



Ancient cultures thought peaches a food of immortality, a fruit of happiness (they certainly make me happy). Peaches have long been the favored fruit of emperors and kings. I’ve even heard it said that Queen Victoria wouldn’t end a meal without a peach perched on a pretty napkin. It’s no wonder peaches are sometimes referred to as “The Queen of Fruit.”

We all know that peaches are for more than a royal sweet. Peaches are perfect for summer desserts and these days, clever cooks are using peaches in everything from salsa to soup.

After you’ve eaten a bushel or two standing over the sink, you’ll want to branch out a bit. Bake peach cobbler for Sunday dinner. Make sure you put up plenty of peach preserves and don’t forget to stock the freezer. And if you’re looking for something to do with those frozen peaches, try this:

Easy Peach Sherbet (or is it Sherbert?)
16 to 24 ounces of frozen peach slices
1 cup of sweetened condensed milk
2 teaspoons of lemon juice
¼ teaspoon of ground cinnamon
Pinch of salt
Splash of milk (if desired)

Place the peaches and sweetened condensed milk in a blender or food processor and process until smooth. Give it a taste and add a splash of whole milk if you want a creamier sherbet or add more sweetened condensed milk if you want a sweeter treat.

Serve immediately as a soft serve treat, or transfer to a loaf pan with a lid and freeze for 3 to 4 hours for a firmer sherbet.

A friend and I created these sliders out of the blue one day as we piously discussed arugula salad.

Somehow, in the blink of an eye, we went from a relatively healthy peach and arugula salad with a light vinaigrette to decadent and rich BLP Sliders with goat cheese and Lemon Maple Mayonnaise. We have our priorities in order.

BLP Sliders
Yield: 4 servings
8 Hawaiian style slider buns, split
Lemon Maple Mayonnaise

(recipe follows)
1 to 1 ½ cups of baby arugula
8 slices of Sweet and Spicy Bacon (Recipe follows)
6 large slightly under-ripe South Carolina Peaches
2 Tablespoons of butter, softened
¼ cup pecans, toasted
¼ cup of crumbled goat cheese

Preheat the broiler and toast the split slider buns until they are light golden brown. When the buns are brown, remove from the oven and cool slightly. While the buns are cooling, heat the grill place a grill pan over low heat.

Place 4 slider halves on each serving plate. Top the 4 bottom buns with a dollop of Lemon Maple Mayonnaise (about a tablespoon). Top the mayonnaise with about ¼ cup of arugula and a slice of bacon, halved.

Peel (if desired) the peaches, halve and remove the pit. Butter the hot grill pan and place the peaches, cut side down on the grill pan. My peaches were perfectly cooked in about 4 minutes over low heat. If you are using an actual grill, make sure to keep the peaches away from the coals. Peaches need a cool grilling experience.

When the peaches are cooked, remove to a plate to cool slightly. Arrange a peach half on the bacon and arugula. Divide the toasted pecans and crumbled goat cheese among the four sandwiches. Top with the other toasted bun and serve immediately.

Lemon Maple Mayonnaise
Yield: 1 cup
1 cup of mayonnaise (for Heaven’s sake, use Duke’s)
1 Tablespoon of lemon zest
3 Tablespoons of freshly squeezed lemon juice
2 Tablespoons of maple syrup (I like Grade B)

Freshly ground black pepper
Add all the ingredients to a bowl with a tight fitting lid; whisk to combine. Cover and refrigerate for about an hour to allow the flavors to blend. This makes much more than you’ll need for the recipe, so enjoy it for about a week and then discard.

Sweet and Spicy Bacon
Yield: 8 slices
8 slices of thick, apple wood smoked bacon

¼ cup of Grade B Maple Syrup
¼ teaspoon of cayenne pepper (adjust the amount to your taste)

Preheat the oven to 350°F. Line a baking sheet with foil and place a cooling rack over the foil lined baking sheet.

Arrange the bacon in a shallow dish and add the maple syrup. Carefully spoon the maple syrup over the bacon slices until every slice is coated. Arrange the bacon on the prepared baking sheet.



Mix up the classic BLT, by glazing the bacon with maple syrup, and substituting a grilled peach for a slice of tomato. (Photo by May Vokaty)

Bake the bacon for 15 minutes; check the crispiness and if you want crispier bacon then cook for an additional 5 to 10 minutes. Watch this carefully to make sure the maple syrup doesn’t burn.

Carefully remove the pan from the oven and let the bacon rest for 5 minutes before removing from the pan.

The time is ripe so don’t waste a minute. Pick a peach! Eat a peach! Cook with a peach! But most of all savor summer peaches while they last. George du Maurier

CALENDAR OF EVENTS

Deadline: Friday, 4pm.

