



What on earth has happened to Halloween? Back in the day, October 31 was for children. We dressed up in scary costumes. We knew which houses gave the best candy, like full sized candy bars or popcorn balls and which houses gave things like toothbrushes or pennies. We had Harvest Festivals with haunted houses and apple bobbing, but never on October 31, that day was set aside for the great candy hunt.

Then, people began finding pins and razor blades in candy and homemade treats were no longer acceptable. Candy became expensive and soon all you could hope for was a handful of tootsie rolls. Then came the boycott Halloween trend, and suddenly it was unsafe to assume you'd be going Trick or Treating with your pals.

With penny candy fast becoming the norm and your buddies stuck at home with the lights off, is it any wonder that Halloween slowly turned from a kid's holiday to an excuse for adults to have a party? This column is for all my friends nostalgic for Halloween the way it used to be, when kids ruled the night and before costumes were sexy.

Is there a more perfect Halloween treat than a popcorn ball? The short answer is no.

The recipe works well with homemade popcorn or a bag of already popped store-bought popcorn. Use the wax paper trick to keep the stickiness under control and save the final shaping for the cooled treat.

When making this dip, make sure you have all of your ingredients ready and waiting before you even began cooking. When the sugar syrup begins to boil, things go quickly, so be prepared to babysit this for a few minutes. And lastly, don't stir, no matter how tempting. Swirl the pan if you must, but stirring will cause the sugar to crystal-

ize.

Perhaps the best-loved old-fashioned candy is peanut brittle. Baking soda is the ingredient that gives the brittle the light airy texture. Again, this is another recipe that requires the ingredients lined up and ready to use before starting.

Let's bring back plastic spider rings and witches costumes and do away with candy-corn flavored vodka shots and sexy elephant costumes. Let's make some Old Fashioned Fun this Halloween!

Halloween Popcorn Balls

Yield: 15-20 balls
1 10-ounce bag of mini marshmallows
4 Tablespoons butter
8-10 cups of popped popcorn, lightly salted.
¾ cup Reese's Pieces Candy

Lay a large sheet of wax paper on the countertop to hold the cooling popcorn balls. Take a 12" square sheet of wax paper and spray with butter flavored non-stick spray. Set aside. Place the marshmallows and butter in a large heavy Dutch oven set over medium high heat. Stir constantly until the mixture is completely melted and very sticky. Stir in the popcorn and toss until the popcorn is completely coated with the marshmallow mixture. Let stand at room temperature for 3-4 minutes, and then stir in the candy pieces. Take the prepared

12" square of wax paper and scoop a handful of the popcorn ball mixture into a ball, drop onto the prepared wax paper. This is a sticky mess! Don't give up; spray the wax paper square as needed with non-stick spray to help with the stickiness.

I ended up with 18 little blobs of popcorn balls; thankfully after the mixture has cooled somewhat, you can re-form them into proper popcorn ball form with little or no trouble.

Salted Caramel Dip

Yield: about ½ pint
1 cup of sugar
2 Tablespoons of light corn syrup
¼ cup water
¼ cup butter, cut into pieces
¼ cup heavy whipping cream
1 Tablespoon sour cream
¾ teaspoon coarse sea salt
Set a heavy, medium sized saucepan over medium heat; add the sugar, corn syrup and water. Cook, stirring frequently until the mixture comes to a boil. Cover the pan with a tight fitting lid and let cook for 1 minute to let the steam wash down the sugar crystals from the sides of the pan. Uncover and continue cooking for 10 to 15 minutes. Do not stir again, if you must, gently swirl the mixture in the pan, but do not stir. If you enjoy a dark, burned sugar caramel, cook for closer to 15 minutes, if you like a milder caramel, choose 10 minutes. When the caramel has reached the darkness you prefer, stir in the butter, cream, sour cream and sea salt. Be careful, the mixture will bubble violently. Whisk until smooth and remove from the heat.



