MAY JUNE 2024 COUNTY

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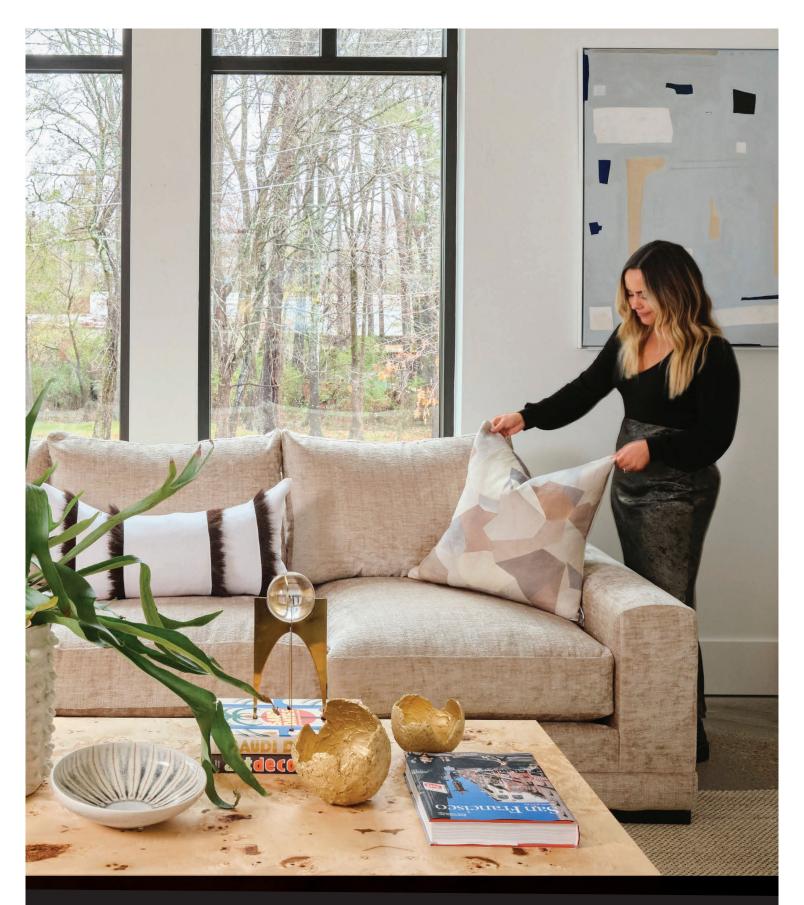
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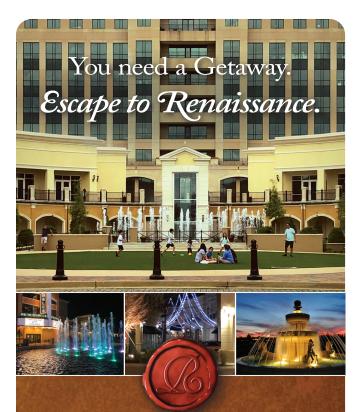
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4 | MADISON COUNTY MAGAZINE

MAY / JUNE 2024

PUBLISHED BY The Madison County Journal

> **PUBLISHER** James E. Prince III

ASSOCIATE EDITOR & PUBLISHER Michael Simmons

LAYOUT & DESIGN Rachel Browning Truong

> CONTRIBUTING PHOTOGRAPHERS Chris Todd

CONTRIBUTING WRITERS Duncan Dent, Jana Hoops & John Lee

ADVERTISING ACCOUNT EXECUTIVE Meredith Jones meredith@onlinemadison.com 601.853.4222

ADVERTISING DESIGN Godfrey Jones

Madison County Magazine is a bi-monthly supplement to the Madison County Journal designed to promote Madison County in an informative and positive manner. We welcome contributions of articles and photos; however, they will be subject to editing and availability of space and subject matter. Photographs, comments, questions, subscription requests and ad placement inquiries are invited! Return envelopes and postage must accompany all labeled materials submitted if a return is requested. No portion of this publication may be reproduced without written permission of the publisher. The opinions expressed in Madison County Magazine are those of the authors or columnists and do not necessarily reflect the views of the publisher, nor do they constitute an endorsement of products or services herein. We reserve the right to refuse any and all advertising.

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NEGRONI

by Duncan Dent

Nothing says "This person knows what they like" like a confident, well-rehearsed, signature drink order.

On a trip to New Orleans late last summer, my ears perked up when my friend A.J. started a drink order with something along the lines of "I am sorry I know I am being difficult."

He went on to order a Negroni made with mezcal instead of gin and maraschino liqueur subbed in for the Campari. The result was a little sweeter than your traditional Negroni, but still recognizably a Negroni.

"It is kind of weird but it makes a lot of sense," he said. "It is a great way to spark a conversation."

A quick history. The Negroni is a classic. The name is popular enough that several families in Italy have made their claim though no one is really sure exactly where it was invented and by whom. The drink was likely codified in the 1920s when the Lost Generation was bouncing around Europe post-World War I. Orson Welles reportedly discovered the drink while shooting a film in Rome in 1947.

"The bitters are excellent for your liver, the gin is bad for you. They balance each other," Welles said.

A.J. is hardly the first person to invent the mezcal Negroni. In fact, a Negroni with tequila is known as an Agavoni or Tegroni. A quick Google search reveals a variety of recipes but that inclusion of the maraschino liqueur is a revelatory discovery.

My fiancé introduced me to AJ. He is a good friend of hers from college and is among the most welltraveled individuals I know. He said he developed this drink on a trip to London in August of 2022. He had developed a taste for the Italian cocktail.

"I had been on a kick," A.J. said.

In London, he found a wealth of gins to try that he had never seen before, but the Campari posed a problem. It was giving him heartburn.

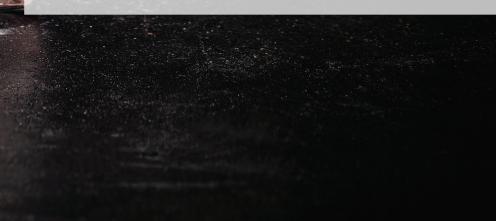
"I was looking for something equally satisfying, but less consequential," he said.

The iconic look of a bottle of Luxardo Maraschino liqueur ended up being the answer. The iconic red top on the bottle wrapped in wicker is an easy bottle to spot at a bar or describe to a server taking an order who might not be familiar with every bottle behind the bar.

Initially, A.J. had a "unique anxiety" about going off menu but soon found out it wasn't a bother at all.

"Bartenders are usually pretty receptive," A.J. said.

He said the only critique he has gotten is that the drink tends to be a little sweet and that can easily be fixed by doing half maraschino liqueur and half Campari.





make your own

INGREDIENTS:

Ingredients: Mezcal Campari Maraschino liqueur

DIRECTIONS:

Mix equal parts your mezcal of choice, maraschino liqueur and sweet red vermouth in an old fashioned glass over ice and stir. Garnish with an orange slice.

