# JOURNAL SUE 2 JOURNAL SUBJECT SUBJECT

independence day JULY 4 // labor day SEPT 7 // last day of summer SEPT 21

# Savor Summer



Summers at the *Homestead* mean enjoying the hot days and warm nights, working early in the garden before the heat of the sun, enjoying long walks after work and entertaining family and friends on the weekend. This issue of the Homestead Journal highlights our favorite parts of summer including a delicious quick pasta dish, decorating with bell jars, and rediscovering hydrangeas.

We are proud to present our first annual **Summer Harvest Fest** on **Saturday, July 18** featuring locally grown produce, food tastings, crafts and cooking demonstrations. Plus, enjoy live music by **Ben Gilmer** and **Matt Jordan**. We hope this is the start of a budding tradition.

But as the nights become cooler and autumn harvest approaches, stop by the shop for inspiration to decorate your home with pumpkins, gourds and grasses to welcome the change of season.

**Stay connected:** visit us online at mymodernhomestead.com, Instagram: modern.homestead and on Facebook: search Modern Homestead at Tathams.



#### **BELL JAR KEEPSAKES**

Garden cloches once used by gardeners to keep seedlings from getting cold can be used to display your tiniest treasures and make a stunning impact when showcased together terrarium-style.

Bell Jars, starting at 16.95



#### **PRESTO PESTO**

Gather a fresh bunch of herbs from your garden to make an easy summer pesto. In a blender combine a mixed bunch of herbs, lemon zest, teaspoon kosher salt, 1/2 teaspoon black pepper, 1/2 cup grated Parmesan cheese and 1/2 cup extra virgin olive. Blend until smooth. Enjoy over pasta or grilled chicken.

Stonewall Kitchen Organic Pasta, 8.50



#### **AUTUMN CHIC**

Create a vibrant autumn display at your home using potted shrubs wrapped in burlap and assorted heirloom pumpkins and gourds.

#### **NEW**

#### **MAKE THE BEST RIBS EVER**

The big taste of Texas barbecue comes through in this rub. Brown sugar, molasses and select spices blend together to create a sweet and smoky flavor. It's easy to use and ideal for any cut of beef or chicken. Stonewall Kitchen Texas Rub, 7.50



#### HOURS

#### gift shop, greenhouse and coffee shop

JULY-OCTOBER wednesday-friday 9am-6pm, saturday & sunday 9am-4pm monday & tuesday, closed or by appointment



•	MONDA!	TOLSDAT	1	2	3	4 INDEPENDENCE DAY
5	6	7	8	9	10	11 NEW DEAL FESTIVAL
12	13	14	15	16	17	18 SUMMER HARVEST FEST
19	20	21	22	23	24	25
26	27	28	29	30	31	
SUNDAY	MONDAY	TUESDAY	WEDNESDA	/ THURSDAY	FRIDAY	SATURDAY
au	au	st				CORN HUSK WORKSHOP
2	3	4	5	6	7	8 CORN HUSK WORKSHOP
9	10	11	12	13 VALLEY DISTRICT PARADE	14	15 BUCKWHEAT COOKING WORKSHOP
16	17	18	19	20	21	22 TEA TASTING
23/30	24/31	25	26	27	28 JACOB'S BIRTHDAY	29
SUNDAY	MONDAY	TUESDAY	WEDNESDA	/ THURSDAY	FRIDAY	SATURDAY
se	pt	em	1206	3r	4	5 WVU HOME GAME
6	7 LABOR DAY	8	9	10	11	12 WVU HOME GAME
13	14	15	16	17	18	19 BOOKSIGNING & JAM TASTING
20	21 FALL EQUINOX	22	23	24 BUCKWHEAT FESTIVAL	25 BUCKWHEAT FESTIVAL	26 BUCKWHEAT FESTIVAL
27 BUCKWHEAT FESTIVAL	28	29	30			

SUNDAY

MONDAY

TUESDAY

WEDNESDAY THURSDAY

FRIDAY

SATURDAY

# Pantry Cooking

THE KITCHEN



RECIPE TIP

Any left over vegetables can be used.

Eggplant and penne pasta is an easy to make dinner. Just add a bottle of wine and fresh crusty bread for a completely perfect summer meal.

#### INGREDIENTS

1 large eggplant (peel and then cut into 1-inch cubes)

1 medium onion, diced 1 jar Stonewall Kitchen Roasted Garlic Basil Sauce, or any Stonewall Kitchen Pasta Sauce

Salt

1 pound Stonewall Kitchen Penne or linguini pasta

Parmesan cheese, freshly grated Olive oil

#### DIRECTIONS

1. Cook pasta according to package directions. 2. Cover bottom of saucepan with olive oil. On medium heat, add eggplant and onions to oil and cook until eggplant is dark brown, stirring occasionally. 3. When the eggplant is soft add one cup of water. Stir, scraping the bottom of the pan. 4. Add pasta sauce and simmer for 5 minutes. Pour over pasta and top with lots of Parmesan cheese and fresh herbs.



