

# Weatherford

Aledo | Hudson Oaks | Willow Park

M A G A Z I N E

JULY 2015

# NOW

## Gardening for Monarchs

Safe and effective plant knowledge attracts beauty

## Dream Come True

At Home With Will and Lili Turnbow

*Peach Festival Guide  
-and-  
Dining Deals  
Inside!*

Variety of Form  
Revamping the Kid's Room

Fill It With Hope

In the Kitchen  
With Sadie deMoville

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## ON THE COVER



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## Editor's Note

Hello there, *WeatherfordNOW* Readers!

I want to begin by saying "thank you" to those who emailed or called with article suggestions for *WeatherfordNOW*. We have a myriad of remarkable residents whose stories I would love to share, and with community members like you, our readers are learning more about their neighbors. If you know someone who

may want to share a few recipes, open their homes for a sneak peek inside or humbly express their contributions to the community, feel free to drop me a line.

Speaking of line, why not cast your fishing rod at Lake Weatherford? According to the Texas Parks and Wildlife Department, the nearly 1,200-acre lake is home to a variety of fish, including: largemouth bass, sunfish, crappie and channel catfish. While there, be sure to stop by the Lake Weatherford Marina for some fare on the patio.

Have fun!

### Amber

Amber D. Browne  
*WeatherfordNOW* Editor  
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*Please Welcome*

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## In the Kitchen With Sadie deMoville

— By Amber D. Browne

When it comes to cooking, Sadie deMoville is inspired by her mother, Dianne Cockrell. With a Czech lineage, her mother has passed down a plethora of recipes to Sadie, including: breads, pastries and, of course, homemade kolaches. Sadie now shares her passion to bake and cook with her husband, Trey, and children, Carter and Chloe. “To see their smiles light up when they smell a sweet smell coming from the kitchen is heartwarming.”

Sadie often shares a story about her favorite recipe, buttermilk pie; her then-boyfriend Trey; and a five-pound Fox Terrier named Sophie. She had left the pie on a table to cool while they went out. Upon returning home, they discovered an empty pie dish on the floor, and Sophie’s stomach three sizes too big! “Needless to say, my buttermilk pie is liked!” **NOW**

### Grandmother’s Buttermilk Pie

*Crust:*

- 1 cup flour**
- 1/2 tsp. salt**
- 1/3 cup Crisco**
- 3 Tbsp. cold water**

*Filling:*

- 3 eggs, room temperature**
- 1 cup sugar**
- 2 Tbsp. flour**
- 1/2 stick butter, melted and cooled to room temperature**
- 1 cup buttermilk, room temperature**
- 1 tsp. Mexican vanilla**

**1.** For crust: Preheat oven to 350 F Mix together first 2 ingredients; cut in Crisco with a pastry blender, until crumbly. Stir in water with a fork until dough forms.

- 2.** Flatten ball of dough into a circle on floured waxed paper. Add dough to pie dish; fold overlapping dough into dish to form edge. Set aside.
- 3.** For filling: Whisk first 3 ingredients until well-blended; add remaining ingredients and combine. Pour into pie crust. Bake 30 minutes or until firm.

### Easy Brisket

- Full-sized brisket, trimmed to your liking**
- 1 16-oz. bottle of Claude’s Brisket Marinade Sauce**
- 1/2 tsp. oregano**
- 1/8 cup garlic salt**
- 2 Tbsp. dry mustard**
- 1 Tbsp. paprika**
- 1 Tbsp. pepper, or to taste**
- 1 2-oz. envelope Lipton Recipe Secrets Onion Recipe Soup and Dip Mix**

- 1.** Line a large roasting pan with enough foil to wrap brisket. Marinate brisket with Claude’s marinade for at least 30 minutes on each side.
- 2.** Mix together remaining ingredients; sprinkle on both sides of brisket. Wrap brisket in foil and tightly cover pan with foil. Bake at 225-250 F for 10 hours.

### Mom’s Potato Salad

- 6-8 large red potatoes, washed and cleaned**
- 1 tsp. salt**
- 1 cup mayonnaise (Hellmann’s Light, Olive or Canola Oil)**
- 2 tsp. mustard**
- 2 large pickles, chopped**
- 1/2 medium onion, chopped**
- 1 2-oz. jar diced pimentos**
- 1/2 tsp. Lawry’s Seasoned Salt**
- 1/2 tsp. Morton Nature’s Seasons Seasoning Blend**
- 1/2 tsp. pepper**
- Paprika, to taste**

- 1.** Add potatoes to a large pot; fill with water two-inches above potatoes. Add salt and stir until dissolved. Boil potatoes 15-20 minutes, or until done. Remove potatoes from pan and cool. Peel and chop potatoes.
- 2.** In a bowl, mix next 8 ingredients. Add potatoes and fold until well-blended. Top with paprika and refrigerate.

### Cherry Jell-O Cake

*Batter:*

- 1 3-oz. box cherry Jell-O**
- 3/4 cup hot water**
- 1 15.25-oz. box yellow cake mix**
- 1 tsp. orange juice**
- 3/4 cup canola oil**
- 4 eggs, lightly beaten**

*Glaze:*

- 2 cups powdered sugar, sifted**
- 4 Tbsp. orange juice**

- 1.** For batter: Preheat oven to 350 F Grease a Bundt pan.
- 2.** In a bowl, mix together Jell-O and water; cool completely.
- 3.** In a large bowl, mix together remaining ingredients. Blend cooled Jell-O into batter. Pour into pan and bake 40-50 minutes (begin checking for doneness at 30 minutes.)
- 4.** For glaze: Mix together all ingredients and pour over warm cake.