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JACKSON'S SUBTERRANEAN SECRET By Duncan Dent

ext time you are at the Mississippi Coliseum for a college basketball game, concert or rodeo remember that a half-mile beneath your feet is the vent of a volcano that has lain dormant for, by best geological estimates, some 70 million years.

David Dockery, state geologist and director of Mississippi Department of Environmental Quality Office of Geology, says that we don't have much to worry about.

"It has been extinct for 70 million so the chance that it erupts is very slim," he said.

"Slim" will probably convey different levels of comfort to different people, but the point is, Jackson erupting does not top the state geologist's list of worries.

Research shows that some experts may have suspected a dormant volcano under Jackson in the early 1800s but we do know E.W. Hilgard was the first to publish the theory while he was doing a geological mapping of the Jackson area in 1860. Dockery said that the next time anyone uncovered evidence of a volcano was in 1930 when oil drillers drilled into igneous rock, rock formed by cooling magma.

Dockery said other signs have been observed that indicate volcanic activity including a magnetic anomaly and gravity anomaly meaning you "weigh a little more in Jackson." Dockery said that this is no need to throw out your bathroom scale though because these anomalies are only detectable through sophisticated and sensitive devices.

"You probably wouldn't see anything on your scale at home but with a magnetometer, you could pick up some differences or some of the instruments on a plane flying over might be able to detect the anomalies," Dockery said.

Jackson does not have hot springs as a result of the vent, though, he said warm well water is not hard to

find. Jackson's water is pro-

vided by an aquifer that usually comes out between 80 and 90 degrees Fahrenheit. He said that water has been drawn as hot as 102 degrees and that some deeper wells dug into the gas rock have contained 128-degree saltwater. For reference, a hot water heater maintains a temperature of about 120 degrees.

There are actually two vents under Jackson, according to Dockery. The one at the coliseum is the most prominent but Clinton resident beware, there is also one right under the Jackson-Clinton line.

He said these are part of a cluster of volcanic vents. Dockery says that much of Mississippi was part of a seaway that stretched northwest possibly reaching as far as Alaska. During the Cretaceous period (between 145 and 66 million years ago) this seaway was dotted with



volcanic islands. The Jackson Dome would have been one of them, likely inhabited first by flying dinosaurs or Pterosaurs known as Pteranodons. Dockery said it was probably about 420 square miles at its largest.

Dockery said it was likely part of a cluster or chain that includes four other volcanic vents in Washington and Humphreys counties and across the river near Monroe, Louisiana. The one in Humphreys is known as the Midnight Volcano named for the nearby town of Midnight, which recorded fewer than 200 residents in the 2010 census.

Dockery said the first time it hit the popular consciousness was in 1997 when some reports from the state and seismic information recorded by Exxon made it to the desk of Bruce Reid at the Clarion-Ledger. The Ledger printed a story by Reid on January 17, 1997, and Marshal Ramsey drew a volcano-themed political cartoon in the next day's issue. Reid's story was reprinted several times throughout the state and would boil back to the top of the local news cycle in a number of television and radio reports in February and April of that year signaling the release of disaster blockbusters "Dante's Peak' and "Volcano," respectively.

In an article authored by Dockery and two of his colleagues at the Mississippi Office of Geology, John Marble and Jack Henderson, published that September offered a characteristically shaky assurance that the volcano would not erupt.

"The volcanoes of the northern Gulf Province have been silent for some 65 million years or more," they wrote. "There is no reason to believe that any of them will ever erupt again."

The following sentence starts with a "how-

ever" that feels like it should have been printed in all caps.

"HOWEVER (our emphasis), there is no more reason to believe they will not."

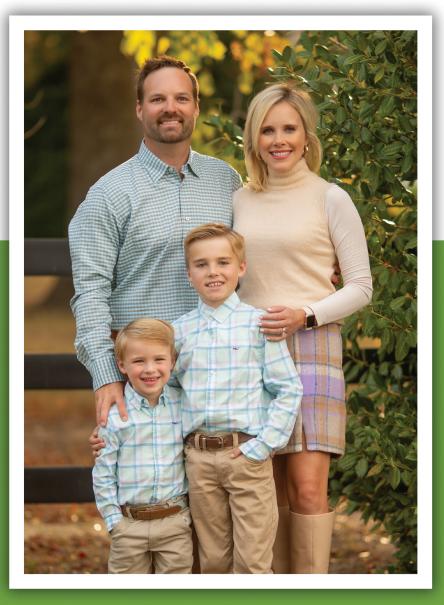
The article goes on to ensure Jackson about how special it is.

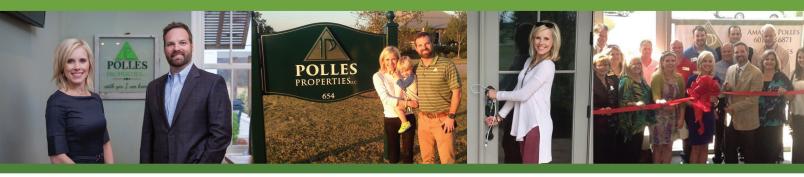
"No other capital city or major population center is situated above an extinct volcano," they wrote.

Various lists online place about 30 to 40 cities worldwide in close proximity to, but not on top of, volcanoes of various sizes and activity. In the United States, you have Honolulu, which is on an island formed by the nearby Diamond Head volcano. Portland and Bend, Oregon, are also close to volcanoes. Dockery says perhaps the closest similarity to Jackson is the extinct volcanoes Arthur's Seat and Castle Hill close to, but not under, Edinburgh, Scotland.



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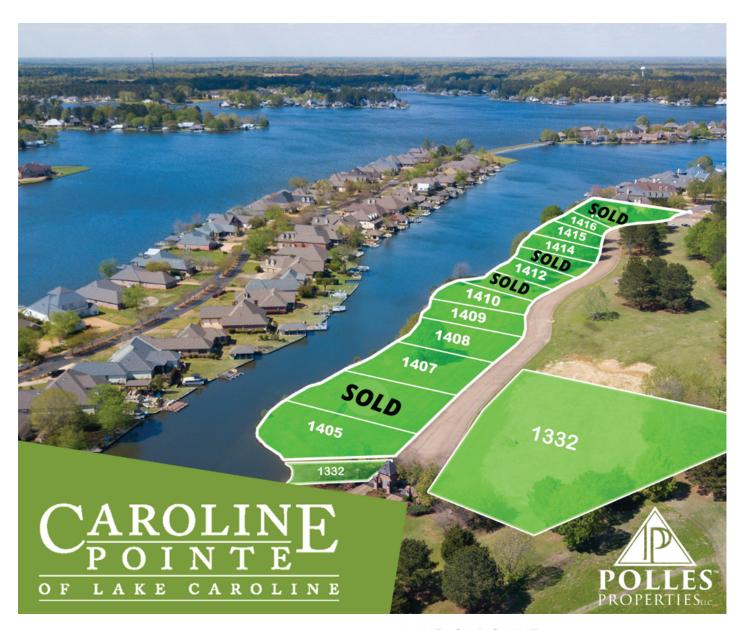


