



# *Celebrate the Season: Summer*



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# Gooseberry Patch

Keep it simple. Make it special.

Gooseberry Patch cookbooks are created with today's time-strapped, budget-conscious cooks in mind.

Each is filled with treasured recipes that have been shared by home cooks across the country, along with the stories that make these tried & true dishes favorites in their families.

We couldn't make our cookbooks without you, and your most cherished recipes and memories make for some of our most cherished books. There's nothing better than seeing one of your very own recipes in a published book...plus, you'll receive a FREE copy of the cookbook!

Share your recipe here: <http://bit.ly/GBPShareRecipe>

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If you haven't signed up for our emails, scan this code with your smartphone or tablet...it will take you directly to our sign-up page.

Keep in touch on Facebook, Pinterest and our blog to hear the latest news. We're so glad to have you as a member of our Gooseberry Patch family.



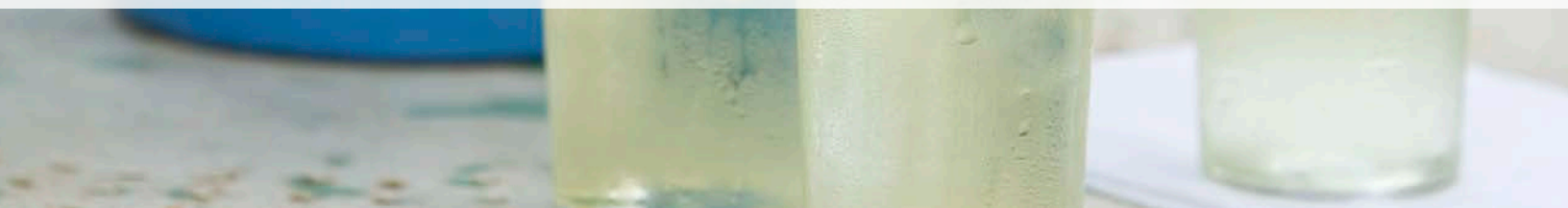




# June

When June is in bloom, everything sings of summer. Cheery black-eyed susans are like sunshine on a stem and brambles are just starting to show blackberries and raspberries...better hope the birds don't see them!







This first month of the season is so full of promise. Maybe you'll celebrate a wedding or graduation, or head out to your favorite flea market this month. Maybe you'll just celebrate doing absolutely nothing from your backyard hammock. Either way, we have some ideas for you...keep reading as we kick off our Summer Preview with tips and recipes to inspire your best summer ever!

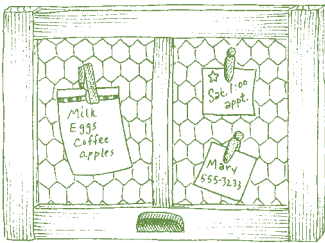








# Flea Market Fun

It's the perfect time to hit the markets and go treasure hunting!  
Here are some tips to keep in mind.

-  If you're on a budget, you'll want to arrive early. Take a quick walk around the entire market and browse before heading back to the dealers whose goods struck your fancy.
-  Vintage tablecloths and napkins that have been well-loved can often be scooped up for a song. The remnants can make colorful pillows or chair covers.
-  Turn old silver spoons and forks into tinkling wind chimes. Use a craft drill to make a tiny hole in the end of each piece and hang with fishing line, or simply wind craft wire around the end. Decorate with glass beads if you wish, then hang around the edge of a tin pie plate or even an old pot lid.
-  A fluffy chenille bedspread that has become a little shabby is just right for a picnic spread. Tuck one in your car and you'll be ready for picnicking at a moment's notice.
-  Architectural and ornamental pieces can be hung on walls or used as bookends. Iron gates, wooden molds, old tools and signs look great when gathered in a collection on the wall or on a shelf.
-  Colorful vintage tins and containers add charm to your kitchen...start a simple collection of canisters that were separated from their mates.

