or you can eat it raw.

(So that water cress, it grows in the creek, doesn't it?)

Uh-huh. Yeah, it grows in the creek, on side of creek.

(Now does it grow only at a certain time of the year in the creek?)

Yes, it grows--fall would be, but through the summer it blooms and seeds.

(And the best time for it is the fall of the year?)

Uh-huh. Well, it be good and tender to eat at that time.

(How about in the spring?)

In the spring, well, you can find some of it but good and tender with it. But they mostly blooms and seeds. It would be kind of bigger and stronger like. Kind of bigger like when it gets kind of old. About that big. So when it's tender, it don't. It's all right.

(After it loses those seeds, they fall off?)

Yeah.

(Then after that?)

Yeah, they'll fall then, early in the fall. Well, they start to growing back and they'll be tender or something like that.

(So you can eat it raw, like it's a salad? Like people eat salad now?)

Yes, you can.

(Or you could--?)

Just like lettuce or you can cook it or anything like that. Yeah, you can eat it raw, cut up wild onions raw in it and it just the same as plate salad. And it's just as good as to eat. Cut up radishes or anything you want mix it up.