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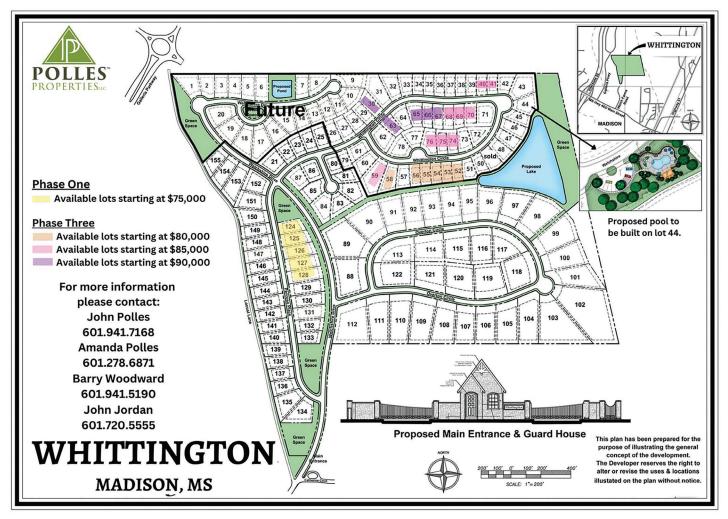
OPEN AND INVITING

The concept behind Whittington is different than other developments in Madison. We would like to elevate the level of design unity, to establish a pattern language for the development and have a common theme running throughout. All of the plans are between 2500-3500 sq. ft. By using any plan we can customize a home for you that will be unique and the desired size. These guidelines enable us to economize both time and cost in producing plans while keeping our common theme throughout. Custom plans will be allowed, as long as they are prepared by a licensed Architect and have gone through our Architectural review process. But, we will insist on consistency of elevation through material and detail.



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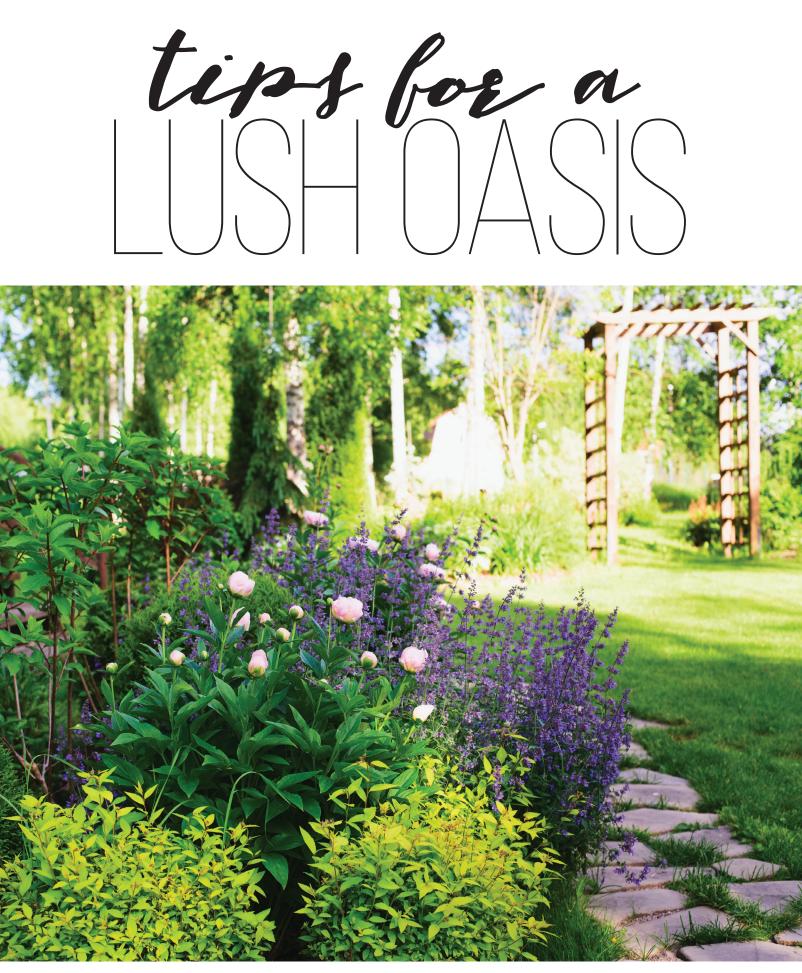
You MUST see this one! Fantastic custom built one owner home in the highly sought after Ingleside subdivision!! This 5 bedroom/4.5 bath home with a large bonus room boasts over 4500 square feet and has been meticulously maintained. 106 Norfleet Way is located on a culdesac street and situated on a private wooded 2 acre lot offering you peace of mind and a tranquil setting! Upon arrival you will notice the large covered front porch that greets with true Southern charm and even has the traditional haint blue beadboard ceiling! Entering the home there is a formal foyer with formal living and dining rooms on either side. The beautiful real oak hardwood floors run throughout the main floor until you arrive at the main living room that features gorgeous slate flooring. The spacious living room features a traditional mantle, built-in cabinets, recessed lighting, surround sound, and large windows overlooking the back yard. Off of the the living room is a screened porch for enjoying a morning cup of coffee without the buzzy bug distraction! The kitchen provides ample room for preparing a large meal plus dining space for a nice sized table. The kitchen features stainless steel appliances and includes double oven, French door refrigerator, dish washer, and electric range all wrapped in beautiful granite counters with subway tile backsplash. There is also a nice "mail-catcher" desk with additional storage. Continuing on through the kitchen is the large utility room that also features a private water closet. Just around the corner is a stairwell that leads up to a large bonus room that could serve an endless number of uses - media room, exercise room, playroom, or could even be used as a bedroom! Back downstairs under the main staircase is a guest bedroom and another full guest bath. Up the main stairs are 3 guest bedrooms, a full bath, and the master suite. The master features a spacious bedroom overlooking the backyard with two walk-in closets and a large en-suite bath with double vanities, garden tub, and separate shower. Back downstairs and through the back door is a large deck with built-in seating area with a fantastic view of the private backyard! The 3 car garage offers ample space for vehicles and toys and a large storage room tools and more! You truly have to see this one to appreciate the traditional style and all this home has to offer. Make a showing appointment today to see this showstopper that's sure to move fast!



