#### HOLMES THURSDAY, MARCH 14, 2019 PAGE 5 COUNTY HERALD



## The Rainbow Bridge

heart.

love for my pets. My hus- together in joyous reunion, band, Steve, falls into the never to be parted again. same category. About 10 years ago, he rescued a tiny black puppy and took her to our farm. We just referred to her as Lucy, the farm dog. She loved to run and play in so long gone from your life the woods. Every afternoon, Steve would ride out and feed her. Even on late nights after ballgames, he would ride out to feed her no matter how late it might be.

As soon as the truck entered the gate, she would run to meet us every single time. We have some hunters from the Jackson area who have a camp house on our property who would adopt her during hunting season. Lucy would hang out with them, but would always come to greet us when we arrived.

Last week we had to have her put to sleep due to kidney failure. I reminded Steve how lucky she was to have had the last 10 years of being loved and taken good care of by our family - and extended family. Everybody knew Lucy.

Our very kind and caring vet, Dr. Blane Cooper, sent us a sympathy card and an essay entitled The Rainbow Bridge. This is for all you pet lovers out there who have ever lost a pet.

### The Rainbow Bridge

Just this side of heaven is a place called the Rainbow Bridge.

When an animal dies that has been especially close to someone here, that pet goes to the Rainbow Bridge. There are meadows and hills for all of our special friends so they can run and play together. There is plenty of food, water, and sunshine, and our friends are warm and comfortable.

All the animals who had been ill and old are restored to health and vigor. Those who were hurt or maimed

I have often written of my friend finally meet, you cling The happy kisses rain upon your face; your hands again caress the beloved head, and you look once more into the trusting eyes of your pet; but never absent from your

> Then you cross the Rainbow Bridge together...

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

### SAVORY HAM CHEESECAKE 3 cups oyster

crackers, crushed 1 cup grated

Parmesan cheese 1/3 cup butter, melted 4 (8 oz.) pkg. cream cheese, softened 4 large eggs, lightly beaten 2 cups finely chopped fully cooked ham 2 cups shredded Swiss cheese 1/3 cup minced chives <sup>1</sup>/<sub>4</sub> cup minced fresh basil <sup>1</sup>/<sub>2</sub> tsp. salt

<sup>1</sup>/<sub>2</sub> tsp. white pepper

In a large bowl, combine the cracker crumbs, Parmesan cheese, and melted butter; set aside about 1/4 cup for topping. Press remaining cracker crumb mixture onto the bottom and 2 inches up the sides of a greased 9-inch springform pan. Cover and refrigerate for at least 1 hour. In a large bowl, beat cream cheese until smooth; add eggs one at a time until creamed together. Add the ham, Swiss cheese, chives, basil, salt and pepper and mix until combined. Pour into the crust and sprinkle with reserved crumb mixture. Place pan on baking sheet and bake at 325 degrees for

60 - 75 minutes or until filling is almost set. Turn oven off and leave cheesecake in oven with door ajar for 30 minutes. Cool and refrigerate; serve with your favorite crackers or toast points.

### **CAJUN SAUSAGE CHICKEN & SPINACH** PASTA

16 oz. Smoked sausage, cut into 1/4 inch rounds 2 cups chopped, cooked chicken 2(15 oz.) cans diced tomatoes, drained 16 oz. Campanella pasta 2 (8 oz.) tubs chive and onion cream cheese 1 (10 oz.) pkg. frozen, chopped spinach, thawed and drained well 1 cup grated Parmesan cheese <sup>3</sup>/<sub>4</sub> cup heavy cream 2 cups shredded Mozzarella cheese 3 Tbsp. Cajun/Creole seasoning

Preheat oven to 350 degrees; lightly spray a 9 x 13 inch baking dish with cooking spray. Cook pasta

# Prescribed burning offers many benefits

John D. Kushla **MSU Extension Service** Few folks may realize that

Mississippi forests are adapted to periodic, low-intensity fires.

Native Americans used fire to manipulate their surroundings. They wanted open areas for crops and open forests for hunting. Since the last ice age, north Mississippi's shortleaf pine and upland oaks and south Mississippi's longleaf pine evolved with frequent, low-intensity fire.

