

## April Culinary Letter

This month begins a new culinary theme for the next twelve months and we have chosen to highlight “Herbs in Poetry.” April’s choice is an anonymous poem instructing the reader about the care and usage of common herbs.

*“Parsley sage rosemary and thyme  
Add oregano, basil, and cilantro  
Use them before they turn to slime  
That shouldn't be a tough road to hoe*

*Grow them at home or buy them fresh  
Dry are acceptable when all else fails  
Experiment with cooking till flavors mesh  
Create like a chef; learn what that entails*

*Cut them with scissors don't use a mallet  
Let the fresh flavors be supreme  
Herbs like mint freshen the palate  
Use herb d' Provence for French cuisine”*



Heed the advice of the poet to help you grow, cultivate and harvest your herb garden and work diligently so that you do not have to “buy them fresh.” As Mistress Wilder writes:

*...there can be no more humane thing more excellent, either for  
pleasure or profit than a Garden well set fourth with Herbes...*

Our culinary goal this month is to use any of these herbs listed or combine them into your own unique blend (such as herbs d' Provence) and then devise a tasty dish that compliments and highlights the herb mixture. A good example is a Mexican corn and black bean salad that uses cilantro and thyme or a pesto dish that combines basil, parsley and mint.

The poem encourages us to:

*“Experiment with cooking till flavors mesh  
Create like a chef; learn what that entails:”*