

Saturday Meanderings



A hot and humid Connecticut sunset

It is SO nice to be home and able to write a Saturday Meanderings again. Sorry for being absent the last few weeks, but it's been a bit frenetic. So grab a cup of coffee and let's catch up with all new and exciting things that are happening.



Trip Back East

As I have mentioned before, I am flying back and forth to Connecticut to settle up my aunt's affairs. The good news is that upon arrival, the hydrangeas are starting to bloom. The bad news is the excessive high temperatures and equally high humidity are unbearable in my aunt's home ~which is not air conditioned. Plus there is no internet. Groan.



Donating furniture and bulk trash

But with only a few minor injuries and very sore muscles from moving furniture, I did get a lot accomplished. When the long flight back to Phoenix landed late at night, I was just SO HAPPY TO BE HOME. My sweet husband picked me up at the airport and on the way home this happened...



While we are waiting on the exit ramp for the light to change, an out of control white pickup truck traveling at excessive speeds comes out of nowhere and lands perpendicular on the front of our car, A nasty 5 car pile up and fortunately no one is injured~which is almost hard to believe. Since this is an

open investigation I can't share much more, but 3 hours later, we are finally able to go home, stunned, shaken and glad to be alive.

Another Watermelon Recipe



Watermelon Frosé

If you missed the blog post last week about my favorite watermelon recipes you can find it [here](#). We are consuming so much of this delicious fruit, which is a delightful on our hot days. Here is another [recipe](#) adapted from Ambitious Kitchen. I cut corners and make this Watermelon Frosé a bit easier and it is equally delicious.

Freeze 4 cups of watermelon (cut into 1" cubes). I froze mine on a cookie sheet. In a blender (I use my Vitamix), add the watermelon cubes, 1 bottle of chilled Rose wine and a squirt of agave syrup (optional) and blend until slushy. You may need to stir it up a bit as you go. Serve with a fresh mint sprig. Yum.Yum.

Frozen Dog Treats



Frozen dog ice cream

You can buy frozen dog treats in the freezer section of your grocery store (like Frosty Paws). However, if I cannot recognize an ingredient or if there are more chemicals than actual food, I don't buy the item for us (or our dogs).



A piece of Greenie for an added surprise

It is easy to make your own dog ice cream using plain yogurt and peanut (or another nut) butter. Mix the yogurt and peanut butter (use whatever quantities you like) until well blended.

Place in small containers. As an added bonus I put in a cut up Greenie (or similar dog treat) in the middle. Place in freezer.



Cooper loving his frozen treat

I really need to purchase some paper cups in lieu of plastic ones. The dogs do chew up the cups and I do not want them to swallow any plastic. There appears to be a good selection [here](#).

Did You Know?



Our Hen house

We have several chickens in our hen house, and those gals are still laying quite a few eggs even during the heat of the summer. When the hen lays the egg, it comes out with a wet coating that dries instantly. This coating is called the "bloom".



Fresh eggs

The bloom is the first line of defense in keeping air and bacteria out of the porous egg shell. If an egg is washed, the natural barrier is removed, which accelerates decay of the egg.

Unfortunately, commercial egg growers wash their eggs before

sending them to market. If you buy eggs at the farmers market or other places other than your local grocery store, you may want to ask if the eggs still have their bloom.



Since we do sell our eggs to friends, I recently had these cute tags made up that I place on the top of each carton. The tag explains that we do not wash our eggs here at Bella Terra, because the bloom keeps the egg fresher longer.



Bloom info

Prior to using the egg, if you wish, you can wash them. Though you don't need to refrigerate unwashed eggs, we refrigerate our eggs regardless. If you have ever been to other country, you will notice that they do not refrigerate their eggs, but stack them up for sale. I'm guessing that's because they leave the bloom on.

These cute tags are designed by Jen Gregory from [Simple Modest Mom](#) and printed by [Impact Printing Services](#) here in Phoenix.

New on the Internet



Hester & Cook vinyl floor mat

[Hester & Cook](#) have new vinyl floor mats that I am considering. My sweet friend, B.J. owns a few of these (purchased from another source) and she loves them.

Currently my small rugs by the doors by Dash and Albert are looking a bit sad, so maybe this would be a good alternative. Does anyone own a vinyl rug? Thoughts?



Fall decorating ideas by [Stone Gable](#)

When it is 113 degrees, it is very difficult to think ahead to

Fall. But we are starting to see more autumn posts and inspiration, as Back to School is right around the corner. Yvonne from Stone Gable just shared a lovely post full of fall decorating ideas. Her photos are stunning and you can see it [here](#).



Tomatoes from [McClendon's Select](#)

A few posts ago I stated my desire to have a care free summer. Well, that certainly hasn't been the case. In addition to being absolutely swamped with absorbing an entire household from my aunt, I spend countless volunteer hours on our neighborhood association board. It's been a bit stressful and I am praying for it all to settle down soon. My therapy is being in the kitchen and with 60 lbs. of Roma tomatoes and a sink filled with fresh basil, it's apron time for me this weekend.

If you missed any of my posts this week, you can find them here:

[Dividing Irises](#) (and see my friends' gardens too!) and Room by Room ([a tour of our front hall](#))

Have a happy one, my friends. And stay safe out there.

Mary

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