

Yes, it's been too hot to cook! Even though the last couple of days have been cooler, we know the hot weather will be returning, and no matter the temperature, families still have to be fed, so into the kitchens we go.

Linda Pierce comes to the rescue this week with three delicious salads that make summer meals a lot less stressful during those hot days. Linda shares Cool Refreshing Salad, Pasta and Vegetable Salad and Tangy Vegetable Salad.

Born in Vernon, Linda is a daughter of the late Fred and Christina Schwartz. Her sister, Gladys Chandler, lives in Wichita Falls, and her other siblings are the late Carolyn Lewis and the late Edward Schwartz.

Linda graduated from Lockett High School and is married to David Pierce, son of the late George and Peaches Pierce of Crowell. He is a graduate of Crowell High School and is a semi-retired truck driver.

Linda is a vice president at the Waggoner National Bank where she has worked for over 37 years.

"I started in the trust department here at the bank, then trained as a teller, lock box, switchboard, customer service bookkeeper, general ledger, and new accounts, CDS and IRA department," Linda noted. "I also had nine years of banking in Wichita Falls before starting at the Waggoner National Bank."

Linda said she remembers the day of the big posting machines. "Things have certainly changed since then," she said.

Linda and David have two sons, Jeff Pierce of Vernon and Justin Pierce of Childress, and five grandchildren. The couple are members of St. Paul Lutheran Church.

"We enjoy fishing and also spending time with the family and the grandchildren," Linda said. "Two of the older grandchildren are on traveling sports teams, and we go to every game."

Linda's mother taught her how to cook.

"I was the youngest of four and was raised on a farm. I was cooking by the time I was seven years old. My summers when school was out were spent in the field. We picked dewberries at 6 in the morning and had dewberry cobbler for lunch. When the dewberry season was over, Mother would take us to the field and send one of us back home to fix lunch. I'd go to the field, but by 10:30, I usually went to the house to fix the meal. We had fried chicken or chicken fried steak and dessert."

Linda said her mother's parents were Wendish, and her mother went to a German school.

"She spoke Wendish and had to learn German. She learned English when she came to Vernon. My dad also spoke German, but they spoke different types of German."

Linda still enjoys cooking, but like most of us would prefer not to be in a hot kitchen. The recipe for Tangy Vegetable Salad came from Viola Chandler, mother-in-law of Linda's sister, Gladys.

The Pasta and Vegetable Salad was one served at the bank, and the Cool Refreshing Salad is Linda's creation.

We know you will enjoy these summer salads, and don't forget, if you have a recipe to share, contact me at editor@vernonrecord.com or call the office at 5552-5454.

Cool Refreshing Salad

2 cucumbers, sliced and chunked up with or without the peel
1 pint cherry or grape tomatoes, about 30, cut into quarters
2 Tbls. chopped fresh basil
1 cup fresh mozzarella cheese, chunks or the ready-made balls
1 avocado, cut up in chunks
1 Tbls. extra virgin olive oil
2 Tbls. balsamic vinegar
1 tsp. garlic powder
Salt and pepper to taste. Toss and enjoy.
Note: You might want to refrigerate about 30 minutes or so before serving.

Pasta and Vegetable Salad

4 cups baby or medium shell pasta
1 head cauliflower, broken into pieces
1 head broccoli, broken into pieces
1 cup celery, chopped or diced
1 cup frozen peas
½ lb. lean center cut bacon, fried crisp, drained and broken into pieces
3 chopped green onions, tops and all
1 can water chestnuts, drained and sliced

Dressing:

2 cups Hellman's Mayonnaise
½ cup parmesan cheese
¼ tsp. salt
¼ cup sugar
2 Tsp. white vinegar
1 tsp. finely chopped onion
Mix all ingredients together. Combine dressing ingredients. Pour over vegetables and pasta mixture and stir well at least one hour before serving and refrigerate. Note: You can even prepare the night before.

Tangy Vegetable Salad

2 large cans French style green beans, drained
1 small can of tiny English peas, drained
4 stalks celery, diced
1 medium onion, diced
1 medium green bell pepper, diced
1 large jar pimento
1 can shoe peg corn, drained



LINDA PIERCE

Dressing:

1 Tbls. salt
¾ cup sugar
¼ cup Wesson Oil
1 Tbls. water
½ cup white vinegar
Dash of paprika
Mix together and pour over vegetables. Cover and store air tight container, and let set overnight in refrigerator. I and serve.