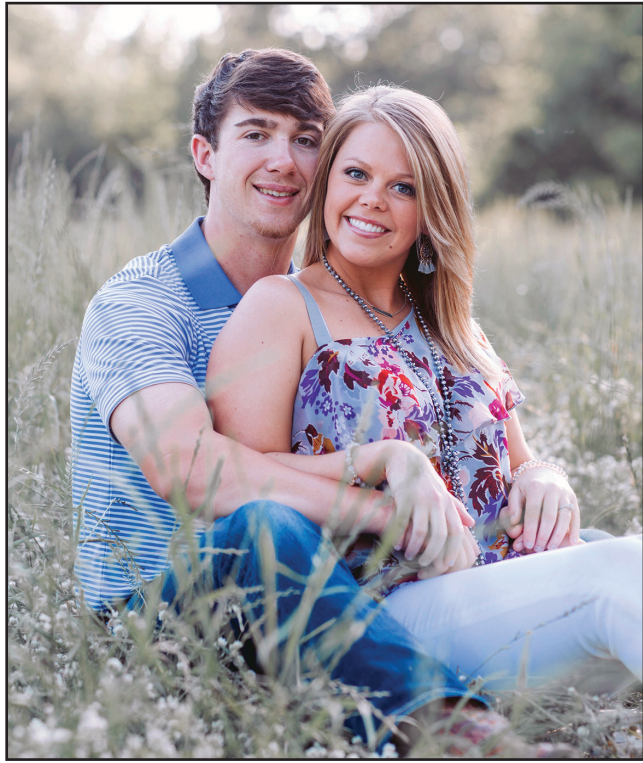


McLellan - Chisholm to wed Saturday, September 22



**MATTHEW HUNTER CHISHOLM AND
ASHTIN NICOLE MCLELLAN**

Joey McLellan and Janice McLellan, both of Winona, proudly announce the forthcoming marriage of their daughter, Ashtin Nicole McLellan of West, to Matthew Hunter Chisholm of Ethel.

The bride-elect is the granddaughter of Era Stone of West and the late Jan Stone, Ronnie and Laverne Nichols of Black Hawk, and Sonny McLellan of Bowling Green. She is a 2012 graduate of Winona Christian School, where she was valedictorian. In 2017, she graduated from Hinds Community College with an associates degree in nursing. She is currently employed with University of Mississippi Medical Center Grenada.

The prospective groom is the son of Chris and Hilda Watts of Ethel and Brent and Kristen Chisholm of Lexington.

He is the grandson of the late James "Slick" Davis and Kathleen Davis and the late T.O. "Red" Chisholm and Jean Chisholm, all of Lexington. He is a 2013 graduate of Ethel High School, where he was salutatorian, and attended Holmes Community College. He is currently employed with Pike Electric.

The ceremony will be held at 6 p.m. on Saturday, September 22, 2018, at the home of Era Stone, 2561 Attala Road 3106 in West. Master Sergeant Robert Brooks will officiate the ceremony. A reception will immediately follow. All family and friends of the couple are invited to attend.

Following a honeymoon trip to Pigeon Forge, Tenn., the couple will reside in Winona with their son, Hayson McNeer.

IN AND AROUND LEXINGTON

BY LEONA (LENA) FIELDS



Albert Wright and Willie Wright, Sr. (little brother) were both funeralized Saturday, September 15th at 11 a.m. They were cousins. Sam Ella Key was funeralized also at 12:00 noon, Saturday, September 15.

Emma Carnegie is taking therapy at the hospital in Lexington.

The paper had a misprinted name in this column last week. Mrs. Hoover's name is Doris not Davis.

The information I gave on Mrs. Lee Wade's son is incorrect. Thanks to Mr. Joe Morgan, Sr., I found out her son did not pass. A lot of people from Chicago called and questioned him and let him know what I printed was not true. Now I know I have to get me information/news items from more than one source/person concerning the same thing.

Last Thursday the seniors at the Senior Citizen Feeding Site in Lexington had a combined birthday party for

four seniors. They were Mrs. Wyonia Hester, Mrs. Margaret Cobbins, Mrs. Laverne Parker and Mr. Tommy (Jack) Taylor. Mr. Jack is on crutches but he still comes to the center sometimes.

