



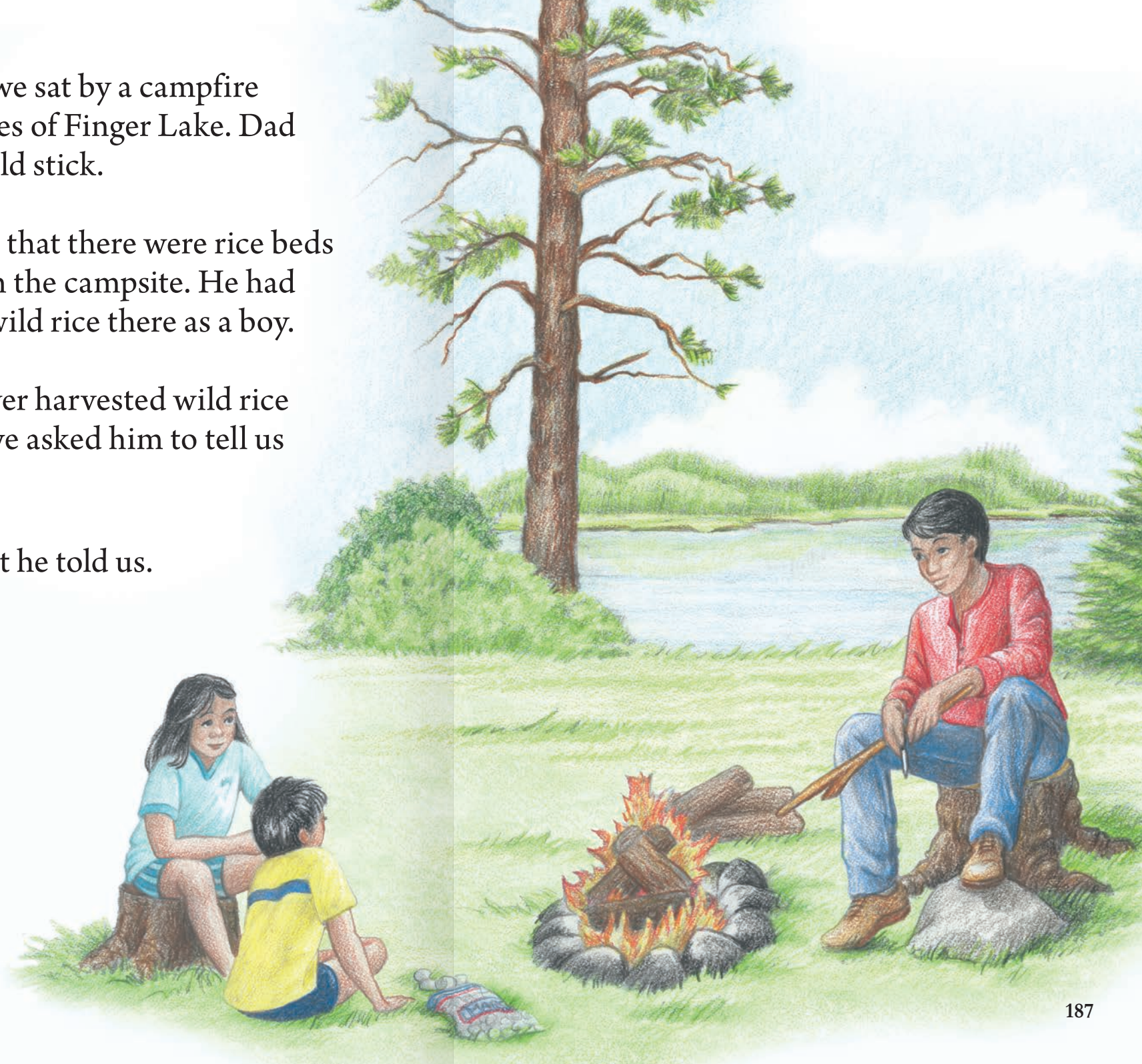
## Wild Rice Harvest

In the fall, we sat by a campfire on the shores of Finger Lake. Dad carved an old stick.

Dad told us that there were rice beds not far from the campsite. He had harvested wild rice there as a boy.

We had never harvested wild rice before, so we asked him to tell us more.

This is what he told us.





Wild rice is a kind of grass seed.  
The seed is long and black. It ripens  
in the fall.

The wild rice plant lives in lakes  
and ponds.

The plant likes full sun and rich,  
moist soil.

Ducks feed on the seed. Muskrats  
and deer enjoy the entire plant.





Wild rice is gathered by hand, and  
the best time to gather it is in the fall.

The ripe rice falls off the plant when  
you tap it.

It takes a while to gather even a  
small bit of rice.



After the harvest, the rice must be prepared.

Here are the steps:



**Cure the rice.**

Put the rice on a sheet. Let the sun dry it.



**Thresh the rice.**

Dig a small pit and line it with the sheet. Put the rice into the pit and step on it. The chaff (the thin shell of the rice) will fall off.





### **Toss the rice.**

The chaff will fly off in the wind.  
The wild rice will fall back into the pan.

### **Store the rice.**

Put it in jars or bags and it will keep  
a long time. If it is kept dry, the rice  
will not spoil.



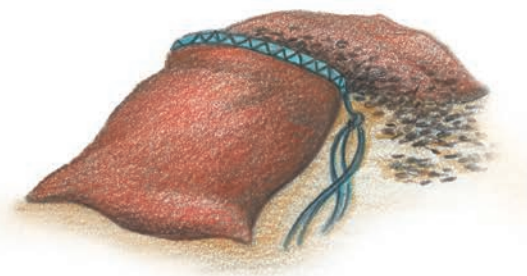
Dad finished his tale. He pulled a small bag of wild rice from his backpack. We boiled a pot of water on the campfire and made wild rice for supper.

If you like, you can make it too!

### **Hot Wild Rice**

1. Boil 4 cups of water or chicken broth.
2. Add 1 cup of wild rice and 1 cup of white rice.
3. Simmer until the rice is tender and the kernels puff open. Fluff the rice with a fork. Add a pat of butter.

**Enjoy!**



**The End**