

# Spring Recipes

## Ramp Crispy Fritters

These crispy little fritters taste like a three-way cross between onion tempura, blooming onion, and onion rings. If you can't find ramps, use thin scallions.

### Ingredients

**MAKES ABOUT 20**  
 10 oz. ramps  
 1 cup all-purpose flour  
 ¾ cup rice flour  
 1 tsp. baking powder  
 1 tsp. sugar  
 1 tsp. kosher salt  
 ¾ cup club soda  
 ¾ cup light beer  
 Vegetable oil  
 (for frying; about 6 cups)  
 Lemon wedges (for serving)

### SPECIAL EQUIPMENT

A deep-fry thermometer  
 Remove any slippery outer layers from ramp bulbs, trim roots, then soak in a bowl of cold water, swishing around gently to loosen any dirt.

Lift out ramps and blot dry with paper towels. Avoid cramming them in a salad spinner so as not to damage the delicate leaves.

Cut ramps into 1" pieces (you should get about 5 cups). Whisk all-purpose flour, rice flour, baking powder, sugar, and salt in a large bowl to com-



bine. Make a well in the center and pour in club soda and beer; whisk until smooth. Fold in ramps.

Pour oil into a large cast-iron skillet fitted with thermometer to come 1" up sides and heat over medium-high until thermometer registers 350°. Working in batches, place

¼-cup mounds of batter into skillet and press down lightly to flatten and submerge. Fry, turning once, until fritters are golden brown, about 4 minutes. Transfer to paper towels to drain; sprinkle with salt. Serve with lemon wedges for squeezing over.

## Strawberry-Basil Shortcakes

We love the combination of gently cooked and raw strawberries in this not-too-sweet version of the classic dessert.

### Ingredients

**8 SERVINGS SHORTCAKES**  
 ¼ cup sugar  
 1 tablespoon baking powder  
 ½ teaspoon kosher salt  
 2 cups all-purpose flour, plus more for surface  
 6 tablespoons (¾ stick) chilled unsalted butter, cut into pieces  
 1 cup heavy cream  
 1 large egg, beaten to blend

### BERRIES AND ASSEMBLY

1½ pound fresh strawberries, hulled, quartered (about 3 cups), divided  
 4 tablespoons sugar, divided

2 sprigs basil  
 2 cups heavy cream  
 2 tablespoons crème fraîche

### Preparation

#### SHORTCAKES

Preheat oven to 400°.

Whisk sugar, baking powder, salt, and 2 cups flour in a large bowl. Using your fingers or a pastry cutter, work in butter until the texture of coarse meal with a few pea-size pieces of butter remaining. Add cream and mix until dough just comes together (it will be sticky).

Turn out dough onto a lightly floured surface and pat into a 12x4" rectangle about ¾" thick. Cut out rounds with



a 2½" biscuit cutter, re-rolling scraps as needed to make 8 rounds. Whisk egg with 1 Tbsp. water in a small bowl. Transfer rounds to a parchment-lined baking sheet and brush tops with egg wash. Bake until tops are golden brown and shortcakes are cooked through, 15–20 minutes.

**DO AHEAD:** Shortcakes can be made 2 days ahead. Store tightly wrapped at room temperature.

### BERRIES AND ASSEMBLY

Coarsely chop 2 cups strawberries (use any bruised or less perfect ones) and cook with 2 Tbsp. sugar in a medium sauce-

pan over medium heat, stirring occasionally, until berries are softened and mixture is slightly thickened, about 5 minutes. Let berry compote cool.

Meanwhile, toss basil, 1 Tbsp. sugar, and remaining 1 cup strawberries in a medium bowl and let sit until fruit begins to release juices, 10–15 minutes. Discard basil.

Using an electric mixer, beat cream, crème fraîche, and remaining 1 Tbsp. sugar to soft peaks, about 4 minutes.

Split shortcakes and fill with berry compote, whipped cream mixture, and macerated strawberries.

## Lacy Cornmeal Pancakes With Strawberry Compote

We didn't think a light and tender 100 percent cornmeal pancake was possible. Until now. This recipe is from chef Ashleigh Shanti at Benne on Eagle in Asheville, NC.

