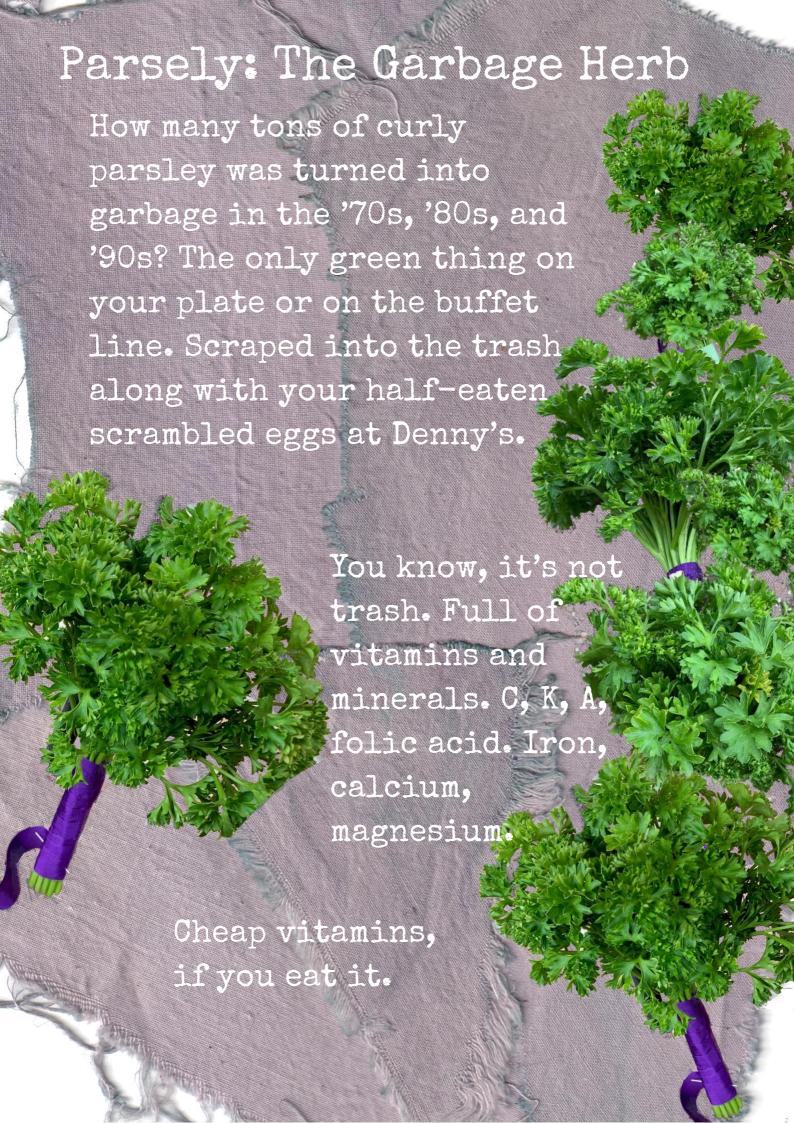


Litha: two years later

The longest day bonfires
Come not from flames
But from Sun in burning air

Sunflowers and lavender and lemon
Must like to burn
Honey melts into sun-baked cakes

