

Roadside Greens

HAVE you ever gathered dandelions to use in salads, soup or as a vegetable? Pick the dandelions over carefully, cutting off the heads; put the stems into cold water, rinse well, and lift them from the water. Add to rapidly boiling water and boil for thirty minutes, or until tender. Lift out carefully from the water; add salt and pepper to taste. Serve with a cream sauce. Or if desired, the greens may be chopped fine and served like spinach with steamed or poached eggs, vinegar or lemon juice.

For a soup, use one cupful of boiled dandelions which have been chopped fine, three cupfuls of rice stock, one cupful of milk, two tablespoonfuls of butter, two tablespoonfuls of flour, one teaspoonful of grated onion, and salt and pepper to taste. Mash the dandelion through a wire strainer, and add it to the rice stock and milk. Melt the butter; add the flour, and stir until smooth. Add to the soup and boil for five minutes.

For salads, the dandelion greens, after being well washed, are cut fine with a sharp knife, the same as celery, and served with a French or an egg dressing. Another way is to mix the

cut dandelion with cottage or cream cheese, and fill a tomato from which the inside has been removed or a green-pepper shell.

Besides dandelions there are other greens that grow wild, such as the mustard greens, which can be prepared in the same way as spinach or kale. Poke shoots, which also grow plentifully at this time of year, may be gathered, cooked and served the same as asparagus.