Digging Deep

Growing Gratitude in the Garden ... continued from page D1

As annoying as they can be, I'm happy to co-exist with the wild things. You may want to collect a few of the beautiful turkey feathers as I do to add to your holiday bouquets.

Persimmon trees are bursting with orange tangy fruit, ready for our holiday puddings. Fall is still showing off its brilliant robes of reds, yellows and gold, yet there is a nip in the air reminding us that winter is a little over a month away. Pumpkins and gourds are still a seasonal favorite. Native to North America,

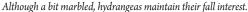
pumpkins are a vegetable, not a fruit, genus Cucubita, species pepo or maxima. They are a type of winter squash and the really weird, ugly ones are the most delicious. The blue-green pumpkins you are growing or have purchased are derived from New Zealand. Cook them as their golden-yellow flesh boasts a sweet, mild aromatic flavor. Were you repelled by the warty pumpkins you saw in markets this year? Don't be. Those ugly growths are actually sugar secretions. The more warty

the pumpkin, the smoother, creamier, and sweeter the flesh inside. Make a pumpkin puree for dinner, or a scrumptious pumpkin pie for Thanksgiving and you'll be hooked.

As we soon bid farewell to fall, let us all keep gratitude in our hearts as we look for the fertile joys that sprout with simplicity. Believe something wonderful is about to transpire.

Grow and glow in gratefulness.







Were you wondering what happened to the turkey eggs? They hatched!