

# Summer Delights

With fresh fruits and vegetables nearby, here are some of your favorite summer recipes.

## Summertime Oreo Ice Cream Pie

- ½ of a half-gallon of vanilla ice cream (I use a large kitchen knife to cut it in half)
- 1 small container whipped topping
- 1 cup Oreo cookie crumbs
- 1 pie shell (Oreo cookie crumb or chocolate cookie crumb)

Let ice cream soften enough so you can stir it in a bowl (I use a large wooden spoon). Stir in whipped topping and Oreo crumbs until well mixed. Put into the pie shell; cover and freeze until firm. To serve cut into 6 or 8 wedges and drizzle with chocolate syrup or ice cream topping.

There can be many variations, for example: add mini M&M's, crunchy peanut butter, chopped Butterfingers, or any combination in place of Oreo crumbs. You can purchase Oreo crumbs usually on the grocer shelf where graham cracker crumbs are found or you can make them by crushing Oreos in the blender.

*Barbara Kennedy, Oak Island, Brunswick EMC*

## Grape Salad

- 1½ cups finely chopped pecans
- 1 stick melted margarine
- ½ cup brown sugar

Mix pecans and margarine together and place on baking pan and toast 15 minutes at 325 degrees. Stir twice and watch closely. Remove nuts from oven and add brown sugar; then cool completely.

- 2 pounds of grapes
- 8 ounces cream cheese, light
- 8 ounces sour cream, light
- ½ cup powdered sugar
- 1 teaspoon vanilla

Wash grapes and dry well. Using a hand mixer, cream together cream cheese, sour cream, powdered sugar and vanilla until blended. Fold in grapes and pour into shallow pan. Sprinkle with toasted nuts. Refrigerate overnight.

*Kim Huffman, Lenoir, Blue Ridge EMC*



Thanks to everyone who sent in recipes. You can see more on our Web site at [www.carolinacountry.com](http://www.carolinacountry.com). Next month we'll publish parents' advice on local schools. [Deadline was June 15.] For more themes and rules of our "Nothing Could Be Finer" series, see page 16.

## Sweet Tomato Jam

- 1 pound plum tomatoes, coarsely crushed
- ½ pound red and/or yellow grape tomatoes, halved
- ½ cup sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon crushed red pepper (optional)

In a saucepan, combine tomatoes, sugar, cinnamon and crushed red pepper. Bring to a boil, stirring often. Reduce heat and cook uncovered over medium-low heat for 35 minutes. Remove from heat and transfer to a bowl and cool. Serve or store in refrigerator for up to 3 days.

*Kathy Core, Wake Forest, Wake EMC*

## Blackberry Cake

- 1 cup butter
- 1½ cups sugar
- 3 cups cake flour
- 4 eggs
- 1 cup blackberry jelly
- 1 teaspoon baking soda
- 1 cup buttermilk
- Spices (¼ teaspoon allspice, or ¼ teaspoon ground cloves, or spice of your choice)

Mix and pour batter into 3 or 4 greased and floured cake pans. Bake at 350 degrees until done.

## Creamy glazed icing

- 1 cup butter
- 2½ cups sugar
- ¾ cup milk

Mix ingredients together and cook in frying pan slow until creamy. (Do not stir after ingredients have been mixed.)

*Every summer my mother would make jelly from freshly picked blackberries and use the jelly in her blackberry cake that she made for church homecomings, various family dinners, etc. We also enjoyed the jelly with her hot homemade biscuits for breakfast. As my mother aged and was no longer able to prepare her blackberry cake, everyone at the dinners would say how much they missed it. My dear mother was 92 when she passed away in February 2008. This is the recipe she used.*

*Renee T. Blake, Mt. Gilead, Pee Dee EMC*

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## Fool's Pie

Melt 1 stick margarine or butter in a 2-quart casserole dish. Set aside.

### Mix together:

- 1 cup flour
- 1 cup sugar
- 1 cup milk

Pour into casserole dish over the butter. Do not stir at any time!

Put strawberries, peaches, apples or fruit of your choice into dish on top of the batter and sprinkle sugar on top as desired. Bake for 30 minutes at 350 degrees.

*Betty Bollinger, Stanley, Rutherford EMC*

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## Squash Fritters

- 2 cups grated raw squash
- ½ cup grated onion
- ½ teaspoon salt
- ½ teaspoon sugar (optional)
- 6 tablespoons flour
- 3 tablespoons melted margarine

Mix squash, onion, salt, sugar, flour and margarine together. Blend well. Drop by spoonfuls into hot grease (cooking oil). Brown on both sides.

*Ken Davis, Troy, Randolph EMC*

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## Corn Medley

- 2 cups green peas
- 4 cups corn
- 1 small jar pimentos (diced and drained)
- 8 green onions
- 2 chopped celery ribs
- 1 medium chopped green pepper

Combine vegetables in large bowl.

### In small container put:

- ½ cup vinegar
- ¼ cup vegetable oil
- ¼ teaspoon pepper
- ½ cup sugar
- 1 teaspoon salt

Whisk until sugar is dissolved. Pour over corn mixture; mix well. Cover and refrigerate overnight or at least 3 hours.

I sometimes add water chestnuts (drained and chopped) or 1 can of kidney beans.

