



Sandscrest news, July 2026 – *The views are ever changing. In front, variations of weather and time play out upon a faithful line of hills. To one side, new raised beds are flush with growth – zucchini, herbs, tomatoes, cutting flowers and Indian corn.*

In back, the addition that will bring full accessibility and better restroom accommodations to the first floor of the main house is already above ground.

First Fall Tea Is Sept. 23

Reservations are open for the first fall tea, set for **1-3 p.m. Wednesday, Sept. 23**. Please call Sandscrest at (304) 277-3022 to check for availability before sending payment of \$35 per person.

Sandscrest teas are a full meal that includes savories, scones, clotted cream and desserts in addition to a selection of teas.

Our teas sell out quickly – *July and August are already booked*. We encourage friends to consider booking *private teas* (or other events and meals) for groups of 10-30.



Summer Décor Celebrates America's 250th birthday

In celebration of America's 250th, vintage kitchen and household items from our collection are on display in our dining and living rooms.

Items range from a small culinary scale to guest books from the mid 1900s. Today's guests might still recognize a name or two from the distant past.

To further embrace the theme, Director Cheryl Harshman's personal collection of red work (stitchery) from the early 1900s is included. The intricate needlecraft was done in her grandmother's childhood.



New Painting a Nod to Property History

Long before there was a Sandcrest Conference & Retreat Center, there was a farm. A new painting added to our collection celebrates this earlier era.



Sandcrest Shepherd at Sunrise is a mixed-media interpretation of a black and white, mid 1900s photo of former farm worker Joseph Griffith and a flock of sheep. Both are set against the view still seen from the front porch.

The artist – who donated the work – is Rachel Edinger of Morgantown, WV. A self-described Appalachian maximalist, Rachel's commissioned work has appeared in national media and is in public as well as private collections. She is the daughter of Sandcrest Innkeeper Nora Edinger.

Expect to see a *framable notecard version* of the painting available for purchase in coming weeks!

Lemon Rice Recipe to Join NEW SANDSCREST COOKBOOK!!

Guests frequently ask Chef Chris Villamagna to share favorite dishes in cookbook form. Adding a recipe to our monthly newsletter was a first step toward meeting that request.

Now, we're kicking it up a notch. Previous monthly releases are available in one place – under the RECIPES button at sandscrest.com.

Check out our website to see if there are any favorites you have missed and to look for new selections. Here's the most recent addition:

Lemon Rice

Ingredients

- 4 cups water
- 2 cups jasmine rice
- 1 Tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon ground turmeric
- the zest of one large lemon (just the yellow part), finely minced

Measure water and set aside near the stove.

Put rice and oil in a medium-sized sauce pot. Turn the heat to medium low and cook the rice grains for two minutes, stirring constantly. Add the water to the pot, pouring slowly and keeping your face out of the way lest you get burned by sizzling steam.

Add salt and turmeric and stir to mix. Cover the pot and bring to a boil. Reduce heat and simmer until water is fully absorbed into the rice – about 15-20 minutes.

Remove from heat, add lemon zest and stir to mix into the rice. Serve warm. Store any leftovers in a tightly sealed container in the refrigerator for up to two days. Add a little water before microwaving to reheat.

Lemon Rice was served at some June luncheons and is pictured below with jerked chicken and a salad made from cabbage, apples, raisins and walnuts.



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