



IN THE KITCHEN  
WITH



Lee Ann



## M Club Legends Weekend

Well if I wasn't ready for highlights was to attend an actual football practice and now! Last weekend we attended the first annual M Club Legends Weekend at Mississippi State. One of the

prepare for the season opener at home on September 1st. Standing on the sidelines and

watching them practice was a thrill for all of us who were there.

After the practice we all headed to a social hour and barbecue dinner. A golf tournament was held the next morning. My husband, Steve, played with a four-some of some of his oldest and dearest friends. These guys signed together to play football for the Dawgs in 1977. The wives went shopping and had lunch together. It was great to catch up with old friends and spend time together.

To say that we heard some terrific stories – both old and new – would be putting it mildly. The guys were amazed at the facilities available at the university in comparison to forty years ago. Seeing old friends and meeting new ones was a great way to end the summer and get ready for the new school year.

Good Luck to all of your favorite teams. At my house we bleed maroon and white – Go Dawgs!!! I hope you will give to-

day's recipes a try. Thanks for reading.

**SWEET HOT MUSTARD**  
2 ( 2 oz.) cans Coleman's Dry Mustard (Don't Substitute)  
1 cup sugar  
1 cup vinegar  
3 eggs  
½ tsp. salt

Mix all ingredients together and cook in a boiler on top of stove on Low. Stir until becomes thick; cool and store in refrigerator. This is a great addition to any sandwich and is a good dip for pretzels.

**CHICKEN and SPINACH CASSEROLE**  
3 pkg. Stouffer's Spinach Souffle', softened  
1 cup mayonnaise  
2 cans Cream of Chicken soup  
1 can sliced water chestnuts  
4 chicken breasts, cooked and chopped  
2 cups Ritz cracker, crushed  
½ stick butter, melted  
Salt and Pepper to taste  
Spray a 9 x 13 inch baking dish with cooking spray;

place the spinach in the bottom. Combine the mayonnaise, soup, water chestnuts, chicken, salt and pepper; pour on top of spinach mixture. Combine the cracker crumbs and butter; spoon on top of casserole. Bake at 350 degrees for 45 minutes.  
\*Easy and delicious

**GREEN BEAN SALAD**  
1 (1 lb. 12 oz.) can cut green beans, drained well  
½ (8 oz.) bottle Italian salad dressing  
½ cup sour cream  
¼ cup mayonnaise  
½ tsp. lemon juice  
1 Tbsp. prepared

horseradish (you may use less if desired)  
¼ tsp. dry mustard  
1 tsp. pepper  
½ tsp. garlic salt  
Place green beans in an airtight container and marinate in salad dressing at least 4 hours; drain well. Mix all other ingredients and pour over green beans; toss and refrigerate overnight before serving.

*\*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).*

EXPRESS GRAIN COMMODITY PRICES						
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Wheat	Jul 19	2019 Jun	5.86	-0.22	5.64	-0.11
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Corn	Dec 18	2018 Dec	3.77	0.05	3.82	-0.02
Corn	Sep 19	2019 Aug	4.00	-0.04	3.96	-0.02
Soybeans Sidon	Nov 18	2018 Aug-Sep	8.93	-0.60	8.33	0.00
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Soybeans G'wood	Jan 19	2018 Dec	9.06	-0.10	8.96	0.01
Soybeans Minter City	Nov 18	2018 Aug-Sep	8.93	-0.48	8.45	0.00
Rice	Sep 18		10.265			-0.085
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### Communicate and work together

Dear Dave,  
My wife and I are not on the same page when it comes to money and our two teenage daughters. I think they should be learning the value of work and money, but she doesn't want them to work. She regularly hands them spending money and buys them expensive gifts. I want our girls to have some nice things, but this is starting to cause problems in our relationship. Do you have any advice?

Dear Dave,  
I just graduated from college recently. Is it a waste of time to apply for a job if you have a degree in the proper field, but no real work experience?

### Impress them!

Dear Daniel,  
Absolutely not! The only sure-fire way to ensure you'll miss out on a job is by not applying for the position. Send a copy of your resumé to every job opportunity for which you have a reasonable chance of being hired. Then, when you get an interview, go in there with your head held high. Be articulate, enthusiastic, and carry yourself with purpose. Use your style, intelligence, education, and confidence to sell yourself and your ability to jump in, learn quickly, and get the job done.

Dear Stan,  
Kids should learn to work and make money at an early age. We've given nice gifts to our kids, but the difference is they also worked and made money for themselves. The gifts we gave them were for special occasions. Showering our kids with money and expensive toys all the time was not our way of life.

In this situation, your wife is allowing them to be nothing but consumers. I know she loves them, but they're not learning how to work, and they're not learning how to save or give. This is setting them up for a lifetime of unrealistic expectations. If something doesn't happen to change things, you're going to end up with two spoiled little girls, who think they should be given everything their entire lives.

Still, I think the biggest problem is you and your wife are experiencing a communication and marital breakdown. If the kids weren't in the picture, I've got a feeling the same problems would exist. The difference is they would manifest themselves in other ways.

Obviously, your wife needs to stop being so impulsive where the kids are concerned. Try sitting down with her, and gently explaining your feelings. Let your wife know you love her and how generous she is, but you're worried this is having a negative impact on your children. Maybe you could try to establish some guidelines as to when really nice gifts are appro-

Dear Daniel,  
I've met lots of people who say they have 20 years of experience. But in a lot of cases it's more like one year of experience 20 times. That kind of "experience" is useless. I've also met many sharp, educated people without experience, but you can tell they're the kind who will put their minds to work, think outside the box, and figure out a way to get the job done with excellence.

As an employer, if I've got a choice between the two, that's the one I want on my team!

—Dave

*\*Dave Ramsey is CEO of Ramsey Solutions. He has authored seven best-selling books, including The Total Money Makeover. The Dave Ramsey Show is heard by more than 13 million listeners each week on 585 radio stations and multiple digital platforms. Follow Dave on the web at [daveramsey.com](http://daveramsey.com) and on Twitter at @DaveRamsey.*

## “NOTICE OF A TAX INCREASE AND A PUBLIC HEARING ON THE PROPOSED BUDGET AND PROPOSED TAX LEVIES FOR THE TOWN OF PICKENS”

The Town of Pickens will hold a public hearing on its proposed budget and proposed tax levies for the fiscal year 2018 on August 30, 2018 at 6:00p.m. at the Town Hall located at 163 N. Second St. in Pickens.

The Town of Pickens is now operating with projected total budget revenue of \$385,820.00. 46.00% or \$179,220.00 of such revenue is obtained through ad valorem taxes. For the next fiscal year, the proposed budget has total projected revenue of \$371,200.00. Of that amount, 43.00% or \$158,056.00, is proposed to be financed through a total ad valorem tax levy.

For the next fiscal year, the Town of Pickens plans to increase your ad valorem tax millage rate by 5 mills from 34.97 mills to 36.72 mills. This increase means that you will pay more in ad valorem taxes on your home, automobile tag, utilities, business fixtures and equipment and rental real property.

Any citizen of the Town of Pickens is invited to attend this public hearing on the proposed ad valorem tax increase, and will be allowed to speak for a reasonable amount of time and offer tangible evidence before any vote is taken.