



spray. In a large bowl, stir together brussel sprouts, Parmesan, bread crumbs, oil, garlic powder, salt, and pepper. Spread evenly in a single layer on prepared pan. Bake about 15 minutes, or until tender.

BUFFET TOMATOES

- 1 ½ sticks butter
- 2 large onions, finely chopped
- 5 (14 oz.) cans sliced stewed tomatoes with onions and peppers
- 2 Tbsp. dried basil
- 1/3 cup brown sugar
- Salt and freshly ground black pepper
- 1 cup grated Parmesan cheese
- 2 ½ sleeves Ritz crackers, crushed

In a large skillet, melt 1 stick of butter; add onions and saute. Add tomatoes, basil, and brown sugar; simmer for 5 minutes. Stir in salt, pepper, cheese and 1 ½ sleeves of the cracker crumbs. Pour into a greased 2 quart casserole; top with remaining cracker crumbs and dot with remaining ½ stick of butter. Bake at 350 degrees for about 30 – 40 minutes or until bubbly.

PEACH SWEET POTATOES

Outdoor Truths
By Gary Miller

As a grandparent (I prefer poppy) I am excited about the times I can take my own grandchildren on some of their first hunting experiences. However, I also enjoy the occasional opportunities to take other children,

youth, and young adults into this wonderful world. I can honestly say I get as excited and nervous as they do just before they pull the trigger. I do, however, temper my celebration until we see the evidence of a well-placed shot lying on the ground. I then go nuts. I think what intrigues me about sitting in the blind with different hunters is how each come with different personalities, expectations, and desires. The younger ones are so much fun.

- 3 sweet potatoes, peeled and sliced
- ½ stick salted butter
- 1 (29 oz.) can sliced peaches, do not drain
- ½ cup maple syrup
- ¾ cup coarsely chopped pecans
- ½ tsp. cinnamon
- Zest of one orange
- 1 tsp. vanilla extract

Preheat oven to 400 degrees; bake sweet potatoes dotted with butter on a greased baking sheet for 20 minutes. Remove from oven, stir and reduce heat to 300 for baking another 20 minutes or until tender; set aside. In a saucepan over medium heat, cook undrained peaches, maple syrup, pecans, and cinnamon for about 10 minutes. Remove from heat and stir in orange zest, vanilla, and sweet potatoes; serve warm.

**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.*

My fear is they may face a future without the ability to hunt, whether it is because of those who are anti-hunting or because of the friendly fire that is coming from the ever-increasing license fees. I digress, but I needed to say that as I did last week.

When taking these younger ones hunting, I prefer to take them to the barn loft where they don't have to be too still and where the weather is not a factor. The bales of hay also make for a perfect gun rest. This was the case with nine-year-old Riley and me. We had situated ourselves overlooking the field, just behind the bales of hay and just in front of a small heater. We were watching two doe when another one seemingly appeared just to the right of our opening. It couldn't get much better

than this even though dark was setting in fast. I moved Riley around slowly in order to get him situated for the shot. That's when I began to realize who was really in control. His first revelation to me was that he was not sure if he wanted to shoot this one. She seemed small and there might be a buck behind her. I understood his reasoning even though I was taken aback by his hunting wisdom. After a few second (that seemed like forever) he decides that he would shoot. Once again, I situated him for the shot, pushed the safety off and proceeded to prepare for whatever might happen next. But I wasn't prepared for the next instructions he gave to his guide. "Are you going to film this?" he said. Now my heart is beating pretty fast and the doe is looking at us. I'm also trying to watch the outcome, make sure Riley doesn't get too close to the scope, and again, it is getting dark fast. "No, Riley I'm not going to be filming you. Just shoot the deer!" He hugs up to the gun, I lean over him to watch, and then just before he shoots he says, "Will you put your hands over my ears?" I do. He shoots and immediately yells "I got him!"

Now that, my friends, is how every hunt ought to be; where the memories do not come from what is in front of the gun but from what is behind it. gary@outdoortruths.org

New Thanksgiving

This Thanksgiving is the first one our family has celebrated together since my husband's Mom passed away. We recently moved into her home and we will be hosting this family holiday for the first time. I've tried to mix a little of the past with the present. I have her turkey platter, gravy boat, and several other things that will bring back Thanksgiving memories.

ning on shaking things up a little. Our family will gather for lunch, enjoy delicious food and fellowship, and share all the things for which we are thankful. The main thing to be thankful for is family and all those who are gathered around the table.

I hope each of you have a wonderful Thanksgiving holiday. Today I am including my "shake it up" recipes. Thanks for reading.

PARMESAN ROASTED BRUSSEL SPROUTS

- 1 ½ lbs. fresh brussel sprouts, trimmed and halved
- ½ cup shredded Parmesan cheese
- ½ panko crumbs
- 3 Tbsp. olive oil
- 1 tsp. garlic powder
- 1 tsp. kosher salt
- ½ tsp. ground black pepper

Preheat oven to 425 degrees. Spray a large rimmed baking sheet with cooking

High school students learn all the right moves through chess



The Holmes County Central High School Chess Team meets four afternoons each week for about 90 minutes to develop their chess playing expertise. These students, sponsored by Assistant Principal James Allen and Special Education teacher, Ravi Dutt with assistance from Science teacher Iftikar Azeem, are developing creative problem-solving skills while learning to adjust to opponents' moves and forecast alternatives. Chess players demonstrate high levels of originality, concentration and improved memories. Planning and foresight, required to succeed in chess, can translate to other parts of teens' lives such as judgement and self-control. Pictured above (from left): Dutt, Jatoni Donelson, Christopher Nelson, Ivory Dorsey, Teontay Wade, Bernice Davis and Azeem. (Photo submitted)



Pictured above (from left): Alexandria Trotter, Savannah Lee, Cynthia Cox, Jamarcus Granderson, Shakeela Ellis, Teontay Wade and Mr. James H. Allen. (Photo submitted)

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