

From Jaguars to Tigers



Two Holmes County Central High School football standouts, Montra Edwards and Khamauri Rogers were offered athletic scholarships to play for Louisiana State University in Baton Rouge. For Edwards, LSU is just the second SEC team and fourth overall team to offer a scholarship to the Holmes County defensive lineman. At 6-foot-3 and 280 pounds, Edwards is ranked by 247Sports as the No. 35 defensive tackle prospect in the country and a Top 10 prospect in the Magnolia State for the 2020 recruiting cycle. The Tigers also offered a scholarship to 2022 cornerback Rogers, who saw action as a freshman at HCCHS this past fall. Rogers is the son of Jaguars Head Coach Marcus Rogers. Rogers, who also plays baseball, was offered as a defensive back. Pictured above (from left): Khamauri Rogers, Asst. Coach, Darius Brown, Def. Coordinator, Montra Edwards Sr., Player Montra Edwards and LSU Head Coach Ed Orgeron. (Photo submitted)



Blessed

I have a collection of crosses in my den. For Christmas this year, a student gave me a beautiful wooden one with the word “blessed” inscribed on it. As I admired it yesterday, I thought about how truly blessed I am.

I am blessed:

- Having a wonderful family. My only child and his family living right down the street. A precious granddaughter who can ride her bike for a quick visit just to say “Hi.” My Mama living just around the corner from me.

- Having an extended group of friends. Some newer ones and some I have known since elementary school.

- Having a job I love. Being at Benton Academy is truly a blessing. The faculty and students are also like family.

- Having six newspaper and magazine publications to write for about whatever I choose and share recipes with my readers.

- Having good health. After a brief stay in the hospital

this fall, I realized that you shouldn’t take your good health for granted. Take a few minutes today and think about your blessings. You’ll be glad you did. Hope you will enjoy this week’s recipes. Thanks for reading.

SLOW COOKER CREAM CHEESE CHILI

- 2 boneless, skinless chicken breasts
- 1 (12 oz.) can corn, drained
- 1 (15 oz.) can black beans, rinsed and drained
- 1 (10 oz.) can diced Ro-Tel tomatoes
- 2 cups chicken broth
- 1 cup cooked, chopped bacon
- 1 (1 oz.) pkg. dry ranch dressing mix
- 1 tsp. ground cumin
- 1 Tbsp. chili powder
- 1 tsp. onion powder
- 1 (8 oz.) pkg. cream cheese
- 1 cup shredded cheddar cheese

Place chicken in bottom of slow cooker. Add corn, black beans, tomatoes, broth, bacon, and seasonings; stir and place cream cheese on top. Cover with lid and cook on

Low for 6-8 hours. Shred chicken breasts and stir in melted cream cheese and add cheddar cheese into the chili.

BAKED ZITI

- 1 lb. ziti pasta, cooked and drained
- 1 lb. Italian sausage cooked and drained
- 1 (15 oz.) ricotta cheese
- 1 egg
- 2 Tbsp. parsley
- 2 cups shredded Mozzarella cheese
- ¼ cup Parmesan cheese
- 1 (26 oz.) jar pasta sauce
- Mix ricotta, egg, parsley, 2 ½ cups Mozzarella cheese, and Parmesan in a large bowl. Add sausage and pasta to ricotta mixture, plus ¾ of the pasta sauce. Pour into a greased 2 quart baking dish; top with the rest of the pasta sauce and remaining Mozzarella cheese. Bake at 350 degrees for 35-45 minutes or until bubbly.

BLACK EYED PEA CHILI

- 1 lb. ground beef
- 1 lb. ground sausage
- 2 Tbsp. dried minced onion
- 1 tsp. garlic powder
- 2 Tbsp. chili powder
- 2 tsp. ground cumin
- 1 (6 oz.) can tomato paste
- 1 (15 oz.) can diced tomatoes
- 1 (15 oz.) diced Ro-Tel tomatoes
- 1 (16 oz.) pkg. frozen black-eyed peas
- 2 ¼ cups beef broth
- 1 tsp. smoked paprika

Outdoor Truths

By Gary Miller

Even though a friend took me on my first turkey hunt, my first kill came while hunting alone. That morning I remember that my tools of the trade amounted to a Lynch box call and a ten-gauge H and R shotgun. No slate calls and definitely no mouth calls. I can also remember moving from place to place on this farm without having much confidence.

Late in the morning I made my way to an area that was known to hold deer. I crossed a hay field and crawled under a barbed wire fence before giving that box call another go. As soon as I slid the lid of that call across the box, I heard a turkey to my left. I didn’t even recognize at the time that it was a jake. But it really didn’t matter to me. My heart started beating like I was drawing my bow back on a deer, but this was even stronger because of its newness. The turkey came running and soon was in front of me. It couldn’t see me, however, because of a log that was lying parallel to the ground. I could see its legs as it walked but I wasn’t able to shoot until it cleared the log. In a few seconds it was over.

I’m so grateful that someone took me on my first turkey hunt. I watched, listened, and soaked in as much infor-

mation as I could. And even though the excitement ran high, I knew I had to temper it in order to learn. My guide would not always be with me.

As in most areas of our life, there comes a time when we must step out from the security of the teacher and into the risky business of going alone. It can be a time of trial and error, but it is nevertheless necessary if we are going to stretch ourselves into new and exciting arenas.

I think about my daughter. When she was a young teenager, she would get a cookbook and try to recreate the delicacy on the page. If she didn’t know what a particular ingredient was, or if we didn’t have it, she would substitute it with something of her choosing. Many times, maybe even most of the time, the results were not that good. But what I was most proud of was the fact that she was not satisfied

to set on the sideline until someone helped her. She decided she would try it on her own.

Friends, some of you have had the best teacher, but now it’s time to go out alone. If you keep letting the fear of failure stop you, you’ll never get the opportunity to see if failure itself stands a chance against you.

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