# **Security Federal gets into the Super spirit**

**BY MARGARET HOBBS** Lifestyles Editor for the Southern Standard (McMinnville, Tennessee)

The highly anticipated Super Bowl Showdown Chili Cook-off at Security Federal Savings Bank is probably not as exciting as the Super Bowl, but more delicious.

Employees are encouraged to submit their favorite pot of either chili or soup for the tasting, with 12 entries provided. Everything from the traditional chili to white chicken lasagna soup was entered. This year a dessert category and a favorite Super Bowl snack category were added. Nine delicious desserts were shared, and seven snack dishes.

"We try to make it fun for our employees," said marketing officer Tanarra Grissom. "After all, it's the Super Bowl, and we have so many good cooks who want to share their reci-

Winners in the various categories are: Autumn Malone, Meredith Woodlee, Tanarra Grissom, Lauren Powers, Sherry Clendenon, Wendy Kell, Vickie Bain, Janet Phillips, Lisa Hillis, Michael Griffith and Justin Tanner.

A couple of award-winning recipes follow:

#### **COOKIES AND CREAM CHEESE BALL**

8-ounce package cream cheese, softened

½ cup unsalted butter, softened

2 cups powdered sugar 2 tablespoon chocolate

Double Stuf Oreos, crushed

1 cup mini semi-sweet chocolate morsels

In a large mixing bowl, beat cream cheese and butter for 3 minutes. Add powdered sugar and beat an additional 2 minutes, scraping down the sides of the bowl as necessary. Remove a spoonful (about 2-3 tablespoons) and place in a small Ziploc bag. Seal and set aside.

To the bowl of cream cheese, add chocolate syrup and crushed Oreo cookies. Blend completely.

Line a large bowl and plastic wrap. Drop cream cheese mixture into the plastic wrap lined bowl. Fold up the plastic around the cheese ball. Refrigerate for an hour.

Remove plastic wrap and shape cheese ball into a football on a serving plate. Press chocolate chips into top and sides until completely covered. Using your reserved baggie of cream cheese mixture, snip off the corner and pipe "laces" onto the cheese

#### **CHEESY BAKED DIP**

8 ounces sour cream 8 ounces cream cheese

16 ounce cheddar cheese, grated Green onions to taste

1 cup chopped ham pound chopped,

cooked bacon 1 round bread loaf, hollowed out

Mix first seven ingredients together and put into the hollowed bread loaf. Bake at 350 degrees uncovered for one hour. Serve with leftover bread or

Note: Yes, you bake the loaf for 60 minutes, and it will be delicious!



Winners in the Super Bowl Showdown are, first row from left, Autumn Malone, Meredith Woodlee, Tanarra Grissom and Lauren Powers. Back row, Sherry Clendenon, Wendy Kell, Vickie Bain, Janet Phillips, Lisa Hillis, Michael Griffith and Justin Tanner.



Margaret Hobbs photos

Nothing says snack time like Super Bowl Sunday. A cookies and cream football, pasta salad, snack mix and hot wings make a great presentation at Security Federal's get-together Friday.



Security Federal employee Kayla Mullican, at right, is tempted by the delicious desserts and appetizer selections, as Mandy Eller carefully chooses her selections.

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### **BEST WISHES**

Southern Standard readers are invited to extend happy birthday and anniversary best wishes to friends and loved ones through this weekly column. Please submit your messages by our noon deadline each Thursday. No more than three wishes to any individual, please.

Jan. 27 – Happy belated 51st birthday Kevin. With all

**Feb. 4** – Happy birthday Cassidy Newby. We love you, Papa and Betty.

**Feb. 4** – Birthday wishes to Willie Mae Carr.

**Feb. 5** – Happy 26th birthday Casey. Love, Rachel. Feb. 6 - Michael, happy birthday to you. Love, Mar-

Feb. 6 – Birthday wishes to the best Pa! Love, Carter,

Lauren, Ian, Elliot and Behr. Feb. 7 – Adam Barnes, happy birthday to you. Love,

your family and friends.

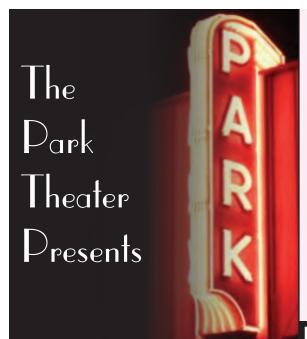
**Feb. 9** – Happy birthday Brooklynn. Love, Mama.



### **ALLEN VOSS**

Husband, father, grandfather, brother, uncle, animal foster, rescue coordinator, truck driver, tugboat engineer. You were many things to many people, but you were loved by all.

We miss you.



"The only thing that separates us from the animals is our ability to accessorize."

Saturday, February 24 **7PM** Tickets: \$15 **Reserved Seating** 



For tickets or more information call the box office at 931-506-2787 or visit