

**Okay, this is it, one last camp story.** I promise. At some point, either my sister Brenda or I must have uttered the words that no mother wants to hear, “Camp is boring.” It really wasn’t, but if we had one too many rainy days, there wasn’t a whole lot to do. Camp Four Winds was all about the pond – in it, on it or sunning ourselves by it.

**Before we knew it, camp brochures started to slip through the mail slot.** Camp Waukeela’s brochure promised a surplus of activities. Next, the husband-wife team of camp directors came to our house armed with a slide show. They were at least ten years older than my parents and had preppy names like Skip and Twig. The slide show was filled to bursting with smiling, happy girls engaged in countless sports and activities. Mom was reassured and ready to sign on the dotted line. She always said the two worst times in a woman’s life was when she was thirteen and then again when her daughter was thirteen. While I was an affable eleven, my sister Brenda was thirteen. With lots to do, we couldn’t possibly get in trouble.



**Not long after the last school bell,** we were on a bus bound for the wilds of northern New Hampshire. Yes, the camp was so far north, that they sent a fleet of buses down to get us. Mom was delighted to avoid an all-day drive to the White Mountains and back. Warily, we stumbled onto one of the buses with a bunch of other kids. Brenda ditched me but my best friend Joy had my back. The rest of the girls were strangers. Whether it was true or not, we felt like we were the only kids who were new to the camp.

**In comparison to Four Winds, Waukeela was plush.** There was electricity, hot showers and flush toilets. When it came to staying busy, Skip and Twig had not lied. The good thing about Waukeela was that you didn’t have a minute to be bored. The bad thing about Waukeela was that you didn’t have a minute to yourself. We were shuttled from one activity to the next. There was no time to find a rock to sit on and contemplate life.

**Unlike Four Winds, the entire day was not spent at the lake.** Sure, we had swimming lessons and free swim. Yes, there were boats to row and canoes to paddle. However, we spent a good part of the day on land. We had tennis lessons, horseback riding and archery classes, volleyball games and badminton as well as dance and arts and crafts. Fancy-schmancy or not, all camps have rope for bracelets and gimp for lanyards. It is probably an accreditation requirement.

**As always, Mom sent both Brenda and I off with a collection** of pre-addressed, pre-stamped postcards to fill in and send home. Mine offered vague but positive words of cheer. Brenda’s were less vague and anything but cheerful. At one point during our stay, I think she tried to talk me into breaking out of the joint.

**We were both saved from a second year at Camp Waukeela.** Within days of arriving home from New Hampshire, we were back on the road headed north. This time to a rickety rental near Pleasant Lake. At the end of the two weeks, Mom and Dad bought a piece of land. Our little cottage in the woods was ready in mid-January. That was the end of summer camp for the Nye kids.

Happy summer and bon appétit!

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## Grilled Zucchini

*I love zucchini. It's easy, always plentiful and especially good when it is fresh and local. Enjoy!*

Serves 8

4 medium zucchini, sliced lengthwise or on the diagonal  
Olive oil  
Sea salt and freshly ground pepper

Preheat the grill to high.

Brush both sides of the zucchini slices with olive oil and season with salt and pepper. Place on the grill and cook until just tender, 2-3 minutes per side. The zucchini are perfect as is with your favorite grilled meal. Or .... Turn them into a salad!

Grilled Zucchini & Feta Salad with Lemony Vinaigrette  
Serves 8

Lemony Vinaigrette (recipe follows)  
4 grilled zucchini  
About 4 ounces feta, crumbled  
1/2 cup fresh parsley leaves, roughly chopped  
1/4 cup fresh mint leaves, roughly chopped  
3 scallions, thinly sliced

Make the vinaigrette in advance. Let it sit at room temperature for an hour or longer in the refrigerator to combine the flavors.

Arrange the grilled zucchini on a platter or individual plates, drizzle with a little vinaigrette, sprinkle with feta, parsley, mint and scallions and serve.

### **Lemony Vinaigrette**

Finely grated zest and juice of 1 lemon  
1-2 tablespoons white wine vinegar  
1 clove garlic  
2 teaspoons Dijon mustard  
1 teaspoon anchovy paste  
Sea salt and freshly ground pepper  
Extra-virgin olive oil

Put the lemon juice, vinegar, garlic, mustard and anchovy paste in a small food processor, season with salt and pepper and process until smooth. With the motor running, slowly add the olive oil and process until smooth.

*Cover and store leftover vinaigrette in the refrigerator.*

