



During peak season, enjoy asparagus in many ways; try these turkey roll-ups at any meal of the day.

Asparagus is welcomed with spring

Fresh asparagus lovers are likely to agree that the season, from March through June, is just too short. Before you've had your fill of these delicate, elegant spears, the crop is gone, and the wait for another harvest is a long one.

Enjoyed since Roman Imperial times, asparagus was first discovered growing wild on the salt steps of eastern Europe. It was carried to England by Roman military -- perhaps as a medicine, as the Romans believed that eating it ward off bee stings. Today, spring cannot be allowed to pass without savoring the wonderful flavor of this age-old vegetable.

To make the most of the season we've created a variety of luscious asparagus recipes.

Asparagus Turkey Roll-Ups make a tasty dish for family or for entertaining guests. This delightful duo of sliced turkey breast and cooked asparagus takes only minutes to assemble and little time to bake. The key is to blanch the asparagus first, just until tender and complement it with a sauce that doesn't overpower its delicate taste. Unlike a hollandaise, the light sauce that is used to top the roll-ups is made easily with condensed cream of onion soup, sour cream, capers, tangy blue cheese and Worcestershire sauce.

For those true asparagus enthusiasts, the roll-ups make a terrific brunch recipe.

Just as asparagus is delicious served hot, it is equally good chilled, such as in Asparagus Pepper Salad. Here, the vegetables are dressed in a mild vinaigrette of condensed chicken broth, peanut oil, red wine vinegar, green onion and mustard. Once marinated and garnished with sesame seed, the salad becomes a colorful first course for a patio dinner.

When it comes to an easy, yet elegant side dish, Puffy Asparagus Pastries get top billing. These easy-as-pie turnovers can be made using frozen puff pastry and condensed cream of chicken soup. To create the filling, condensed cream of chicken soup is combined with chopped asparagus, mushrooms, onions and pimiento. The mixture is then pocketed in flattened frozen puffed pastry, sprinkled with sesame seed, baked and is ready to serve in less than 30 minutes.

Before you rush off to the market to buy some fresh asparagus, here are a few handy pointers: Always look for firm, straight stalks with tightly closed tips. Avoid wilted, limp, flat or angular stalks. The young, slim stalks are usually the most tender.

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Gilmore

Mason

Johnson

Baggett

Chronicle Camera

Will you vote in the primary?

By AUDREY L. WILLIAMS
Chronicle Staff Writer

The Chronicle polled area citizens and asked if they will vote in the May 8 primary and why.

Lottie Duckett, retired nurse: "Yes, I always vote. I've been voting for 28 years, before you were born. It's my right as a citizen to vote."

Catherine Johnson, domestic worker: "Yes, I am because I feel it's my duty to vote. Win or lose, I can say that I did vote."

Jennifer Baggett, student at WSSU: "Yes, I'm going to vote. My main reason for voting in the primaries is because I'd like to give Jesse Jackson my support."

Rodman Mason, student at WSSU: "Yes, I plan to vote because this election could make a difference. It's especially crucial to black people because I think we've had enough of Reagan."

Steve Gilmore, restaurant employee: "Yes, I'm going to vote in the May primaries because every vote counts and like Jesse Jackson says, 'Every black vote counts.'"

John Boyce, carpenter: "No, I'm just not into voting."

William Bartlett, retired: "Yes, I'll vote in the primaries because it's my right."

Rhoda Johnson, private duty nurse: "Sure enough. I'm going to be right there. I'm going to vote for Jesse Jackson and all the other black candidates. Jesse said he was going to bring us all together as one and I believe that's what he'll do."

Alice Brown, housewife: "Yes, I will be voting in the primaries. I'm a longtime Democrat. I think it's a privilege and I like to be involved in the political process."

Debra Mitchell, student at WSSU: "Yes, I plan to vote. I'm not sure who I want to win, but I'm going to vote in the primaries."

Brandon Scales, computer programmer: "I plan to vote in the primaries because, first of all, a lot of people think that Jesse Jackson can't come close to winning the Democratic nomination, and second because I'm an Eddie Knox supporter."

Charlotte Bruington, construction worker: "This will be the first time that I've ever participated in the political process, but this time Jesse's running, so I have no other choice."



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