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As the sun stretches its golden fingers over the landscape, summer invites us outdoors to bask in nature's embrace. For many, this means tending to yards and gardens, transforming them into vibrant sanctuaries. Whether you're a seasoned gardener or a novice with a green thumb in training, these expert tips will help you create and maintain a flourishing outdoor haven during the summer months.

1. PLAN WITH PURPOSE

Before diving into planting, take time to plan your garden layout. Consider factors like sunlight exposure, soil type, and plant compatibility. Grouping plants with similar water and sunlight needs together can simplify maintenance and promote healthier growth. Additionally, incorporate elements like pathways, seating areas, and focal points to enhance the aesthetic appeal and functionality of your outdoor space.

2. CHOOSE NATIVE PLANTS

Opting for native plants not only supports local ecosystems but also reduces the need for excessive watering and chemical interventions. Native plants are naturally adapted to the region's climate and soil conditions, making them more resilient and easier to care for. Research native species that thrive in your area and incorporate them into your garden for a low-maintenance and environmentally friendly landscape.

3. WATER WISELY

Efficient watering is crucial for a thriving garden, especially during the summer heat. Install a drip irrigation system or use soaker hoses to deliver water directly to plant roots, minimizing evaporation and runoff. Water early in the morning or late in the evening to reduce water loss from evaporation and ensure optimal absorption by plants. Mulching around plants also helps retain soil moisture and suppresses weeds, reducing the frequency of watering needed.

4. EMBRACE SUSTAINABLE PRACTICES

Implementing sustainable gardening practices not only conserves resources but also promotes a healthier ecosystem. Composting organic waste creates nutrient-rich soil amendments, reducing the need for synthetic fertilizers. Choose organic or natural pest control methods, such as companion planting and beneficial insect habitats, to minimize reliance on chemical pesticides. Embrace biodiversity by cultivating a variety of plants to attract pollinators and beneficial organisms, fostering a balanced and resilient garden ecosystem.

5. PRUNE AND MAINTAIN REGULARLY

Regular maintenance tasks like pruning, weeding, and deadheading are essential for a tidy and healthy garden. Pruning promotes airflow and prevents overcrowding, reducing the risk of disease and pest infestations. Remove weeds promptly to prevent competition for nutrients and water. Deadhead spent flowers to encourage continuous blooming and maintain plant vigor. Stay vigilant for signs of pests or diseases, addressing them promptly with appropriate interventions to prevent widespread damage.



6. CREATE INVITING OUTDOOR SPACES

Beyond plant care, design outdoor spaces that invite relaxation and enjoyment. Incorporate comfortable seating, shade structures, and lighting to extend the usability of your outdoor area into the evening hours. Add elements like bird feeders, water features, and native plantings to attract wildlife, fostering a harmonious coexistence with nature. Personalize your outdoor sanctuary with decorative accents, such as sculptures, garden art, and colorful containers, reflecting your style and personality.

7. HARVEST AND PRESERVE BOUNTY

If you cultivate edible plants, embrace the joy of harvesting and preserving your garden's bounty. Harvest fruits and vegetables at their peak ripeness for optimal flavor and nutritional value. Explore preservation methods like canning, freezing, and drying to extend the freshness of your harvests throughout the year. Share surplus produce with friends, neighbors, or local food banks to spread the benefits of your garden's abundance.

8. STAY FLEXIBLE AND LEARN

Gardening is a dynamic journey filled with learning opportunities and unexpected challenges. Stay flexible in your approach, adapting to changing conditions and experimenting with new techniques or plant varieties. Embrace failures as valuable lessons, refining your skills and knowledge with each season. Connect with local gardening communities, attend workshops, and seek advice from experienced gardeners to expand your expertise and passion for gardening.

In the tapestry of summer, your yard and garden can bloom into a vibrant oasis of beauty, tranquility, and sustainability. By planning with purpose, embracing native plants, practicing sustainable techniques, and nurturing your outdoor space with care, you can cultivate a flourishing garden sanctuary that nourishes the soul and celebrates the wonders of nature. Let this season be a canvas for your green dreams to thrive and inspire others to join in the journey of cultivating harmony with the earth.









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SCHOOLS

ST. JOSEPH CATHOLIC SCHOOL

St. Joe is hosting several sports summer camps this summer including football, soccer, baseball, volleyball and more. They are also hosting an arts camp. Dates, times and costs vary, but full details can be found at www.stjoebruins.com.

ST. ANTHONY CATHOLIC SCHOOL

St. Anthony Catholic School offers a summer camp option for six weeks during the summer for families enrolled at our school.

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St. Anthony Catholic School's summer camp program invites students to get outside and explore the world! A qualified and friendly camp staff is on hand to supervise and encourage your child in a variety of activities that promote a healthy and active lifestyle. Weekly themes provide students with just the right amount of academic enrichment for those hot summer days. Special guests and activities are sure to keep those creative minds stimulated.

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In addition to the daily fun of the camp, we also introduce eco-friendly themes to help students become responsible stewards and citizens of God's good earth. So get outside and explore your world with the St. Anthony Catholic School summer camp program during the summer!

For details, visit www.stanthonyeagles.org.

JACKSON ACADEMY

Jackson Academy Summer Camps have something for everyone, from rising sports or stage stars to future artists and scientists. With more than 30 camps to choose from, there is fun to be had by all rising K4 through twelfth graders. Camps are open to JA and non-JA students. Lunch Club is also available for campers attending both a morning and an afternoon camp.

Download the full Summer Camps PDF at www.jacksonacademy.org.



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The spotlight is up, and it's time for your moment center stage! Come learn from acting, music, and dance professionals as you prepare a show that would wow Broadway! Titles under consideration include Willy Wonka KIDS, Annie KIDS, and Raise Your Voice! The lights are up, the stage is set, all we're missing is you. Come join us at Center Stage!

June 24-27 8 a.m.-2 p.m.

JACKSON PREP

Jackson Prep is hosting several sports summer camps this summer including football, soccer, baseball, volleyball and more. Dates, times and costs vary, but full details can be found at www.jacksonprep.net.

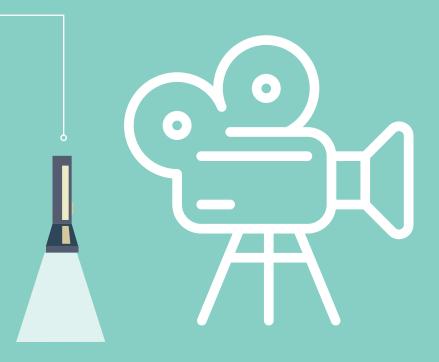
MADISON-RIDGELAND ACADEMY

Summer Camp at MRA will run May 28 - July 26, 2024. Summer Camps will be open from 7:30 a.m. until 5:45 p.m. each day except for July 4th. Camp will close for the Independence Day holiday.

