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Newsletter #15-14

October 8, 2014

It's time for Thanksgiving but our pumpkins did not grow this year. Too wet in the spring.

We are sorry we can't put one in your tub. Pictured here is a cheeky alternative to decorate the event.

We can't help you with pumpkin pie but we are thankful that we could give you many of the trimmings for your feast. Your herbs this week are a bouquet of poultry seasoning, **parsley, sage and thyme.**



There is a mixture of 3 types of **potatoes**, Yukon Gold, Russian Blue, and Alaska Sweethearts. Some are tiny gourmet spuds which are best steamed or boiled and fried in butter, then coated with chopped parsley. They need to be soaked for an hour and sprayed off as the weather has not been cooperative and harvesting has been a very unpleasant, wet, cold and muddy

experience.



We are thankful for the excellent crop of carrots this year. They are a good size for slicing or grating for carrot cake. Honey Glazed Carrots is a tasty dish.

2 pounds carrots, 3 tbsp. honey 8 tbsp. butter

Splash chicken stock or water 1 sprig thyme Pinch salt

Boil carrots until tender crisp, about 3 to 5 minutes. Drain. Add butter to skillet over medium heat. Add carrots, thyme, stock, honey and salt. Sauté until carrots are glazed and tender, about 5 minutes.

There are yellow and red **onions** as well as **garlic** to season your meals.

We are thankful for the **celeriac** we were able to share with you this year. Celeriac is the unsung frog prince of winter vegetables. Pare



