



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

Why did NOAH never go fishing...? *He only had (TWO) worms :)*
Did EVE ever have a **"date"** with with ADAM? ---> Nope! Just an **"apple."**

Harvest is in full swing now at the Garden with the **Squash; Spaghetti squash; Zucchini; Collards; Cucumbers; Peppers; Tomatoes; & Fruit** trees in harvest. The Grapes are coming along well as are the **Corn; Sweet potatoes; Strawberries; Eggplant & Okra.**



273 lbs Harvested since the last printing.

It's been a busy month at the Garden. Starting with Noah's Ark. **"CONGRADUATIONS"** to the **2019 Graduating Kindergarten class** and thank you for your participation.



May's theme was **Mother's Day**. Kids got to plant something to take home for Mom. Thanks as always to **Elle and Jim** heading this up and **Rich and Erica**.





Rich has replanted the church common with **summer ornamental sweet potatoes**.



Have you seen our **PASSIONFRUIT**? Our vine is growing on the south side of our shed. Takes a while to ripen. We are passionately and patiently awaiting their maturity ... 😊



Thanks to Terry; We were able to “**LIFT**” our Grapes. Terry built us lines that mimic what one finds in the vineyards. Now much more manageable. Thank you.

CINCO De MAYO

Worship in the Garden. **What do you think? Let your council know.** *Easter?* On a **COOL CLEAR** morning this past May 5th, Garden hosted a worship service (albeit small) **under the shade** of our Pergola to the gentle **lap of the fountain** and songs of birds nesting nearby. Pastor Chon officiated with Jordan on guitar. Thanks to all in attendance Check us out on Vimeo...





FRIED GREEN TOMATOES !!!

Ingredients

- 4 large green tomatoes
- 2 eggs
- 1/2 cup milk
- 1 cup all-purpose flour
- 1/2 cup cornmeal
- 1/2 cup bread crumbs
- 2 teaspoons coarse kosher salt
- 1/4 teaspoon ground black pepper
- 1 quart vegetable oil for frying

Directions

- Prep
5 m
 - Cook
15 m
 - Ready In
20 m
1. Slice tomatoes 1/2 inch thick. Discard the ends.
 2. Whisk eggs and milk together in a medium-size bowl. Scoop flour onto a plate. Mix cornmeal, bread crumbs and salt and pepper on another plate. Dip tomatoes into flour to coat. Then dip the tomatoes into milk and egg mixture. Dredge in breadcrumbs to completely coat.
 3. In a large skillet, pour vegetable oil (enough so that there is 1/2 inch of oil in the pan) and heat over a medium heat. Place tomatoes into the frying pan in batches of 4 or 5, depending on the size of your skillet. Do not crowd the tomatoes, they should not touch each other. When the tomatoes are browned, flip and fry them on the other side. Drain them on paper towels.

*Knowledge is knowing a **tomato** is a fruit; wisdom is not putting it in a **fruit salad**.*

*Where do **farmers** send their kids to grow? **Kinder-garden**.*

What **water** yields the most beautiful veggie garden? **Perspiration!**