Summer Camp is open to our current 2023-2024 students and all new students registered for K-4 through 6th grade for the 2024-2025 school year. You have the option to enroll your child by the week or take advantage of a discounted rate for the entire summer!

In order to accommodate the busy summer schedules of our children with Vacation Bible School, camps, and family vacations, we are excited to continue to offer the option to enroll by the week. If you choose to register your child by the week, tuition of \$165 per week will be charged to your account. The charge of \$165 will not be prorated for days missed and will appear on your statement whether your child attends one day or all five days.





FILMMAKING CAMP

Students will create a short film from script to screen. Students will learn to write a script, pre-production, and principal photography skills, including editing. Students will also have the option to enter their film into a film festival. Technical requirements: iPhone and laptop. I will provide free versions of scriptwriting and editing software.

June 10-14

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Each summer since 1950, a team of dedicated St. Andrew's faculty and staff has staged a comprehensive, exciting camp experience for students in the Jackson area. 2024 will be our 75th year of amazing camp experiences – join us for the best summer day camp in Mississippi!

St. Andrew's Summer Programming is open to the public.

Summer 2024 Camp Dates:
Week 1: June 3 - 7
Week 2: June 10 - 14
Week 3: June 17 - 21
Week 4: June 24 - 28
Week 5: July 1 - 3 (Three day week - no camp on Thursday 7/4 or Friday 7/5 in observance of Independence Day)
Week 6: July 8 - 12
Week 7: July 15 - 19
Week 8: July 22 - 26
Week 9 (Academic Camps only, NO DAY CAMPS): July 29 - Aug 2

OUTDOORS

TWIN LAKES

Twin Lakes Camp exists to assist the church by equipping people for life and ministry using the Word of God and experiential learning opportunities in a contemporary yet rustic setting. With a balance of updated facilities and natural beauty, guests can enjoy camp year-round through a schedule full of retreats and camp experiences crafted for all ages.

For full details, visit twinlakescamp.com.

MISSISSIPPI MUSEUM OF NATURAL ° Science

The MMNS hosts a series of camps during the summer for all age groups.

Jr. Naturalist Camp is an intensive outdoor camp for rising 7th and 8th grade students. Camp runs 8 a.m. to 4 p.m. every day with the last day having an overnight field trip at Roosevelt State Park. Each day campers will have an opportunity to explore the great outdoors with state biologists and educators while learning about ecology and conservation. Jr. Naturalists will have the ultimate camp experience- hiking, collecting, exploring, swimming, and canoeing, while making new friends.

June 24 – June 28 8AM - 4PM \$325.00 for members \$375.00 for non-members

For full details on all camps, visit www.mdwfp.com.



CAMP BRATTON-GREEN

Since 1947, Camp Bratton-Green has provided a Christian summer camp ministry supported by the Episcopal Diocese of Mississippi. Our goal at Camp Bratton-Green is to have a safe, fun, and inspirational overnight summer camp environment for all campers and staff members.

At Camp Bratton-Green, campers engage in weekly sessions that include worship, small group discussions, games, team building and skits that are all centered around a Christian theme.

For full details, visit www.graycenter.org.

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By Dasha Peipon

TWIN LAKES

IS A MUST-DO





Summer camps are fun — that's a fact. But Twin Lakes has become SO much more for our family. We have come to cherish the TRADITION of Twin Lakes. Our son Lydian has done camp three times. Each one has been different, each one an unforgettable adventure. He met new people and made lots of friends (and has a different T-shirt from each year to prove it), yet with this newness came a certain familiarity, and with it, comfort and a sense of peace.

The mysterious silence of the woods, the familiar trails to the cabins, the peacefulness of the lakes in the mornings, the silence of hammock in the shade of the trees, the cool breeze of swinging in the treehouse area, s'mores by the bonfire...every visit to Twin Lakes plants these precious memories deeper in our son's heart.

Twin Lakes is a place of joy, rest, and fun for him. It is also a place of spiritual growth. The friendships that form outside of home, outside of our child's comfort zone, really helped him grow in maturity and wisdom. He has learned how to communicate better, be flexible, compromise, forgive, and ask for forgiveness. Daily devotions with the counselors has been one of the biggest gifts to our family. Starting the day reading God's word with a group of friends is a rare opportu-



nity in the busy lives back at home. What an incredible gift for a child from a Christian family to be in a safe place where he can live out his faith and learn for himself what it means to trust in the Lord with all his heart, mind, and body.

Our son longs to go back again. But he no longer qualifies as a camper. Thankfully, the tradition goes on. He will now participate in a different role, this time as a Leader in Training. Having been a camper several times, he knows what it feels like to be homesick, or to be scared to do rock climbing or horse riding. He is looking forward to helping other kids overcome their fears and anxieties, make friends, create amazing memories, and grow in their faith.









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IN THE KITCHEN

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RECIPES FROM THE FLORA SUPPER CLUB: South Africa

WAGYU SURF AND TURF

My favorite thing about this dish is the way each component fights to be the star of the show. I could easily just eat a bowl of this pasta or snack on these delicate, buttery lobster tails and don't get me started on the steak. In combination, they give you the chance to have three meals in one. The components each have their own flavors and textures and each element compliments the others.

MUSHROOM PASTA

ounce Extra Virgin Olive Oil
 cups Shiitake Mushrooms, thin sliced
 tablespoons Shallot, minced
 tablespoon Fresh Garlic, minced
 large sprig Fresh Thyme
 cups Vegetable Stock
 ounces Dry White Wine
 tablespoons Unsalted Butter
 Salt and Pepper to Taste
 pint Heavy Cream, reduced by half
 pound Spaghetti Noodles, only cooked halfway
 cup Parmesan Cheese, grated

Sauté the mushrooms, shallot and garlic in olive oil over medium heat. Stir often for 3-4 minutes and then add the stock and thyme. Simmer until the mixture is almost dry. Add the wine and continue cooking until the mixture is almost dry again. Stir in the butter and adjust the seasonings. Add the reduced heavy cream and bring to a simmer. Then add the pasta and cook until the sauce binds with the noodles and the pasta is cooked to your liking. Add the cheese and serve.

POACHED LOBSTER TAILS

4 Lobster Tails, shell removed, split and deveined1 cup Heavy Cream1 pound Unsalted butter, cubedSalt and Pepper to Taste

Remove the lobster from the refrigerator and allow it to come to room temperature, about 30 minutes. Place the tales flat in the small casserole dish.

In a saucepan, reduce the heavy cream by half. Slowly wish in the butter over medium heat until all of the butter is incorporated. Adjust the seasonings to taste.

Pour the butter sauce over the lobster , cover and place in a very low oven set to 180 degrees. The poaching process is q quick one so check them after 5 minutes. You want the meat to become white but still retaining an almost raw texture. Remove from oven and set on the counter until you are ready to plate

TO PLATE:

Place a bed of pasta in the center of the plate, place a Wagyu filet on top, cooked to your liking. Top that with half of a lobster tail and drizzle 2 ounces of the poaching liquid over the top.

