BEANS

Continued from Page 1B Good quality dried beans have a richer flavor than canned and you can easily control the texture.

RED BEANS AND CHORIZO STEW

Prep: 25 minutes Cook: 2 hours Makes: 6 servings

1 pound dried red beans, such as Domingo Rojo 2 smoked ham hocks (or 4 ounces chopped smoked bacon) 1¾ teaspoons salt 12 ounces uncooked

Mexican chorizo or spicy Italian sausage, removed from casing 1 medium red onion, trimmed, chopped

3 cloves garlic, finely chopped 2 cups diced fresh mushrooms

1 poblano or red bell or yellow bell pepper, cored, diced

1 tablespoon chili powder 1 bag (12 ounces) frozen cut okra

Red jasmine rice, optional

Continued from Page 1B

by absorbing 30 grams

of water for each gram of

the crystals. The water is

captured in the net like a net

full of fish, to be released and

used by the little feeder roots

It is important when using

the polymer to reconstitute it

before using it. If you use the

will end up with the crystals

absorbing all the water and

flowing whatever container

Continued from Page 1B

until my 100th birthday.

hours. How fortunate I am.

your own perspective.

dry crystals, then water it, you

the soil mix and polymer over-

of plants that tend to grow

The gel that forms swells

Chopped fresh cilantro

TIPS

into the net.

DORY

1. Rinse beans well and pick

through them for stones. Put beans into a large (4 to 6 quart) Dutch oven or deep saucepan. Add cold water to cover by 2 inches. Heat to a boil, then remove from heat and let stand 1 hour.

2. Add water if needed so beans are covered by 2 inches. Add ham hocks. Heat to a boil, then reduce heat to very low. Partly cover the pan and let simmer, stirring often and adding water as needed to always keep beans covered by at least 1 inch. Cook until the beans are tender to the bite (you'll need to taste them), usually 11/2 to 2 hours. Add 1 teaspoon of the salt and simmer 10 more minutes. At this point you can refrigerate the beans for several days in their liquid. Remove the hocks and pull the meat off the bones and chop it finely and reserve.

3. Meanwhile, put chorizo and onion into a large, deep saucepan or deep skillet. Set over medium heat. Cook and stir to break up the chorizo until golden, about 10 minutes. Stir in garlic; cook 1 minute. Stir in mushrooms, pepper and chili powder.

4. Strain beans over a bowl to catch their liquid. Stir 3 cups of the drained beans, 1 cup of the bean cooking liquid, the

you have it in — including the

hole you dug in the yard for

So be advised to hydrate

the tree you just planted.

the crystals before use to

avoid unwelcome surprises.

Soil polymer is useful in hang-

ing baskets, in planting trees,

in houseplants. I don't depend

on the polymer to keep plants

hydrated, but it is very useful

• For best bloom later this

potted azaleas and kalanchoe

to prevent the plant from

winter, Christmas cactus,

may be left outdoors until

night temperatures drop to

becoming stressed.

Chores and Tips

I had to have my car license renewed on this special day

and was helped by a very nice young man, John E. Brown,

who it turned out was celebrating his birthday on Sept. 10 as was I and anyone else who had the same need of license renewal. His attitude made a potentially nervous time less

stressful and we all laughed when he said I was good now

In attending a meeting later in the day, the idea of a Sep-

tember birthday expanded from my own family to others as a young lady, Kathryn, admitted her special day was coming up

the very next day and she was keeping it free for the happi-

we drove back to town, my secret unknown to them, which

As morning came about and my day became part of the past along with others who observed that particular date, I

knew that Kathryn and others were awaking to their own

amazement of reaching another milestone called life. As for

myself, my birthday hadn't yet ended by a week later when

How we each look upon it as a planned or unplanned event

writes the story of our life, and therein I blessed the link of

thoughts and those who had brought me so far along in life

that I could see that a Happy Birthday begins and ends with

special gifts arrived with cards and lunch out. Every day

seems to be my birthday as it comes and goes in each 24

Then an unplanned dinner out with friends came about as

ness it would bring as being special in its own way.

made it even more special at its happening.

chopped ham hock meat and the okra into the chorizo. (Save remaining beans for another use.) Simmer, partly covered, over medium heat about 10 minutes. Season to taste with the remaining 3/4 teaspoon salt. Serve in wide bowls topped with rice and cilantro.

