

Saturday Meanderings



Another week has come and gone! And it is nearly February~this year is already flying by! It's been an exciting weather week here. I am so happy you are joining me today for Saturday meanderings to chat about all things new and wonderful this week.

New Beverages



The Wellness Tea

Nothing better than a cuppa tea when it's chilly and rainy. My sweet friend, Gabie from Tea End blog is my go-to person when I am seeking a new tea. She recently featured this one, The Wellness Tea on one of her blog posts. Ordering online is very easy and here are some of the claims this 100% organic herbal blend does to boost your daily balance:

- Immune System
- Anti-inflammatory
- Ease digestion
- Control blood sugar level
- Calming
- Cleanse
- Heart Health
- Energy Boost
- Improve skin health



Every afternoon I make a cup and add a bit of honey of Crozier honey. The tea package holds 30 pyramid tea bags. There is no caffeine, artificial colors or additives. See Gabie's post [here](#) (photo above from Tea End Blog). To shop The Wellness Tea click [here](#).

Our orchard is bursting with delicious citrus fruit but we are specifically enjoying our fresh tangerines. This Sidecar cocktail is SO good. Not only are you getting lots of Vitamin C, but I also add fresh ginger to the simple syrup. The bourbon is warming on these chilly evenings too. We are loving this tasty cocktail. Recipe is below.



Time to Prune

January and February are gardening months here in Phoenix. It is time to prune your fruit trees, before the spring growth starts to bud. This year I decide to prune the apple, peach, apricot and fig trees myself as I haven't been happy with how they look.



Apricot tree before



Apricot tree after

In doing so, I discovered that our apricot trees have a borer which is creating havoc. I am in the process of reading up how to deal with these nasty characters as we have previously lost a peach tree due to these invaders.

Cleaning and Organizing Projects

There are no big or complicated projects on the horizon. But I am tackling smaller ones that take an hour or so each and every day. Does anyone hate cleaning out the freezer as much as I do? It would be embarrassing to show you the before picture, but here is what it looks like now. Hard to believe I threw out a lot of things.



Over 3 years ago, I converted a huge tv armoire to store our bedding and linens (see post [here](#)). It is finally messy enough for me to pull everything out and re-organize it all over again. Why can't things stay perfect?



Armoire before



Armoire After

It feels good to get these things done as they are not overwhelming nor do they dominate my day.

More Antlers



Our sweet friends Sam and Kate, who provided us with the fabulous elk antler sheds (see post [here](#)), just sent us several deer antler sheds. I cannot wait to use them in different scenarios up at our cabin. Just a reminder that deer shed their antlers every year and no animal was hurt in the process.



Sourdough Cinnamon Rolls with dried fruit and nuts
Does anyone watch The Great British Baking Off? Well, we are watching the Masterclass episodes by Paul Hollywood and Mary Berry. They are addicting and the worst part, is that all I want to do is B.A.K.E. Recently I made cinnamon rolls with dried cherries, cranberries and walnuts with an orange glaze.



Then I had a hankering for brownies, but made these Black Bean and Avocado brownies instead. I know what you are thinking~black beans and avocado? Surprisingly, these brownies are rich and chocolatey. For this recipe I did add butterscotch chips vs. chocolate ones. Here is the [link](#) to Ambitious Kitchen for this healthier version.

Making Nut Milk



Several people find it surprising that I make my own nut milk. I cannot tell you how easy it is to make this. What I like most about it is that I get to control the ingredients. My fresh nut milk only lasts a week so I wonder what they put into commercially produced nut milk to lengthen the shelf life. The best and inexpensive helper to making nut milk, is a

nut milk bag. You can find it [here](#).

To see a post on how to make your own nut milk, click [here](#).

iPhone Photos



Flower in the garden

A year ago I invested in an iPhone 11. There is probably still so much I do not know about it, but I do know that the camera function is excellent. Most of my photos are taken with this iPhone. Since improving my photography skills is ongoing, I take a lot of pictures. Here are some I took this week while walking the yard after the rain.



Ornamental cabbage



Purple petunia

Our Weather

Since Phoenix has approximately 300 sunny days in Phoenix, we LOVE getting any weather that produces precipitation. With little rain this past year, it is so glorious to have all the rain (and snow) this week.

My friend, Louise, who lives in a more northern part of Phoenix, sent me this picture. Typically, her desert views are expansive but not only did it snow, but the visibility is nearly zero. Such a rare occurrence!



And we had 14 inches of snow at our cabin in the mountains!



Our cabin

Well, as we wrap up January 2021, I hope all is well with you and your family. So happy you are here today for Saturday Meanderings. Stay safe, healthy and warm!



Tangerine Sidecar

Fresh tangerine juice and a great warming Bourbon make this a tasty drink

- 2 oz freshly squeezed Tangerine juice
- 1/2 oz fresh Lemon Juice
- 1-1 1/2 oz Bourbon (small batch bourbon preferred)
- 1/2 oz simple syrup
- dash orange bitters

Simple Syrup

- 1:1 ratio of water to sugar; dissolve
1. Put all ingredients into a cocktail shaker with ice and shake for 15-20 seconds. Strain into your cocktail glass
 2. Garnish with a strip of tangerine zest

I used fresh grapefruit juice when I ran out of lemons.

Also added fresh ginger to the simple syrup while dissolving for more flavor.