

Been thinkin' about...

Endless Summer

One of these days, I reckon I'll actually grow up (though as I grow older, being a kid again looks like a lot more fun). I remember summer days that stretched on forever. I remember seasons slowly passing — when the local fair and my birthday, Christmas and even Halloween looked as though they would never arrive!

I remember the joy of an endless summer as though the white puffy clouds and azure blue sky simply could never not last forever. Then adulthood happened. Schedules and deadlines happened. Responsibility happened. Now a whole summertime goes by faster than a week of my childhood. It's downright depressing.

Easy it is to lament the lost past. Perhaps we are lamenting the belief the best is now behind us. Lost inexpressibly before we could really, truly savor the moment. What's ahead? The unknown. Loss? Darkness? Conflict? Impossible to tell.

But I can tell you this: We are surrounded by scores of immensely talented, amazing people. We live in one of the most beautiful regions of the world. And I believe some of the greatest contributions to our art, our music, our lives, our culture, our history, are yet to be made. And I have an idea. Perhaps, if we look to the future with anticipation rather than trepidation, life will slow down just a mite. Each day might pass just a bit sweeter.

Perhaps we will see those around us with new eyes, wondering what amazing piece of a beautiful future they will create. Yes, there will be conflict and darkness and loss. But there will also be beauty and joy and life.

And maybe then it will be like it was in the old days, waiting interminable weeks, until the county fair would open and we could go eat all the cotton candy we wanted and ride away the night on the Ferris Wheel, the Scrambler or the Tilt-A-Whirl. A future that will last forever. A future filled with, well, filled with people markedly like us. We get to create their past. We get to paint a picture for them, a reminder — The good old days weren't all gone. There is hope and light yet.

As always, thanks for readin'!

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**Recipe for Peach Superbe
(ice cream) on page 2...**

Peach Ice Cream Superbe

12 medium-sized fully ripe peaches (about 3 pounds),
peeled and pitted
2 3/4 cups sugar
1 tablespoon lemon juice
1 1/2 quarts chilled whipping cream
1/4 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon almond extract

Wash and scald cover, container and dasher of a 4-quart ice cream freezer. Chill this equipment thoroughly before using freezer.

Force peaches through a sieve or food mill. Stir the sugar and lemon juice into peaches; set aside about 20 minutes.

Blend the cream, salt and extracts. Mix with peaches until blended.

Fill freezer two-thirds full with mixture. Cover tightly. Set in a freezer tub (for electric freezer, follow manufacturer's directions). Fill tub with alternate layers of crushed ice and rock salt, using 8 parts crushed ice and 1 part rock salt. Turn handle slowly five minutes, then turn handle rapidly until handle becomes difficult to turn (about 15 minutes). Add crushed ice and rock salt as necessary.

Wipe cover free of ice and salt. Remove dasher and pack down ice cream. Cover with foil or other moisture-proof, vapor-proof material. Replace cover and plug opening for dasher. Re-pack freezer with alternate layers of ice and salt, using 4 parts ice and 1 part rock salt. Cover with heavy paper or cloth. Allow to stand 2 to 3 hours to ripen.

Makes about 3 quarts ice cream.

— page 270, *The Frugal Gourmet Cooks American*,
edited by Claire S. Davidow & Ann Goodmby Jeff Smith,
Avon Books, NY 1987

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