Garnish with microgreens or minced parsley.



SOUTH AFRICAN RACK OF LAMB

If South African cuisine teaches us anything, it's that apricots can be an integral part of every course of the meal. I would probably have gone through life not knowing this until I studied their cuisine. The subtle sweetness and fruit flavor makes total sense once you try the finished product but it's hardly the first ingredient that comes to mind when you think of marinades. This marinade is a favorite for lamb but a less herby version is excellent for both pork and chicken kebabs or "sosaties" in South Africa

LAMB MARINADE

Large Yellow Onion, chopped
 cloves Fresh Garlic, smashed
 Cilantro, stems removed
 ¹/₂ bunch Fresh Parsley, stems removed
 large sprig Rosemary, stem removed
 large sprig Fresh Sage, stem removed
 ¹/₂ pound Apricot, rough chopped
 ¹/₂ cup Apricot Jam
 teaspoon Nutmeg, grated
 teaspoon Cumin, ground
 teaspoon Allspice, ground
 Crushed Red Pepper Flakes
 ¹/₂ cup Balsamic Vinegar
 cup Extra Virgin Olive Oil
 Salt and Pepper to Taste

Soak the dried apricots in water for 20-30 minutes and then drain the water off.

In a medium saucepan, sauté the onion in a little olive oil until translucent. Add the garlic and continue to cook until the garlic becomes fragrant.

Move the mixture to a food processor and add the remaining ingredients. Blitz until smooth and adjust the salt and pepper. Allow it time to cool before you use it to marinate your lamb. I recommend 2 lamb racks cut into two bone portions. The marinade can be used more than once and freezes well.

HERBED RISOTTO

4 tablespoons Extra Virgin Olive Oil 4 cloves Garlic, minced 2 large Shallot, minced 2 cups Arborio Rice ¹/₂ cup Dry White Wine 8 cups Vegetable Stock 2 tablespoons Basil, minced 2 tablespoons Parsley, minced 2 tablespoons Chives, minced ¹/₂ cup Baby Arugula, minced ¹/₂ cup Parmesan Cheese, grated 4 ounces Unsalted Butter, softened 1 tablespoon Lemon Zest, minced Salt and Pepper to taste

In a medium saucepan, sauté the garlic and shallots gently until translucent but without browning them. Turn the heat up to medium high and add the rice, "Toast" the rice, stirring constantly, for 2-3 minutes and then add the white wine. Continue to stir until the rice has dried out again. Reduce the heat and add enough stock to cover the rice. Allow it to gently simmer until the liquid disappears below the rice. Stir well and repeat the steps of adding stock, reducing and stirring until the rice is cooked to your liking.

Remove from the heat and add the remaining ingredients, stirring to incorporate evenly. Adjust the seasonings and add more stock if you want a looser consistency.

TO PLATE:

Remove the lamb from the marinade and grill over medium high heat until cooked to medium rare-medium. Place a bed of herbed risotto in the center of the plate and place two 2 bone lamb chops on the plate. One leaning on the other. Garnish with microgreens. Garnish with microgreens or minced parsley.

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CAPRESE SALAD INGREDIENTS:

4 large ripe tomatoes, sliced 8 ounces fresh mozzarella cheese, sliced Fresh basil leaves Balsamic glaze Extra virgin olive oil Salt and pepper to taste

INSTRUCTIONS:

Arrange tomato slices and mozzarella slices alternately on a serving platter.

Tuck fresh basil leaves between the tomato and mozzarella slices.

Drizzle extra virgin olive oil and balsamic glaze over the salad.

Season with salt and pepper to taste.

Serve immediately as a refreshing appetizer or side dish.

RECIPES <

LEMON BLUEBERRY BARS INGREDIENTS:

1 1/2 cups all-purpose flour
1/2 cup powdered sugar
3/4 cup unsalted butter, softened
4 large eggs
1 1/2 cups granulated sugar
1/4 cup lemon juice
2 tablespoons lemon zest
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup fresh blueberries
Additional powdered sugar for dusting

INSTRUCTIONS:

Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish or line it with parchment paper for easy removal.

In a mixing bowl, combine the flour, powdered sugar, and softened butter. Mix until crumbly. Press the mixture evenly into the bottom of the prepared baking dish.

Bake the crust for 15-18 minutes or until lightly golden. Remove from the oven and let it cool slightly.

In another bowl, whisk together the eggs, granulated sugar, lemon juice, lemon zest, baking powder, and salt until well combined.

Gently fold in the fresh blueberries into the lemon mixture.

Pour the lemon-blueberry mixture over the baked crust, spreading it evenly.

Return the baking dish to the oven and bake for an additional 25-30 minutes or until the edges are lightly browned and the center is set.

Remove from the oven and let the bars cool completely in the pan.

Once cooled, dust the top of the bars with powdered sugar.

Cut into squares or bars and serve as a delightful summer dessert.

These Lemon Blueberry Bars are bursting with tangy lemon flavor and bursts of sweet blueberries, making them a perfect treat for summer gatherings, picnics, or simply indulging in a taste of sunshine.

HOMEMADE STRAWBERRY ICE CREAM INGREDIENTS:

 2 cups fresh strawberries, hulled and chopped
 1 cup granulated sugar
 2 cups heavy cream
 1 cup whole milk
 1 teaspoon vanilla extract
 Pinch of salt

INSTRUCTIONS:

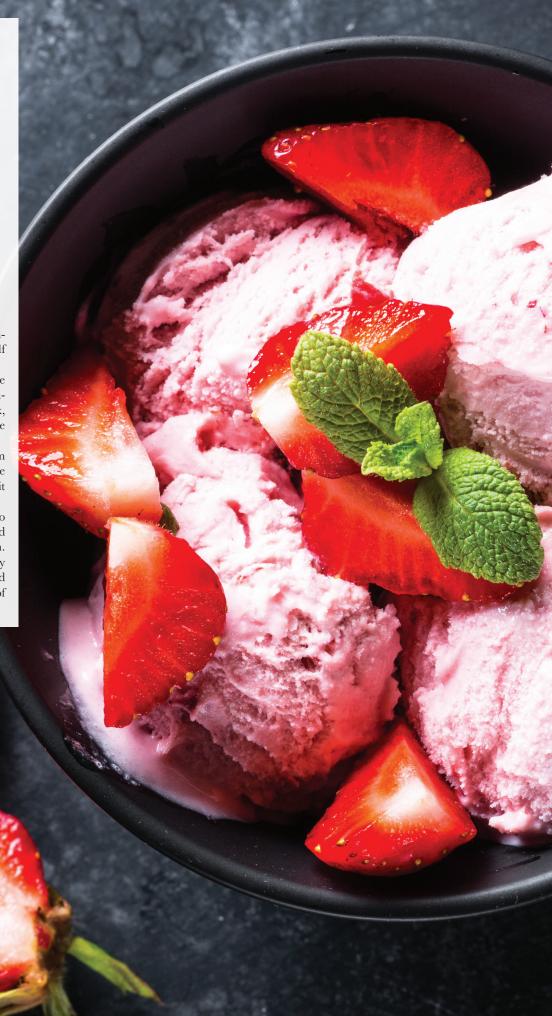
In a blender or food processor, puree the chopped strawberries with half of the sugar until smooth.