Congratulations to Mrs. Lillie from West. She graduated from the hospital therapy session on Thursday, September 13. I don't know Mrs. Lillie's last name, but she is over 100 years old. She is in a wheelchair but she rode the Valley bus three times a week to complete her sessions. She may not have been the only one that completed her sessions; so congratulations to all that graduated.

Excerpts of the Holmes County Consolidated School Board meeting was aired/shown on WLBT news at 10 p.m. on Thursday night, September 13. According to the news on TV, teachers will get \$100 a month if they don't take sick leave. They can make up to \$1,000 a year.



Halloween Candy

There are many ways to know that fall has arrived. Maybe it is the beginning of football, leaves beginning to change their color, or a bit of coolness in the air.

One sure way is to see the Halloween decorations and candy hit the shelves at your favorite shopping spot.

Trick-or-treating has changed since my day. My friend, Kathy, and I would walk all over town and at the end of the evening, check out all our "candy loot." We never liked the houses that gave out pencils and apples. We really avoided the dentist homes who gave out toothbrushes.

I recently read an article about the best and worst of candy treats for Halloween.

Top 10 Worst Candy:

1. Circus peanuts

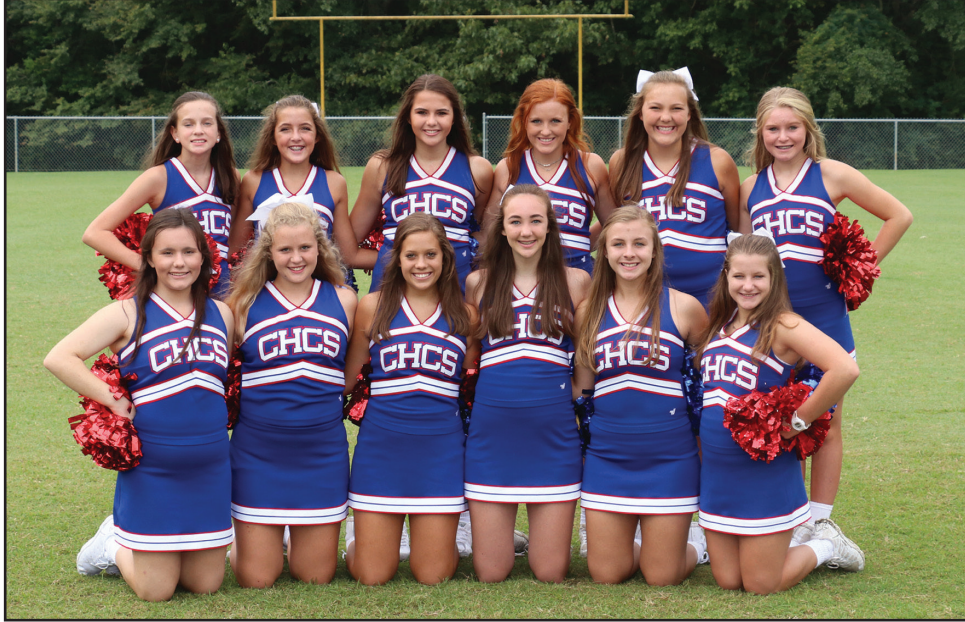
2. Candy Corn
3. Wax Coke Bottles
4. Necco Wafers
5. Mary Janes
6. Tootsie Rolls
7. Smarties
8. Peanut Butter Kisses
9. Licorice
10. Good and Plenty

Top 10 Best Candy:

1. Reese's Peanut Butter Cups
2. Snickers
3. Twix
4. Kit Kat
5. M & M's
6. Nerds
7. Butterfinger
8. Sour Patch Kids
9. Skittles
10. Hershey Bars

As you head to the store to purchase your Halloween candy, keep these lists in mind. At my house, I usu-

2018-2019 Central Holmes Junior High Cheerleaders



Pictured above are Central Holmes' 2018-2019 Junior High Cheerleaders. First row (from left): Shelby Stokes, Olivia McBride, Lilly Word, Taylor Spell, Rylee Sizemore and Makalah Sumner; Second row (from left): Ashlyn Tate, Francie Smith, Sadie Angell, Aubrey Carr, Drue Johnson and Natalie Winstead.

