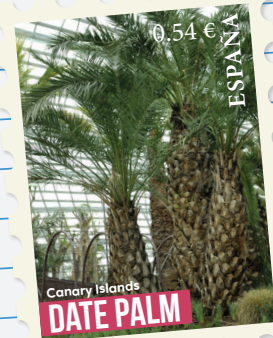
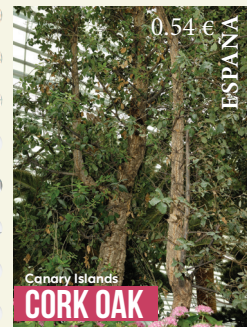


Fill in the blanks
and pick the
stamp with a
palm on it!



POST CARD

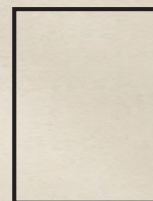
Dear Penny,

I am writing to you from the Canary Islands and it is lovely here in Spring. Did the shipment of Olive trees I sent earlier arrive safely?

I managed to buy many different types of palms for our M _____ Garden, such as the _____ Palm, and the _____ Date Palm. I can't wait for you to see them!

Perhaps we can go on a "date" when I'm back and I'll tell you more!

With Love,
David



To: Ms. Precious Penny
70 Cork Oak Lane
Singapore 663620

Dear David,

I love the postcard you sent! I can't wait to see the palms planted in the Mediterranean Garden too!

The Olive trees arrived safely. We have just finished planting the thousand-year-old Olive tree! It is at the start of the Olive Terrace.

I was so surprised when I saw how tall some of the Olive trees were! I always thought that they were really short. I never knew they were only that way because the farmers prune them to harvest the fruit easily.

Thank you for the bottle of Olive oil you sent through Carlos. He taught me how to make the traditional Spanish dish, "Patatas a lo Pobre" (it means "poor man's potatoes") with it. I am sending you the recipe. I know you've probably had lots of it over there, but Carlos says this is his secret family recipe!

Counting the days till you are back!

Missing you,
Penny

P.S. I would LOVE to go on a "date" with you.

Patatas A Lo Pobre

INGREDIENTS:

- 4 medium potatoes peeled
- 3 cloves garlic finely chopped
- 1 onion finely chopped
- 1 tablespoon fresh parsley finely chopped
- 3 tablespoons olive oil
- salt and pepper to taste

DIRECTIONS:

1. Cut the potatoes into rough slices about 1/2 cm thick.
2. Heat the oil over medium-high heat. Add the onions and garlic and cook for about 5 minutes over medium heat.
3. Then, add the potatoes and cook over medium heat for about 20 minutes stirring occasionally until the potatoes are done.
4. Be careful not to cook on very high heat as this will brown the potatoes. Also, the potatoes will turn soft and mushy.
5. When done, remove from the heat and strain off the extra oil.
6. Put into a bowl and toss with the parsley. Add salt and pepper to your taste.



Enjoy!