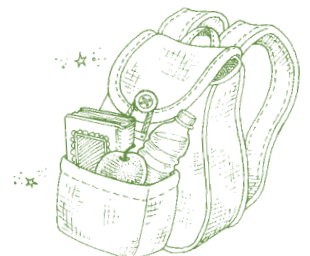


-  An old window frame that's missing all the glass panes can become a clever country bulletin board. Just nail chicken wire to the back of the frame and attach your photos and party invitations to the wire mesh with paper clips.
-  Bring the outdoors in...a tall shutter leaning against a wall can step in to take the place of a hanging picture, or hinge several shutters together for a creative room divider.

-  Create a new set of bookends...so many objects can double for them! Try decorative boxes, small vases, perfume bottles and filled jars.
-  Bring a friend or two...it's always good to get a second opinion.

## Here's what to bring:

- backpack
- sunglasses
- bottled water
- cash
- room dimensions
- measuring tape
- small notebook and pen
- and the largest vehicle you have!





# Grilled Salmon BLTs



1/3 c. mayonnaise  
2 t. fresh dill, chopped  
1 t. lemon zest  
4 1-inch-thick salmon fillets  
1/4 t. salt

1/8 t. pepper  
8 1/2-inch slices country-style bread  
4 romaine lettuce leaves  
2 tomatoes, sliced  
6 slices bacon, crisply cooked and halved

Stir together mayonnaise, dill and zest; set aside. Sprinkle salmon with salt and pepper; place on a lightly greased hot grill, skin-side down. Cover and cook about 10 to 12 minutes, without turning, until cooked through. Slide a thin metal spatula between salmon and skin; lift salmon and transfer to plate. Discard skin. Arrange bread slices on grill; cook until lightly toasted on both sides. Spread mayonnaise mixture on one side of 4 toasted bread slices. Top each with one lettuce leaf, 2 tomato slices, one salmon fillet, 3 half-slices bacon and remaining bread slice. Makes 4.





## Garden Patch Grilled Vegetables

6 small onions, sliced into wedges  
4 to 5 thin carrots, peeled  
4 potatoes, sliced into wedges  
1 red pepper, sliced into strips  
1 green pepper, sliced into strips  
1 to 2 zucchini, sliced lengthwise  
1/4 lb. mushrooms  
1/2 c. olive oil  
1/4 c. fresh thyme, chopped  
salt and pepper to taste

Cover onions, carrots and potatoes with water in a large saucepan. Simmer over medium-high heat until crisp-tender, about 15 to 20 minutes. Drain; cool slightly. Combine cooked and uncooked vegetables in a large bowl. Whisk together oil and thyme; drizzle half of mixture over vegetables. Arrange vegetables on a lightly oiled grill over medium-high heat. Grill until tender, turning often and brushing with remaining oil mixture. Sprinkle with salt and pepper to taste; serve warm. Makes about 6 to 8 servings.

## Strawberry- Watermelon Slush

1 pt. strawberries, hulled and halved  
2 c. watermelon, seeded and cubed  
1/3 c. sugar  
1/3 c. lemon juice  
2 c. ice cubes

Combine strawberries, watermelon, sugar and lemon juice in a blender. Blend until smooth. Gradually add ice and continue to blend. Serve immediately. Makes 5 to 6 servings.





# Farmers' Market Bag

Take this summery tote on all your adventures! Match right sides and use a 1/2" seam allowance for all sewing unless otherwise noted.



## You'll need:

- 21" x 25" and 2" x 28" pieces of lightweight interfacing
- 21" x 25" piece of fabric for tote
- 21" x 28" piece of fabric for lining
- 2-7/8 yards of 1-1/4" wide twill tape
- Two 1" diameter buttons

Baste the interfacing pieces to the wrong side of the tote and lining pieces. Turn the tote piece right side up.

Beginning where shown below, pin twill tape to the tote piece, allowing for a 24" handle loop at each end of the tote. Overlapping the tape ends, fold the top end under 1/2" (trim if needed) and pin in place. Topstitch the tape to the tote piece along each long edge of the tape, stopping and starting 1" from the edges of the tote fabric.

