



Garden Seeds: *Life began in a garden (Genesis 1:11)*



The April garden class with Noah's was highly anticipated and didn't disappoint. Jim & Ellie taught the kids that not all bugs are bad, but that many are **BENEFICIAL**. To that point, we were treated to **Praying Mantis** and **Lady Bugs** which the kids were able to release into the garden beds... what a hoot. Thanks to Joshua Diemer, you can catch a recap on BLC VIMEO or our Garden Facebook page.

<https://www.facebook.com/Harvest.of.Hope.Community.Garden/videos/339495866705309/>



We continue to appreciate your food waste donations from home. Please note the drop off spot



Do “YOU” work the social hall kitchen? **ANY coffee grounds / coffee or food waste** can be deposited into the **green** covered container just outside the kitchen. It is then deposited in the compost pile in the garden.



Melons are coming; Melons are coming; Melons are coming – Watermelons are seeded ...

UPDATE:

All the Garden Beds are currently rented / sponsored out. THANK YOU. The sponsorship's are a bit staggered so we'll keep you in mind if one becomes available. We are always open to garden donations to support our ongoing outreach projects. Thank you.

The Garden team has worked directly with grounds maintenance to clear, clean and update the visual opportunities of the BLC campus.

In addition, the garden board voted (with the council approval) to construct a secured open storage facility east of the shed in the parking lot using garden funds together with donated materials. This facility will be operational sometime later this year.

The garden has also donated labor and gravel to update two of the islands in the parking lot nearest the church entrance.

There is so much you can do with fresh tomatoes; Eat them whole; Can them; Add to salads, burgers, burritos and casseroles; Soups; Fry them...

FRESH TOMATO BASIL SOUP

Ingredients

- 1 tablespoon extra virgin olive oil
- 2 tablespoons butter
- 4 medium cloves garlic smashed and sliced
- 2 medium sweet onions coarsely chopped
- 4 cups chicken broth
- 2 medium carrots roughly chopped
- 8 cups chopped fresh tomatoes
- 2 bay leaves
- 2 tablespoons tomato paste
- 1 tablespoon balsamic vinegar
- 1 teaspoon sugar
- 1 ½-2 teaspoons salt start with 1 1/2, add more, to taste
- ½ cup packed basil divided
- 4 ounces fresh mozzarella either the small balls or a larger piece diced.
- 2 tablespoons toasted pine nuts

Instructions

1. Heat oil and butter in a medium size pan. Add garlic and sauté until soft and fragrant, about 3-4 minutes. Add chopped onion and continue to cook until onion is translucent, about 4-5 minutes longer.
2. Add chicken broth, carrots, tomatoes, bay leaves, tomato paste, balsamic vinegar, sugar, salt and 1/4 cup of the fresh basil leaves. Cook, uncovered for 25 minutes until carrots are very soft.
3. Remove bay leaves and allow to cool slightly*, then transfer half of the contents to a blender, add remaining basil and blend until smooth and creamy. Transfer blended soup to a medium size bowl, then repeat blending with second half of soup . Return soup to pot and re-warm gently before serving. Serve hot in soup bowls.
4. If desired, top each bowl of soup with bite size pieces of fresh mozzarella, finely chopped fresh basil, a pinch of red pepper flakes, a few pine nuts and small fresh basil leaves for garnish.