

Oh he used a big shovel.

(He did? Well, when you were little what did they use to dig them with?)

I never knowed it, I never know it when I was little. But all I know, there's the onions, but I never even notice 'em go dig them. And I never ask where they get 'em. And I just was a girl, I never know. So I always get lots of 'em, and put 'em in my ice box. Whenever I want to cook some, I get them out of my ice box. And sometimes my husband go by himself, and go get 'em, and it's a job cleaning them. You that's kind of small and when you clean them. I always clean all of mine and then put 'em away.

(How big around is one of those wild onions?)

Oh it's just a little small ones, I couldn't say. It's smaller than that.

(Do you use just the part that's under ground?)

All of it, all the way up. And we start digging 'em when they're 'this high.

('Bout an inch high.)

And when we see 'em,--see it has--it's long on the root here,--'bout that long, ) so they're just about that long after you clean 'em, and you cut 'em and then cook them. Some cooks put eggs in theirs, so that's the way they cook 'em. Some like to put a little gravy on 'em.

(What kind of gravy?)

Just gravy. They make gravy out of flour, you know, and put it on there, and me, myself, I just cook 'em in water and kind of boil 'em down. That's the way I like them.

(Just without anything else?)

I put a little grease and salt on there. And they good. They just like onions, these what you plant. They're just like that, only they're wild ones.

(How long do they stay in season?)

Oh we quick go and dig 'em when you know they have seeds, on the top, and then that's when we quit eating them. I always try to get mine and all I