Fig. 1

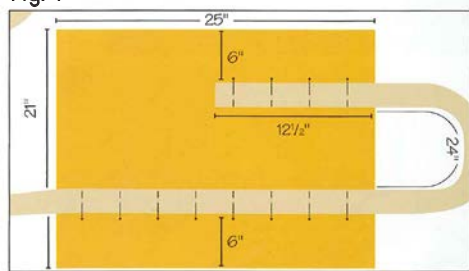
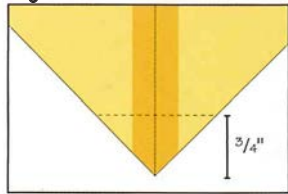


Fig. 2



Matching the right sides and short ends, fold the tote piece in half. Sew the sides together. To form the bottom corners, match the side seams to the bottom fold. Sew across each corner 3/4" from the point shown at left.

Turn the tote right side out.

Repeat to sew the lining sides together and to form the bottom corners; do not turn right-side out. Place the tote inside the lining and pin the top edges together. Leaving an opening for turning, sew along the top edges, being careful not to catch the handles in the stitching. Turn right-side out and press. About 3/4" of the lining will show above the top edge of the tote.

Topstitch just below the top edge of the tote fabric, catching the handles in the stitching. Sew buttons to the tote front, as shown.





# Smokey Vegetable Pizzettas



1 red onion, thinly sliced into wedges  
6-oz. jar marinated artichoke hearts, drained,  
quartered and marinade reserved  
1 loaf frozen bread dough, thawed  
2 c. smoked Gouda cheese, shredded and divided

3 roma tomatoes, sliced  
4 green onions, thinly sliced  
2 t. Italian seasoning  
1 T. fresh basil, snipped

Place onion wedges on a lightly greased baking sheet. Brush with reserved marinade. Bake at 425 degrees for 10 minutes; remove from oven. Divide thawed dough into 12 balls. On a lightly floured surface, flatten each ball to a 4-inch circle. Place dough circles on lightly greased baking sheets; pierce with a fork. Sprinkle one cup cheese evenly over dough circles. Top each with an onion wedge, an artichoke quarter and a tomato slice. Sprinkle with sliced onion, seasoning and remaining cheese. Bake at 425 degrees for about 10 minutes, until edges are lightly golden. Remove from oven; sprinkle with basil. Makes 12 servings.



# Chocolate Zucchini Cupcakes



2 c. zucchini, shredded	2/3 c. baking cocoa
3 eggs, beaten	1/2 t. baking powder
2 c. sugar	1 t. baking soda
3/4 c. oil	1 t. salt
2 t. vanilla extract	3/4 c. milk chocolate chips
2 c. all-purpose flour	

Combine zucchini, eggs, sugar, oil and vanilla. Add flour, cocoa, baking powder, baking soda and salt; stir in chocolate chips. Fill paper-lined muffin cups 2/3 full. Bake at 325 degrees for 25 minutes, or until a toothpick inserted near center tests clean. Cool in tin 5 minutes. Remove from tin; cool completely. Frost with Peanut Butter Frosting. Makes 2 dozen.

## Peanut Butter Frosting:

1/2 c. creamy peanut butter	1 T. milk
1/3 c. butter, softened	1/2 t. vanilla extract
	1-1/2 c. powdered sugar

Beat peanut butter, butter, milk and vanilla until smooth. Gradually beat in powdered sugar.

# Raspberry Upside-Down Cake

1/4 c. butter, melted	2 T. oil
1/4 c. sugar	1/2 t. vanilla extract
1-1/2 c. raspberries	1/2 t. almond extract
2 T. sliced almonds	1 egg, beaten
1-1/2 c. biscuit baking mix	Garnish: additional raspberries and sliced almonds
1/2 c. sugar	
1/2 c. milk	

Drizzle butter in a 9" round cake pan; sprinkle sugar over top. Arrange raspberries, open ends up, over sugar mixture; sprinkle with almonds. In a bowl, combine remaining ingredients except garnish. Beat with an electric mixer on medium speed for 4 minutes. Pour into pan. Bake at 350 degrees for 35 to 40 minutes, until a toothpick tests clean. Immediately place a heatproof serving plate upside-down over pan; turn plate and pan over. Leave pan over cake for one minute to allow sugar mixture to drizzle over cake; remove pan. Cool 10 minutes before serving. Garnish as desired and serve warm. Makes 9 servings.





# Let's Hit the Road!

'Tis the season for vacation and whether you're headed to the beach or hitting the highway in your RV (or both!) here are some tips to make this year's trip one to remember.

