

than once. Now there's a cactus apple that grows right on this place right down here. It makes a delicious candy, or makes a nice cocktail - you know how to make cocktails with olive or maraschino cherry? I got a recipe for making maraschino cherries. You know what it costs to make maraschino cherries? You know what they sell for? Have you any idea? You know you go to the store and give fifteen cents or twenty cents for a little jar like that. It costs \$600.00 a barrel.

(A barrel?)

Yeah. My son used to work and make those. \$600.00. I was gonna get some. You know a can like I bought that high cost? \$30.00. But I got a recipe for making maraschino cherries and you can use this same recipe and get these apples out of these Devil's Pinchshion. They grow 'round here and 'round the state. You can get them. There's lots of food for survival. You know they talk about survival - 'course most people couldn't find theirself when it comes to survival ((Laughter)) but I mean to tell you if you just look for it, there's lots of things here to eat. Now you can eat these acorns - now I don't say they taste good. Why our tastes have changed on this domestic food. You take and eat the vegetables I am growing right now - they won't taste like most of 'em you buy over here at town. Because I don't put any chemicals on my - no chemical fertilizer out there on my garden. I don't spray anything. It's just come up out of God's good earth. See. It hasn't got a taste like - think sometimes - I think that's why people get more and more cancers because they got too many chemicals on our food. You know, they want to produce a lot, you know, raise three or four crops in one summer's time and - well, they're producing those tomatoes right now with those chemicals and they don't taste like tomatoes. I have some nice big tomatoes in there and they're hard, you know, ripe and firm, tomatoes. But of course they're not bright red like the chemical tomatoes -

(Where did you learn about these plants?)