### Ingredients

**4 SERVINGS COMPOTE**  
 1 lb. strawberries, hulled, halved if large  
 2 Tbsp. dark rum (optional)  
 2 Tbsp. sugar  
**PANCAKES AND ASSEMBLY**  
 1½ cups whole milk  
 4 tsp. apple cider vinegar  
 1½ cups (225 g) cornmeal  
 ¾ tsp. baking soda  
 ¾ tsp. kosher salt  
 2 large eggs  
 4 Tbsp. unsalted butter, divided

### COMPOTE

Cook strawberries, rum, sugar, salt, and 2 Tbsp. water (add ¼ cup water if not using rum) in a medium saucepan over medium heat, stirring occasionally, until strawberries are softened and juices have thickened and are syrupy, 20–25 minutes. Let compote cool completely before serving.

**Do Ahead:** Compote can be made 3 days ahead. Transfer to an airtight container; cover and chill.



### PANCAKES AND ASSEMBLY

Stir milk and vinegar in a small bowl. Let sit until milk curdles and sours, about 5 minutes.

Meanwhile, whisk cornmeal, baking soda, and salt in a medium bowl.

Whisk eggs into milk mixture, then add to dry ingredients and whisk vigorously to combine.

Melt 1½ tsp. butter in a large nonstick skillet over me-

dium-high. Ladle 1/3 cup batter into skillet. Cook pancake until lacy and browned underneath, about 3 minutes. Flip and cook just until cooked through, about 1 minute. Transfer to a plate (or keep warm on a baking sheet in a 300° oven until ready to serve if desired). Working in 7 more batches, repeat process with remaining butter and batter to make a total of 8 pancakes.

To serve, divide pancakes among plates and spoon compote over.

# LEGAL NOTICE

## LEGAL NOTICE

STATE OF NORTH CAROLINA-COUNTY OF YANCEY GENERAL COURT OF JUSTICE DISTRICT COURT DIVISION  
**FILE NO: 21 JT 09**  
**NOTICE OF SERVICE BY PUBLICATION**  
**IN THE MATTER OF K.G. BUCHANAN**  
**DOB: 03/10/17**  
**Petitioner:**

**Heather Lynn Buchanan**  
**To: Any Unknown Fathers to a female juvenile born on 03/10/17 in Buncombe County, North Carolina.**

TAKE NOTICE that a pleading seeking relief against you has been filed in the above entitled proceeding. The nature of the relief sought is a termination of your parental rights to the minor child named above pursuant to NCGS 7B-1100 et seq..

You are required to answer this Petition not later than 10 May, 2021, being 40 days from the date of the first publication of this Notice and upon your failure to do so, the Petitioner will seek the relief sought by the Petition.

This the 31st day of March, 2021.

HOCKADAY & HOCKADAY, P.A.

Daniel M. Hockaday  
 Attorney for Petitioner  
 Post Office Box 65  
 Burnsville, NC 28714  
 (828) 682-7060

Published March 31, April 7, 14, 2021

## LEGAL NOTICE

IN THE GENERAL COURT OF JUSTICE, YANCEY COUNTY NORTH CAROLINA SUPERIOR COURT DIVISION  
**NOTICE TO CREDITORS # 21 E 79**

Having qualified as Administrator of the Estate of Anna Lee Schnupp Huber of Yancey County, North Carolina, this is to notify all persons and corporations having claims against the Estate of said deceased to present them to the undersigned on or before the 24th day of June, 2021 or this notice will be pleaded in bar of their recovery. All persons indebted to said estate please make immediate payment.

This the 24th day of March, 2021.

Kimberly Huber Babyak  
 300 Barrington Park Lane  
 Kernersville, NC 27284  
 Published March 24, 31, April 7, 14, 2021

## LEGAL NOTICE

NOTICE OF MEETINGS OF THE YANCEY COUNTY BOARD OF EQUALIZATION AND REVIEW

Pursuant to N.C.G.S. 105-322, the Yancey County Board of Equalization and Review will meet as required by law.

