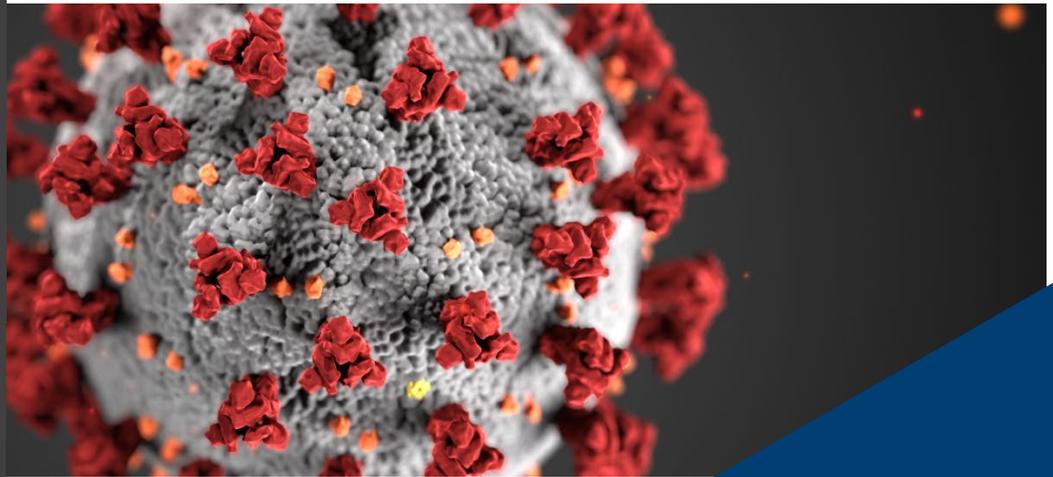


IN THE
TIME
OF
COVID-19



WELCOME

This is CHOIR's collective effort for expressing and documenting our extraordinary, lived experiences in the time of COVID-19.

#COVIDCREATIVITY
@VA_CHOIR on Twitter

Editorial Team: Rani Elwy,
Gemmae Fix, Keith McInnes
Designer: Elizabeth Maguire



SEND YOUR
SUBMISSIONS TO:
RANI.ELWY@VA.GOV



Additional graphics [available online.](#)

CHRISTINE HARTMANN

HOME
HAIRCUTS 'R US



My husband and I giving each other haircuts.

LAURA KERNAN



My kids have been painting some "kindness rocks" to leave in places for other people to find. I wanted to get in on the fun, so I painted a mandala rock.



One of my new office mates. He's quite furry and likes to cause trouble behind my back, such as in the photo.

CAROLYN WEHLER

WATCHING PLANTS GROW



SAM CONNOLLY



Like many others, we've been doing a lot of home cooking lately and I decided it was time to try my DIY hot sauce kit! If you like a smoky-sweet sauce, a few drops is great on tacos and, if you're like me, everything else. It was surprisingly easy! This was a few weeks back after we just finished Tiger King if you have thoughts about the branding...

The kit supplied some dried peppers and I had some dried hot cherry peppers my dad gifted me from Salumeria Italiana in Boston. I used one of the recipes the kit provided as a base for heat level and modified from there.

Ingredients:

- 3 dried hot cherry peppers
- 3 chipotle peppers
- $\frac{3}{4}$ cup of water
- 1 tbsp spice blend (came with the kit)
- 1 tbsp sugar (we used light brown)
- $\frac{1}{2}$ cup vinegar
- $\frac{1}{2}$ teaspoon salt

Directions:

1. Disinfect bottle in boiling water for a couple of minutes.
2. Combine all ingredients into a pot, simmering for 2-3 minutes to rehydrate peppers.
3. When the ingredients look soft, transfer contents into a blender. Pulse for 10 seconds then blend on high for 45 seconds.
4. Scrape sauce off blender sides and blend again, *until you can no longer see the seeds.

*If your blenders don't stand up to seeds (neither our regular or emersion blenders worked), try forcing the sauce through a colander into a bowl to get the spicy seeds out. For us, there was still plenty of heat left over. Some in my household would say too much.

JACQUI BOUDREAU

