

That Plant Fucker



August 2020



Bad Poem

Lammas the first harvest 2020

Reap what we have sown
Gorge on the bread of our land
Winter's lean looms long

Farro is my bread
Ancient wisdom ground to dust
Feeding my meaning

Wheat fresh plump and young
Dries hard and bitter to keep
Sprouts to malt and rot



Azolla filiculoides

We had a plan. Temperatures were rising, and we had found an answer. The *Azolla filiculoides* fern, no larger than our fingernails, sequester carbon like nothing else. Our solution was so elegant.

But we failed to consider all the variables. Like the *Azolla* f. bloom that resulted from augmented cultivation. It got away from us. *Azolla* covers everything. We can't kill it fast enough. It's still warm, and it's still growing.

Spicy Pickled Fiddleheads

1 pound fiddlehead ferns

1 medium onion (peeled, cut into thin slices)

For the Brine:

1 cup water

1 1/4 cups white-wine vinegar or apple cider vinegar

1/4 cup honey

1 tablespoon non-iodized salt

1 or 2 small hot chile peppers (chopped, fresh or dried)

1/2 teaspoon mustard seeds (whole)

1/2 teaspoon coriander seeds (whole)

1/4 teaspoon cumin seeds (whole)

6 to 8 black peppercorns (whole)

4 to 6 allspice berries (whole)

- 1) Remove the bits of a brown, papery sheath sticking to the coiled green parts.
- 2) Rinse in a colander until the water is mostly clear. Trim off any browned ends.
- 3) Blanch the fiddleheads: Fiddleheads can be somewhat toxic when eaten raw and must be cooked before consumption. Add fiddleheads to boiling water and cook for 4 minutes. Drain.
- 4) Pack into clean 1/2-pint canning jars. Leave 1/2-inch headspace.
- 5) Combine the 1 cup water, vinegar, honey, and salt in a small nonreactive saucepan.
- 6) Add the spices. Bring to a boil over high heat. Reduce the heat to low and simmer for 5 minutes.
- 7) Pour the hot brine over the vegetables in the jars, covering them completely but still leaving 1/4- to 1/2-inch headspace.
- 8) Process in a boiling water bath for 10 minutes. After the popping sound occurs, indicating a good vacuum seal, retighten the lids. Cool completely before storing in a cool, dark place.
- 9) Wait at least one week for the flavors to develop. The pickles will keep, unopened, at room temperature for at least one year.

Recipe courtesy of www.thespruceeats.com

Rant about Love

Love, what the fuck?!!

The End

No, no. That's not a rant. That's a cryptic Twitter post. Love is more nuanced than that. There are many kinds of love. But some love is destructive. Ok, is it really love if it's destructive?

Is love an absolute? Or does me perceiving something as love make it love? That is some deep shit right there. And also, here's a collage of kittens and bubbles. Love.



The background is a dark, textured surface. In the top right corner, there is a collage of various elements: a green leaf, a piece of wood, a circular orange patterned object, and a small white circular object. In the bottom right corner, there is a wire basket filled with red and orange fruits, a green leaf, and a small brown object. In the bottom left corner, there is a large, golden, geometric, star-like structure. The text is overlaid on the dark background in three blue rectangular boxes.

Shameless plugs

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