

## Studio Dinner Series

The Studio Dinner Series, sponsored by Summit One Gallery begins in July. Enjoy a rare opportunity to share the creative environment of some of the area's most prominent artists. Join the artist in their studio environment for wine, hors d'oeuvres and a seated dinner. The first dinner is hosted by Diane McPhail on July 20th. Au Pays de la France is the theme with Scott Roddy from the Highlands Wine and Cheese Shoppe selecting the French wines and Holly Roberts of Let Holly Do the Cooking preparing the cuisine. August 11th brings Memories of South Africa with Jane Smithers. The South African wines for the evening will be courtesy of Dick Hattler of Cooper Cellars in Cashiers and paired perfectly with dinner by Tim Lundy of Rosewood Market.

September 14th takes us to Lake Rabun, GA, for An Evening on the Lake with Libby Mathews. Louie's on the Lake will be catering the dinner with the wines by Tiger Mountain Vineyards. Also in September, on the 21st Rosemary Stiefel will host Under the Tuscan Sun at her studio. with Italian wines by Highlands Wine & Cheese and an Italian dinner by Let Holly Do the Cooking. The Studio Dinner Series is an extraordinary opportunity to have an intimate look at the artists in their environ-



ments. Contact Summit One Gallery at 828.526.2673 to participate in this unique event.

## Thea's Organic Kitchen

What is more wonderful than the smell of fresh peaches? Fresh peaches baking in the oven! Every season brings a gift of its own to the table and I hope you'll enjoy these recipes for the bountiful peaches we are blessed with on the Plateau. Living just above the Georgia line we have the good fortune of being surrounded by roadside markets, produce stands and grocery stores that proudly display the blush of fresh-picked, local, tree-ripened peaches. Yum! To Your Health!

### Peach Granola Crisp

#### Crust:

- 3 cups granola\*
- 1/2 cup maple syrup
- 1/2 stick of melted organic butter
- 3/4 cup whole wheat flour

#### Filling:



- 6-8 peaches cut up
- 1 teaspoon ground cinnamon
- 1/4 cup succanat or organic sugar
- Juice of 1 lemon
- (+ 2 tablespoons organic butter)

\*See *May's Mountain Laurel for Grandma's Granola recipe* or visit [theaskitchen.com](http://theaskitchen.com). Make without dried fruit and eliminate maple syrup as it is already in the crisp recipe. You may also use store bought granola.

Mix together crust ingredients. Toss filling ingredients (except butter) and let stand 5 min. and toss again. Pour filling into buttered deep dish pie plate. Top with crust, dot with butter, and bake in preheated 350° oven until crust is golden brown, approximately 40 minutes. Serve with homemade ice cream or yogurt.

by Cynthia Stacey