There are many reasons why a cookie could not be set correctly. Below are the most common reasons:

- You have cookies disabled in your browser. You need to reset your browser to accept cookies or to ask you if you want to accept cookies.
- Your browser asks you whether you want to accept cookies and you declined. To accept cookies from this site, use the Back button and accept the cookie.
- Your browser does not support cookies. Try a different browser if you suspect this.
- The date on your computer is in the past. If your computer's clock shows a date before 1 Jan 1970, the browser will automatically forget the cookie. To fix this, set the correct time and date on your computer.
- You have installed an application that monitors or blocks cookies from being set. You must disable the application while logging in or check with your system administrator.

**Why Does this Site Require Cookies?**

This site uses cookies to improve performance by remembering that you are logged in when you go from page to page. To provide access without cookies would require the site to create a new session for every page you visit, which slows the system down to an unacceptable level.

**What Gets Stored in a Cookie?**

This site stores nothing other than an automatically generated session ID in the cookie; no other information is captured.

In general, only the information that you provide, or the choices you make while visiting a web site, can be stored in a cookie. For example, the site cannot determine your email name unless you choose to type it. Allowing a website to create a cookie does not give that or any other site access to the rest of your computer, and only the site that created the cookie can read it.

I also collected an easy recipe for Kudzu--I knew this invasive plant was edible, but I was at a loss on how to prepare it. flag 1 like · Like · see review. Oct 03, 2013 Amelia rated it liked it. Interesting...I did pick kudzu to try! I baked it with soy sauce and olive oil instead of panfrying it. A great book because the plants are easy to identify. Less chance of eating something that will disagree with you! Excellent quick guide to foraging and edible plants. Selection of easy to find and easy to identify plants across North America adds to the usability factor of this book. Photos and recipes as well as amusing anecdotes make this guide to wild food a must have for beginning foragers! flag Like · see review. Feb 20, 2017 Christine Lichatz rated it liked it. This is a very good book. Wild edible plants are everywhere you turn. Not only is it free food, but eating wild plants is a huge stride toward... As they get older the full plants can be steamed, just as you would prepare mustard greens at home. 5. Look for berries on ornamental shrubs, such as this silverberry. Use an edible wild plants guide for your region -- or get a local plant expert to go out and help identify them for you. Thanks! Yes No.