Thank the wheel which turns
On this day to shorten the Sun
albeit slowly



Roast Parsley Root and Lady Apple Soup

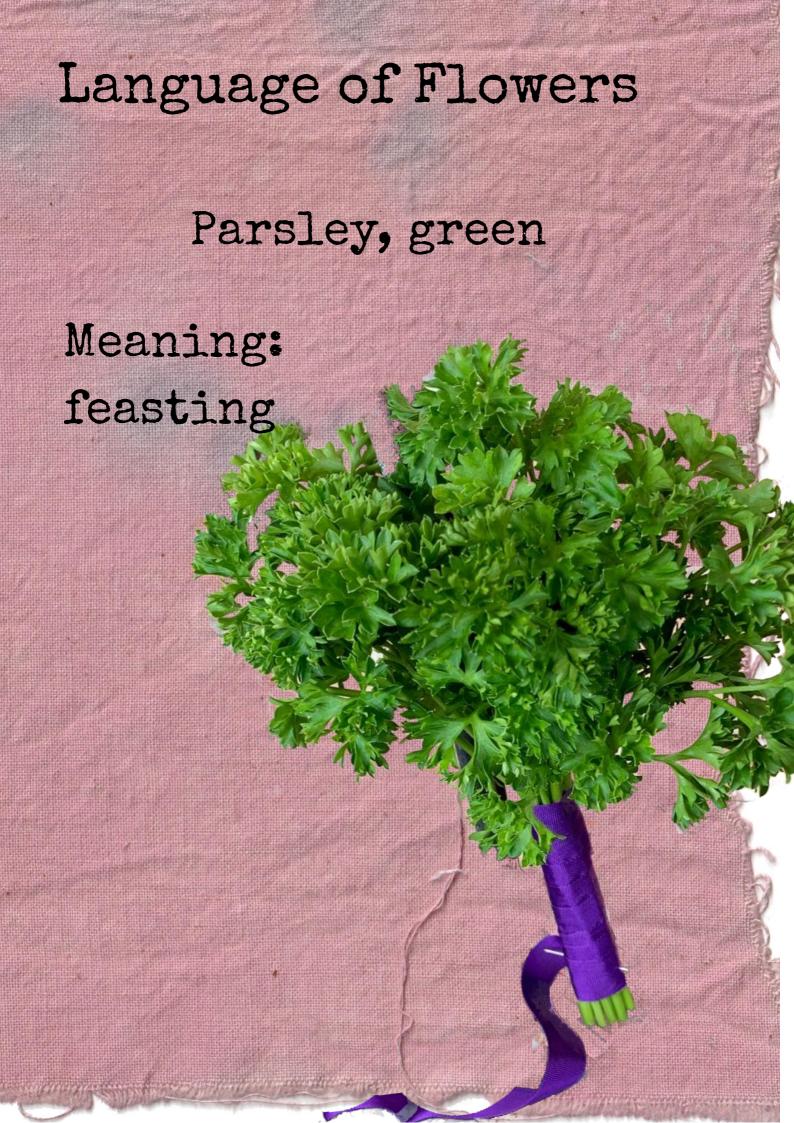
1 cup peeled and chopped parsley root
1 cup cored and quartered lady apples
2 shallots, diced
5 cloves of garlic, minced
1 tsp chili flakes
3-4 sprigs of thyme
pinch of Maldon sea salt
pinch of pepper
2 cups water or homemade vegetable stock
Olive oil as needed

loss the parsley root and lady apples in oil, salt and chili flakes. Pour into a roasting pan. Tuck in the sprigs of thyme between the chunks. Cover the pan with foil and roast in a pre-heated oven at 400F for about 15 minutes till everything is soft but not mushy.

Meanwhile, heat oil in a heavy bottomed pan and toss the garlic in it for a couple of minutes till its fragrance is released. Saute the shallots until soft. Add in the roasted veggies along with the release fluid. Add water/stock and bring to a boil. Lower heat to let the soup simmer for 10 minutes.

Process the soup into a smooth puree. Bring the soup back to a boil and adjust the liquid content for needed consistency. Serve the soup with a dash of good olive oil and a sprinkling of chili flakes for just a touch of heat.

Source: ournourishedlife.com/blog/rkspoonnknife.com/2013/02/Roast-Parsley-Rootand-Lady-Apple-Soup.html





Rant

Why plants

The world is going to hell. So all the old people tell me. They are wise and experienced, so why shouldn't they be right.

If the world is going to hell, I'll have to feed myself. And medicate myself. That's why I befriend the plants. The parsley and dandelion, and other weeds will gift me with vitality. The plantain, queen comfrey, and aloe will heal me.

There are plants growing out of a crack in the sidewalk that may mean the difference between living, or dying a 19th-century death.

