UPCOMING EVENT
MASTER GARDENER WORKSHOP

Next Topic: Food Preservation

Saturday, Dec. 1st
10:00 AM

ARTHENIA L. JOYNER UNIVERSITY AREA COMMUNITY LIBRARY

Join us and learn how to make your food last longer, with preservation tips such as: freezing, sugaring, salting, drying, smoking, sealing and pickling.

Free | No Registration Required

RECIPE
JAMAICAN SORREL DRINK

Ingredients:
- 2 pound(s) sorrel
- 1 ounce(s) ginger
- 1 piece(s) dried orange peel
- 6 whole cloves
- 12 cup(s) boiling water
- 2 cup(s) sugar

1. Wash sorrel, crush or grate ginger.
2. Place sorrel, ginger, orange peel and cloves in a stainless steel container.
3. Pour on boiling water, cover and leave to infuse for 24 hours, then strain and add sugar.
4. Pour into bottles, adding a few grains of rice to each bottle.

Highlight of the Month

The Jamaican Sorrel is finally blooming after three full months, starting from seed. We will harvest the flowers and make a traditional Caribbean drink known as a Jamaican Sorrel (or Florida Cranberry Hibiscus in North America). Jamaican Sorrel is high in vitamins and minerals with powerful antioxidant properties. It’s a great plant to have in our garden! We have also switched crops from summer to fall and are gearing up for Thanksgiving season. The garden will offer collard greens, cabbage, spring mix lettuce, tomatoes, green beans and more! We also want to thank the Young Men’s Service League for their generous donation that went towards renovating the back area of the garden. Additionally, they came out and volunteered on Saturday, October 13th to build a landscape demonstration garden. We will use the demonstration garden to inspire and teach residents how to landscape their own homes and beautify the neighborhood.

Join us in the garden! Volunteer every Friday from 9:00 - 11:00 AM and take home fresh produce! For more information, contact Erica Nelson at (813) 558-5212 x 203 or enelson@uacdc.org

HARVEST HOPE COMMUNITY GARDEN
AT HARVEST HOPE PARK
13704 North 20th St., Tampa FL 33613