

Saturday Meanderings



Morning at the cabin

Can it be mid-August already? Am I seeing school buses again? This must be the fastest year ever as it feels like I am in fast forward mode ALL the time. As you read this, I am at our mountain cabin, inspiring to relax. My visions of dinner

outside and cooler temps will hopefully come true. Welcome again to another Saturday Meanderings, where we chat about all good and wonderful things.

Curious Results



My friend, Rick's tomato sauce results

My friends, Rick and Janie sent me a picture of their homemade tomato sauce. Hmm. Rick, with 40 lbs. of tomatoes made 16 jars (pint) of sauce =32 cups of sauce. I, with 60 lbs. of tomatoes made 20 jars (pint) of sauce =40 cups of sauce. Wondering why my yield is less...Guessing that I probably reduced my sauce down more (but that much more?) could be the reason.



In my pantry

We've agreed to get together and do a taste test because if I can get the same flavor and consistency and more yield, I will note that for next year's sauce making project. If you missed the post on the 4 Ingredient Tomato Sauce, you can see it [here](#).



Holiday tea towels

Look at these cute vintage holiday tea towels! Hester & Cook has a great selection this year. I am not sure how I will use them, but perhaps as a gift wrap for some fresh baked goodies? I just love the nostalgic vibe-it reminds me of my childhood. Natural 100% cotton and priced at \$16.00 each. They measure 19" wide by 33 1/2" long. You can find them [here](#).

Easy Summer Dessert



Peach Galette from Serious Eats

Trader Joe's frozen pie crust is a staple in my freezer. With the abundance of fresh fruit like cherries and peaches, you can make this easy dessert with just a few ingredients.



Occasionally, when I unroll the TJ pie crust, it breaks apart. But since they package it between two large sheets of plastic wrap, I just take a rolling pin and do a few swipes over the plastic. The crust comes together nicely and then it is ready to use.

Pile the fruit in the middle with the suggested ingredients, curl up the edges of the pie crust, brush with a bit of egg wash and you are ready to bake.



Cherry Galette

Your friends and family will be impressed with your galette and they never need to know how easy peasy it is. I have made this recipe with cherries, peaches, apricots and apples. For the peach galette, [here](#) is the recipe from Serious Eats. And this yummy Rustic Cherry galette [recipe](#) is from She Wears Many Hats.

DIY-Vintage Bottle Labels



Vintage Labels from The Ponds Farmhouse

With fall and Halloween right around the corner, my friend, Rachel from The Ponds Farmhouse has a great tutorial about

making these labels for your fall decor. Aren't they amazing? See it [here](#).

Kitchen Love



Photo by [The Scout Guide](#)

I love looking at pictures of kitchens. Often I dream about designing a new kitchen (not that I don't enjoy mine) and what elements to include. The Scout Guide just posted a fabulous article about creating a timeless kitchen. There is some really great information. See it [here](#). Also, as an FYI, The Scout Guide has publications in individual cities and you can own a franchise too. Check it out [here](#).

Home Renovation



My last home restoration

In 2004, I developed a home renovation/restoration business called Picket Fences, Inc. While pregnant with my third child and running errands, I had an ah-ha moment, pulled over to the side of the road, and quickly wrote down the beginnings of what would be a business plan for my company, Picket Fences. I

love breathing new life into older properties and after many years in corporate America, this new adventure was right up my alley. Long before Fixer Upper or other HGTV shows became popular, I had a few home remodels under my belt.



Patio Home Renovation

The goal at that time was to buy one house per year in our mature neighborhood, improve it, sell it and make enough money to pay for the children's tuition and one great family trip. It actually fulfilled my creative nature and allowed a flexible schedule while raising 3 children.



Entry to a historic home restoration

However, everyone started getting on the bandwagon and it became more and more difficult to find homes, at a reasonable

price, and make a profit while maintaining my reputation and high standards. At first there was little to no competition. And then investment companies would pay more for properties, do really inferior work and “flipping” became the norm.



Butler's pantry renovation

Here is an article from Apartment Therapy about 3 former house flippers who reveal why they quit flipping houses. If you think this is the occupation for you, please read this because it is filled with the realities of home flipping. It is not as glamorous as it seems. You can read it [here](#).

To see the Before and After pictures of the restoration of a 1922 Jeffersonian home I did, click [here](#).

Well, that wraps up another Saturday Meanderings. Thanks for joining me!

Have a wonderful weekend!

Mary