ROCKPORT M.B.C.
Rockport M.B. Church will hold its Youth Day worship service on Sunday, July 29 at 11 a.m.
7-19,26

PINEY SPRING M.B.C.
Piney Spring M.B. Church will host its Annual Summer Revival from Wednesday, August 1 through Friday, August 3 at 7:30 nightly.
7-19,26

GALILEE-TREADWELL
Galilee-Treadwell U.M.C. will hold its annual revival services at 6 p.m. on Sunday,
7-19,26

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July 29 and at 7 p.m., July 30 and July 31.
7-19,26

WDJ ELEMENTARY
William Dean Jr. Elementary School in Lexington will host registration for school enrollment of the 2018-2019 year July 16 - July 27 at the school, 8 a.m. to 2 p.m. each day.
7-19,26

BOYS AND GIRLS CLUB
The Lexington Unit of the Boys and Girls Club will host a Back to School Supply Give-A-Way on Saturday, August 4, at the Holmes County Central High School grounds at 11 a.m. Refreshments will be served and this event is free and open to the public. Donations of school supplies are needed and appreciated, contact Unit Director Kawanna Horton at 662-739-1938 to donate.
7-26;8-2

TRINITY M.B. CHURCH
Trinity M.B. Church will host its Annual Ushers’ Day on Sunday, August 5 at 2 p.m.
7-26;8-2

LEXINGTON COLTS
The Lexington Colts youth football team will host the Lexington Colts Registration Blitz Day on Saturday, July 28 behind the Lexington Public Library from 3-6 p.m. Free food and games

said it best, “An apple is an excellent thing—until you have tried a peach.”

May Killebrew Vokaty is a Holmes County native and

Obituary

BILLY SIDDON
William S. “Billy” Siddon, 69, of Lexington died July 19, 2018 at his home peacefully after a lengthy illness. Funeral services were 11:00 a.m., Saturday, July 21, 2018 at Southern Funeral Home in Lexington. Burial was in Odd Fellows Cemetery in Lexington. Pallbearers were Frank Colburn, Dakota Colburn, Michael Rodriguez, Bradley Rodriguez, Randy Steinkuehler, Will Steinkuehler and Will Moore. Rev. David Cain officiated.

Born July 18, 1949 to Trevie and Virginia Siddon in Lexington, Billy was a 1967 graduate of Lexington High School. He attended Holmes Jr. College before entering the U.S. Navy for

an award winning food columnist who writes for The Voice of Blythewood and Fairfield County in South Carolina.

23 years where he served as a recruiter and fire control chief. After retiring from the service, Billy owned businesses in Lexington – Siddon’s Gas Station, Siddon’s Big Store in Ebenezer and B&B Thrift Store.

Survivors are his wife of 26 years, Billie Jean Siddon; daughters, Scarlett Colburn and Lisa Rodriguez; sons, Mickey Steinkuehler and Todd Steinkuehler; nine grandchildren and four great grandchildren.

He was preceded in death by his parents, Trevie and Virginia Siddon.

In lieu of flowers, donations may be made to Lexington Odd Fellows Cemetery, Inc., P.O. Box 1213, Lexington, MS 39095.

along with school supplies for registered players will be available.
7-26

WORCCI
Word of Righteousness Christian Center International in Durant will host the 11th Year Appreciation Service for Pastor Cornelius and Debra Landfair on Sunday, August 5 at 3 p.m.
7-26

SPELL REUNION
The Spell family reunion is set for Sunday, July 29, at the Coxburg Community Center in Lexington at noon. Bring a covered dish. This event is free and open to the public.
7-26

BETHLEHEM M.B.C.
Bethlehem M.B. Church in Tchula will hosts its annual Friends and Family Day Service on Sunday, August 5 at 11:30 a.m.
7-26;8-2

NATIONAL NIGHT OUT
The city of Durant and Durant Excel By 5 will sponsor the Durant National Night Out and Back to School Party on Tuesday, August 7 at 6:30 p.m., on Depot Street.
7-26;8-2

MALLORY CHC
The Dr. Arenia C. Mallory Community Health Center will have its annual Back to School Bash and Health Fair

on Friday, July 27 from 10 a.m. to 2 p.m. in Lexington.
7-26

HEALTH COUNCIL
The Lexington Mayor’s Health Council will meet for July on Thursday the 26th at 10 a.m.
7-26

MT. OLIVE CHURCH
Mt. Olive Church will host its annual revival services from Monday, July 31 through Friday, August 3 at 7:00 nightly.
7-26

ALCORN ALUMNI
The Alcorn State University Alumni Chapter of Holmes County will host its Scholarship Brunch and silent auction on Saturday, August 4 at 10 a.m. at Harvester’s Restaurant in Lexington.
7-26

SPRINGHILL CHURCH
Springhill Church will hold its annual Homecoming Program on Sunday, July 29 at 11 a.m.
7-26

LONG BRANCH M.B.C.
Long Branch M.B. Church in West will hold its Fall Revival from Monday, August 6 through Wednesday, August 8 at 7:30 nightly.
7-26;8-2

