



Bad things come in 3's

Triphilia is the phobia that people who believe in the idea that bad things come in threes suffer from. I have always heard that bad things come in threes.

Many Americans see things in threes. In writing, there is a practice called “The Power of Three”. It suggests that a sentence containing three consecutive adjectives will be funnier, more satisfying, or more effective to the reader.

There are also religious ties as Father, Son, and Holy Ghost. Commonly used phrases also follow a path of three – “Win, Lose, or Draw” and “Snap, Crackle, Pop.”

There are certain events that happen in threes that are said to bring a person misfortune:

- *three butterflies on a leaf
- *lighting 3 cigarettes off of one light
- *hearing a hoot owl three times

Now I inform you of all of these things to tell you about my day of three bad things.

I have a terrible habit of biting my nails. The only way I can avoid this is to get gel nails put on at the nail salon to help me break my habit. Last week, I was lighting a new candle and when I pulled my hand away my fingernail was on fire. I guess I got it too close to the flame. Yep, my fingernail went up in flames. That is the way my day started.

Later in the day I went shopping and as I returned to my car I noticed that someone had sideswiped me and left a nice long scratch on the driver's side of my car. Steve was at a ballgame and

I dreaded showing it to him when he got home.

When he did get home about midnight, he walked in the door and told me he had just hit a deer on the way home and heavily dented the front of his truck. Well, at least that was the third thing for the day and it was over. Some days it doesn't pay to get out of the bed.

Hope you will give these lasagna recipes a try. They also freeze well. Thanks for reading.

MEXICAN LASAGNA

- 2 lbs. ground beef
 - 1 (16 oz.) can refried beans
 - 1 (4 oz.) can chopped green chilies
 - 1 envelope Taco seasoning mix
 - 2 Tbsp. hot salsa
 - 12 oz. uncooked lasagna noodles
 - 4 cups shredded Monterey Jack cheese, divided
 - 1 jar (16 oz.) mild salsa
 - 2 cups water
 - 2 cups sour cream
 - 1 (3 oz. can) sliced ripe olives, drained
 - 3 chopped green onions
 - 1 medium tomato, chopped
- Preheat oven to 350 degrees. In a large skillet, cook beef until no longer pink; drain and stir in beans, chilies, taco seasoning, and hot salsa. In a greased 13 x 9 inch baking dish, layer a third of the noodles and meat mixture. Sprinkle with one cup of cheese. Repeat layers twice. Combine water and mild salsa; pour over the top. Cover and bake for 1 hour or until heated thoroughly. Top with sour cream, olives, onions, tomatoes, and remaining cheese. Bake un-

covered for 5 more minutes. Let stand 15 minutes before slicing and serving.

SUPREME PIZZA LASAGNA

- 2 Tbsp. olive oil
 - 2 lbs. Italian sausage
 - 1 lb. ground beef
 - 12 oz. sliced pepperoni
 - 1 lb. fresh mushrooms, sliced
 - 3 cloves garlic, minced
 - 2 green bell peppers, diced
 - 2 red bell peppers, diced
 - 1 large onion, diced
 - 1 (28 oz.) can whole tomatoes
 - 1 (15 oz.) can tomato paste
 - ¼ cup prepared pesto
 - 1/3 cup finely minced fresh parsley
 - 2 tsp. salt
 - 1 tsp. freshly ground pepper
 - 1 tsp. red pepper flakes
 - ½ cup sliced black olives
 - 30 oz. ricotta cheese
 - 2 eggs, beaten
 - ½ cup Parmesan cheese, plus extra for sprinkling
 - 8 lasagna noodles, cooked al dente
 - 24 oz. fresh mozzarella, cut into thin slices
- Drizzle the olive oil in a skillet; add sausage, beef and pepperoni and cook until meat is no longer pink. Drain and remove the meat to a plate. Add the mushrooms, garlic, bell peppers, and onions to the pot and saute until softened. Add the meat back along with the tomatoes, tomato paste, pesto, half the parsley and salt, pepper, and red pepper flakes. Stir and reduce to simmer for 30 minutes; add black olives and stir. Preheat oven to 350 degrees. To make the cheese mixture: combine the ricotta and eggs in a large bowl. Add the Parmesan, the rest of the parsley and the remaining salt and pepper. To assemble the lasagna: Overlap 4 lasagna noodles in the bottom of a large rectangular dish. Spoon half the cheese mixture over the noodles and smooth it into a flat layer. Layer half the mozzarella slices on top followed by half the meat sauce. Repeat the layers once more and top with some extra Parmesan cheese. Bake until heated

Crowder as her condition improves in a Jackson hospital. She has been very sick but thankfully is somewhat better. The family has been staying with Joe. He too isn't well. We missed them last Sunday.

