

Check It Out Column for week of July 19-25

Crazy Days of Summer

By Kathy Stutzman, Community Relations Assistant

Roll out *those lazy, hazy, crazy days of summer*. Yes, it's summer all right. Summer is a time of bliss for me. It's a time when I get to see my grandsons who live states away. It's a time when my family reunion is held and everyone trades memories and shares what's happened since we last got together. It's a time of back yard get-togethers complete with grilling and yard games or bonfires at my brother's campsite with hot dogs and roasted marshmallows. There's nothing like a great cookout in the summer. Just thinking about it makes me smile.

Over the years I have tried making different dishes for our family reunions, attempted new ways to grill and experimented with hobo-style cooking. Some have met with success and others failed miserably. Through it all I had fun. I enjoy going through the different magazines and books to find new ideas and inspiration. For those who also like to try new things, I scoured the library bookshelves and discovered some great resources full of creative dishes and inventive ways to cook.

The Happy Camper's Cookbook by Sandy MacGregor and Marilyn Abraham. Try out the campfire potato packets, fries, and buttermilk biscuits. Full of tips on grilling, choosing equipment, and packing a portable pantry.

Cooking on a Stick: Campfire recipes for Kids by Linda White. Discover how to cook using a pouch. Includes safety guidelines and basic campfire instructions.

Cooking for Friends: A guide to planning potluck Meals by Susan and Gordon Peery. Great for reunions, church and community gatherings. Simple and easy to transport dishes.

Cowboy Cooking by Jane Justin. Lots of goodies like Paper Bag Apple Pie, the Six-Shooter, Skillet Steak Stew, Camp Bread, and Cowpoke Sandwich. Includes trail ride adventures and cooking hints.

Oregon Trail Cooking by Mary Gunderson. Gr 3-6- Historical narrative is blended with recipes of the time, thus giving glimpses of the period while introducing traditional foods of hungry cowboys, frontier families, and intrepid explorers of the 1800s.

White Trash Cooking by Ernest Mickler. Don't be misled by the title! A kissin' cousin to soul food. Down-home recipes for macaroni and cheese, scalloped potatoes, fried rabbi, short'nin bread, and more.

Don't forget to also look through our food magazines. We have Taste of Home Quick Cooking, Bon Appetit, Vegetarian Times, and more!

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