

**S O P H I A G A R D E N
A N D L E A R N I N G
C E N T E R**

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We're looking for: recipes that show off our produce, reading recommendations and feedback!

We're on the Web!!!

<http://homecomingearth.org>

Towards an interconnected community of life

R o a s t e d w i t h t h e M o s t e a s t

This issue's recipe comes from Susan Salem, our Garden Manager. She says, "This is a very easy recipe and can be used with any dense vegetables. I've had good results with carrots, potatoes, beets, whole pearl or cippolini onions, Vidalia onion wedges (keeping part of root end intact) parsnips, whole garlic cloves, or a mix of all. Any herbs can be used to season it.

Roasted butternut squash

Cut squash in half laterally. Place flat half on cutting board and carefully peel with a knife. Cut each piece lengthwise and remove seeds. Cut into medium size chunks and place in (metal) roasting pan. Add as many peeled whole garlic cloves as you like. Chop your favorite herb (I use one sprig of rosemary) and add to pan. Sprinkle with sea salt and fresh ground pepper. Add enough virgin olive oil to coat nicely. Toss it all together. Roast in 425 degree oven, giving the pan a shake every 15 minutes or so until tender (45-60 minutes). The kitchen smells great while this is roasting. So simple, but tastes so good!

Y O U G O , G A R L I C !

We have two work days coming up and now that you have had a chance to taste our phenomenal garlic, we're sure you'll want to be a part of them, because they are all about assuring we have more of the same next season.

On Monday, Oct 13 (Columbus Day) from 10 am—2 pm Garden members will not just separate 100 bulbs into cloves, they will also be entertained by the autumnal celebrations that focus on fun for the kiddies.

While the grown-ups are sitting comfortably and companionably at their "work", the kids will be kept very busy, scavenger hunting, enjoying Christine Keller's activities and learning about the Autumn Equinox. Let me emphasize that that this work day is a seated one. So if creaky knees have kept you away, this one's for you! Please confirm your attendance and bring a lunch.

On the Saturday the 18th, we plant the garlic! So please

sign up for these spirited work days and remember, when we at Sophia Garden say "You reap what you sow," we ain't kidding!

COMING UP NOW...

Lettuce
Peppers (on the wane)
Eggplant (still going strong)
Leeks
Potatoes
Asian Greens
Bok Choy
Peas
Kale
Chard

We're Reading: ***The Big Oyster* by Mark Kurlansky.** The author of *Cod* and *Salt* takes on the history of New York as reflected in the life and times of one of our most beloved and beleaguered bivalves. Local flavor for the mind!