When you're traveling by car, look for fun stops along the way and the hours and miles will fly by!

- Weird & wacky...each state has landmarks that are a little off the beaten path, like the biggest basket in the world here in Ohio!
- You can find history wherever you look and many of these sites have picnic or park areas nearby too...might be a great place to stop for lunch.
- Stopping halfway and staying over? Look for ballparks, museums, zoos and special restaurants to make your stopovers part of the vacation too.



If you're traveling with kids, you'll want to have a plan to keep them happy in the car or along the way. Some ideas are...



- Give them their own road maps when you travel and a brand new box of colored pencils, since crayons melt and markers stain. They can trace the route along the way and draw pictures as they go!
- Make a trip to the dollar store for small toys, handheld games, mess-free art supplies and even fun sunglasses. Keep all these little goodies hidden until the trip starts and hand them out when little travelers get restless or surprise them every hour.

A little research on your destination area may uncover fun day trips or rainy-day possibilities.

- Any big flea markets happening in the area when you arrive? You could pick up a one-of-a-kind memento!
- Check the local schedule for weekend farmers' markets in the area and enjoy fresh goodies for dinner.
- Look for special discount days at popular attractions while you're there... might help to make your itinerary.
- Jot down a few extra ideas and you'll always have a backup plan!



Vacation is all about making memories with family & friends, and the best time to write it all down is as it happens!

- A fresh journal for grown-ups and kids alike gives everyone a space to jot down little details they don't want to forget. It makes a great basis for a scrapbook when you get back too!
- If they're not quite ready for a journal, kids can choose picture postcards from along the way...punch two holes on the side and tie with ribbon to make a little book. Fun for picture drawing and practice writing.







# July

Midsummer is the season of sparklers and fireworks, cookouts and pool parties and escapes to the countryside or the woods for a camping trip. Whether you prefer to cool your toes in a smooth-bottom creek or inside where the air conditioning beats the heat, July is the heart of summertime.

Time slows down a little bit and we can putter around the garden in the morning, before it really heats up. Peaches are at their juiciest, sweetest best here in Ohio. We can't resist making them into cobbler, preserves or enjoying them right off the tree. Let's make the most of these dog days together!



As the weather heats up, frozen treats are just the thing to cool off. Add friends and you've got a party...why not host an ice cream social this year? We'll show you how.



# Here's the Scoop



## Getting ready

Plan for ½ cup servings for kids and about a cup for adults...better to have too much than not enough, right? Save time by pre-scooping your ice cream and refreezing. Paper-lined muffin tins can hold a few scoops in each cup...pop them in the freezer and when firm, transfer to an airtight container. If serving from half gallons, you can always cut the paper carton away and slice your ice cream into servings, rather than scooping. Refreeze in perfect portions and you'll be all ready when your guests arrive!

## Keep it cool

When you're making your grocery list of toppings and ice cream, be sure to add a few bags of ice too. Pour it into galvanized tubs and then nestle the ice cream far enough down that the bottom and sides are iced.



## Mix it up

Chocolate and vanilla are classic choices and always a hit with kids and grown-ups alike. Strawberry and butter pecan are runners-up in our book, but with so many flavors in the freezer section these days, why not add a few new ones to try? Sorbet is always a good dairy-free option too.

## Pick a cone

Whether waffle, sugar or good old-fashioned cake, cones are a must for your ice cream social. You can even dip the edges in melted chocolate and sprinkles for an extra-special treat. It's a good idea to have bowls and spoons for folks who'd rather have a sundae, which brings us to...

## Lots of toppings

Hot fudge, drizzly caramel, sprinkles, candy, chocolate chips, chopped nuts...all of them will be welcome for sundae making. Don't forget strawberries, pineapple and maraschino cherries too!



## Whip it good

It goes without saying that your ice cream social should include plenty of whipped cream. The canned stuff is fun, but fresh whipped cream is a real treat...no one will be able to resist a big bowl of this fluffy goodness.

## Extras

Keep plenty of napkins (wet wipes too!) on hand and something to wash down all the treats. Lemonade, iced tea or fruity punch will keep everyone refreshed. How about a few bottles of root beer for floats?





