Dear Kathy,

Gardens are planted. The beginning-of-summer chores are finished. Now, it's time for some fun and relaxation! The weather is HOT, the sun is bright, and everybody is ready to unplug! While you're resting on your laurels, be sure to spend some time admiring the beauty of your garden or your neighbor's garden. Better yet, come to Heavenly Scent and wander around in our garden!

Please keep in mind, we'll be closed on Tuesday, July 4, in honor of Independence Day! (We ask that you refrain from wandering around in our garden on that day.)

New and Exciting in the Shoppe

• Do you want something to occupy your mind while you’re swinging in your hammock? We have many interesting books to feed your brain. Whether it's cooking, herb cultivation, tips for successful gardening, or even sketching from nature, the perfect book for you is on our shelves!
• By the way, Kathy's favorite books for some light reading are: The Culinary Herbal, by Susan Belsinger and Arthur O. Tucker; The Gardener's Year, a DK Book; The Wonders of Nature Sketchbook, by local author, Colleen Monroe.
• Now that you've got your garden in, perhaps it needs an interesting accent piece. Might we suggest a solar-powered glass sculpture? Whether you choose a twist pod, fiddle top, or even a layered glass flower, these colorful, blown works of art are sure to add just the right amount of whimsy to your outdoor space.
• Perhaps you prefer an accent piece with some motion. How about a charming butterfly rocker stake? The sculpted metal butterflies are gracefully curved along a metal arch and balanced with a clear glass ball on the end. As the wind blows, the
sculpture gently rocks on its stake. People find these enchanting and we simply can't keep them in stock!

- Speaking of wind action, have you seen our wind-powered whirly-gigs? These tall stakes are painted a soothing, pastel green and have several layers of paddles that catch the wind, whirling and changing directions as the breeze blows. They're quite mesmerizing!

**Greenhouse Gossip**

- Our annual "Steve's Gone Fishing" sale is in full swing! When you buy 5 annuals, herbs, and succulents at $4.99 each, you get 5 more FREE!
- Lavender, rosemary, and petunias are excellent plants to fill in those bare, sunny spots in your garden. We still have several varieties of lavender from which to choose, as well as a nice selection of rosemary and LOTS petunias!

**Kitchen Pantry**

Here are a couple of easy summer time recipes from our friends at Country Home Creations:

**Lime Cilantro Shredded Beef**

3 lbs. beef chuck roast  
1 bottle (16.9 oz.) lemon-lime soda  
2 tsp. chili powder  
1 tsp. salt  
3 cloves garlic, crushed or ½ tsp. minced dried garlic  
1 packet Lime Cilantro Dip Mix (dry)  
1 red onion, sliced  
1 green bell pepper, seeded and sliced

Rinse roast. Season with salt and chili powder on each side. Place the roast in a slow cooker; sprinkle entire packet of dry Lime Cilantro Dip Mix on top and around the sides of roast. Sprinkle garlic on top of roast. Carefully pour lemon-lime soda around sides of roast. Add onion and bell pepper. Cover and cook on low for 8 hours or until tender. Serve with rice or put inside corn tortillas.

**Chocolate Strawberry Tart**

1 packet Chocolate Covered Strawberry Dip Mix (dry)  
1 cup (8 oz.) cream cheese, softened
1 container (16 oz.) whipped topping, divided
1 ready-made chocolate cookie or graham cracker pie crust
1 cup strawberries, sliced
Chocolate syrup optional

Using an electric mixer, combine Chocolate Covered Strawberry Dip Mix and cream cheese. Once thoroughly blended, fold in half of the container of whipped topping. Spoon mixture into pie crust. Carefully spread remaining whipped topping on top of chocolate mixture. Top with strawberry slices and chocolate syrup, if desired. Chill 4 hours before serving.

Amusements and Diversions
Experience the fun of summer with one of our upcoming events.

- Garden Delight Tours
  Wednesday, July 12 11:00 a.m.-1:00 p.m. $29.75
  Thursday, July 13 6:00 p.m.-8:00 p.m. $29.75
- Outdoor Garden Tea Parties
  We have one date with seats available
  Friday, July 21 11:30 a.m.-1:30 p.m. $31.75

Pre-registration is required for all classes. This can be done with a check by mail, in person at the shoppe, or by giving us a call with your credit card information.
(At this time we are not set up for on-line registration.)
Please refer to our website for additional details about upcoming events.

Food for Thought
"Nothing which gives us a happy hour can be insignificant."
- Dr. George Johnston, 1858
Taken from Trowel and Error, by Sharon Lovejoy

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