These popcorn balls are an old-fashioned homemade treat for Halloween. (Photo by May Vokaty)

Lexington native named Young Alumna of the Year

Staff Report



LILY FRAN MCCRORY

The Holmes Community College 2018 Young Alumna of the Year is Lexington

native Lily Fran McCrory. McCrory, the daughter of Frankie and Robin McCrory, excelled at Holmes, graduating as valedictorian and President's List scholar. She was also the 2015 HEADWAE student of the year, Phi Theta Kappa officer and regional reporter, a member of the Baptist Student Union, a member of Holmes Plus and voted Sophomore Class Favorite.

McCrory earned her Bachelor of Science in Biological

Sciences from Mississippi State University. She graduated from MSU as valedictorian, received the Stephen D. Lee Scholar Award and the Holmes County Chamber of Commerce Excellence in Education Award. She took part in the undergraduate portion of the Mississippi Rural Physicians Scholarship. McCrory began at University of Mississippi Medical Center in the fall of 2017 and is set to graduate in 2021.

Transfer to a heatproof container and serve with slices of apple.

Peanut Brittle

Yield: about a pound
1 teaspoon baking soda
½ teaspoon vanilla extract
½ tablespoon butter, cut into small pieces
½ cup water
½ cup light corn syrup
1 cup sugar
1/8 teaspoon of salt
1 cup raw, blanched peanuts

Measure the baking soda, vanilla extract and butter and have at the ready. Set aside. Butter a large baking sheet and set aside. In a medium sized saucepan, set over medium high heat, stir together the water, corn syrup, sugar, salt and peanuts. Bring the mixture to a boil; then cover with a tight fitting lid and cook for 1 minute to allow the steam to wash the sugar crystals from the sides of the pan. Remove the lid and clamp an accurate candy thermometer to the side of the pan (make sure it does not touch the bottom of the pan). Cook until the syrup reaches 296°F (hard crack); stir occasionally to prevent the peanuts from sticking to the bottom of the pan. Remove from the heat and immediately stir in the baking soda, vanilla extract and butter; the mixture will foam and puff, but stir for 30 seconds until everything is incorporated. Immediately pour the brittle out into the prepared pan. If you want thin peanut brittle, use 2 forks to spread the mixture. Work quickly, the mixture cools and hardens almost immediately. Let the peanut brittle cool completely, then break into shards and serve. Store airtight.

*May Killebrew Vokaty is a Holmes County native and an award winning food columnist who writes for The Voice of Blythewood and Fairfield County in South Carolina.

Cothran - McClellan to wed in Coila, November, 17, 2018



CASSIE COTHARAN AND JONATHAN MCCLELLAN

The engagement and forthcoming wedding of Cassie Cothran.

Cothran, daughter of Sandra Cothran of Lexington, MS and the late Brad Cothran, Coila, MS on Saturday, November 17, 2018 at 5:00 p.m.

No local invitations are being sent. All friends and family are welcome to attend.

H.O.M.E.

HUMANITARIAN ORGANIZATION
FOR MORAL EMPOWERMENT
PRESENTS
A Masquerade Banquet
FEATURING

SISTER LUCILLE
"Spreading the Joy of the Lord through Laughter"
Theme: "Keeping Our Children Safe at HOME"
THURSDAY, NOV. 1, 2018 @ 6 P.M.
MULTI-PURPOSE BUILDING
LEXINGTON, MS
Admission • \$15 • Kids 6-12, \$5 • 5 & under are free
Tables: \$125.00

REVIVAL

FIRST BAPTIST CHURCH

DURANT

SUNDAY, OCTOBER 28 @ 6 P.M.
MONDAY, OCT. 29 THRU
WEDNESDAY, OCT. 31 @ 7 P.M.

FORMER PASTOR, BRO. ED MCDANIEL WILL BRING THE MESSAGES

Ed McDaniel

**MUSIC LEADER: BILLY IRBY
PASTOR: O. LYN NATIONS
FELLOWSHIP MEAL ON SUNDAY NIGHT**