# Beef Fajita Skewers



1 lb. boneless beef top sirloin, sliced into 1-inch cubes  
8 wooden skewers, soaked in water  
1 green pepper, cut into wedges  
1 red or yellow pepper, cut into wedges

2 onions, cut into wedges  
3 T. lime juice  
1/3 c. Italian salad dressing  
salt to taste

Thread beef cubes onto 4 skewers; thread peppers and onions onto remaining skewers. Combine lime juice and salad dressing; brush over skewers. Grill over hot coals or on a medium-hot grill, turning occasionally, 7 to 9 minutes for beef and 12 to 15 minutes for vegetables. Sprinkle with salt to taste. Makes 8 servings.





# Grilled Sausage & Veggie Packs

1 lb. Kielbasa sausage, cut into bite-size pieces  
 4 to 5 redskin potatoes, cut into bite-size cubes  
 1 red onion, thinly sliced  
 1 zucchini, cut into 1-inch cubes  
 16-oz. pkg. baby carrots  
 1 yellow squash, cut into 1-inch cubes  
 butter or olive oil to taste  
 salt, pepper, minced garlic, dried parsley and  
 Italian seasoning to taste

Arrange sausage and vegetables on a large piece of heavy-duty aluminum foil coated with non-stick vegetable spray. Dot with butter or drizzle with oil. Season as desired. Seal edges of foil tightly to create a packet. Place on a grill pan over medium heat; cook for about one hour, until vegetables are tender. Serves 6.

# Spicy Carrot French Fries

2 lbs. carrots, peeled and cut into matchsticks  
 4 T. olive oil, divided  
 1 T. seasoned salt  
 2 t. ground cumin  
 1 t. chili powder  
 1 t. pepper  
 Garnish: ranch salad dressing

Place carrots in a plastic zipping bag. Sprinkle with 3 tablespoons oil and seasonings; toss to coat. Drizzle remaining oil over a baking sheet; place carrots in a single layer on sheet. Bake, uncovered, at 425 degrees for 25 to 35 minutes, until carrots are golden. Serve with salad dressing for dipping. Serves 4 to 6.





Invite your friends to unwind on the porch with glasses of lemonade served in jelly jars. Add a special touch with these quick-to-make cozies.

# Jelly Jar Cozies

For each cozy, tear a strip of fabric that will wrap around the jar, plus 1 inch. For an 8-oz Mason jar, you'll need a length of about 8-3/4" for both fabric and felt.

Use scallop-edged scissors to cut a narrower piece of felt. Punch holes and cut out diamonds in a sweet pattern and glue the felt to the fabric strip, so that the fabric shows through the holes.



To finish, thread 2 knotted elastic cord loops through tiny holes punched 1/2" from the end of the strip. Fold the end under 1/2" and glue in place. Sew 2 buttons to the other end and get down to some serious sipping.







# Chinese Chicken Spread

8-oz. pkg. cream cheese, softened  
1 3/4 c. cooked chicken breast, shredded  
1/2 c. carrots, peeled and grated  
1/2 c. slivered almonds  
1 clove garlic, minced  
3 T. green onions, sliced  
3 T. soy sauce  
1/2 t. ground ginger  
Garnish: sweet-and-sour sauce, corn tortilla chips  
or teriyaki-flavored rice crackers

Spread softened cream cheese onto a platter. Mix next 7 ingredients in a bowl; spread over top of cream cheese layer. Drizzle with sauce. Serve with chips or rice crackers around edge of platter. Serves 8.

# Easiest-Ever Cheesecake

12-oz. pkg. vanilla wafers, crushed  
1 c. plus 2 T. sugar, divided  
1/2 c. butter, melted  
2 8-oz. pkgs. cream cheese, softened  
12-oz. container frozen whipped topping, thawed  
Optional: fresh raspberries

Combine vanilla wafers, 2 tablespoons sugar and butter; press into the bottom of a 13"x9" baking pan. In a separate bowl, blend together remaining sugar and cream cheese; fold in whipped topping. Spread over wafer crust; chill until firm. Garnish with fresh raspberries, if desired. Serves 12 to 15.





