

INDIAN TURNIPS AND IMITATION INDIAN TURNIPS

(Interruption: Conversation resumes on the subject of Indian turnips or

ᵈᵃᵉᵗᵗᵒ. Probably Eschscholzia esculenta or Prairie Apple == JJ)

This ᵈᵃᵉᵗᵗᵒ tastes a little bit like coconut. Have you ever eaten any coconut? Same kind of oil flavor.

(And you'd get a whole bunch of them?)

Yes Yes. We'd pick a whole lot of that and take it home. And the children and other boys in the family would be waiting for it, too. They taste just like coconut. Yeah, you eat them raw--just like you eat a coconut. Just take the skin off. Take the skin off and they're just clean--snow white as that paper. And just like coconut--you don't cook a coconut. You take it out of the skin and then just take that bark off and you just eat it.

(You find them on sort of a hillside?)

There may be some growing over here on this hillside (just southeast of his house), but I never have saw any. But I saw a lot of those kuiya ᵈᵃᵉᵗᵗᵒ. -- that's kin to it. It's got a longer stem that grows about--it's got the same kind of flower but the stem runs up about two feet high. You don't eat that.

(What did you call that?)

kuiya ᵈᵃᵉᵗᵗᵒ. That's "wolf" = ᵈᵃᵉᵗᵗᵒ or "wolf fruit." They don't eat that. They eat the one that's the original ᵈᵃᵉᵗᵗᵒ. that's short, Dwarf, flowers on it. It don't grow more than about four or five inches high and it's got flowers in a bunch. The flowers, I guess, are circle as big as this thing-- about six inches across. And total above the ground, I don't think it grows that high - fully matured. And we get down to the roots. Dig down there.

(Were there a lot of them in those days?)

Yes. Yeah, about next month or the last part of this month they commence to bloom. You can find them. There's quite a few grows over here by the highway.