#### **SEASON WELL**

Naturally mined salt from West Virginia. Great for everyday cooking The perfect hostess gift! J.D. Wilkinson Salt Works, \$4.95



# **BIRDIE**Never cook your spoon again.

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#### WORKSHOPS



# SAT August 1 or 8, 10am CORN HUSK WREATH

Create a rustic wreath to celebrate the change of season using humble corn husks. Workshop fee includes all supplies and instruction. \$30 per person.

# SAT August 15, 10am COOKING WITH BUCKWHEAT

Hands-on workshop to learn new ways to cook with buckwheat flour. Learn how to make two delicious recipes -- an appetizer and a savory brunch dish. Workshop fee includes all materials and sampling. \$25 per person.

**SIGN UP!** Register online at **mymodernhomestead.com** or call, (304) 864-4333.

Private workshops can be scheduled for groups of 5 or more, call for details.

## EVENTS

# SAT July 18, 9am - 4pm SUMMER HARVEST FEST

Savor summer at the first annual Modern Homestead Summer Harvest Fest celebrating the bounty of the season. Enjoy live music by Ben Gilmer and Matt Jordan, cooking demonstrations, tastings, a produce market and more. **Free.** 

# SAT August 22, all day **TEA TASTING**

With the change of season, a warm cup of tea is a great pick-me-up. Sample small batch tea by Smith Teamaker and other small producers. **Free.** 

## SAT September 19, 11am **MEET PATSY HARMAN**

Local author and midwife will be at the shop signing and reading from her new book, *The Reluctant Midwife*. **Free.** 

# SAT September 19, all day **JAM TASTING**

Sample delicious jams and jellies by Stonewall Kitchen and get ideas for flavorful pairings. **Free.** 

## COMMUNITY

# SAT July 11 NEW DEAL FESTIVAL

#### (Arthurdale)

Celebrate the community founded by Eleanor Roosevelt over 80 years ago. newdealfestival.com

## SAT August 8 ROOSEVELT RUN/WALK

#### (Arthurdale)

Run or walk a measured course through Arthurdale's beautiful historic district that is still dotted with original homestead houses. arthurdaleheritage.org

## SAT August 13 VALLEY DISTRICT PARADE

#### (Reedsville)

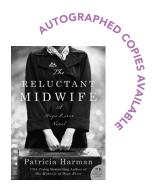
Experience a small town community parade sponsored by the Reedsville Fire Department on Route 92. Bring your lawn chairs, reedsvillevfd.com

# September 24-27 BUCKWHEAT FESTIVAL

## (Kingwood)

Livestock, arts, crafts, carnival, pageants, food, parades and live music. buckwheatfest.com

#### SUMMER READING



# The Reluctant Midwife PATRICIA HARMAN + LOCAL AUTHOR & MIDWIFE

The USA Today bestselling author of The Midwife of Hope River returns with a heartfelt sequel, a novel teeming with life and full of humor and warmth, one that celebrates the human spirit.

Full of humor and compassion, The Reluctant Midwife is a moving tribute to the power of optimism and love to overcome the most trying circumstances and times, and is sure to please fans of the poignant *Call the Midwife* series.

### .....BOOKSIGNING.........

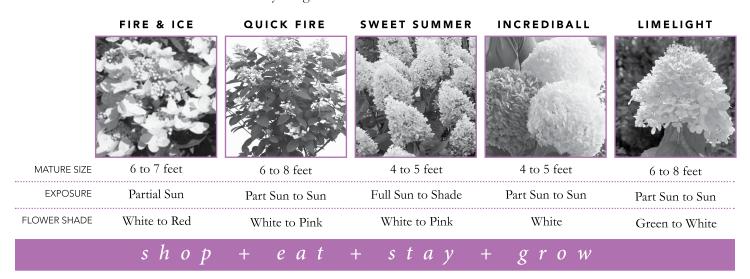
Meet Pasty Harman Saturday, September 19th (11am) at Modern Homestead



### **GARDENING**

# Rediscover Hydrangeas

For all their showy voluptuous beauty, hydrangeas are fairly simple to care for, but a few conditions will enhance their vigor and beauty. These shrubs will tolerate partial shade but mostly prefer full sun. These plants can thrive in nearly any well-drained soil. Below are a few of our favorite varieties of hydrangreas.





Post Office Box 246 Reedsville, West Virginia 26547

mymodernhomestead.com homesteadinnwv.com