# Black Forest Brownie Sundae



18-oz. pkg. brownie mix  
21-oz. can cherry pie filling, divided  
1/4 c. oil

2 eggs, beaten  
1-1/4 c. semi-sweet chocolate chips  
Garnish: vanilla ice cream

In a large bowl, mix together dry brownie mix, one cup pie filling, oil and eggs. Pour into a greased 13"x9" baking pan. Bake at 350 degrees for 30 to 35 minutes, until firm. Sprinkle hot brownies with chocolate chips; spread chips with a knife when melted. Let cool; cut into squares. Top servings with a scoop of ice cream and some of the remaining pie filling. Serves 8 to 12.





Whether you like to stay in an RV, a rustic cabin or a tent in your own backyard, camp-outs are a fun way to make summer memories with your family. There aren't many things better than spending a day enjoying a hike or fishing with friends and then building a crackling campfire, listening to the crickets and frogs. Add a light rain while you sleep and it's pretty much perfect...

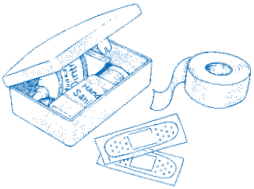
## Let's CAMP Out!

- Get your campfire started and ready for cooking quickly! Crumple newspaper for the first layer, then add dry twigs. Light the paper, add wood and let it burn until you get red glowing coals. Let it burn down a bit more, then place the cooking grate over the coals.

- Make some quick & easy fire starters to take along to camp. Fold sheets of newspaper into 6-inch squares and secure with natural twine. To use, tuck one under firewood and light with a match...so simple.



- An old oven rack makes a handy grate for cooking over a campfire. Prop it on several logs or large stones.



- Be prepared with a handy little travel first-aid kit! Pack a plastic travel soap dish with adhesive bandages, antiseptic wipes, gauze pads, tweezers, cotton swabs, a tiny bottle of hand sanitizer and any other items your family might need. You'll be glad you did!

- The kids will love making cinnamon twists on a stick! Separate refrigerated biscuits and roll them between your hands into long ropes. Wind around a long green stick. Hold over hot coals until golden. Butter well and sprinkle generously with cinnamon-sugar...yum!



- Pop up some campfire popcorn! Top an 18-inch square of heavy-duty aluminum foil with 2 tablespoons popping corn and 2 tablespoons oil. Fold ends to close, forming a loose pouch. Attach a long stick and hold the pouch over hot coals. When popcorn begins to pop, start shaking the pouch. When the popping stops, remove from heat. Open carefully. Top with butter and salt...share with four friends!

- Watch for meteor showers. The best time is August 10th to 13th, called the Perseids, when you can see an average of 65 meteors light up the sky each hour...it's almost like enjoying fireworks!



- Family trips are fun, but think about taking kids or grandkids camping, one at a time. They'll have your undivided attention, and you can see things with their eyes. Make some special memories for just the two of you...be sure to take pictures too!





# August

Summer's last hurrah is here when steamy August rolls around. The tomatoes have been loving the heat and are finally ready to grace our dinner plates. Whether you like them drizzled with balsamic vinegar or sprinkled with sugar, there are as many ways to enjoy them as there are varieties.

As this sunny season draws to a close, we're always inspired to bottle up a little bit and preserve the best of our garden. Jams and jellies, salsas and beans picked at their peak of perfection...a well-stocked pantry is the payoff for braving the bugs all summer long. Here's to a spectacular end to summer. Enjoy every moment!





## Cranberry-Lime Cooler

6-oz. can frozen limeade concentrate, thawed  
 4 c. cold water  
 16-oz. bottle cranberry juice cocktail  
 1/4 c. orange drink mix  
 ice cubes  
 Garnish: fresh mint sprigs, lime slices and  
 maraschino cherries

Prepare limeade with water in a large pitcher. Stir in cranberry juice and orange drink mix. Pour over ice cubes in tall mugs or glasses. Garnish as desired. Makes 8 servings.

