



Maids and Attendants announced for Central Holmes' Homecoming

The Sound of Music

Last week in my reading class, we read the story of Pinocchio. We also studied puppets and marionettes. Just so you'll know - a marionette is always a puppet, but a puppet is not always a marionette. I told the children to think back to the movie The Sound of Music and the scene where the children were doing the performance of The Lonely Goatherder. They looked at me like I had four heads. I asked for a show of hands to see who had seen the movie. Only one student out of seventeen had seen the movie. I couldn't believe it.

The Sound of Music is one of my all-time favorite movies. I love the music and can remember every word to every song. For Christmas one year, I got the book of music for the piano. I still have it to this day. It is a classic, timeless movie that should be viewed by everyone.

I pulled up the marionette scene from the movie on my Smartboard and showed it to the class. They enjoyed it so much that I also showed them Do Re Mi and My Favorite Things. After asking to see the entire movie, I promised to show it during nine weeks test week when we have short days.

I don't know that they would choose to watch this movie on their own, but I know they would rather watch a movie than put the pencil and paper to work. We will watch it soon because everybody needs to see the classics and everybody needs to watch The Sound of Music.

It has cooled down to the eighty degree temps, so I think it is time for soup.

Hope you will give these a try. Thanks for reading.

CHICKEN TORTILLA SOUP

- 3 Tbsp. butter
- 1 tsp. minced garlic
- 1 medium onion, chopped
- 2 Tbsp. flour
- 3 (14 oz.) cans chicken broth
- 4 cups half and half
- 1 can Cream of Chicken soup
- 1 cup salsa
- 4 boneless, skinless chicken broth, boiled and chopped
- 1 (16 oz.) bag tortilla chips
- 8 oz. shredded Monterey Jack cheese
- 8 oz. shredded Cheddar cheese
- 1 (15oz.) can black beans, drained
- 1 (15 oz.) can kidney beans, drained
- 1 (15 oz.) can whole kernel corn, drained
- 2 tsp. cumin
- 1 (1.27 oz.) pkg. fajita seasoning
- 1 cup sour cream

Melt the butter in a large pot; add garlic and onion and saute until softened. Add the flour and stir well; add the broth and half and half. Stir in the soup. Salsa, chicken, beans, corn, cumin, and fajita seasoning. Continue to simmer for about 30 minutes.

To Serve: Crumble the tortilla chips into individual bowls and top with a ladle of soup. Sprinkle each serving with cheeses and add a dollop of sour cream.

PULLED PORK TACO SOUP

- 1 lb. cooked pulled pork
- 1 (15 oz.) can pinto beans, rinsed and drained
- 1 (15 oz.) can black beans, rinsed and drained
- 1 (15 oz.) Ro-Tel tomatoes,



Central Holmes Christian School in Lexington will have its homecoming ceremony at 6:00 p.m. on Friday, October 5. This event is sponsored by the CHCS Student Council. The ceremony is under the direction of sponsor Jenny Clare Christopher. After the homecoming ceremony the Trojans will take the field at 7:00 p.m. to battle against Oak Hill Academy. Pictured above (from left), kindergarten attendants, first row: Drew Durff, Sophie Wentworth, Pierce Thomas, Ainsley Ashley, Denson Edwards (queen's attendant), Jaylen McBride (queen's attendant), Brayden Langford, Alana White, Houston Cain, Annaleigh Bowers and Carson Myles. Maids, second row (from left): 7th Grade - Drue Johnson, 8th Grade - Rylee Sizemore, Sophomores - Breann Bell, Deja Myles, Seniors - McKenna Polk, Jordan Pritchard, Lanie Davis, Shelby Lindsay, Juniors - Henley Hester, Kaylon Cotton, Freshmen - Mackenzie Ward, and Anna Diffey. (Photo submitted)

undrained
1 (1 oz.) pkg. Original Ranch dressing mix
1 (1 oz.) pkg. Taco seasoning
1 can whole kernel corn, drained
5 cups chicken broth
In a Dutch oven, combine all ingredients; bring to a boil and reduce heat to simmer. Cook for about 30 minutes. Serve with Fritos, cheese and a dollop of sour cream. *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.

IN AND AROUND LEXINGTON

BY LEONA (LENA) FIELDS



Mr. William Wright, of Lexington. All of us have fun with her on the bus. When we first found out she needed surgery, we prayed for her. Mrs. Thelma Washington said the prayer. We will continue to pray for Mrs. Sage. You readers of this paper, pray for her too. Once before I said she had surgery but it was put off. Now she's really had the surgery. Keep Mrs. Sally Brooks uplifted in prayer; her hus-

band passed. He was funeralized Saturday. The farmers market will re-open soon. They will be at the same location, the multi-purpose building in Lexington. Come on Friday and buy some vegetables. On Friday, Mrs. Charlie Cowens, Mrs. Claranett Hathorn and I went to the Senior Citizens' Day at the Central Mississippi Fair in Kosciusko. We had fun. Two of us won prizes. We also went shopping and out to lunch.

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