



Butter is BACK and it makes me so happy! Gone are the days when margarine was king. It makes me sad that Julia Child is no longer with us to experience the return of butter. Her zeal for living, and butter, are unprecedented. She lived to the ripe old age of 92 on a liberal butter diet. The old girl knew that margarine and not her beloved butter was the bad

guy. It’s sad it took us this long to understand how right she was.

Making your own butter is incredibly simple. But as with most simple things, van der Rohe’s quote, “God is in the details” has never been truer. To get top quality, butter you must begin with top quality cream.

If you can get your hands on raw cream from grass-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 Hollandaise 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 an autumn waffle breakfast?

**Butter**  
Yield: 2 ounces  
1 pint organic, heavy

whipping cream (butterfat content of at least 35%)  
Iced water  
Pinch of Salt

Make sure the cream is chilled. Pour the cream into the mixing bowl of a stand mixer or into a jar with a tight fitting lid. If 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, 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, then it

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. If shaking the butter in a jar, you will hear sloshing that slowly turns to thumping as you feel something 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 the butter by adding about 1/3 cup of iced water to the bowl. Press and turn the butter with the back of a wooden spoon. Buttermilk collects in tiny pockets throughout the mass of butter. The idea is to turn, and press and open all the little pockets. If you leave any buttermilk in the butter, it will quickly spoil. When the water becomes

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

If you want salted butter, add a pinch, then work that through the butter. Store in airtight containers, or tightly wrapped in plastic wrap. Refrigerate for up to 1 week or freeze for 6 months.

**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 advance, add 1 Tablespoon of hot water, then blend a few seconds before serving.

**Herbed Butter**  
Yield: 2 ounces  
2 ounces room temperature butter  
2 Tablespoons of chopped, fresh herbs  
1 teaspoon of lemon juice  
Freshly ground black pepper

In a small bowl, combine all the ingredients; mixing until the herbs are distributed throughout the butter. Shape the butter into a cylinder or disk and wrap tightly with plastic wrap or parchment paper. Chill for at least an hour.

*\*May Killebrew Vokaty is a Holmes County native and an award winning food columnist who writes for The Voice of Blythewood and Fairfield County in South Carolina.*



Making butter at home is easy and delicious, so why not treat yourself and your family today!  
(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.