RED JASMINE RICE

Prep: 10 minutes Cook: 20 minutes Makes: 6 servings

2 cups white jasmine rice 22/3 cups red bean cooking water 1 teaspoon salt 2 cloves garlic, crushed **Chopped fresh herbs** for garnish

1. Put rice, bean water, salt and garlic into a rice cooker. Cook according to manufacturer's directions until rice is tender.

2. Let stand 10 minutes. Fluff with fork. Serve garnished with fresh herbs.

PINTO BEANS AND **GREENS**

about 40 degrees Fahrenheit.

• Transplant deciduous

trees once they have dropped

• Fertilize trees following

• Wait to dig cannas and

dahlias until after frost nips

their foliage. Then allow the

plants to dry under cover in

an airy, frost-free place before

fully mature. Store in a cool,

• Harvest herbs now to

freeze or dry for winter use.

sels sprouts plants to plump

out the developing sprouts.

• Newly seeded lawns

should not be cut until they

are at least 2 or 3 inches tall.

• Autumn is a good time

to add manure, compost, or

leaf mold to garden soils for

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Mole checks Rash Diagnosis

Wart Removal

Lesion Removal

increasing organic matter

• Pinch out the top of Brus-

dark basement to ripen.

• Pick pears before they are

Prep: 15 minutes Soak: 1 hour Cook: 2 hours

their leaves.

storage.

soil test guidelines.

• Plant tulips now.

Makes: 8 servings

fat or olive oil

1 pound dried pinto beans or yellow eye beans 2 to 4 tablespoons bacon

2 large cloves garlic, crushed 1 large sprig fresh sage or thyme (or 1/4 teaspoon dried)

3 to 4 cups loosely packed, chopped or thinly sliced kale Red pepper hot sauce

1. Rinse beans well and pick through them for stones. Put beans into a large (4 to 6 quart) Dutch oven or deep saucepan. Add cold water to cover by 2 inches. Heat to a boil, then remove from heat and let stand 1 hour.

2. Add water if needed so beans are covered by 2 inches. Add bacon fat, garlic and herb sprig. Heat to a boil, then reduce heat to very low. Partly cover the pan and let simmer, stirring often and add water as needed to always keep beans covered by at least an inch, Cook until the beans are tender to the bite (you'll need to taste them), usually 1½ to 2 hours. Add 1 teaspoon salt and simmer 10 more minutes. At this point you can refrigerate the beans for several days in their

• Seasonal loss of inner

needles on conifers is normal

It may be especially notice-

If you have garden ques-

tions or comments, please

write to greengardencol-

PICK'N PATCH

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on October 5th!

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When: Friday and Saturday

9am-6pm Sunday: 10am-4pm Monday-Thursday: By appointment

What you will find:

at this time.

able on pines.

umn@yahoo.com

liquid.

3. Reheat beans if necessary. Use a potato masher to lightly crush a few of the beans; usually 3 or 4 mashes does it.

Taste and adjust seasoning with salt. Stir in the kale and simmer until it is tender, about 10 minutes. Serve hot in bowls with plenty of hot sauce.



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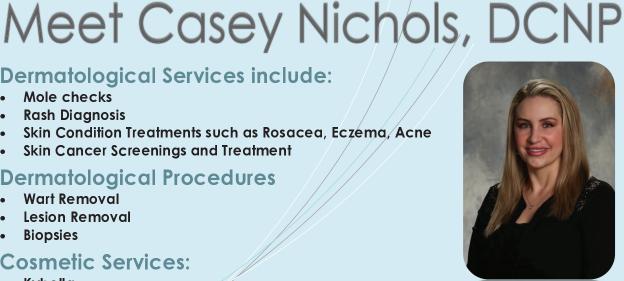
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