



'Round My Table
By
May Killebrew Vokaty

It's official. I've put down roots. Well, asparagus crowns actually. I developed a passion for asparagus as a child, but sadly, none of my real estate investments involved an asparagus patch. But now, I've taken the plunge, invested in a few high quality asparagus crowns and improved my property.

Unlike most vegetables, asparagus is a perennial. It's the veggie that keeps on giving. The spears that make me so happy are the new shoots that emerge in the spring. Like any good investment, after planting it's a few years before you can harvest. The plants must mature before the spears can be harvested, but once mature and well cared for, the plants will produce for 15, 20 or sometimes even 30 years. Clearly, investing in asparagus is a long term, solid and highly lucrative investment.

Asparagus Goat Cheese Quiche

Yield: 8 servings

- 1 Tablespoon of butter
- 1 leek (white and light green part only, washed and sliced)
- 1 pound of fresh asparagus, tough ends trimmed and sliced on the diagonal
- Salt and pepper, to taste
- 4 large eggs
- 1 1/4 cups of whole milk
- 1 Tablespoon chopped fresh parsley
- 4 ounces of crumbled goat cheese
- 1 9-inch pie crust fitted into a pie plate and well chilled

Preheat the oven to 350°F. In a large skillet set over medium high heat, melt the butter. When the butter has melted completely, add the leek and asparagus and season with salt and pepper. Continue cooking, stirring frequently until the asparagus is crisp-tender about 5-7 minutes. Remove from the heat to cool.

In a large mixing bowl, whisk the eggs, milk and 1/2 teaspoon of salt. Stir in the parsley. Place the pie crust on a rimmed baking sheet

and add 1/2 of the goat cheese crumbles. Pour the egg mixture over the goat cheese and top with the remaining cheese.

Bake until the center of the quiche is just set, 50-60 minutes rotating halfway through the cooking time. Let cool for 15 minutes before serving.

Zuppa di Primavera

1 Sophisticated real estate research has shown that homes with a mature asparagus patch sell for at least a million times more than comparable properties.

Yield: 4 servings

- 2 pounds of fresh asparagus, tough ends trimmed and cut into 1" pieces.
- Reserve the tough ends.
- Reserve about 20 tips for garnish
- 2 tablespoons of extra virgin olive oil,
- 1 large shallot, halved; slice half the shallot
- 1 large clove of garlic, halved; mince half the garlic
- 1 large red potato, peeled and diced
- 1/2 cup of half and half
- Shaved Parmesan cheese

In a large sauce pan, boil 6 cups of water; season with about 2 teaspoons of salt. Plunge the reserved asparagus tips in the boiling water and boil until they are bright green, about 2 minutes. Remove from the boiling water and transfer them to an ice water bath immediately to stop the cooking.

Add the tough ends of the asparagus to the boiling water along half of the shallot (no need to chop or peel) and half of the clove of garlic (again, no need to chop or peel). Reduce the heat and simmer the asparagus stock for 20-25 minutes.

In a separate saucepan, heat the olive oil over medium heat. When the oil begins to shimmer, add the remaining half shallot, sliced and the remaining half garlic, minced. Sauté the vegetables for about 5 minutes. Stir in the diced potato and about 1 cup of the asparagus stock and simmer until the potato

is tender (about 10 minutes).

Strain the remaining asparagus stock into the saucepan with the potato; add the chopped asparagus and cook about 5 more minutes or until the asparagus is tender. Remove from the heat and cool slightly.

Use a stick blender or countertop blender to puree the soup. Reserve about 1 cup of the soup. Slowly stir in the half and half; returning the pan to the heat as necessary to heat the soup; do not boil after adding the half and half. Thin the soup with the reserved 1 cup of soup as needed.

Serve hot garnished with the reserved blanched asparagus tips and shaved Parmesan cheese.

