

far from the mud. But some goes in the water, just use their feet.

(Now is this is that water lily plant and those lotus, water lotus? Tell about getting that.)

Well, you have to dig them when its muddy, and use your hands--you have to dig them. Menfolks, they can dig 'em out. If I was going out and dig 'em, I couldn't even do much, you know. And some goes in the water. They say it's easier. They stand up and use their feet. Kinda dig with their feet, I guess. And when they find some, if they get one out, they come out of the water. They're big, they look like bananas. And I just call 'em mud bananas, myself. They're good too. And you can dry them too. And you kinda slice them. You know they have lots of little holes. And you slice them, and you strain them, and let 'em hang out in the sun--dry. And they keep as long as you want to keep them. I've dried them. (Oh you have?)

Uh-huh, I've dried them. I have lot of 'em, you know, and I clean 'em and slice 'em, hang 'em up on a string about that long.

(About two feet long?)

Uh-huh, that's just about one cooking you know.

(Oh a string about that long is one meal?)

Uh-huh, that's how far and I hang 'em out in the sun. And when they get dry I put 'em away.

(How many strings would you fix, say for one year?)

I never know, I never even begin to think how much--I never even have them on mind to save 'em one year. I just--I don't know how much--how many I dried. But I cook 'em any time when I want to cook 'em long as I have 'em.

(Well, if your going to eat them when they're fresh, how would you fix them?)

Oh you just cook 'em same as you do when they dry. You cook 'em in the water and meat with it.

(END OF SIDE ONE)