### PURPOSE OF MEETINGS

To hear, upon request, any and all taxpayers who own or control taxable property assessed for taxation in Yancey County, with respect to the valuation of such property, or the property of others, and to fulfill other duties and responsibilities as required by law.

### TIME OF MEETINGS

The Board will convene for its first meeting on

**Monday, April 5, 2021 at 1:00 p.m.**

The Board will adjourn for the purpose of accepting requests for hearing at its meeting on

**Friday, April 23, 2021 at 1:00 p.m.**

Meetings will begin promptly at 1:00 PM in the commissioner's meeting room at the Yancey County Courthouse.

**Requests for hearing must be received no later than final adjournment, which is scheduled for Friday, April 23, 2021, at 1:00 p.m.**

In the event of an earlier or a later adjournment, notice to that effect will be published in the newspaper and on our website.

The schedule for the hearing of appeals which were timely filed will be posted at the office of the Assessor, serving as Clerk to the Board, and will also be provided to individuals and organizations that have requested notice pursuant to N.C.G.S. 143-318.12.

### All requests for hearing should be made to:

Lindsay Smith, Clerk to the Yancey County Board of Equalization and Review Yancey County Courthouse  
 110 Town Square, Room 2  
 Burnsville, N. C. 28714  
 Telephone: 828-682-2198  
 lindsay.smith@yanceycountync.gov  
 Published March 24, 31, April 7, 14, 2021.

## Times Journal Deadline

Deadline for newscopy, pictures, classified advertisements is 12:00 on Friday for Wednesday's publication. Copy should be brought by the office located at 22 North Main Street or mailed to Times Journal, 22 North Main Street, Burnsville, N.C. 28714.

## LEGAL NOTICE

STATE OF NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE SUPERIOR COURT DIVISION

**BEFORE THE CLERK COUNTY OF YANCEY**

**FILE NO. 21 E 41**

### IN RE:

**Florence Nevert Fagnoli**

### NOTICE TO CREDITORS

Having qualified as the Administrator of the Estate of Florence Nevert Fagnoli, deceased, late of Hernando County, Florida, this is to advise all persons, firms and coproations having claims against the estate of said deceased to exhibit them to the undersigned on or before the 17th day of June, 2020, or this Notice will be pled in bar of their recovery. All persons indebted to said estate will please make immediate payment.

This the 12th day of March, 2021

/s/ Benjamin

Benjamin Sargent, Administrator

c/o Alexandria E. Leake,

Attorney for Estate

One Oak Plaza, Suite 207

Asheville, NC 28801

828/253-3661

Published March 17, 24,

31, April 7, 2021.

## LEGAL NOTICE

IN THE GENERAL COURT OF JUSTICE, YANCEY COUNTY NORTH CAROLINA SUPERIOR COURT DIVISION

### NOTICE TO CREDITORS

Having qualified as Executor of the Estate of Joe Junior Bailey of Yancey County, North Carolina, this is to notify all persons and corporations having claims against the Estate of said deceased to present them to the undersigned on or before the 7th day of July, 2021 or this notice will be pleaded in bar of their recovery. All persons indebted to said estate please make immediate payment.

This the 7th day of April, 2021.

William Samuel Randolph

6840 US Hwy 19W

Burnsville, NC 28714

Published April 7, 14, 21,

28, 2021

## Meals on Wheels

### needs volunteers

Meals on Wheels needs volunteers to deliver meals any weekday from 10:30 to noon to Yancey County's shut-ins.

For information call the Senior Center at 682-6011.

# YANCEY COUNTY BASEBALL AND SOFTBALL

March 15th - April 9th -  
NO EXCEPTIONS

Boys Baseball - 12U, 10U, 8U  
Girls Softball - 12U, 10U, 8U  
6U Tee ball  
5U Beginners Tee ball  
(Must be 4 before Jan 1, 2021)

Cost - \$60.00  
Please register at:  
[TSHQ.bluesombrero.com/ycyl](http://TSHQ.bluesombrero.com/ycyl)

# THANK YOU!