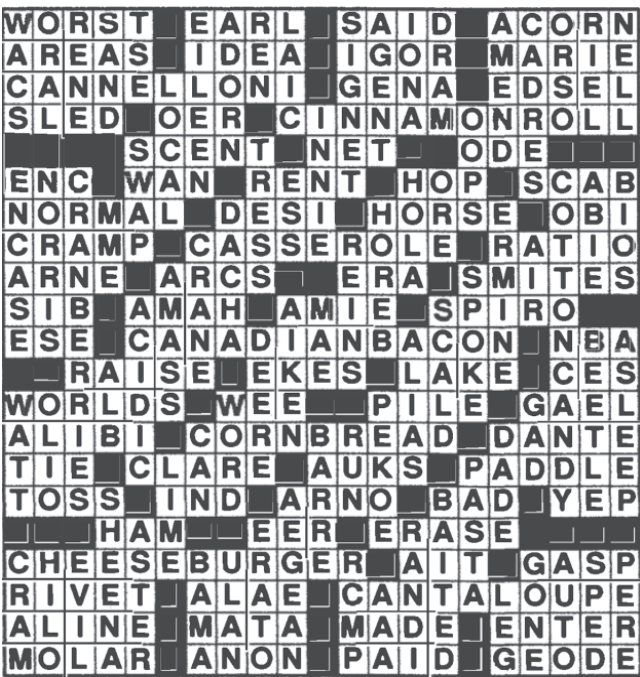


***Banquet**
(Continued from page 1.)
world.
An accomplished vocalist/pianist, she has performed in Brazil, Canada, France, Britain, Malayasia, United Arab Emirates, Japan and throughout the US.

Reed, was named Cultural Ambassador for the State of Mississippi by Governor Haley Barbour, and enjoys sharing the virtues of the state wherever her travels take her.

A four-time Cancer Survivor,



LEGAL NOTICES

IN THE CHANCERY COURT OF
HOLMES COUNTY, MISSISSIPPI
IN RE: ADMINISTRATION OF ESTATE OF
ELIJAH DENTON, DECEASED
CAUSE NO. 17-0177

ANITA RICE, PETITIONER
NOTICE TO CREDITORS

Letters of Administration on the Estate of ELIJAH DENTON, Deceased, having been granted to me on the 22 day of February, 2018, Chancery Court of Holmes County, Mississippi; notice is hereby given that all persons having claims against said Estate shall have the same probated and registered by the Clerk of said Court within ninety (90) days from the date of first publication of this notice, and a failure to probate and register such claims within said ninety (90) days from the date of first publication of this notice will forever bar such claims.

This the 20 day of March, 2018.
ANITA RICE, ADMINISTRATRIX,
OF THE ESTATE OF ELIJAH DENTON, DECEASED

AISHAA A. SANDERS, MSB # 104949
EVERETT T. SANDERSS, MSB # 6443
SANDERS LAW FIRM PLLC
P. O. Box 565
Natchez, MS 39121
Telephone: (601) 445-5570
Facsimile: (601) 445-0777
ATTORNEYS FOR THE PETITIONER
3-29;4-5,12b

ADVERTISEMENT FOR PROPOSALS ENGINEERING SERVICES (Competitive Negotiation)

The Town of Pickens, Mississippi, hereby requests proposals from qualified firms or individuals for engineering services in relation to its proposed 2018 Community Development Block Grant Public Facilities application for infrastructure improvements. The Scope of Work will consist of preparation of preliminary cost estimates, preparation of plans and specifications for advertisement of bids; evaluation of bids and recommendation of contract award; preparation of the contract in accordance with CDBG, Federal, State and local laws and regulations; conducting pre-construction conference in coordination with project administrator; inspecting construction in progress; and advising the mayor and board of aldermen and the project administrator on contractor payments.

The Town of Pickens is an Equal Opportunity Employer. The Town of Pickens encourages Minority-owned Business Enterprises (MBEs) and Woman-owned Business Enterprises (WBEs) to submit proposals. The Town of Pickens also encourages Section 3 eligible businesses to submit proposals. Section 3 of the Housing and Urban Development Act of 1968, as amended (12 U.S.C. 17010) requires, to the greatest extent feasible, that the Town of Pickens and its contractors that participate in the above referenced Program give opportunities for job training and employment to lower incomes residents of Pickens. Section 3 also requires that contracts for work in connection with the Section 3 area be awarded to qualified Section 3- eligible business concerns.

Those desiring consideration should submit proposals by the time and date stated and must include the following:

1. Qualifications - List of qualifications of each staff person to be assigned to project.
 2. Experience - Information regarding the experience of the firm. This information should include types of project activities undertaken.
 3. Capacity for Performance - Identify the number and title of staff available to be assigned to provide services and capacity to perform the work within the time limitations.
 4. Familiarity - Knowledge of the type of problems applicable to the project.
- All proposals will be rated on the following

and a member of First Baptist Church Jackson, Reed attributes her profound faith, as the basis for her healing.

