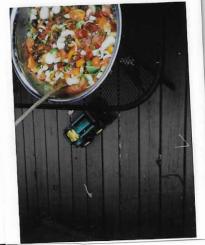
was the summer DINO ころで

Dear Literary Cooks
If you are like me and find yourself in a abundance of tomatoes
you could use this featured recipe. Now, I know we all get
wrapped up in owr own every now and then and we
to take advantage of our harvest of produce, but this method
shared by my friendly neighbor Annalee for gazpacho makes maximizing your
garden's bounty all too
A personal favorite for down gazpache was serving it up VERB - ING
like it was a bloody  — I'm talking full garnish like  BIBLICAL NAME
olive, cheese, FOOD ITEM FOOD ITEM BEVERAGE
on the side. Now that's how you feel as if you have been whisked away to
for the summer!
A PLACE All in all, a big batch of gazpacho got us through the hottest
of the summer. Often, we would be so and after a
long day the garden, that a cool bowl of soup was just
what the ordered. Honestly, it's one of the quickest and OCCUPATION
tastiest ways to put that into into into
PART OF THE BODY
I also recieved an introductory book on making zines in a bit of NOUN
mail from 's own Andrew Wiggins. You remember Andrew from GEOGRAPHIC LOCALE
his days playing forward for the SIZE CITY ANEMALS
Well, apparently he has been keeping up with the zine, and I cannot VERB
him enough for his kind of support.
Enjoy the contributions, remember to send yourto:
Interior

and the same

th wants

## questions mostly about gazpacho







Where did you learn to make gazpacho? What are the essental elements all how do you make it?

I think I probably taught myself after googling a few recipes after eating it in spain. I can't even remember the first time I had it, but I remember wanting to take a bath in it. "azpacho is one of those things that some people have very strong opinions about and everyone's family has their own touch. I'm not much of a purist and I tend to make it based on what I have (but always an abundance of tomatoes). Reading just now, I learned that onion is a controversial ingredient. I tend to use a lot of cored tomatoes, green bell peppers, cucumbers, onion, garlic, Spanish sherry vinegar, salt, and a good clive oil. Day-cld-bread is a common ingredient but alas I don t live in a culture where I tend to have fresh day-old-bread and I like to make it without so I can share it with my GF friends. I like to put all my ingredients in a massive bowl to meld together before I blend but I don't know if that's the traditional preparation. I also like to eat some of it before I blend it :)

HOT TIPS: 1) Bill's Imported Foods on Lake & Aldrich for the vinegar (and

a fun grocery experience overall)
2) google 'gazpacho receta' instead of recipe and you should be able to find some more authentic recipes that even a non-Spanish speaker can read

3) ditch the spoon and justdrink it from a glass, dip your toast

in in:

How much of your recipe comes from your garden? Do you grow anything cifically for gazpacho?

Mainly my tomatoes are the only ingredient from my garden, although I did grow bell peppers, onions, and garlic this year, none of them are in the same abundance at the same time of the first big tomato burst (I am a pepper and onion novice > but other gardeners would definitely have these all at once!) Gazpacho is one of my main ways of making use of tomatoes se I think it's fair to say I grow them for that purpose! In adding bell pepper to the garden this year I also had gazpacho in mind.

Name the last song you sang in the car? 'Eso es bola' by Los Desiguales (fun fact I danced with a guy in Habana who turned out to be in this band!)

## continued ...

What garden skill are you proud to have obtained this season?

So many thing! Probably my first garlic hardest and utilizing a lot more cover crops and pollinator pal plants.

5How did you get your cat?

Even knowing that tortoise shells are full of wacky, perma-tween tortitude, I saw Ray online and was entranced by her beauty. I had just moved to Chicago and planned to g et a cat to keep me company. Took the train to the the Anti-Cruelty Society and brought her home in a taxi!

what WNBA subpolt are people not paying enough attention to?

My devastatingly serious crush on Sue Bird. I have liked her longer than Megan has! Not fair!

what are you looking forward to doing better in your garden next year?

I'm going to cover crop the crap out of it. This year I did some (mostly radishes) and laid straw, but next year I really want to drown out my weeds with cover crops. And get all those good other cover crop benefits. I'm trying to build my soil health for the long haul!

\*\*Interview conducted via text message Aug. 10-13\*\*

Dear Feeding Friendzine,

Please enjoy this cus

Witte book.

Sincercy,

Miggins

Wiggins

MAKE A ZINE

START YOUR OWN UNDERGROUND PUBLISHING REVOLUTION

JOE BIEL