

That Plant Fucker



November 2020

Bad Poem



Wanderlust

I want to get away
No, I want to stay

Caught in unchanging four walls
On the same streets

Try walking instead
Or touring on a bike

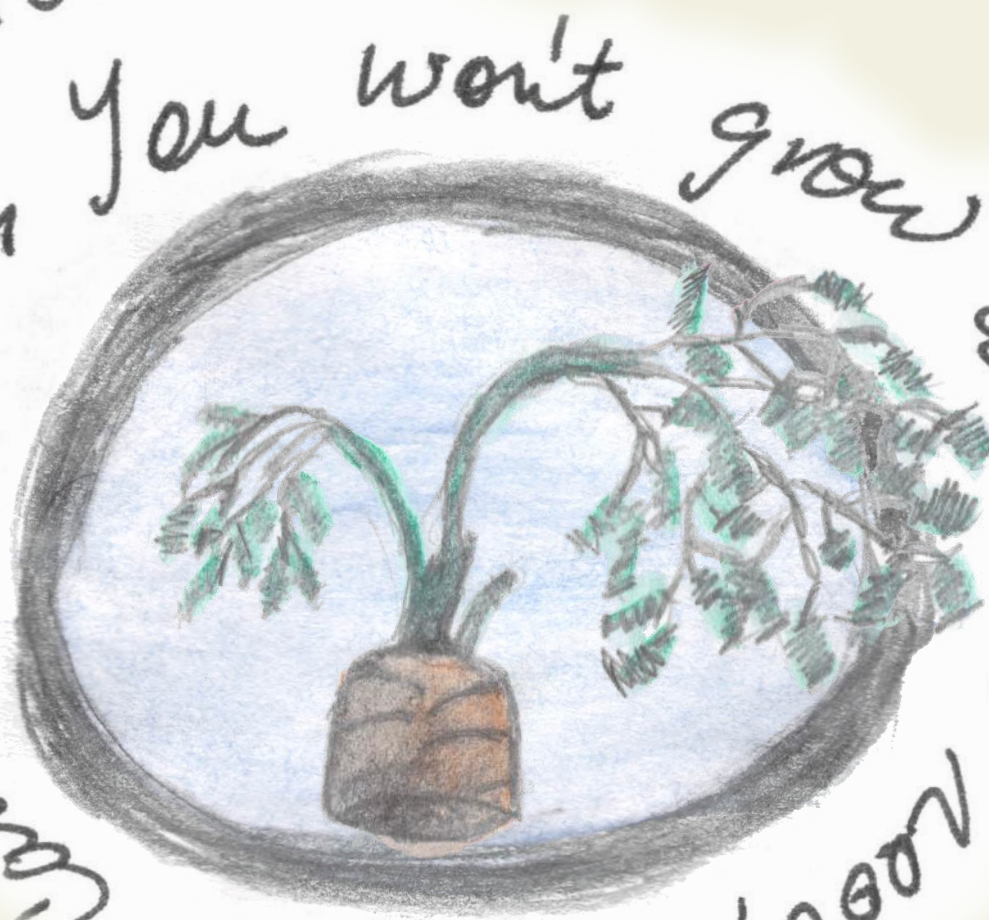
Accustomed streets
How would they look to a stranger?

