

**IN AND AROUND  
LEXINGTON**  
BY LEONA (LENA) FIELDS



# Thompson-Culp exchanged vows in spring Parisian ceremony



**MR. AND MRS. MONTEL THOMPSON**

C. Rochelle Culp and Montel Thompson exchanged wedding vows in Paris, France on April 29, 2018. The bride is the daughter of Viola Riley Hill Love and the

MS. The couple expressed their love in a private ceremony by exchanging personal vows on the Pont de Bir-Hakeim bridge with the Eiffel Tower serving as a backdrop. After the service, photographs were taken at the Eiffel Tower, and the couple was chauffeured to other scenic sights around Paris. The bride wore a champagne wedding gown and veil with iridescent strappy sandals by Stuart Weitzman. The groom wore a tailored to fit black tux with champagne accessories. Her bouquet was shades of ivory, cream, and blush created by Vogel Fleurs. In traditional wedding style, the bride carried a new ivory satin clutch, borrowed earrings from her sister and an old monogrammed handkerchief with blue stitched flowers. During the honeymoon, the couple placed a personalized love lock on the Pont des Arts bridge on the Seine River in Paris and visited London, England to tour the city as it prepared for the Royal Wedding. A nuptial prayer was held at Priestly Chapel Church in Canton, MS on May 20,

2018, with a family reception immediately following at Riverhills Country Club in Jackson, MS. The newlyweds will share this occasion with their church family and friends at Saint James Church in Durant, MS with a Cake and Punch Reception on July 8, 2018. Rochelle is employed by the American Lung Association as a Health Promotions Manager. She is also a Fitness Coach for Orange Theory Fitness in Madison, MS, in addition, she is a professional motivational speaker. Mr. Thompson is a private contractor specializing in new home construction and commercial renovations. The couple will reside in rural Madison County.



Joy Hayes  
Brooks Ables  
June 30

Kasey Myers  
Alex Killebrew  
June 30

Stephanie Gauthier  
Matthew Kelly  
September 29



Mr. Paul Edwards was funeralized on June 15. A large crowd of people attended the funeral. His retired coworkers were there in numbers. We were recognized by being asked to stand.

Elder Leslie Benson was funeralized on June 16. I did not attend his funeral. But by hearsay, he had a very large funeral. That's not hard to believe due to the fact he was a long time C.O.G.I.C. elder. I imagine other elders and bishops come from Memphis, Tennessee and from some of everywhere.

Congratulations to Mr. Curtis Hill (not Hills as printed in last week's paper). I know Holmes County thanks Congressman Bennie Thompson for choosing Curtis to work with him. We at the Trinity M.B. Church praise him highly. This is the second time he has been to Washington. When he was in high school, the Yazoo Valley Electric Power Company sent him and another male student to Washington. Both of his parents have

passed. I believe they would have been proud of their son. He has a grandmother, Mrs. Shirley Sutton and a grandfather, Mr. Cleotha Hill, that's able to give him good advice.

The Life Help program at William Dean Jr. Elementary School carried their little children on a trip on Friday, June 22.

Mrs. Jeannette Johnson has a caretaker now. That is so much better than putting her in a nursing home. People in her condition feel better in their own home. God bless her family for letting her stay home. Let us please call and visit the sick and shut-ins.

The Holmes County Volunteer Homemakers Club is trying hard to keep their community projects going. But now, they are scrapping for sewing materials to work with.

It would be nice if some Lexington locals would become friends of the public library and give a donation to help buy snacks for their summer programs.

Pop Tart. The funeral was held at 3:50 for about 20 minutes.

I hope you will give these quick and easy breads, with the help of the late Pillsbury Doughboy. Thanks for reading.

**MILLIE'S QUICK CHEESE BREAD**  
3 large cans Crescent rolls  
1 (2 cup) bag grated cheddar cheese  
1 stick butter - Real butter is a must  
Unroll cans of Crescent roll, but do not tear apart. Carefully unroll and baste each with 1/2 stick of the melted butter and sprinkle cheese on top. Roll and place end to end in a greased bundt pan. Pour any remaining butter and cheese evenly over the top. Bake at 350 degrees for 40 - 45 minutes. Remove from oven and pour the remaining 1/2 stick melted butter over the top. Let stand and invert onto a serving plate.

**PARMESAN CHEESE BITES**  
2 Tbsp. melted butter  
1/4 cup corn oil  
1 large can butter-flavored biscuits  
1 cup grated Parmesan cheese  
1 Tbsp. dried parsley flakes  
Mix melted butter and corn oil. Quarter biscuits and roll in mixture until well coated. Mix cheese and parsley; roll biscuits in this mixture. Place biscuits close together on cookie sheet and bake until barely done, according to package directions. They may be made in advance and

kept warm in your Crock Pot.

**ITALIAN CRESCENT ROLLS**  
1 pkg. crescent rolls  
1 envelope Good Seasons Italian Salad Dressing Mix  
1/2 stick butter  
Melt butter and mix with salad dressing mix. Unroll

crescent rolls and spread with butter mixture. Roll up and bake as directed on the package.

\*Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, *The Help*. Fleming can be reached at [lafkitchen@hughes.net](mailto:lafkitchen@hughes.net).



## The Pillsbury Doughboy

People often ask me how I come up with something to write about every week. The recipes are easy, and I always strive to inform or entertain. Some weeks it is written early with a topic I have had in mind. On occasion, I have placed my fingers on the keyboard and wondered what in the world I would have to say.

Many times something happens in my life or the world around me. Often I read things or someone shares something with me that I want to pass along. Today is one of those days.

Bread is one of my favorite things. In my earlier years (B.C. - Before Child), I made sourdough bread every week. Someone gave me the sourdough starter and I would feed it each week and make homemade bread and cinnamon rolls. I even purchased a 2-sided French bread pan and made my own French bread.

If you are watching your weight, one of the first things you are told to do is cut out bread. How difficult that is to do! When I was selecting this week's recipes on quick and easy bread additions for your meals, I was looking for a particular recipe. When I found it, I also found this hilarious writing I had clipped from somewhere. I wanted to

share it with you today.

*Please join me in remembering a great icon in the entertainment industry. The Pillsbury Doughboy died yesterday of a yeast infection and trauma complications from repeated pokes in the belly. He was 71. Doughboy was buried in a lightly greased coffin. Dozens of celebrities turned out to pay their respects, including Mrs. Butterworth, Hungry Jack, The California Raisins, Betty Crocker, The Hostess Twinkies, Little Debbie, and Captain Crunch.*

*The gravesite was piled high with flours. Aunt Jemima delivered the eulogy and lovingly described Doughboy as a man who never knew how much he was kneaded. He rose quickly to show business, but his later life was filled with turnovers. He was not considered a very smart cookie, wasting much of his dough on half-baked schemes. Despite being a little flaky at times, he was still a crusty old man and was considered a roll model for millions.*

*Doughboy is survived by his wife, Play Dough; two children, John Dough and Jane Dough; plus they had one in the oven. He is also survived by his elderly dad,*

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### CHRISTMAS IN JULY



**HOWELL & HEGGIE IS HAPPY TO ANNOUNCE THAT OUR ANNUAL CHRISTMAS IN JULY SALE WILL BE JULY 2<sup>ND</sup> - 7<sup>TH</sup>**

**WE WILL HAVE TONS OF CHRISTMAS DÉCOR FROM PILLOWS TO ORNAMENTS! WE HOPE TO SEE YOU THERE!**