



Recipes excerpted from ***Screen Doors and Sweet Tea*** by Martha Hall Foose. Published by Clarkson Potter/Publishers, an imprint of the Crown Publishing Group, a division of Random House, Inc., New York, NY. Copyright 2008. Reprinted with permission of the publisher. All rights reserved.

### **Three-Day Slaw**

Serves 8

1 cup cider vinegar  
1/4 cup sugar  
1 teaspoon dry mustard  
1 teaspoon celery seeds  
1-1/2 teaspoons salt  
1 cup corn or vegetable oil  
1 small head green cabbage, shredded  
1 small white onion, halved and thinly sliced  
1 red bell pepper, sliced thinly  
1 cup shredded, peeled carrot

In a small saucepan over medium heat, combine the vinegar, sugar, mustard, celery seeds, and salt. Bring to a boil, stirring until the sugar is dissolved. Remove from the heat and add the oil. Cool until just warm to the touch, about 30 minutes.

In a large bowl or re-sealable food bag storage, combine the cabbage, onion, bell pepper, and carrot. Pour the warm dressing over the cabbage mixture. Cover and marinate for 8 hours, refrigerated, or up to three days.

#### **Notes:**

- Celery seeds are harvested from smallage, a marsh plant that produces the seed during the second year of its growth, not from the more familiar celery found in the produce department.
- Dry mustard has a little aroma, but when the enzyme myrosinase that's in it comes in contact with liquid, a sharp aroma is released. So, although it may not smell like much, it grants a pungent bite once moistened.
- To freshen the flavor of this slaw or change it during its long run, stir in an apple cut into matchsticks or thinly sliced fennel bulb and orange segments.

#### **House Party Weekend**

The first week of August, in the east-central red-clay hill country of Mississippi, the Neshoba County Fair kicks off. It's known far and wide as the "Giant House Party," and the fairgrounds are transformed into a bustling, albeit temporary, city complete with a post office and even its own zip code. Hundreds of two-story cabins consisting mostly of bunkhouse-style sleeping quarters, a kitchen, and a porch encircle a racetrack where camptown harness races are hotly contested. The pavilion in the square provides a platform for political rivals to give further with florid oratory. Children and old-timers alike visit from house to house, from sunup to way past sundown during Fair Week, stopping in for a bite here and a drink there.

This slaw will keep well for three or more days. It is great to have on hand throughout a weekend of houseguests.