In a mixing bowl, combine the strawberry puree with the remaining sugar, heavy cream, whole milk, vanilla extract, and salt. Stir until the sugar is dissolved.

Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions until it reaches a soft-serve consistency.

Transfer the churned ice cream to a freezer-safe container, cover, and freeze for at least 4 hours or until firm.

Scoop the homemade strawberry ice cream into bowls or cones and enjoy the creamy, fruity goodness of summer.



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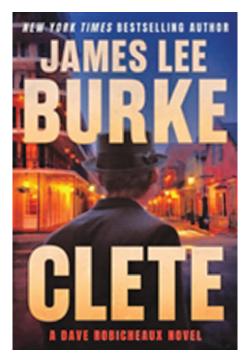
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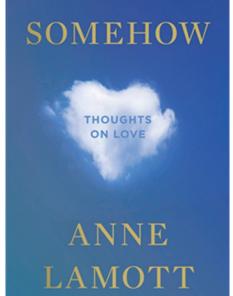
"Gripping, violent, yet interlaced with Clete's humor and consistent drive to protect those he loves, Clete brings a fresh perspective to a truly iconic series. James Lee Burke proves yet again that he is the "heavyweight champ" and "great American novelist whose work, taken individually or as a whole, is unsurpassed." (Michael Connelly)

In the latest installment in his famous Detective Dave Robicheaux series, New York Times bestselling author James Lee Burke brings Dave's partner and friend Clete Purcel to the forefront for the first time as Clete and Dave attempt to stop ruthless smugglers of a dangerous new drug.

Clete Purcel – private investigator, ex-member of the New Orleans Police Department, and war veteran with a hard shell and just a few soft spots – is Dave Robicheaux's longtime friend and partner in detective work. But he has a troubled past. When Clete leaves his car at the local car wash, only to return to find it ransacked by a group of thugs tied to the drug trade from Mexican cartels to Louisiana, it feels personal – his grandniece died of a fentanyl overdose, and his fists curl when he thinks of the dealers who sold it.

Just as Clete starts to trail the culprits, Clara Bow, a woman with a dark past hires Clete as a detective to investigate her scheming, slippery ex-husband, and a string of brutal deaths all link back to a heavily tattooed man who seems to lurk around every corner. Clete is experiencing shockingly lifelike hallucinations and questioning Clara's ulterior motives when he and Dave start to hear rumors of a dangerous substance with potentially catastrophic effects. The thugs who destroyed his car might have been pawns in a scheme far darker than they could've imagined.

JAMES LEE BURKE is a New York Times bestselling author, two-time winner of the Edgar Award, winner of the CWA Gold Dagger and the Grand Prix de Littérature Policière, and the recipient of the Guggenheim Fellowship for Creative Arts in Fiction. He has authored forty novels and two short story collections. He lives in Missoula, Montana.



NEW YORK TIMES BESTSELLING AUTHOR

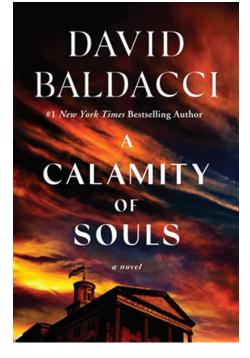
SOMEHOW: THOUGHTS ON LOVE

From the bestselling author of Dusk, Night, Dawn and Help, Thanks, Wow, a joyful celebration of love Love is often hard, ignored, or hilarious, Anne Lamott writes in Somehow: Thoughts on Love. It is not always the easiest choice, she tells us, but it is always the right one.

In her twentieth book, Lamott explores the transformative power of love in our lives: how it surprises us, forces us to confront uncomfortable truths, reminds us of our humanity, and guides us forward.

"Love just won't be pinned down," she says. It is "our very atmosphere" and lies at the heart of who we are -- creatures of love. She explores the unexpected love for a partner later in life. The bruised (and bruising) love for a child who disappoints, even frightens. The sustaining love among a group of sinners, for a community in transition, in the wider world. The lessons she underscores are that love enlightens as it educates, comforts as it energizes, sustains as it surprises. In Somehow, Lamott draws from her own experience to delineate the intimate and elemental ways love buttresses us in the face of despair as it galvanizes us to believe that tomorrow will be better than today. Full of the compassion and humanity that have made her beloved by millions of readers, Somehow is classic Anne Lamott: funny, warm, and wise.

ANNE LAMOTT is the author of the New York Times bestsellers Dusk, Night, Dawn; Almost Everything; Hallelujah Anyway; Small Victories; Stitches; Help, Thanks, Wow; Some Assembly Required; Grace (Eventually); Plan B; and Traveling Mercies, as well as several novels. A past recipient of a Guggenheim Fellowship and an inductee to the California Hall of Fame, she lives in Northern California.



A CALAMITY OF SOULS

Set in the tumultuous year of 1968 in southern Virginia, a racially-charged murder case sets a duo of white and Black lawyers against a deeply unfair system as they work to defend their wrongfully-accused Black defendants in this courtroom drama from #1 New York Times bestselling author David Baldacci.

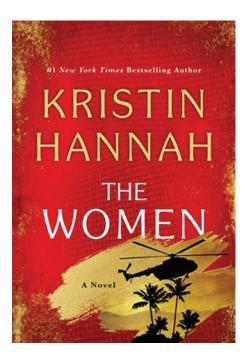
Jack Lee is a white lawyer from Freeman County, Virginia, who has never done anything to push back against racism, until he decides to represent Jerome Washington, a Black man charged with brutally killing an elderly and wealthy white couple. Doubting his decision, Lee fears that his legal skills may not be enough to prevail in a case where the odds are already stacked against both him and his client. And he quickly finds himself out of his depth when he realizes that what is at stake is far greater than the outcome of a murder trial.

Desiree DuBose is a Black lawyer from Chicago who has devoted her life to furthering the causes of justice and equality for everyone. She comes to Freeman County and enters a fractious and unwieldy partnership with Lee in a legal battle against the best prosecutor in the Commonwealth. Yet DuBose is also aware that powerful outside forces are at work to blunt the victories achieved by the Civil Rights era.