The Holmes County Chamber remains active in the county by offering and sponsoring engaging programs throughout the year including CPR, Breakfast with Santa and participating in Lexington's fall festival. The chamber also provides a directory of elected officials in Holmes County and county maps.

Tickets for the annual banquet are \$25.00. The chamber can

be reached at 662-834-3372 or email at holmescountychamber@gmail.com.



JOSHUA HAYMER
Joshua Haymer, a junior at CHCS, has been selected to participate in The Mississippi Governor's School. MSG is a residential honors program established in 1981 by former Gov. William F. Winter. It is designed academic, creative and leadership experiences for a select number of rising high school juniors and seniors who have demonstrated exceptional ability and achievement in their studies and who show high intellectual, creative, and leadership potential. Josh will participate in the program June 3rd - June 16th. He is the son of Erica Haymer of Lexington.



Legend has it that Bob Cobb, the owner of The Brown Derby in Hollywood, invented the Chopped Salad in the 1930's. It caught on quickly among movie executives because it was lighter than steak and easier to eat. It was easy to negotiate a deal and not have to worry about cutting a steak. It didn't hurt that, like the Caesar Salad, the Chopped Salad was accompanied by nifty tableside theatrics.

Flash forward to the 1990's when upscale restaurants rediscovered the Classic Cobb Salad and "updated" it by creating a composed salad that was arranged neatly in a large bowl. Still, as delicious as the new and improved Cobb Salad was, it lacked a little something. Then tide began to turn and chopped salads are back in fashion, with the Old Fashioned Chopped Cobb leading the way.

It is no great mystery why the chopped salad is gaining in popularity over the traditional tossed or composed salad. In every bite of the chopped salad you get a little taste of everything because everything is bite sized. Chopped salads are rarely over dressed, in fact, it is easier to use less dressing for a chopped salad because the salad is chopped and incorporated before it arrives at the plate There is only one hard and fast rule: do not chop before you are ready to serve. This beautiful creation needs to go straight from the chopping bowl to the tummy with only a brief rest on a plate.

Secondly, use homemade salad dressing. This recipe for basic vinaigrette makes more than enough dressing for a very large chopped salad. Use the basic ratio of 3:1, oil to acid, and a little salt and pepper. If you like a sweeter dressing, use a high quality apple cider vinegar. Red wine vinegar goes well with Mediterranean or French flavors, while lime juice is the acid of choice for a Southwest-



April 5 - Bert Langford, Wendy Barnes Nixon, Albert Thomas

April 6 - J.J. Pritchard, Tim Huddleston, Debbie Seymour Cockcroft, Lisa Cochran, Judy Moore, Heidi Hudson, Pacey Ingram, Parker Beall

April 7 - Juanita Smith, Amanda Lawson Mitchell, Thalih Anderson, Maxine Cash, Joe Gibson, Brock Lawshe, Lauren Anderson

April 8 - Tammy Tate, Kate Wyndham Boyll, Trey Joseph Blackstock, Davis (Nub) Hocutt, Mary Katherine White, Reba Robertson, Chris Pilgrim, Kristen Dickard

April 9 - Witmon Keith, Janice Barrett, Jasinteah L. Edwards, Susanne Lawshe, Charlotte Hammett

April 10 - Jay Austin, Debbi Killebrew, Melon Garrett, Vendell Benson, David Stotts, Drew Durff, Sam Smith, Erica Wentworth

April 11 - Anna Kay Fletcher Davis, Stephen Wigginton, Carla McGill, Brittany Eddy

ern salad. If you want berries in the chop, try raspberry vinegar.

A good rule of thumb is to allow 2 cups of greens per person per serving. Romaine lettuce is a robust lettuce that seems to stand up to chopping without browning, so I use that as a base. Then I add baby spinach, or kale; try arugula or mesclun. Beet greens are nice, as well as frisee or tatsoi. This is the place to sneak as many leafy greens as you can into your picky eaters.

I like to use leftover chicken or steak in chopped salads. Chopped ham from the deli works well. Canned beans, rinsed well are a nice protein for a vegetarian chopped salad.

These recipes are a starting point. Squash, hard-boiled eggs, bell pepper, radishes or baby mozzarella balls all have a place in a chopped salad. Use diced pepperoni for an Italian twist or pickled beets if you want a "Russian" chopped salad. Nuts and seeds are a great addition to a chopped salad.

Invite friends over and have a salad party. Clean out the fridge at the end of the week and chop your way into a quick and easy supper.

