Features

Popular Southern cook's roasted turkey recipe steals the show

BY EDITORIAL STAFF
In Woman's World

The Southern cook and social media darling Hannah Taylor, a.k.a@LilyLouTay, is bringing her signature warmth to your holiday table! Taylor's Butter-Roasted Garlic & Herb Turkey "feels like the grown-up Thanksgiving sister to the chicken recipe in 'Measure With Your Heart.' Same buttery, garlicky, herby soul, just dressed up for your holiday table," she shares.

Her overnight dry-brine method guarantees perfectly crisp, golden skin, while a decadent garlic-herb butter gets massaged right under the skin for maximum flavor in every bite. This isn't just a turkey recipe - it's a Thanksgiving tradition in the making, generous and comforting just like Taylor's Southern hospitality.

For more delicious recipes, check out Taylor's new cookbook, "Measure with Your Heart: Southern Home Cooking to Feed Your Family and Soul," out now.

BUTTER-ROASTED GARLIC & HERB TURKEY

Total time: 4 hours, 30 minutes
Prep time: 30 minutes
Ingredients

Turkey dry brine:
- 1 (12–14 lb.) whole natural turkey, completely thawed, neck and giblets removed
- 3 Tbs. kosher salt
- 1 Tbs. light brown sugar
- 1 tsp. freshly ground black pepper
- 1 tsp. garlic powder
- 1 tsp. onion powder

Garlic herb butter:
- 1 cup (2 sticks) unsalted butter, softened
- 6 cloves garlic, very finely minced or grated
- 1 Tbs. each finely chopped fresh rosemary, thyme and sage
- Zest of 1 lemon
- 1 tsp. black pepper
- 1 tsp. paprika
- 1 tsp. all-purpose seasoning

Roasting pan:
- 1 large Vidalia onion, cut into thick wedges
- 1 lemon, quartered
- 1 whole head garlic, halved crosswise
- 4 sprigs fresh rosemary
- 6 sprigs fresh thyme
- 4 sprigs fresh sage
- 2 cups turkey or chicken broth
- 2 Tbs. olive oil

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Lars Kopperud, managing director of Selma's Catering, learned the ropes and the recipes from the late Selma Dawahare Owens, so her business will keep going even though she died in early October.

After founder's death, Selma's Catering will expand

BY JANET PATTON
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When longtime Lexington caterer Selma Dawahare Owens died in early October, there was an outpouring of appreciation from customers for decades of help with special occasions.

And some wondered what losing Selma would mean for the future of the business. The good news is that Selma's Catering isn't going anywhere.

In fact, the business is expanding: It will be doubling its capacity to cater special occasions and plans to do more to make daily life easier too.

It's possible because Owens sold the business in 2024 to a local firm, Hunsicker, founded by Wes Murry and Becca Self, which will continue operating Selma's under the management of managing director Lars Kopperud, who was brought in from Nashville to run the business last year.

"Hunsicker is really excited about the opportunities ahead with them," said Becca Self in an email. "And I know the whole team, myself and Wes included, feel especially fortunate to be building on of such rich legacy of hospitality that Selma instilled in its core.

Kopperud said he'd spent the last year and half learning everything from the inside out, including the recipes, directly from Owens.

"Obviously there's no replacing the queen of hospitality," he said.

"Selma's is going on. Her recipes, her hospitality, her service is continuing and that's why feel so fortunate to have gotten to spend so much time with her."

He especially wants longtime fans of Selma's to know that nothing is changing with the food. All the recipes will be staying exactly as she specified, right down to the mayonnaise.

"She made me promise to always use Hellman's," Kopperud said.

But other things will be changing after the holidays: Selma's Catering will be doubling its kitchen space, he said.

They hope to have the renovations done by spring, in time for wedding season and Keeneland.

And the shop on Liberty Road also plans to revamp the customer-facing space to include an expanded grab-and-go presence as well as "dinner solves," Kopperud said. "Let's face it, cooking is a drag after you work all day ... it's nice to be able to just grab it, and it's prepared, with cooking instructions, and you're done."

The shop also will include "more market, more cafe" space too, he said. He hopes to have more specifics after the first of the year.



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Selma's Catering on Liberty Road, purchased in late 2024 by local firm Hunsicker, will remain open even though founder Selma Dawahare Owens died in early October. The business plans to expand, doubling its kitchen space in the next year, with a revamp of the market and cafe at the front of the shop planned as well.



CHARLES BERTRAM Herald-Leader File

Selma Dawahare Owens in Feb. 15, 2000.

TV REVIEW

Ron Howard's 'Avedon' places its lens on a master of photography

BY ROBERT LLOYD
Los Angeles Times

In the 20th century, an age of print, photography was the primary medium through which we understood the world beyond our personal field of vision. Pictures recorded and sometimes changed history.

Once upon a time, mastering the technology of a camera and the chemistry of a darkroom provided proof of seriousness. A person shooting even with a Polaroid or Instamatic had to reckon with the cost of the film, developing and printing, and so you chose your shots; you composed them carefully. It was a commitment, whereas now, anyone with a phone can take endless pictures, with little thought, it's a reflex. By dint of sheer numbers - Instagram processes some 500 million uploads a day - the practice has been devalued.

That isn't to say you can't take a good picture with a phone, or that there aren't plenty of serious artists working today, in old or new formats. But we have passed the age of the culture-shaping superstar photographer (and the culture-shaping magazines that gave them work). Richard Avedon, who is the subject of an exhilarating new documentary, "Avedon," directed by Ron Howard and streaming on Netflix, was among the greatest of them, with a career stretching from 1947 - when, in his early 20s, he was sent by Harper's Bazaar to Paris - almost until the day he died in 2004 while working in San Antonio, on a photo essay for the New Yorker titled "Democracy." (He was the magazine's first staff photographer; "Dick was a great magazine man," says Tina Brown, the editor who hired him.) James Martin, executive director of the Richard Avedon Foundation, reckons it amounted to "about 16,000 sittings."

Even if you don't know the name Avedon, it's a good bet you've encountered his much reproduced 1955 "Dovima with Elephants" - "I think we sold one for $2 million," says the gallerist Larry Gagosian - or his psychedelic Beatles portraits. Many of his celebrity portraits, from Samuel Beckett to Buster Keaton to Judy Garland to Nastassja Kinski (naked, wrapped in a snake) to Marian Anderson to Malcolm X, and the enormous murals of Andy Warhol's Factory gang and the Chicago Seven defendants, will be the images we remember them by. None are pretty; most are striking; many are beautiful; some are disturbing.

"I've been called a cruel manipulator, existential hero and to top it off, agent of death," says the photographer, whose suite

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SUSAN MIDDLETON TNS

Richard Avedon with portraits from his "In the American West" series as seen in Ron Howard's "Avedon."