



DORY'S DIARY

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FLESHMAN

Hanging clothes to dry brings satisfaction

It was midway in the month of June and the annual Union Stock Show had just completed its activities again for the year, so I felt fairly secure in beginning my own backyard outdoor functions, initially that of putting a lawn chair in the gazebo for relaxation, and secondly, doing a laundry specifically to be hung out-of-doors.

It was a throwback to the days of my youth when we pulled out the old Maytag washing machine and put it through its paces of pile after pile of sorted dirty clothes and linens to be hung on the line to dry, then retrieved, folded or ironed, sorted and stored in drawers or closets for another wearing or use, a full day's work.

How far I had come from those days. In a way I missed them but, on the other hand, I was no longer young nor did I choose to be as active as the activity would demand, so I did the memory bit in just a small way — that of hanging.

My washing machine with attached wringer was now located on young folks Debbie and Rocky's porch where they had experimented with what used to be required in keeping a household functioning in cleanliness each Monday morning. Were they still using it for what it was meant or had it become just a relic of the past or filled with dirt and planted in flowers, I wondered.

Then I decided it was best not to wonder but to move forward with what I still could do — hang out one load of wash from my own magical washing machine that had come with the new house, for it not only washed the clothes but weighed them, controlled the amount of water used, the rate of spinning, and how long the cleaning, rinsing, and whirling were necessary before turning itself off.

When the push-button automatic machine had come to a close, I retrieved the clean items into a laundry basket and took them and my clothespin basket outside to the clothesline. In doing so as I wiped the lines clean, I remembered what I took as a sly smile from the faces of workers who had secured the posts into the patio stones and tied the lines in place as they wondered about this old woman and her demands ... for a clothesline of all things.

I had purchased both the poles and lines from a store in town and presented them for these gentlemen to install. That's when they shared the momentarily querulous smile among them and then got to work to do as I bid.

Now in the bright June sun this day I clipped each piece of wet laundry to the lines with wooden clothespins used over the many long years, and then stepped back to admire how they hung in neat array, a flashback of how it had been a part of so much of my life, perhaps a satisfaction of sorts.

Then I turned my back on it and readied myself to do errands in town, quite secure in the knowledge of the Union Stock Show's weather report.

When I returned later in the afternoon the items were dry and ready for removal and further determination of care and storage, a perfect ending to my Monday wash day.

Would I iron on Tuesday?

I clipped each piece of wet laundry to the lines with wooden clothespins used over the many long years, and then stepped back to admire how they hung in neat array ...

Tasty Dishes That Won't Heat Up Your Kitchen



Chocolate-Mint Icebox Cake.

Regina H. Boone/Detroit Free Press-TNS

No Oven Required

By Susan Selasky
Detroit Free Press

An icebox cake with soft and crumbly cookie layers. A salad of cool watermelon and peppery arugula.

Cook? Not us. Not when temperatures are expected to soar, possibly into the 90s.

These tasty offerings will cool you down without heating up your kitchen.

CHOCOLATE-MINT ICEBOX CAKE

No need to turn the oven on for this chilled cake that brings some perfect sweetness for a hot summer day. It's best to allow this to set overnight.

- Serves: 10 / Preparation time: 20 minutes / Total time: 6 hours, 20 minutes
- 1 3/4 cups well-chilled heavy whipping cream

1/4 cup sugar

1/2 to 3/4 teaspoon mint extract

1 package (9 ounces) chocolate wafers

1 1/4 cups miniature chocolate chips

Mint leaves for garnish

In a large mixing bowl, beat the heavy cream, sugar and mint extract until stiff peaks form.

To assemble the cake: Spread each wafer with about 1 tablespoon of mint cream, forming about four stacks of six to eight cookies. Lay the stacks side by side on a sheet of wax paper, pressing gently to form a log. With small spatula or knife, cover log with remaining mint cream. Refrigerate at least 6 hours or up to 2 days.

To serve, gently remove wax paper from underneath cake (holding cake in place with a metal spatula, if necessary), and sprinkle with chocolate chips. Slice cake diagonally with a serrated knife into 1-inch-thick slices.

— Adapted from www.marthastewart.com.

WATERMELON, ARUGULA AND ISRAELI COUSCOUS SALAD

This recipe pairs a summertime favorite with some unexpected flavors.

Serves: 4 / Preparation time: 15 minutes / Total time: 25 minutes

- 6 tablespoons olive oil, divided
- 1 cup Israeli couscous
- 2 cups water
- Salt to taste
- 2 to 3 cups watermelon, rind removed,

- seeded and cubed or diced
- 3/4 cup favorite cubed soft cheese (feta, goat cheese, ricotta salata, fresh mozzarella)
- 1/3 cup basil, washed and chopped
- 1 cup arugula, washed and chopped
- 1/4 cup white wine or sherry vinegar

Heat 1 tablespoon of the olive oil over medium-high heat in a medium saucepan and add the couscous. Stir until the couscous begins to color and smell toasty, 4 to 5 minutes. Add 2 cups water and salt to taste and bring to a boil. Reduce the heat, cover and simmer 15 minutes, or until the couscous is tender. Drain if any liquid remains in the pan.

Spread couscous evenly on a baking sheet, drizzle 2 tablespoons of olive oil on top and stir.

Cover in plastic wrap and cool in the refrigerator.

Prepare all the remaining ingredients.

In a large bowl, combine the cooled couscous, watermelon cubes, cheese, basil and arugula. In a separate small bowl, whisk together the remaining 3 tablespoons olive oil, vinegar and salt to taste. Pour over salad and toss to thoroughly coat.

— Adapted from several recipes and tested by Susan Selasky for the Free Press Test Kitchen.