(Photo by Lamb's Photography)



September 20 - Cissy L. Carthan-Terry, Shirley U. Carthan, Mamie Barton, Bill Barrett, Beverly Nichols, Byron Pemberton, John A. Branch, Martha Jo Killebrew, Bobby Bruce

September 21 - Maggie Melton, Dustin Taylor Lowe, Emily East, McKenzie Lloyd, John Williams, Jamahl Jackson, Don Burrell, Neil Marshall, Maude Ethel Hogsett

September 22 - Jada Williams, Louise Gilmore, Meta Tutterow, John Franklin Johnson, Alvin Jordan, Jr., Andrea Adams, Nick Nichols, Dakota Rutherford, Jenni Montone, Gregory Anderson, Cooper



September 20 - Chase and Chelsie Tate, Will and Sara Burwell, Jody and Amanda Bevil

September 21 - Lee Arthur and Gladys Cox, Burden and Bettie Anderson

September 22 - Dick and Laura Atkinson

September 23 - Chad and

Hood

September 23 - Bret Burnley, Tom Killgore, Carl Britt, Franky McCain, Diane Niven, Tina Smith

September 24 - Jeane Dillon, Lisa Hooker Huddleston, Jessica O'Reilly, Owen McCloskey, Nathan Brown, Jr., Luke Eaton, Bradlee Cain, Darren

ally have to purchase candy at least twice. I buy ahead and we eat all of it before the holiday even gets here. I hope you will give this week's recipes a try. Thanks for reading.

ARTICHOKE SALSA

2 (10 oz.) cans diced Ro-Tel tomatoes, drained
2 (4 oz.) jars sliced mushrooms, drained and chopped
1 (14 oz.) can artichoke hearts, drained and chopped
1 (4 oz.) can sliced black olives, drained
½ cup red wine vinegar
¼ cup chopped fresh cilantro
1 tsp. garlic salt
Dash hot sauce

Mix all ingredients; cover and chill overnight before serving. Serve with tortilla chips.

EASY CHICKEN ALFREDO

12 oz. spaghetti
1 (8 oz.) block cream cheese, softened
1 cup cottage cheese
½ cup sour cream
3 cups chopped, cooked chicken
1 (15 oz.) jar Alfredo sauce
¼ cup grated

Parmesan cheese
2 cups shredded
Mozzarella cheese
Preheat oven to 350 degrees; lightly spray a 9 x 13 inch baking dish with cooking spray. Cook spaghetti according to package directions; drain well. Combine spaghetti, cottage cheese, cream cheese, and sour cream; spread into bottom of baking dish. Spread chicken evenly on top and spread Alfredo sauce over; sprinkle Parmesan and Mozzarella on top and bake, uncovered, for 30-45 minutes.

CRUNCHY ROMAINE TOSSED SALAD

1 cup coarsely chopped walnuts
1 (3 oz.) pkg. ramen noodles, uncooked and broken up (Discard flavor packet)
4 Tbsp. butter
1 bunch broccoli, coarsely chopped
1 head Romaine lettuce, washed and chopped
Dressing:
½ cup vegetable oil
½ cup sugar
¼ cup red wine vinegar
1 ½ tsp. soy sauce
Salt and Pepper to taste

In a small skillet, melt butter; add ramen noodles and walnuts. Cook on medium heat until brown and cool on paper towel. In a small sauce pan combine red wine vinegar, oil, soy sauce, and sugar; cook until sugar dissolves and let cool. Combine ramen noodles, walnuts, and romaine; salt and pepper. Pour dressing over lettuce and toss.

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.*



Kristen Hocutt
Aden Wigley
October 20, 2018

Howell & Heggie Drug Co.

389 N. W. Depot St.
Durant
662-653-6441



Stephanie Gauthier
Matthew Kelly
September 29

Peoples Drug Store

Court Square 834-2721 Lexington