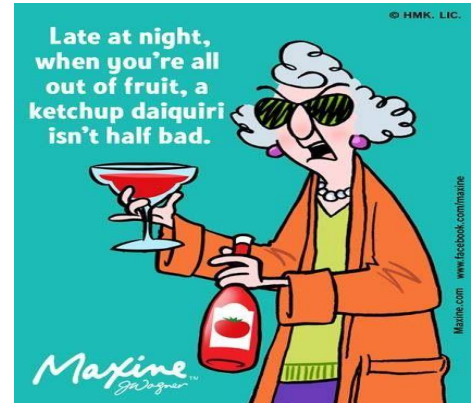
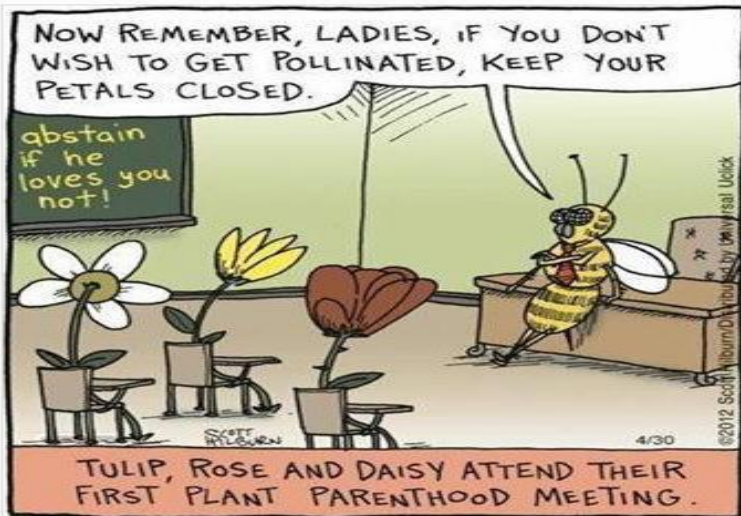




Garden Seeds: *Life began in a garden (Genesis*

1:11)



Yes – Spring is here. **April showers** will soon yield to **May flowers**. In the meantime, we soon will have all the tomatoes (and peppers) you need for that **ketchup daiquiri**; margarita;...

VERMICOMPOSTING -



or **worm composting**; Ellie and Jim brought their squiggly red wigglers to Noah's Garden Day and it sure was a slithery time for all. After learning about the benefits of these beauties, the kids were able to release them into the garden beds to go to work. Want to see more? "Hollywood" was on site as Joshua Diemer took film / and stills to create a short video now playing on Bethlehem VIMEO <https://vimeo.com/325353243>



Next HHCG Board meeting is April 7th at 10:30am @ the Garden.

Most of Spring planting is done including our beloved **TOMATOES**; Peppers; Squash; Eggplant; and new this year – **Sweet Potatoes**;

We have two garden beds to harvest and sow at the time of this writing.

Our Garden Patch is now prepared with a straw foundation and Rich will be sowing **Watermelons** shortly. Mmmmm – Watermelon coolers – margaritas...

Come “grow” with us.



NEW this season!! We have added through re purposing - **TWO new raised beds**. This session, these have been designated our Pepper beds and **ARE AVAILABLE** for sponsorship. Both beds were plumbed and then we added new soil to start them off right.



A parishioner was in front of me coming out of church one day, and the preacher was standing at the door as he always is to shake hands. He grabbed the parishioner by the hand and pulled him aside.

The Pastor said to him, "You need to join the Army of the Lord!"

The parishioner replied, "I'm already in the Army of the Lord, Pastor."

Pastor questioned, "How come I don't see you except at Christmas and Easter?"

He whispered back...sshh, "I'm in the secret service."



"These are vegetables, mother. You wouldn't want me to eat something I've given up for Lent, would you?"

pudding Pots – (by Tastemade) - YES – we have MINT in the garden :)

Ingredients

- 3/4 cup sugar
- 1/2 cup cocoa powder
- 1/4 cup corn starch
- 3 cups milk
- 1 teaspoon vanilla extract
- 8 mini oreos
- 4-5 regular-sized oreos (cookie only, cream filling removed)
- Fresh sprigs of mint

• Instructions

1. Place the sugar, cocoa powder and corn starch in a pot and mix to combine. Gradually add the milk, stirring to combine.
2. Set to low heat and bring to a boil. Boil for 2 minutes, stirring constantly, until thickened. Remove from the heat and pour the pudding through a mesh sieve into a bowl. Add the vanilla and stir to combine.
3. Cover the surface with a sheet of plastic wrap and place in the fridge until chilled, about 1 hour.
4. Place one mini oreo into the bottom of each mini terracotta pot. Note: This is to prevent any pudding from leaking through the little holes at the bottom of the pots. Place the pudding into a piping bag and fill the pots with the chocolate pudding.
5. Pulse the regular-sized oreos in a food processor until they resemble soil. Spoon the 'soil' on top of the pudding and stick a sprig of mint into each pot!