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Newsletter 4-17

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The Canadian government is slowly moving to legalize marijuana but our cat has found his ecstasy.

Loki is named for the Norse god of mischief. He is wallowing in catnip. What a happy cat. We wanted to make you happy as well so we are giving you bunches of herbs to relax and soothe you on the hot days ahead; **Chamomile,**

lemon balm and **catnip**. You can use them separately or blend them together to make a tea we call Lemon Catnap. Steep the leaves or flowers in boiling water, add some honey and let it cool. Then add ice cubes and sip this iced tea. Yes, we are giving you another jar of honey. The bees have been very busy making more.





Thanks to the bees, the Blue Lagoon Beauties have been busy picking **raspberries** and there will be some in your tub



this week in compostable plastic.

This will be the last week you get **lettuce** for a while. This lettuce is a Hawaiian variety called



Anuenue. It is The hot days under the prairie sun make it bolt and set seed. Then it

becomes bitter. The deer found it very tasty so we harvested it before anything else could happen to it. We have started some new transplants to put out for later in the season. Anuenue is a type of iceberg lettuce. You may enjoy using it in the following salad.

Overnight Layered Lettuce Salad Recipe

MAKES: 16 servings

- 1 medium head iceberg lettuce, torn
- 1 medium green pepper, chopped
- 1 small sweet red pepper, chopped
- 1 medium onion, sliced into rings
- 2 cups frozen peas (about 10 ounces)
- 1 cup mayonnaise
- 2 tablespoons sugar
- 1 cup (4 ounces) shredded cheddar cheese
- 12 bacon strips, cooked and crumbled
- 3/4 cup dried cranberries



Directions In a 4-qt. or 13x9-in. glass dish, layer the first five ingredients. In a small bowl, mix mayonnaise and sugar; spoon over salad, spreading to cover. Sprinkle top with cheese, bacon and cranberries. Refrigerate, covered, overnight. Yield: 16 servings (1 cup each).

There **is parsley**, a **bunch of onions with greens**, a **cucumber** and enough **tomatoes** to have BLTs

This year the unusual cold nights in July have slowed growth of heat loving plants but the tomatoes are in greenhouses and are thriving with this protection. Enjoy.