## Buttermilk Fried Chicken

1/2 c. all-purpose flour  
 1 T. fresh parsley, chopped  
 1 T. fresh thyme, chopped  
 1 t. salt  
 1/2 t. garlic powder  
 1/4 t. pepper  
 1 c. buttermilk  
 3 to 3-1/2 lbs. chicken  
 1/4 c. oil  
 1/4 c. butter-flavored shortening

Combine flour, herbs and seasonings in a shallow dish; pour buttermilk into a separate shallow dish. Dip chicken in buttermilk; turn in flour mixture to coat and set aside. Heat oil and shortening in a large skillet; add chicken, skin-side down. Cook over medium-high heat, turning occasionally, until golden and juices run clear, about 35 to 45 minutes. Serves 6.





# Zucchini Patties



1-1/2 c. zucchini, shredded and pressed dry  
1 c. panko bread crumbs  
2 T. onion, finely chopped  
2 T. all-purpose flour  
1 T. mayonnaise




1 t. seafood seasoning  
2 eggs, beaten  
oil for frying  
Garnish: applesauce, sour cream or catsup

In a large bowl, combine zucchini, bread crumbs, onion, flour, mayonnaise and seasoning. Add eggs, stirring well to combine. Shape into 10 patties. Add enough oil in a large skillet to equal 1/2-inch depth; heat over medium heat until hot. Fry patties for one to 2 minutes per side, until golden. Drain on paper towels. Serve with sour cream, applesauce or catsup. Makes 10 servings.



Preserve the best of your garden or the farmers' market by spending a steamy afternoon in the kitchen...

# You Can Do It!

-  Be sure to treat yourself to new jars with fresh lids and bands, especially if you're just getting started. The vintage canning jars found at yard sales and flea markets are fun for decorating and crafts, but may not seal tight enough for food safety.
-  Choose the highest quality produce you can find, whether homegrown or purchased from the market. Be careful not to choose overripe fruits and veggies or they may not hold up to canned storage.
-  You can preserve the best of summer by putting your freezer to work too! Jams & jellies will keep for up to 6 months, while frozen whole fruits and veggies will keep for up to a year. Give them a quick blanch, cool completely and then freeze in single layers. Once firm, protect them from burn with freezer bags and jars.

## Strawberry-Thyme Jam

4 pts. fresh strawberries, hulled and crushed  
1 T. fresh thyme, chopped  
1-3/4 oz. pkg. powdered fruit pectin  
Optional: 1/2 t. butter  
7 c. sugar  
8 1/2-pint canning jars and lids, sterilized

Place strawberries into a large stockpot; add thyme. Stir in pectin and mix well. Add butter, if using, to reduce foaming. Bring mixture to a rolling boil over high heat, stirring constantly. Add sugar all at once. Return to a rolling boil; boil for one minute. Remove from heat; skim off foam. Spoon into hot sterilized jars, leaving 1/4-inch headspace. Wipe rims; secure with lids and rings. Process in a boiling water bath for 10 minutes. Set jars on a towel to cool completely; check for seals. Makes 7 to 8 jars.





## Aunt Ruth's Dilly Beans

2 lbs. green beans, trimmed  
4 1-pint canning jars and lids, sterilized  
4 sprigs fresh dill  
4 cloves garlic, sliced  
Optional: 1 t. red pepper flakes  
2-1/2 c. white vinegar  
2-1/2 c. water  
1/4 c. canning salt

Pack beans upright into hot sterilized jars, leaving 1/2-inch headspace. Divide dill, garlic and red pepper flakes, if using, evenly among jars. Combine remaining ingredients in a saucepan; bring to a boil. Pour hot liquid into jars, leaving 1/2-inch headspace. Remove air bubbles by gently running a thin plastic spatula between beans and inside of jars. Wipe rims; secure with lids and rings. Process in a boiling water bath for 10 minutes; set jars on a towel to cool. Check for seals. Makes 4 jars.



## Green Tomato Piccalilli

8 c. green tomatoes, cored, peeled and chopped  
2 c. green pepper, chopped  
2 c. onion, chopped  
3 c. sugar  
2 c. white vinegar  
1/4 c. canning salt  
1-1/2 oz. jar pickling spice  
7 1-pint canning jars and lids, sterilized

Mix first 6 ingredients in a stockpot. Place spice in a small cheesecloth bag and add to pot. Simmer over medium heat for 30 minutes, stirring occasionally. Discard spice bag. Spoon mixture into hot sterilized jars, leaving 1/2-inch headspace. Remove air bubbles; wipe jar rims. Cover at once with metal lids and screw on bands. Process in a boiling water bath for 10 minutes. Set jars on a towel to cool; check for seals. Makes about 7 jars.





