

About a month ago, drought warnings were all over the news. The gardens were looking thirsty and the lawns parched. It seemed like we were only minutes away from an outdoor watering ban. On the other hand, we were happily walking, running, hiking, biking, playing tennis, golfing, swimming, waterskiing, paddling and sailing. Now, we're stuck in the house and all we hear is one flood warning after another.

As soon as we think the weather is going to change for the better – it doesn't. For a while there, all the gardeners were giving us glass-half-full platitudes. Mind you, these oh-be-joyfuls were happy to join our rants about the oppressive humidity. Then, they'd shrug and say, "Well, at least the gardens are happy."

Okay, enough already with the happy gardens. The steamy weather is doing nothing to help me maintain a sunny disposition.

Let's turn our collective energy towards sunny days and clear nights. Some psychologists call it magical thinking. If you've not heard about magical thinking, it's when the sheer force of thinking or wishing something makes it happen. Some might try to call it karma but it's more akin to thinking is reality. If you think it; it will happen.

Consider this current situation, back in July every gardener in New England was shaking her fist at the sky and crying out for rain. The town was threatening a water ban. Obviously, someone heard all the wailing and threats, turned on the faucets and, then, forgot to turn them off.

Hello? Are you still there? It's okay, we've had enough for now. Please? If for no other reason than each and every curly headed woman and girl in New England is about to go out of her mind. We can take only so many bad hair days ... in a row.

Until these new pleas are heard, how about a little good news to cheer us up:

For sports fans, the football preseason has started but, more important, the Red Sox are on winning streak. With six weeks to go, the Sox might even break the record for the winningest season ever. With a .705 wins percentage, they are now tied with the 1897 Boston Beaneaters for ninth place. The 1906 Chicago Cubs claim the number one spot with a .763.

My nieces are coming for a visit. Not all at once but the four will have breezed in and out of town at least once before Halloween. (Yes, one isn't coming until October but I'm grabbing at straws here. The humidity has left me with mush for brains.)

Finally, forget sports and my family's good fortune. Somewhere close by and far away, a bunch of people are doing something nice, not because they have to but because they want to. Somewhere a teenager is running out of gas in the middle of nowhere. He'll be rescued by some nice lady. Meanwhile, an older gent is helping some mom load groceries in trunk so she can buckle in her two rambunctious children. Later today, once it cools off a bit, someone will mow an elderly neighbor's lawn. And more, a lot more, because, as we all know, there can never be enough kindness.

Stay cheerful and bon appétit!



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Grilled Swordfish with Corn, Tomato & Avocado Salsa

Last week, the woman at the farmstand told me the corn is loving the steamy weather. Enjoy!

Serves 8

Juice of 1 lime
 1-3 cloves garlic, minced
 2 tablespoon or to taste minced jalapeno
 2 teaspoons cumin
 2 tablespoons extra virgin olive oil
 Sea salt and freshly ground pepper to taste
 6-8 ears corn, shucked
 Olive oil
 2 pints cherry tomatoes in a mix of colors, quartered
 2 avocados, peeled, seeded and chopped
 3-4 scallions, thinly sliced
 1/4 cup roughly chopped cilantro leaves
 2-2 1/2 pounds Swordfish steak



Put the juice of 1/2 lime, 1-2 cloves minced garlic, 1 tablespoon jalapeno, 1 teaspoon cumin and the extra virgin olive oil, in a large bowl, season with salt and whisk to combine. Let sit for 10 minutes to combine the flavors.

Preheat the grill to high.

Brush the corn with a little olive oil. Lay the ears directly on the grill and cook for about 6 minutes, turning to cook evenly. Remove from the grill and when they are cool enough to handle, use a sharp knife to remove the kernels from the cobs.

Put the corn, tomatoes, avocados and scallions in the bowl with the lime juice mixture and toss to combine. Add the cilantro and toss again.

Put the remaining lime juice, garlic, jalapeno and cumin in a bowl, add 2 tablespoons olive oil, season with salt and pepper and whisk to combine. Coat both sides of the swordfish with the marinade and let it sit for about 5 minutes.

Place the swordfish steaks on grill and, depending on thickness, cook for 6-8 minutes, turn and cook an additional 3-5 minutes. Remove the swordfish from the grill and let it rest for about 5 minutes. Cut the swordfish into 1-inch slices.

To serve – place a generous dollop of salsa on each plate and top with swordfish.