Mr. William Henry Hathcock and W.R. Martin are still not at all well. Prayers and love are with them that they will all be well again soon.

We really missed David and Beth Truitt since they recently moved to Madison. They were such an asset to our church and community. Hope to see them back here often for visits. Also, Mrs. Gale Sheppard, since she recently moved to Pearl. We love her lots and look forward to returns to Durant.



Mortgage disability insurance?

Dear Dave,

If someone is following your plan, is it a good idea to get mortgage disability insurance during Baby Step 2?

Craig

Dear Craig,

No, it is not. Mortgage disability insurance is a gimmick, and I would never recommend it to anyone.

I think I know where you're going with this. During Baby Step 1, I encourage people to save up and set aside a beginner emergency fund of \$1,000. Baby Step 2 is where you start paying off all your debts, except for your home, using the debt snowball system. A thousand dollars may not seem like a lot in savings during that time, but in the beginning it's an attainable amount to save. Plus, it's more than a lot of people have when they make the decision to get out of debt and gain control of their finances. Then, after finishing Baby Step 2 you move directly in Baby Step 3 — fully-funding your emergency fund with three to six months of expenses.

What I would recommend is having long-term disability insurance in place. It's fairly inexpensive, especially if you get it through your employer.

Dave

thoroughly and bubbly on top – 45 minutes.

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.*

Fix it, or buy another?

Dear Dave,

I'm driving a 12-year-old car with 210,000 miles on it. The car needs close to \$2,000 in repairs, and it's worth \$5,000. I have \$40,000 in cash saved, \$40,000 in investments, and I make \$80,000 a year. I also have \$15,000 in student loan debt, but the only other thing I owe on is my house. Should I pay to repair the car, or buy something else in the \$15,000 price range?

Brett

Dear Brett,

Let's see, if you wrote a \$15,000 check for a newer car and wrote a \$15,000 check for the student loans, it would leave you with \$10,000. I wouldn't buy a \$15,000 car in your situation. I'd buy a \$10,000 car. You could probably sell the old one for around \$3,000 if it needs repairs, combine that with your money and get a \$13,000 car. Then, you could write a check and pay off the student loan debt.

With no car payment, no student loan payment, and a good car, you can really lean into your budget and saving money. You'd have no debt except your home,

and you could rebuild your savings in a hurry. You'd be in really good financial shape in about six months. Plus, you'd have \$15,000 in the bank in the meantime!

—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 and on Twitter at [@DaveRamsey](https://twitter.com/DaveRamsey).*



Kristin Hocutt
Aden Wigley
October 20

Cassie Cothran
Jonathan McClellan
November 17



Court Square 834-2721 Lexington

HAPPY BIRTHDAY

Keonta Le'Shun Mallett



October 11,
1996

March 16,
2014

Love Always & Forever
Mom, Dad, Grandparents, Aunts, Uncles, Cousins,
Friends and Class of 2015

DURANT NEWS

by Rowena Hill

Love, prayers and best wishes to Mrs. Cynthia Bratcher. She spent time again last week in the hospital. Sure hope the best for her as she recovers at home. We also miss her at Sunday school and church.

Aaron Gantt recently underwent knee surgery. Sure hope all goes well with a complete success from the surgery.

Ladies Night Out was Saturday evening at Kaffay's Mrs. Green was the speaker. All present received a blessing.

Mr. Francis Brantley has returned to his home in Arkansas after visiting family and friends here and the Jackson area. He was a guest of Mark Underwood while

here.

The First Baptist Church Choir is to join the Goodman church choir for the Christmas choir cantata. It's really a beautiful musical. Hope to see lots of people present.

Prayers continue for Mrs. Katherine Cagle. She remains pretty much housebound. Sure hope to see well enough to attend church again soon.

I joined my two remaining sisters, Shirley and Bessie, cousin Jeanette and aunt Sara for a nice trip to Gadsden, Alabama last week for a visit with family and from there, we drove with our cousins to Chattanooga, Tennessee for a visit with another cousin.

Prayers and best wishes are for Mrs. Joe (Mary Evelyn)