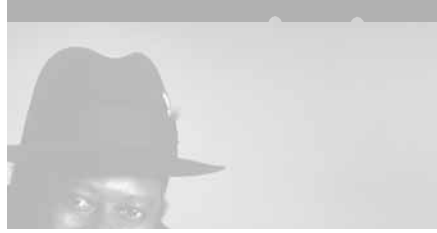


CORPORATE REALTY

Music to your ears and food for the soul. Feast your ears and your palate with this melodic menu of soulful samplings, and you'll know what it means to taste New Orleans.



IRVINGZFIELD  
**KERMIT RUFFINS**  
HANNIBALLOKJIMBE  
LAW OFFICES



KERMIT RUFFINS'  
TURTLE SOUP

*Much like his idol Louis Armstrong, Kermit Ruffins the musician became Ruffins the vocalist. Ruffins is not only a very talented trumpet player, he is also a bandleader, writer and singer. He was instrumental in the founding and shaping of the ReBirth Brass Band. Later, after leaving ReBirth, Ruffins formed the Barbecue Swingers. In a solo deal with Justice Records, he released three CDs, all very well received, featuring many legendary heroes of New Orleans jazz. In another dimension of jazz, Ruffins started the Kermit Ruffins Big Band, a seventeen to twenty piece ensemble, and has recruited composer and arranger Wardell Quezergue to guide his Big Band. He plays at several local venues weekly.*

**andibly EDIBLE**

ingredients:

- water
- can of tomato paste
- turtle meat
- onion
- green pepper
- celery
- tony's creole seasoning
- granulated garlic
- pinch of thyme
- pinch of basil
- bay leaf
- lemon zest (grated lemon peel)
- boiled egg whites
- sherry wine

directions:

1. Put a pot of water on the stove and heat it up.
2. In a skillet on a low fire, cook down a small can of tomato paste and stir it. (Don't burn it). Add a little of the onion, peppers and celery (cut fine). When the paste is cooked down real good, add it to your almost boiling pot of water.
3. Put the raw turtle meat into the hot water. Turtle meat has several different "types" of meat within it and the stock turns out very tasty. Chop your onion, peppers and celery but not too fine (you want it kind of chunky) and add to the hot water. Throw in your garlic, seasoning mix, thyme, basil and bay leaf and let it cook until the turtle meat is tender. Be your own judge of the taste of the stock and add seasoning mix to your desired taste.
4. The turtle can take up to an hour to be totally done. But you should test the meat for tenderness often because you don't want to overcook it. Add the boiled egg white (chopped up) at the very end. Also, the sherry wine is for the bowl, not the pot! When you fix yourself a bowl of soup, add a little sherry wine.

There you have it, one of the best tasting soups ever!