



BROWN BAG LUNCH IN THE GARDEN

July 16, 2010—Lavender

This Week's Recipe:

Lavender Cookies

- 2/3 C Butter or Margarine
- 1 C Sugar
- 1 Egg
- 1 Tsp Vanilla
- 3 Tbs Lavender flowers & leaves finely chopped (no stems)
- 2 C flour
- 1 1/2 Tsp Baking Powder
- 1/2 Tsp Salt
- 1 C Pecans or Pistachios chopped

Beat butter until light, add sugar, egg, vanilla and lavender beat until light and fluffy. At low speed add flour, baking powder and salt. Add nuts. Turn on to a floured board and shape into 2 rolls. Roll into plastic wrap and chill at least 8 hours. Slice into 1/4" slices. Bake at 375 on ungreased cookie sheet for 8 to 10 minutes, or until lightly browned. Makes 3 dozen cookies.

Harvesting & Storing Lavender

- Harvest lavender as it starts to bloom
- Cut stem in the cool of a dry, early morning
- Dry by tying stems into bundles and hang upside down in a dark, cool place
- Cover stems with a brown paper bag poking several holes in the bag for air circulation, which keeps the dust off for storage
- OR spread on a screen in a dark cool place

Other Points of Interest in the Garden This Week:

- One squash plant has died from borers.
- We have harvested a lot of cucumbers!
- Some of the peppers are pale due to nitrogen deficiency.

Coming Next Week—Tomatoes & Squash