Chopped Salad Base 4 chopped salads



Everyone will love the beautiful rainbow of vegetables in this All American Chopped Salad.

DURANT NEWS by Rowena Hill

Mr. and Mrs. David Truitt enjoyed the Easter weekend with their children. They also attended church services with them. We were glad to be together again.

Mrs. William Ingram received a visit from son Damon and others during the weekend. he attended church services with her Sunday morning, also Brother and Wanda. It was good to see them again.

Mrs. C.H. Blanton, Jr. is home after a visit with Beth and family in Fort Smith, Arkansas.

Thoughts and prayers are for Mrs. Eddie Ruth Boatman. She hasn't been feeling well, also others of her family have been sick.

It was certainly a blessing and good news about the possibility of a plastic factory coming to town. Hope lots of our residents will be employed there.

Jodi and Derek May and family of Stewart and Jamie and Warren Conner and children of Millington, Tennessee spent time during the week with Joey and Jackie Hill, also Sunday with all of us.

All were glad to see Teresa

1 head of Romaine Lettuce, coarsely chopped
2 cups baby spinach
Chopped carrots
Chopped cucumbers
Chopped green onions
Cherry Tomatoes

All American Chopped Salad

2 cups chopped salad base
Diced Ham
Shredded Cheddar Cheese
English Peas
All American Honey Mustard Vinaigrette
French-fried onions

Place the first 4 ingredients in a plastic bowl and using a sharp knife, coarsely chop the ingredients. Drizzle 1 recipe of the Vinaigrette over the salad and continue chopping until the ingredients are bite-sized and the dressing covers the salad. Top with French-fried onions. Serve immediately.

Greek Chopped Salad

2 cups chopped salad base
Feta Cheese, crumbled
Olive medley, pitted and chopped
Grilled chicken, chopped
Oregano Vinaigrette

Place the first 4 ingredients in a plastic bowl and using a sharp knife coarsely chop the ingredients. Drizzle 1 recipe of the vinaigrette over the salad and continue chopping until the ingredients are bite-sized and the dressing covers the salad. Serve immediately.

Southwestern Chopped Salad

2 cups chopped salad base
Grilled chicken, chopped

Murphy and young daughter Sunday. We hardly see them anymore since they moved away.

We at First Baptist Church love and appreciate Mrs. Gale Sheppard. She is moving to Pearl but we hope she will continue as the music director at First Baptist. It won't be quite the same. She is retiring from teaching at Holmes Community College at the end of the school year.

Best wishes and prayers are for William Henry Hathcock. He hasn't been well. They are greatly missed at church and around town since moving to Flowood.

Jean and Milton Hoover were recognized in Church last Sunday. They have been married for more than 68 years. Hope they can celebrate many more happy years together.

Shirley, Sonia, Sammy, Jay and family joined the Hills for Sunday dinner. All enjoyed being together for a visit.

For news items of interest to our community please call me at 601-519-5330.

Shredded Monterey Jack Cheese
Black bean and corn salsa
Lime Vinaigrette
Crumbled Tortilla chips
Pumpkin seeds

Place the first 3 ingredients in a plastic bowl and using a sharp knife coarsely chop the ingredients until the ingredients are bite sized. Stir in the Black Bean and Corn Salsa, and drizzle 1 recipe of Lime Vinaigrette over the salad and mix well. Top with crumbled tortilla chips and pumpkin seeds and serve immediately.

Black Bean and Corn Salsa

1 can of black beans, rinsed and drained
1 can of corn, drained
1 can of Rotel tomatoes, do not drain
Juice of 1 lime
1-teaspoon cumin
3 Tablespoons chopped fresh cilantro
Salt and Pepper to taste

In a bowl with a tight fitting lid, mix all the ingredients about 1 hour before you want to use. Store refrigerated.

Basic Vinaigrette

Yield: 1 serving
3 Tablespoons light olive oil
1 Tablespoon vinegar or citrus juice
Salt and black pepper

Shake the ingredients vigorously in a tightly sealed jar. To make All American Honey Mustard Vinaigrette, use white wine or champagne vinegar and add 1 teaspoon of Dijon mustard and 1-teaspoon honey to the basic vinaigrette recipe. Taste and adjust seasoning.

To make Greek Oregano Vinaigrette, use red wine vinegar and add ½ teaspoon of dried oregano to the basic vinaigrette recipe. Make at least 30 minutes before serving so the dried oregano has time to release flavor.

To make Southwestern Lime Vinaigrette, use the juice of 1 lime instead of vinegar and add ½ teaspoon of cumin to the basic vinaigrette recipe. Taste and adjust seasoning.

May Killebrew Vokaty is a Holmes County native and an award winning food columnist who writes for The Voice of Blythewood and Fairfield County in South Carolina.