



IN THE KITCHEN
WITH
Lee Ann



Christmas Shopping

Thanksgiving is over and we have eaten all the turkey sandwiches we can stand.

It is time to think about Christmas. My first Fleming Thanksgiving lunch was a success. Only one catastrophe. My strawberry cranberry salad did not congeal.

When I started to put it on the lettuce lined plate it fell apart. Not to panic, I quickly poured it into a pretty crystal bowl and called it a straw-

berry cranberry compote. Everybody loved it. I'll just pray next year that my salad doesn't congeal.

I have been watching all the news videos of people getting up in the middle of the night to wait for stores to open for early shopping sales. I don't want anything that badly. I saw two ladies fist fighting and pulling hair on the floor of a store over a television. Once again, I don't want anything that

badly. I just sit back and wait until all the craziness subsides and then I begin my shopping. No one in my family seems to want anything in the form of Christmas lists. I have to listen carefully and watch to see what I might surprise them with on Christmas morning.

We are going back to the time of Jesus and everybody is getting 3 gifts. Well, I might make an exception for my granddaughter. My tree is up, my Dickens Village is out, and my mantle is decorated. I've just got to put some gifts under the tree and start my holiday baking.

Remember to shop locally before traveling to shop and get on the Internet. We owe our loyalty to our small businesses. I'll start there as soon as December gets here and it is time for me to shop. If there is anything I can't find, I will probably get on the computer. I don't want to get beat up over purchasing a Christmas present.

things people fight for are just not worth the hauls of a victory. While we may carry around the evidence of a win, it may also come with the stench of other spoils that may never go away. I wonder how many of us can remember a victory where the prize was not worth the win? And now the trophy is a burden of a painful memory. My friend, winning a battle, or an argument, over something that doesn't really matter may bring immediate satisfaction, but don't forget, it could also be the very thing that brings about your own demise.

The slow death of personal regret and its burdens is sometimes worse than the immediate pride that comes from destroying another.

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Outdoor Truths

By Gary Miller

One of the benefits of hunting is getting to see so many different animals and other things that one just doesn't get to see otherwise. I have renamed one of my trail cameras, the zoo camera, because it always has pictures of so many different kinds of animals.

On that one camera, within the last two months, I have pictures of deer, coyotes, bobcats, turkeys, racoons, squirrels, and a bear. Not to mention the various birds. And not only do you get to see various creatures, but sometimes it's the oddities that are the most fun. It's when you see a piebald deer or an albino coyote. I actually look forward to seeing what shows up next, every time I check that camera. But these things are even more fun to see while I'm actually hunting. These are the real memories.

The other day I read about a hunter who had one of these experiences. He's was very odd. it was once-in-a-lifetime odd. He shot a deer with two heads. Well, not with two attached heads. One had come from another deer. The deer this guy shot had evidently been in a previous fight with another deer and had killed the other deer but was unable to untangle his antlers from the other one. So, somehow, as the other deer decomposed, the deer that won the fight was able to decapitate its foe. But since that time had to walk around with a dead, smelly, heavy, cumbersome, remembrance of a victorious fight, that was not worth the price paid. The comparison, for me, was too blaring.

When I saw the picture of the guy's trophy and the attached carcass, I thought about how so many of the

I hope you will give this week's recipes a try. Thanks for reading.

FUDGE CAKE

- 2 sticks butter
- 4 squares semisweet chocolate
- 1 ¾ cups sugar
- 4 eggs
- 1 cup flour, sifted
- Pinch of salt
- 1 tsp. vanilla
- 1 cup chopped pecans

Preheat oven to 300 degrees. Melt the butter and chocolate together; add the sugar and stir until melted. Cool slightly before adding the eggs, one at a time. Fold in flour and salt. Add vanilla and pecans. Pour into a buttered 9 x 11 inch baking sheet and bake for about 40 minutes. Start testing at 30 or 35 minutes. Cut into squares and serve.

HOT FETA and ARTICHOKE DIP

- 1 (14 oz.) can artichokes, drained
- 1 (4 oz.) Feta cheese, crumbled
- 1 cup mayonnaise
- ½ cup shredded Parmesan cheese
- 2 Tbsp. lemon juice
- 1 tsp. white pepper
- ½ cup sliced green onions
- ½ cup chopped tomatoes

Preheat oven to 350 degrees. Cut the artichokes into quarters and mix with remaining ingredients. Bake in a shallow dish that has been sprayed with Pam. Bake for 20 - 25 minutes, or until browned. Garnish with additional sliced green onions and chopped tomatoes if de-

sired. Serve with Pita chips or toast points.

ANOTHER BREAKFAST CASSEROLE

- Butter
- 12 slices white bread
- 1 pound bacon, fried
- 1 bunch green onions, sliced
- 3 cups finely shredded sharp cheddar cheese
- 1 dozen eggs, beaten
- 4 cups half and half
- 1 tsp. salt
- 1 tsp. white pepper
- ½ cup shredded Parmesan cheese

Generously butter a 9 x 13 inch baking dish. Line the bottom with 6 slices of bread. Crumble half the bacon over the bread; sprinkle half the onions and half the cheddar

cheese over the bacon. Mix the eggs, half and half, salt and pepper until blended; pour half over the first layer. Repeat layers with remaining bread, bacon, onion, and cheddar cheese; pour remaining egg cream mixture over the top. Sprinkle with Parmesan cheese. Cover and refrigerate overnight. Bring casserole to room temperature before baking at 325 degrees, uncovered, for 45 minutes or until set.

**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.*

HOWELL & HEGGIE DRUG CO.

Christmas Open House

Sunday, December 2, 2018
1:00-5:00



Reduce the hassle of Christmas shopping. Come shop Howell & Heggie's Christmas Open House for items that your loved ones and even yourself are sure to love!

- Gourmet samples and hot apple cider
- Never before seen items
- Door prizes given away every hour
- Santa will be present 1-3 p.m.
- First 100 customers receive a free gift
- Great deals to help kick off this Christmas Season!
- DRAW FOR YOUR DISCOUNT UP TO 50% OFF!

Make Howell & Heggie your one stop shop this Christmas, and come to our Christmas Open House on Sunday, December 2. We'll See You There!

A Down Home CHRISTMAS

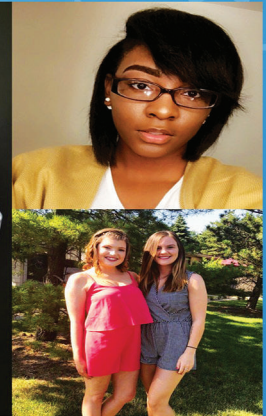
Musical Guests

Sara Murphy McCafferty & Friends

Gre'Ana Lipsey-Wade

Doug Williams
of the Legendary Williams Brothers

December 2, 2018 • Starts @3:15 p.m.
Contact: LaTonya Smith-Gladney • Call: 662-633-9633



Holmes County Central High School Lady Jaguars Basketball Team

Participated in the Alabama 10th Annual Turkey Jam

On Nov. 23rd

Lady Jaguars defeated

LEE High School (Lady Generals) (Huntsville, Alabama)

On Nov. 24th

Lady Jaguars defeated Stone Mountain High School
(Lady Pirates) (Stone Mountain, Georgia)

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