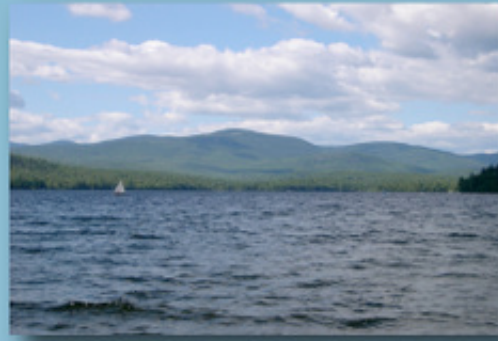


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KEZAR LAKE HOUSE



If your family would like to enjoy Kezar Lake next summer, now is the time to [reserve](#).

Greetings from Kezar Lake House!

We had another wonderful summer season at Kezar Lake! The weather was absolutely fantastic, and because there was less rain than usual this spring and summer, the young kids had an extra bit of beach area on which to build sandcastles and dam the stream. Adults & kids alike seemed to savor the great swimming weather, but the Flaherty kids reported less-than-ideal fishing results -- so maybe it wasn't so nice for the fish? Happily, the loons were in good form and quite vocal -- they seemed to especially enjoy the company of kayakers this season.

Why is Kezar Lake House So Popular?

Well, two reasons I think. First, Kezar Lake is just an incredibly special spot. If you've been to Kezar before, you know what I mean -- if you haven't, then you'll know as soon as you have an opportunity to spend some time in this magical location. Second, if you've ever tried to find a lakeside home in this area that can comfortably accommodate extended family, you'll understand. We have 5 bedrooms on 3 levels, so grandma and grandpa can be well-placed in a bedroom away from the babies, toddlers, or teens for sleeping privacy. Yet, with a combined living/dining area, there's room to gather together for dining, board games, and puzzle making.

And, of course, there's the swimming, kayaking, tennis, old-fashioned rec hall, softball field, walking paths ... all right here at Westways.

There are only so many weeks in a summer, so if you're interested in bringing your family to Kezar Lake House in summer 2008, I encourage you to be in touch soon for the best chance at booking your desired week. We're accepting summer 2008 reservations now and are usually

fully-booked for summer by Christmas.

How to Reserve

Take a look at our [web site](#) to check rates and availability. Contact by email (mflaherty@kezarlakehouse.com) is easiest and quickest, but if you prefer to call, go ahead (508-397-2399).

4 Seasons @ Kezar Lake House

What's it like during the off-season? Fall is brilliant with cool nights and warmer days. Great weather for golfing, hiking, and shopping. Winter brings a different kind of peace and tranquility. For one thing, there are fewer people around once summer ends...but there are still plenty of activities to bring friends and families together: skiing (Sunday River is 30 minutes north), sledding, ice skating, sled rides, and ice fishing. Or, gather together in front of the wood-burning fireplace to work on a jigsaw puzzle.

Visit our website for more info on winter rates and availability:

<http://www.kezarlakehouse.com>

Kezar Lake Cooking

A Flaherty Family Story

In our family, my sister is not known for her cooking. Not that she's not a fine cook, she is. But ever since we were teenagers, she was always assigned some low-priority, easy-peasy task like trimming the green beans, when it came to Flaherty family holidays. By the time she had a home of her own and was quite adept at entertaining -- she was still assigned to bring the green beans for Thanksgiving dinner, while others made the pies, the stuffing, cooked the turkey, etc.. Because, of course, that's all she'd be able to handle. :-)

Apparently, those childhood roles are hard to shake. Despite all that and lucky for us, she will still take the time to make wonderful meals and desserts when we're up at the lake house. Here's a recipe from Cooking Light for a yummy frozen pie she made for us over Labor Day weekend. Enjoy!

Frozen Peanut Butter Pie

(from Cooking Light magazine, August 2007)

Lightly coat hands with cooking spray to press the slightly sticky crust into the pie plate. The filling may be thin after mixing but will harden in the freezer.

Ingredients

1 2/3 cups chocolate graham cracker crumbs (about 8 1/2 cookie sheets)
7 tablespoons sugar, divided
2 large egg whites, lightly beaten
Cooking spray
1 1/4 cups fat-free milk
2/3 cup reduced-fat crunchy peanut butter
1/2 teaspoon vanilla
1/2 cup (4 ounces) fat-free cream cheese, softened
1 (8-ounce) container frozen fat-free whipped topping, thawed
3 tablespoons finely chopped salted, dry-roasted peanuts
1/4 cup shaved milk chocolate (about 1 ounce)

Preparation

Preheat oven to 350°.

Combine crumbs, 3 tablespoons sugar, and egg whites; toss with a fork until moist. Press into bottom and up sides of a 9-inch deep-dish pie plate coated with cooking spray. Prick crust with a fork before baking. Bake at 350° for 10 minutes. Remove from oven; cool on a wire rack. Combine milk and remaining 1/4 cup sugar in a heavy saucepan over medium-low heat. Cook 2 minutes or until sugar dissolves, stirring constantly; transfer mixture to a bowl. Add peanut butter and vanilla, stirring with a whisk until combined. Cover and chill 30 minutes.

Place cream cheese in a large bowl, and beat with a mixer at medium speed until light and fluffy. Add milk mixture, beating on low speed until combined. Fold in whipped topping; pour mixture into prepared piecrust. Freeze, uncovered, 8 hours or overnight or until hard. Sprinkle with peanuts and shaved chocolate. Transfer pie to refrigerator 30 minutes before slicing.

Yield: 10 servings (serving size: 1 wedge)

CALORIES 259(30% from fat); FAT 8.7g (sat 1.9g,mono 3.8g,poly 2g);
PROTEIN 9.4g; CHOLESTEROL 2mg; CALCIUM 136mg; SODIUM 249mg; FIBER
1.6g; IRON 0.6mg; CARBOHYDRATE 35.5g

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