

# SNIPPETS From here and there

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## Note from the Editor.

I hope that you are all well and keeping safe and free of winter chills. With all this hand washing and social distancing we ought to make it through winter without a single cold or flu.

Below is a new recipe kindly provided by Gail and John Gyzemyter. Gail assured me that this soup is very popular. It sounds delectable.

Now that parsnips are in season it's a good time to try it.

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## Parsnip & Blue Vein Soup

### Ingredients:

#### Vegetables

- 2 Leeks,
- 1 white onion,
- 1 medium potato,
- 1 kg parsnips.

#### White sauce:

- 2 Tablespoons of butter
- 2 teaspoons Dijon Mustard
- 2 - 3 Tablespoons plain flour
- 1 cup of white wine
- 1 cup of milk cream mixture
- 1 wedge of Blue Vein cheese (crumbly is best).

Slice and dice vegetables.

Place in a pan with a little butter and oil and sweat until tender.

Add 4 cups of chicken stock and simmer till soft.

When cool process in a food processor or use a stick blender until smooth - put aside.

In a bowl melt butter and mustard in microwave, add flour and cook till crumb like

then blend in wine, milk/cream and re-cook. Add 1/2 of the cheese combining till thick.

(I prefer to make the white sauce in a saucepan)

Combine vegetables and white sauce and then slowly add rest of cheese to taste.

Enjoy with a hot crusty baguette.



## Gardening Tips for June' on the Sunshine Coast

Plants that we should be **planting now** are things like kale and cauliflower, broccoli, lettuce and Asian greens, tomatoes, silver beet and rainbow chard, herbs and ginger, galangal, tumeric and strawberries. Jul 1, 2010. [Sunshinecoastdaily.com.au](http://Sunshinecoastdaily.com.au)

Frangipani are losing their leaves, which will almost certainly be carrying the rust fungus. Picking up these leaves and putting them in the rubbish will not prevent the disease entirely but will reduce the potential for re-infection next season.

The Queensland Gardening Pages.