

## Been thinkin' about...

### *Fourth of July.*

One of my favorite holidays, we're fast approaching Independence Day in all its summer-time-red-white-and-blue glory. I am looking forward to shooting off fireworks, eating my weight in watermelon, and probably donning my made-in-India-produced-for-Bass-Pro star-spangled flag shirt (though it may make me a better target than a decoration).

There is a somber tone to Independence Day as well — in the remembrance of our military men and women's sacrifice — competing with our free-for-all brawl of fireworks, rodeos, barbecues, country music and classic rock.

We are a burly, complex people but just the same, I'm proud of my heritage and of this vast, beautiful nation. Much like the Ozarks, the closer you look at America, the less simple our story becomes. So here's to a magnificently over-the-top Fourth of July, a celebration of personal and national freedom in all its glory.

Hope ya'll enjoy the articles. As always, thanks for readin'!

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## Luscious Lemon Cheesecake

2 2/3 cups zwieback crumbs (about 24 slices)  
1/2 cup sifted confectioners' sugar  
1 1/2 teaspoons grated lemon peel  
1/2 cup butter, softened  
2 1/2 lbs cream cheese, softened  
1 3/4 cups sugar  
3 tablespoons flour  
1 1/2 teaspoons grated lemon peel  
1/2 teaspoon vanilla extract  
4 eggs, beaten  
2 egg yolks  
1/3 cup heavy cream

— page 37, ***Southern Cookbook: 250 Fine Old Recipes***, edited by Claire S. Davidow & Ann Goodman, Garden Spot Gifts, Gettysburg, PA 2007

## This Week's Stories:

(Click on each title to link to the story)

### Summer Firework Art

### American Patriotism:

America the Beautiful  
My Country 'Tis of Thee  
Star Spangled Banner

### Declaration of Independence

### Cave Spring

### Indian Marker Trees

### The Art of Harlan Bonar

**A Cookbook Note from the Editor:** Our recipes, handpicked from my collection, come from some mighty fine books. If you like the ones I share, see if you can get the books from places like Amazon or even your local bookstore.

**Directions:** For crust, combine the crumbs, confectioners' sugar, and lemon peel in a bowl. Using a fork, evenly blend in the butter. Reserve 3/4 cup of the mixture for topping. Turn remainder into a buttered 9-inch springform pan. Press crumbs very firmly into an even layer on bottom and sides of pan to the rim; set aside.

For filling, combine the cream cheese, sugar, flour, 1 1/2 teaspoons peel, and vanilla extract in a bowl. Beat until smooth and fluffy. Add the eggs and egg yolks in thirds, beating thoroughly after each addition. Blend in the cream.

Turn mixture into the pan, spreading evenly. Sprinkle reserved crumb mixture evenly over the top. Bake at 250°F for 2 hours. Turn off oven. Let stand in oven about 1 hour longer. Remove to cooling rack to cool completely. Chill in refrigerator several hours or overnight.