Asparagus Casserole

Yield: 6 servings

- 2 pounds of fresh asparagus, tough ends trimmed and sliced into 2-inch pieces
- 2 Tablespoons of butter
- 2 Tablespoons of flour
- 2 cups of milk
- 1/2 teaspoon of salt
- 1/4 teaspoon of black pepper (I use more)
- 4 hard boiled eggs, peeled and sliced
- 1/2 cup saltine cracker crumbs
- 2 Tablespoons of butter, melted

Preheat the oven to 350°F. Spray a 9x13" baking dish with non-stick spray; set aside. Bring 1 quart of water to the boil in a large saucepan; boil the asparagus until crisp tender, about 5 minutes. Drain and set aside.

In a separate sauce pan, melt the butter over low

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CLASSIFIED ADS

FOR SALE: 6 ACRES of land with pond on it right off Shady Grove Road in Goodman, MS. Land is wooded, price \$13,000. Call Doug at 662-809-0359 for more info.

6-14,21p

to be used for the upkeep and maintenance of Lot 606. Call Bruce Hill at 662-417-9944 to arrange for transfer of Trust Receipt and warranty deed for Lot 606. \$1500 total.

2-1ftfn

FOR SALE OR RENT: two bedrooms at 2250 Molly Moore Road in Durant, MS 39063. Please contact Patricia Hurst-Dodd at 901-598-6297 for more information.

6-7,14,21,28p

3 CEMETERY PLOTS in Odd Fellows Cemetery, Lexington, known as Lot No. 606 in the 1967 Addition. Includes a Trust Receipt, No. 376, held in trust by the City of Lexington with the interest

FOR SALE: 3 ACRES Parcel # 0150205800, a little below Sweet Home Church on Ebenezer Rd. Annie Williams 773-731-3580.

5-10--6-28p

FOR RENT: 2 MOBIL homes on Rosebank-Mt Olive Road, Lexington. 3 bedroom, 2 bath - 5491, 2 bedroom, 1 bath - 5503. 662-528-1089 Denise.

6-14,21p



ERP Data Entry

Position requires experience with Microsoft software with ERP system experience preferred. The ability to work between an office and shop environment. An attention to detail and customer specification. Must be able to multi task. Key position with a local manufacturing firm. Only candidates with Microsoft software, or ERP experience will be considered.

Office Clerk

Position requires experience with Microsoft software with ERP system experience preferred. Ability to multi task in a fast-paced office environment is a must. Optimal typing skills are mandatory. Key position with a local manufacturing firm. Only candidates with these qualifications will be considered.

Maintenance Technician

Position requires experience with welding, electrical trouble shooting, electrical motors, and general building maintenance. Must be able to multi task and work in a fast-paced shop environment. Only candidates with these qualifications will be considered.

Interested applicants may mail your resume to or apply in person at Emerald Transformer. Be sure to note which position you are applying for.

Emerald Transformer
491 Bowling Green Road
Lexington, MS 39095



CLASSIFIED ADS

ON-SITE AUCTION June 28 at 11am CDT

Auction to be held onsite at **224 Court Square, Lexington, MS 39095**

7,000±SF Former Cohen's Department Store

Built and been in business since 1905
Lexington is the county seat of Holmes County. The building is located across the street from the court house and the hub of the county.
Great location for retail, restaurant, church and more.
Don't miss an opportunity to establish a future in a solid building located in the heart of town.



ONLINE AUCTION ends June 25 at 7pm CDT



Cohen's Department Store Fixtures

Fixtures and clothes from one of Mississippi's oldest department stores. If you need racks, tables, displays, cabinets, large safe, chairs, clothes and more, bid online for a part of history. Cohens Department Store was established in 1905 and is now offering at auction everything left in the store. Bid early and bid often.

AUCTION: Thur, June 28 at 12:01pm CDT

Auction to be held off-site at **224 Court Square, Lexington, MS 39095**



3BR, 2BA HOME



969 Tuberville Rd, Lexington, MS 39095

TWO 25± ACRE LOTS ON HIGHWAY 17



Make this simple quiche with springs tenderest asparagus and fresh from the farm goat cheese!

(Photo by May Vokaty)



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