*Stella Church, Connelly Springs, Rutherford EMC*

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## Pasta Salad

- 1 box (small) garden rotini pasta, cooked
- 1 cup fat-free ranch dressing
- ½ cup low-fat mayonnaise
- 1 tablespoon prepared mustard
- 1 tablespoon sugar or Splenda
- 1 bell pepper, diced
- 2 medium tomatoes, diced (seeds removed)
- 1 cucumber, finely diced
- 1 cup frozen green peas
- 2 cups cubed smoked turkey (deli-style)

Combine all ingredients (except tomatoes). Toss gently with pasta. Add tomatoes. Chill overnight to allow flavors to develop.

*Joyce Owens, Laurinburg, Lumbee River EMC*

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## Our Very Favorite Chicken Barbecue Sauce

- 2 sticks all-sweet margarine
- 1 cup fresh lemon juice (or bottled Real Lemon juice)
- 2 tablespoons Worcestershire sauce (shake well)
- 1 teaspoon salt

Melt ingredients together and start basting when chicken is about halfway cooked. Check often. Continue basting and turning chicken until fork tender and golden brown.

For the chicken it's best to use medium to low heat, covered charcoal fire—not hot fire. Watch and check often. Cook 1 to 1½ hours, depending on size or amount of chicken. Also good on chicken wings. Delicious served hot, cold for picnics or on left-over chicken the next day.

*This has been a favorite in our family since 1942. I grew up during the Great Depression and we lived by the slogan: "Use it up, wear it out, make it do, or do without!" I will celebrate my 93rd birthday and have much to be thankful for.*

*Wilma Barrows, Hamilton, NJ, Central EMC*

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## Strawberry Limeade

- ½ cup sliced strawberries
- ½ cup fresh squeezed lime juice
- 2 cups water
- ¼ cup sugar
- ¾ cup crushed ice

In a pot, bring the sugar and water to a boil. Let it cool. Put the mixture into a jug and then refrigerate for an hour or two. Add the lime juice then the crushed ice and stir. Now gently mix in the sliced strawberries and enjoy!

*Andrea Darcy Bailey, Mount Holly, EnergyUnited*

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## Cabbage on the Grill

- 2 heads of cabbage
- 2 strips bacon uncooked
- Water
- Aluminium foil
- Salt
- Pepper

Cut up cabbage as fine as you like. Lay out foil and put cabbage in with 2 strips of bacon on top. Add about ¼ cup water, salt and pepper and seal foil making a closed package. Secure as tightly as you can so water will not leak out. Cook on top rack of grill over medium heat for about 30 minutes. Enjoy!

*Shelley Goff, Fayetteville, South River EMC*

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## Peach Cobbler

- 10 cups peeled, sliced peaches
- 2 cups sugar
- 1 cup white corn syrup
- 1 can (6 ounces) frozen orange juice, thawed

Mix ingredients well and put into pint size bags and freeze.

### Cobbler:

Melt 1 stick margarine and pour into a 9-by-12-by-2-inch pan. Top with 2 pints frozen peaches—don't stir. Mix 1 cup sugar, 1 cup self-rising flour, 1 cup milk; mix well. Pour over peaches—don't stir. Dot with 3 to 4 tablespoons margarine. Bake at 350 degrees until crust is golden brown.

*Mary Hicks, Hickory*

## send us your best **EARN \$50**

Here are the themes in our "Nothing Could Be Finer" series. Send us your stories and pictures about these themes. If yours is chosen for publication, we'll send you \$50. You don't have to be the best writer. Just tell it from your heart.

**September 2009 Stupid Moments in Sports**  
Send stories and photos of sports moments that did not make you proud. *Deadline: July 15*

**October 2009 My Favorite Photo**  
Send a photo of a North Carolina person or scene. *Deadline: August 15*


**November 2009 Family Discipline**  
Your ideas for teaching kids good manners and behavior. *Deadline: September 15*

### Rules

1. Approximately 200 words or less.
2. One entry per household per month.
3. Photos are welcome. Digital photos should be a minimum of 1200 by 800 pixels.
4. E-mailed or typed, if possible. Otherwise, make it legible.
5. Include your name, electric co-op, mailing address and phone number.
6. If you want your entry returned, please include a self-addressed, stamped envelope. (We will not return others.)
7. We pay \$50 for each submission published. We retain reprint rights.
8. We will post on our Web site more entries than we publish, but can't pay for those submissions. (Let us know if you don't agree to this.)
9. Send to: Nothing Finer, Carolina Country, 3400 Sumner Blvd., Raleigh, NC 27616 E-mail: [finer@carolinacountry.com](mailto:finer@carolinacountry.com)  
Online: [www.carolinacountry.com](http://www.carolinacountry.com)

## Tomato Zucchini Tart

- 1 refrigerated pie crust
- 2 medium zucchinis, sliced thin
- 2 teaspoons olive or canola oil
- 3 medium plum tomatoes, or 2 large tomatoes
- ¼ teaspoon dried tarragon (or ½ teaspoon fresh)
- ¼ cup fresh basil, chopped small
- 2 large eggs
- ½ cup ricotta cheese
- 2 tablespoons mayonnaise
- Salt and pepper to taste

Fit pie crust into a 9-inch tart pan, trim excess. Use a fork to prick bottom and sides of crust. Bake crust at 450 degrees for 10 minutes, or until lightly browned. Let cool. Sauté the zucchini in hot oil over medium heat until tender, 3–4 minutes. Lay the zucchini slices neatly in the bottom of the pie crust, then arrange the sliced tomatoes on top of the zucchini. Stir together the herbs, spices, cheese, eggs and mayonnaise. Spread carefully over the tomatoes and zucchini. Bake at 425 degrees until the eggs are set, about 25 minutes. 

*Lisa Cassano, Waxhaw, Union Power*



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