Lee and DuBose could not be more dissimilar. On their own, neither one can stop the prosecution's deliberate march towards a guilty verdict and the electric chair. But together, the pair fight for what once seemed impossible: a chance for a fair trial and true justice.

Over a decade in the writing, A Calamity of Souls breathes richly imagined and detailed life into a bygone era, taking the reader through a world that will seem both foreign and familiar.

DAVID BALDACCI is a global #1 bestselling author, and one of the world's favorite storytellers. His books are published in over fortyfive languages and in more than eighty countries, with 150 million copies sold worldwide. His works have been adapted for both feature film and television. David Baldacci is also the cofounder, along with his wife, of the Wish You Well Foundation, a nonprofit organization dedicated to supporting literacy efforts across America.



I CHEERFULLY REFUSE

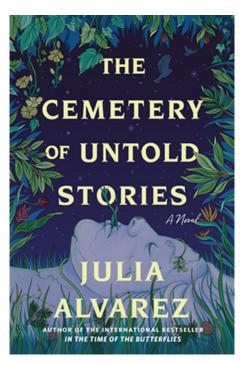
A career defining tour-de-force from New York Times bestselling, award-winning and "formidably gifted" (Chicago Tribune) author of Peace Like a River Leif Enger.

A storyteller "of great humanity and huge heart" (Minneapolis Star Tribune), Leif Enger debuted in the literary world with Peace Like a River which sold over a million copies and captured readers' hearts around the globe. Now comes a new milestone in this boldly imaginative author's accomplished, resonant body of work. Set in a not-too-distant America, I Cheerfully Refuse is the tale of a bereaved and pursued musician embarkingunder sail on a sentient Lake Superior in search of his departed, deeply beloved, bookselling wife. Rainy, an endearing bear of an Orphean narrator, seeks refuge in the harbors, fogs and remote islands of the inland sea. Encountering lunatic storms and rising corpses from the warming depths, Rainy finds on land an increasingly desperate and illiterate people, a malignant billionaire ruling class, crumbled infrastructure and a lawless society.

Amidst the Gulliver-like challenges of life at sea and no safe landings, Rainy is lifted by physical beauty, surprising humor, generous strangers, and an unexpected companion in a young girl who comes aboard. And as his innate guileless nature begins to make an inadvertent rebel of him, Rainy's private quest for the love of his life grows into something wider and wilder, sweeping up friends and foes alike in his strengthening wake.

I Cheerfully Refuse epitomizes the "musical, sometimes magical and deeply satisfying kind of storytelling" (Los Angeles Times) for which Leif Enger is cherished. A rollicking narrative in the most evocative of settings, this latest novel is a symphony against despair and a rallying cry for the future.

LEIF ENGER grew up in Osakis, Minnesota, and worked as a reporter for Minnesota Public Radio before writing his bestselling debut novel Peace Like a River, which won the Booksense Award for Fiction and was named one of the Year's Best Books by Time Magazine and the Los Angeles Times. His second novel, So Brave, Young, and Handsome, was also a national bestseller. It was a Midwest Booksellers Honor Book, and won the High Plains Book Award for Fiction. His third novel Virgil Wander was longlisted for the Carnegie Medal for Excellence in Fiction, and was named a best book of the year by Amazon, Library Journal, Bookpage, and Chicago Public Library. He lives with his wife in Duluth, MN.



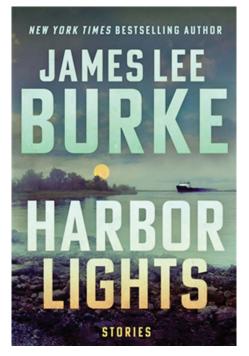
THE CEMETERY OF UNTOLD STORIES

Literary icon Julia Alvarez, bestselling author of In the Time of the Butterflies, shares an inventive and emotional novel about storytelling and her homeland—the Dominican Republic—that Kirkus Reviews calls a "rich and moving saga" and Shelf Awareness calls "a lyrical thought-provoking meditation on truth, complicated family narratives, and the question of whose stories get told."

Alma Cruz, the celebrated writer at the heart of The Cemetery of Untold Stories, doesn't want to end up like her friend, a novelist who fought so long and hard to finish a book that it threatened her sanity. So when Alma inherits a small plot of land in the Dominican Republic, she has the beautiful idea of turning it into a place to bury her untold stories—literally. She creates a graveyard for the manuscript drafts and revisions, and the characters whose lives she tried and failed to bring to life and who still haunt her.

Alma wants her characters to rest in peace. But they have other ideas, and the cemetery becomes a mysterious sanctuary for their true narratives. The characters defy their author: they talk back to her and talk to one another behind her back, rewriting and revising themselves. The Cemetery of Untold Stories asks: Whose stories get to be told, and whose buried? Finally, Alma finds the meaning she and her characters yearn for in the everlasting vitality of stories.

JULIA ALVAREZ left the Dominican Republic for the United States in 1960 at the age of ten. She is the author of six novels, three books of nonfiction, three collections of poetry, and eleven books for children and young adults. She has taught and mentored writers in schools and communities across America and, until her retirement in 2016, was a writer in residence at Middlebury College. Her work has garnered wide recognition, including a Latina Leader Award in Literature from the Congressional Hispanic Caucus Institute, the Hispanic Heritage Award in Literature, the Woman of the Year by Latina magazine, and inclusion in the New York Public Library's program "The Hand of the Poet: Original Manuscripts by 100 Masters, from John Donne to Julia Alvarez." In the Time of the Butterflies, with over one million copies in print, was selected by the National Endowment for the Arts for its national Big Read program, and in 2013 President Obama awarded Alvarez the National Medal of Arts in recognition of her extraordinary storytelling.



THE LANGUAGE OF TREES

The Language of Trees: A Rewilding of Literature and Landscape invites readers to discover an unexpected and imaginative language to better read and write the natural world around us and reclaim our relationship with it.

Katie Holten gifts readers her tree alphabet and uses it to masterfully translate and illuminate beloved lost and new, original writing in praise of the natural world. With an introduction from Ross Gay, and featuring writings from over fifty contributors including Ursula K. Le Guin, Ada Limón, Robert Macfarlane, Zadie Smith, Radiohead, Aimee Nezhukumatathil, James Gleick, Elizabeth Kolbert, Plato, and Robin Wall Kimmerer, Holten illustrates each selection with an abiding love and reverence for the magic of trees.

The Language of Trees considers our relationship with literature and landscape, resulting in an astonishing fusion of storytelling and art and a deeply beautiful celebration of trees through the ages.

KATIE HOLTEN is an artist and activist. In 2003, she represented Ireland at the Venice Biennale. Her drawings investigate the tangled relationships between humans and the natural world. Her work has appeared in The New Yorker, The New York Times, Artforum, and frieze. She is a visiting lecturer at the New School of the Anthropocene. If she could be a tree, she would be an Oak.





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