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DANDELION GREENS: A GOOD VEGETABLE.

Editor: This article is suitable for publication in
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Most people know that dandelion greens are edible, but many who have tried this vegetable have been badly disappointed because they have gathered it too late in the season, when the leaves are tough and bitter.

To be worth eating, dandelion greens must be gathered very young. Some people may find all the dandelions they want in their lawns; other than that, a good place to get them is along the edges of logging roads soon after the snow is off. You'll have to go on foot and look sharp, because at that time the leaves are small and often rather dark-colored, so that it's easy to miss them.

Bring with you a hen's beak, garden trowel, sharpened bar of iron, or some similar tool. At the top of the dandelion root, which is generally an inch or two below the surface of the ground, there grows a head, or cluster of leaves. The tastiest part of the dandelion is the white base of this head.

Push your tool into the soil a couple of inches from the plant and lever up, so as to break off the top of the root and bring up the whole head in one piece.

When you get home with your dandelions wash them

strongly, and the head is very hard. The leaves
are very hard, and the head is very hard. The bag,
however, just enough to keep the head in the piece. Both the
heads for ten minutes or so, season with salt and sugar oil,
and they are ready to eat. Dandelion heads are also good to eat.
Craps and stews.

This wild head is ready to eat earlier in the season
than any home garden vegetable. Still, few people today will
gather dandelions for purely economic reasons. If you
measure the monetary value of the vegetable against the time
you spend gathering and preparing it, you'll find that you
are working for very low wages.

But in Spring most of us like to be out in the sun and
air. Gathering dandelion greens is a form of outdoor
recreation that costs nothing -- and if it knocks a dollar
or two off your grocery bill, so much the better.