# Vickie's Tomato-Basil Pie



9-inch pie crust  
4 tomatoes, sliced and divided  
1 onion, chopped and divided  
10 to 12 leaves fresh basil, chopped and divided

1 c. shredded mozzarella cheese  
1 c. shredded Cheddar cheese  
1 c. mayonnaise  
1/2 c. grated Parmesan cheese

Bake pie crust at 350 degrees for 10 to 12 minutes. Remove from oven and allow to cool. Layer half of tomato, onion and basil in cooled pie crust; repeat layers. Mix mozzarella and Cheddar cheese with mayonnaise. Spread mixture over top of pie; top with Parmesan cheese. Bake at 350 degrees for 50 to 60 minutes. Let stand 15 minutes before cutting. Makes 6 servings.



# Fried Pecan Okra

1 c. pecans  
1-1/2 c. biscuit baking mix  
1 t. salt  
1/2 t. pepper  
2 10-oz. pkgs. frozen whole okra, thawed  
peanut oil for deep frying

Place pecans in an even layer in a shallow pan. Bake at 350 degrees for 10 minutes or until lightly toasted, stirring occasionally. Process pecans, baking mix, salt and pepper in a food processor until nuts are finely ground. Place pecan mixture in a large bowl. Add okra, tossing to coat. Gently press pecan mixture into okra. Pour oil to a depth of 2 inches into a Dutch oven or cast-iron skillet; heat to 350 degrees. Fry okra in batches, turning once, 5 to 6 minutes or until golden; drain on paper towels. Serves 6 to 8.



# Open-Face Peach Pie

1 c. sugar  
2 T. cornstarch  
9-inch pie crust  
6 peaches, peeled, halved and pitted  
1 c. whipping cream









Mix together sugar and cornstarch; spread 3/4 of mixture into pie crust. Arrange peaches on top; sprinkle with remaining sugar mixture. Pour cream evenly over peaches; bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees; bake an additional 40 minutes. Serves 8.

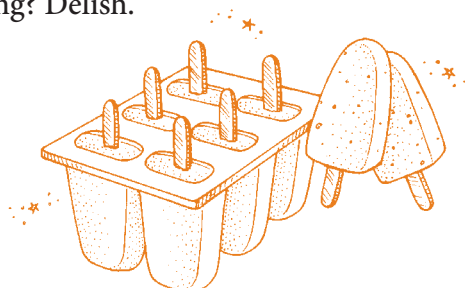




One of the best ways to beat the heat (and make your mouth happy!) is to treat yourself to an old-fashioned ice pop. Whether you have a special mold or just use mini paper cups or ice cube trays, here are some tips to get you thinking about how to pop the top off a hot day. What winning combination will you come up with this summer?

# Cool Down with Ice Pops!

-  Give frozen fruit a whirl in the blender along with a few glugs of juice and you're well on your way to a frozen favorite. We like a 50-50 ratio for the quickest freezing and easiest eating.
-  Flavored yogurt blended with chopped fruit is a deliciously creamy way to turn your popsicles into a healthy snack too. (We've even skipped the stick and just popped the individual cups in the freezer for an almost-ice cream treat later!)
-   Soda adds a bubbly twist to ice pops and when you use a clear variety, the beautiful fruit really shines. Great for summer entertaining!
-  Strawberries, blueberries and vanilla yogurt swirled together make a tasty 4th of July treat... kids and grownups alike will love it.
-  Creamsicles are a childhood favorite of ours, and you can duplicate that flavor by whisking together equal parts orange juice and heavy cream...add honey to taste and then freeze. Delicious with other citrus or berry flavors too!
-  Chocolate pudding makes a creamy and decadent fudgesicle...add some fresh raspberries or some chopped Andes mints for a whole new flavor. Nutella blended with bananas makes an amazing fudge pop too!
-  Iced coffee blended with half & half makes a delicious treat for the grown-ups...why not add a drizzle of caramel before freezing? Delish.







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