



**ORGANIC
CANNABIS
FOUNDATION**
Northern California

MARCH 2008

- Mar 6th Thurs.** Sonoma ASA meeting 5pm-7pm
at Santa Rosa Dept. of Health
625 5th Street, Santa Rosa
South City View Room
- Mar 17th Mon.** St. Patrick's Day. Wear **GREEN** for
a free entry in the Glass Givaway!
- Mar 18th Tues.** Women & Cannabis Meeting
7:00pm. At 301 E. Todd Rd.
Santa Rosa, CA 95407
- Mar 23rd Sun.** Dispensary **CLOSED** for Easter.

NEW DELICIOUS EDIBLES!



Peanut Butter Cups

Ingredients: Medicinal peanut butter,
sugar, chocolate, salt. Contains nuts.

Chocolate-Caramel Macadamia Nut Turtles

Ingredients: Brown sugar, corn syrup,
milk, macadamia nuts, and chocolate.



Tip of the Month:

Using carbon filters in your grow room's
ventilation system can eliminate odor and
reduce the risk of getting noticed.

Strain of the Month: *Granddaddy Purple*

Also known as GDP,
the strain originated in
Northern California. The
taste is sweet and
perfume like. GDP is a
pure Indica, ideal for
sleep, pain, and body
relaxation.

Recipe of the Month:

Carrot Cake Cookies

- 1 1/8 cups all-purpose flour
- 1 teaspoon cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 stick (1/2 cup) medicinal butter, softened
- 1/3 cup plus 2 tablespoons brown sugar
- 1/3 cup plus 2 tablespoons granulated sugar
- 1 large egg
- 1/2 teaspoon vanilla
- 1 cup coarsely grated carrots (2 medium)
- 1 scant cup walnuts (3 oz), chopped
- 1/2 cup raisins (2 1/2 oz)
- 8 oz cream cheese
- 1/4 cup honey



Directions:

Whisk together flour, cinnamon, baking soda, and salt in a bowl. Beat together butter, sugars, egg, and vanilla in a bowl with an electric mixer at medium speed until pale and fluffy, about 2 minutes. Mix in carrots, nuts, and raisins at low speed, then add flour mixture and beat until just combined. Drop 1 1/2 tablespoons batter per cookie 2 inches apart on baking sheets and bake, switching position of sheets halfway through baking, until cookies are slightly browned and springy to the touch, 12 to 16 minutes total. Cool cookies on sheets on racks 1 minute, then transfer cookies to racks to cool completely. While cookies are baking, blend cream cheese and honey in a food processor until smooth. Sandwich flat sides of cookies together with about a tablespoon of cream cheese filling in between.

Organicann · 3386 Santa Rosa Avenue · Santa Rosa · 95407 · (707) 573-3830

Visit our website www.organicann.com