PAGE 4 THURSDAY,



are the days when marga- right she was. rine was king. It makes me Her zeal for living, and butter, are unprecedented. age of 92 on a liberal butter diet. The old girl knew

Butter is BACK and it guy. It's sad it took us this makes me so happy! Gone long to understand how

Making your own butter sad that Julia Child is no is incredibly simple. But as longer with us to experi- with most simple things, ence the return of butter. van der Rohe's quote, "God is in the details" has never been truer. To get top She lived to the ripe old quality, butter you must begin with top quality cream.

If you can get your hands that margarine and not her on raw cream from grassbeloved butter was the bad fed cows then you can ex-

perience the best that butter can be. On the other hand, you need not forgo the pleasures of butter making because you don't have a cow in the backyard. Choose a high quality, organic cream from cows that are pasture fed. This is no time to settle for low quality, get the good stuff. A lot can go wrong with

Julia's Hollandaise sauce recipe. And while she may not totally approve of Blender Hollandaise, personally I think it has a lot going for it. Who wants to fuss with a temperamental sauce while dinner guests are waiting?

Ina's recipe has all of the

ingredients in classic Holan autumn waffle break-

1 pint organic, heavy

landaise but none of the risk. Nothing is more versatile than a log of herbed butter. Keep some on hand to toss with hot pasta or steamed vegetables. Add blue cheese to butter and lots of black pepper; place a pat of Blue Cheese butter on grilled steak to melt into a delicious steak sauce. Any combination of herbs, soft cheese or spices will work. How about stirring in Pumpkin Pie Spice for

Butter

Yield: 2 ounces

content of at least 35%) Iced water Pinch of Salt

chilled. Pour the cream into the mixing bowl of a stand mixer or into a jar with a tight fitting lid. If add a pinch, then work that using a mixer, turn to low speed, then gradually raise the speed to high as the cream begins to thicken. If cream is splashing around, to 1 week or freeze for 6 the mixer is too high. If using a jar, make sure the lid is on tightly and start shaking. You are going to need some elbow grease, so be prepared. In the mixer, the cream will go through several stages; first it will thicken, and then develop stiff peaks. Cream will begin to cling to the sides of the mixing bowl; scrape down often. Keep mixing and scraping; the cream will become pale yellow,

will appear grainy. This is good, you are almost there, so don't stop now. Butter will begin to cling to the beater and then suddenly, the butter will separate and you will have a mass of creamy, yellow butter and a puddle of pale white buttermilk. This takes anywhere from 5-10 minutes. that slowly turns to thump- few seconds before serving as you feel something ing. more solid hitting the sides of the jar. Keep shaking until you have a blob of butter floating in buttermilk.

Once the butter has solidified, pour off the buttermilk and save it for baking, or drink it or discard it. Scoop the butter into a wide, shallow bowl. Use the back of a wooden spoon to press out the remaining buttermilk. Rinse a wooden spoon. Buttermilk collects in tiny pockets throughout the mass of butter. The idea is to turn, is a Holmes County native and press and open all the and an award winning food little pockets. If you leave columnist who writes for any buttermilk in the but- The Voice of Blythewood ter, it will quickly spoil. and Fairfield County in When the water becomes South Carolina.

whipping cream (butterfat cloudy, pour it off and add more. Keep rinsing and pressing and turning the butter until the water runs Make sure the cream is clear. It usually takes me about 3 rinses to get butter perfectly clean.

> If you want salted butter, through the butter. Store in airtight containers, or tightly wrapped in plastic wrap. Refrigerate for up

Hollandaise

Recipe from Ina Garten Yield: about 2 cups 6 ounces of unsalted butter 4 large egg yolks, room temperature 4 Tablespoons freshly squeezed lemon juice Salt to taste

Pinch of cayenne pepper Melt the butter over medium-low heat. While the butter is melting, place the eggs, lemon juice, about a teaspoon of salt and cayenne pepper in the jar of a blender. Blend on high for about 10 seconds. With the blender running, pour in the hot butter. Blend for 15 to 20 seconds or until the sauce is thick. Taste and adjust seasoning. This will keep in the blender jar for about an hour. If making in If shaking the butter in a advance, add 1 Tablespoon jar, you will hear sloshing of hot water, then blend a

> Yield: 2 ounces 2 ounces room

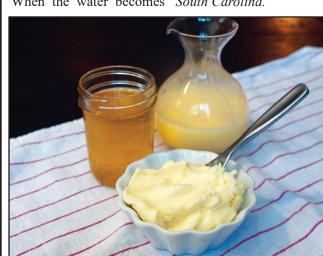
Herbed Butter

temperature butter 2 Tablespoons of chopped, fresh herbs teaspoon of lemon juice Freshly ground black

pepper

In a small bowl, combine all the ingredients; mixing until the herbs are distribthe butter by adding about uted throughout the but-1/3 cup of iced water to ter. Shape the butter into a the bowl. Press and turn cylinder or disk and wrap the butter with the back of tightly with plastic wrap or parchment paper. Chill for at least an hour.

*May Killebrew Vokaty



treat yourself and your family today!

Making butter at home is easy and delicious, so why not (Photo by May Vokaty)

"NOTICE OF A PUBLIC HEARING ON THE PROPOSED BUDGET AND PROPOSED TAX LEVIES FOR THE **UPCOMING FISCAL YEAR FOR THE CITY OF DURANT"**

The City of Durant will hold a public hearing on its proposed budget and proposed tax levies for the fiscal year 2019 on Thursday, September 14, 2018, 12:00 p.m., at the Durant City Hall located at Mulberry Street, Durant, MS.

The City of Durant is now operating with projected total budget revenue of \$5,189,696. \$433,435, or 8.35% of such revenue is obtained through Ad Valorem Taxes. For the next fiscal year, the proposed budget has total projected revenue of \$ 3,941,400. Of that amount, 11% or \$435,000 is to be financed through a total ad valorem tax levy.

The decision to not increase the ad valorem tax millage rate for the fiscal year 2019 above the current fiscal year's ad valorem tax millage rate means you will not pay more in ad valorem taxes on your home, automobile tag, utilities, business fixtures and equipment, rental or real property, unless the assessed value of your property has increased for the fiscal year 2018.

The City of Durant millage rate remains the same as last year at 47.81.

Any citizen of the City of Durant is invited to attend this public hearing on the proposed budget and tax levies for the fiscal year 2019 and will be allowed to speak for a reasonable amount of time and offer tangible evidence before any vote is taken.