Why I won't leave
To find foreign roads

On unacquainted paths
Stand unacquainted people

Growing food from Scraps

get more greens.
→

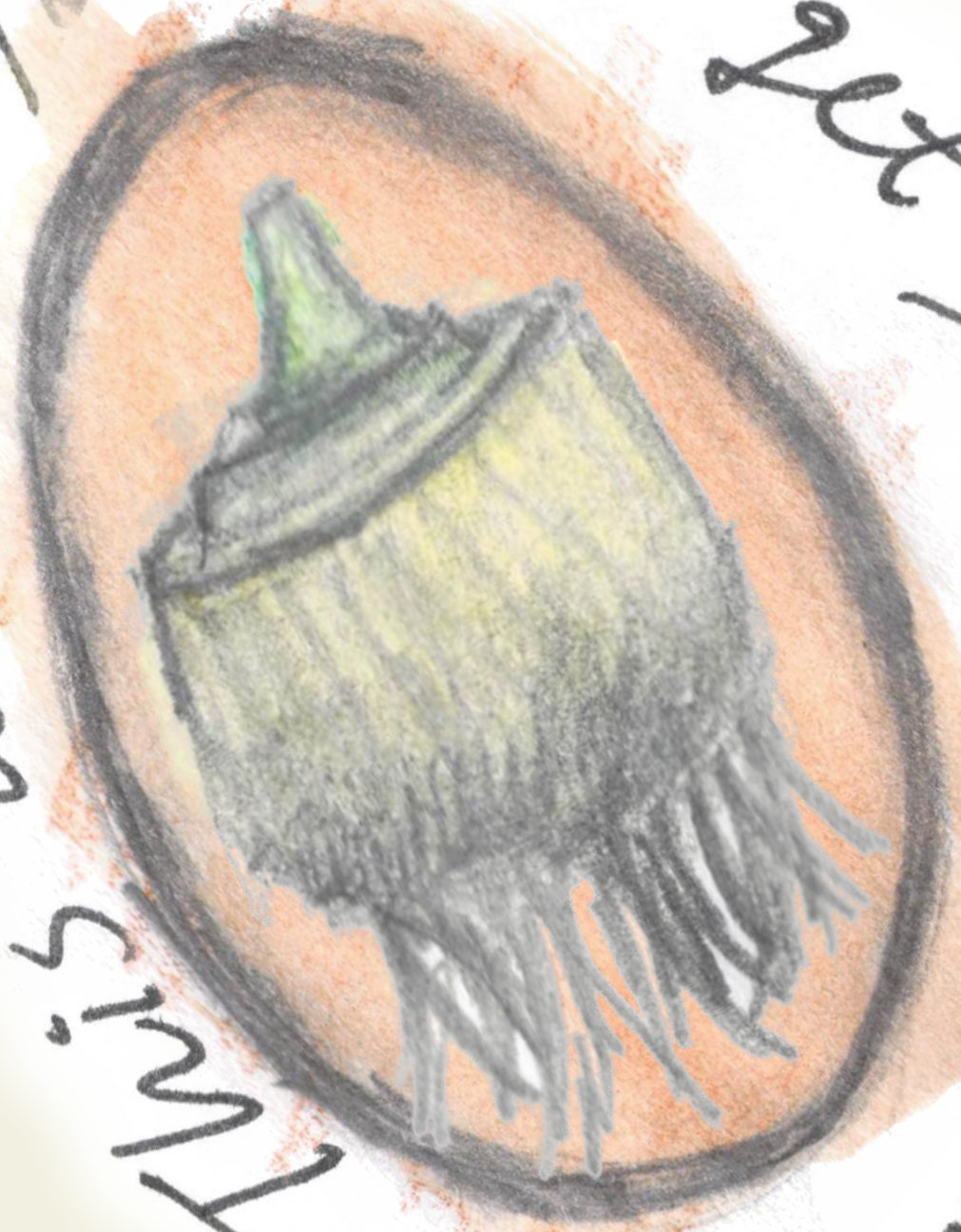


you won't grow
another root, but you
can

see your tree fruit.
you might
pick roots. I hope
you're young.



works! You Can Help
Twins More aware.



Maybe my nieces will see this forest again.



Carrot Top Chimichurri

1/4 cup red wine vinegar

4 garlic cloves, minced

1/2 teaspoon dried oregano or 1 tablespoon
minced fresh

1 teaspoon fine sea salt

1/4 teaspoon red pepper flakes

1/4 teaspoon freshly ground black pepper

1/3 cup minced carrot tops

2/3 cup minced green herbs (parsley leaves,
cilantro leaves, green onion or scallion greens)

1/2 cup extra-virgin olive oil

1. To prep the carrot tops, run your fingers down the thick stems to remove the small tender leaves and stems. Discard thick stems.

2. In a small mixing bowl, stir together the vinegar, garlic, oregano, salt, red pepper flakes, and black pepper. Let sit for five minutes while the vinegar mellows the bite of the garlic.

3. Stir in minced greens.

4. Drizzle in olive oil while stirring constantly.

Chimichurri keeps well tightly sealed in the fridge for a few days. You can freeze it, too.



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