The Mississippi Prescribed Burning Act of 1992 codified prescribed burning as a property owner right. Liability is limited as long as the landowner follows the guidelines set forth in the law. Principally, prescribed burning should be in the public interest. Other guidelines are in the Mississippi State University Forest and Wildlife Research Center resources bulletin FO351, "Legal Environment for For-

estry Prescribed Burning in Mississippi."

So, what uses for prescribed burning are considered in the public interest? First, fuel and hazard reduction are benefits from prescribed burning. Mississippi forests grow profusely with our warm climate, long growing season and fertile soils. Furthermore, periodic prescribed burning replaces the seasonal fires that shaped the evolution of our forests.

Second, using prescribed burning for vegetation management is in the public interest. This use of burning is particularly necessary in pine forest management. Hardwoods often encroach pines in plantations. Consequently, they compete with the pines for sunlight, nutrients and water. If left unchecked without fire, hardwoods would eventually dominate the forest on uplands.

Third, prescribed burning is an excellent way to en-

is in the public interest. Enhancing wildlife habitat with burning is often an objective in thinned pine stands. The increased spacing between trees after thinning allows sunlight to reach the forest floor. However, the accumulated layer of leaves and branches insulates the soil and prevents the germination of the native seed of nutritious forbs that lie dormant in the topsoil. Removing the litter layer with fire allows sunlight to warm the soil, thus initiating germination of this native seed. The plants that grow after a fire are readily available to all wildlife for food and cover.

Finally, prescribed burning is useful in site preparation for regenerating forests. The investment private landowners make to regrow their forest after harvest is considered a benefit to all citizens. Timber is Mississippi's most valuable crop and its second

according to package directions; drain and set aside. In a skillet cook smoked sausage in a little olive oil until lightly browned. In a bowl, combine the cooked pasta, drained spinach, sausage, chicken, tomatoes, cream cheese, Creole seasoning, Parmesan cheese, heavy cream and  $\frac{1}{2}$  cup Mozzarella cheese. Spoon into prepared baking dish, and sprinkle with remaining Mozzarella brown and bubbly. Top with cheese and bake, uncovered, for 45 minutes.

\*You can substitute plain cream cheese with chopped available for a quick and fresh chives and onion if you easy dessert. need to.

### **DUMP CAKE**

1 (28 oz.) can cherry pie filling 1 (15 oz.) can crushed pineapple



# The Greenhouse of the Heart

heart, for it is the wellspring seeds we allow to come into of life." Think of your heart the greenhouse. as a greenhouse and consid-

most valuable commodity after poultry. Regeneration is what makes Mississippi forests a renewable resource.

You may have noticed that these public interests align with a forest landowner's goals in using prescribed burning. Forestry is important in Mississippi, and the sound and sustainable management of that forest resource is a benefit to everyone.

For those interested in learning more, there will be a Prescribed Burning workshop in Pontotoc on March 30. Contact James Shannon at 662-489-3910 or by email at james.shannon@msstate. edu to register by March 21.

# Fall scholars named at Hinds Community College

Hinds Community College has announced the Deans' Scholars for the Fall 2018 of everyday life. Reading semester. Deans' Scholars daily devotions provides

Proverbs 4:23 advises us, er your thoughts as seed. We "Above all else, guard your must be selective about the

1 box yellow cake mix

12 Tablespoons butter

Preheat oven to 350 de-

grees. Pour crushed pine-

apple into the bottom of a 9

x 13 inch baking dish; top

with cherry pie filling. Dump

the dry cake mix over the

fruit; then slice the butter

into thin pieces on top. You

may top with chopped pe-

cans if desired. Bake for 35

- 40 minutes or until golden

whipped cream or a scoop of

Keep these pantry items

\*Lee Ann Fleming is a

Holmes County native, food

columnist and has garnered

fame for her recipes fea-

tured in the film, The Help.

Fleming can be reached at

vanilla ice cream.

To have a pure heart, we must submit all thoughts to the authority of Christ. You see, your mind is the doorway to your heart. The Holy Spirit stands with you on the threshold, helping you manage and filter the thoughts that try to enter. If Jesus agrees with the thought, then let it in. If not, kick it out. How do you know if Jesus agrees or disagrees? You open your Bible. Armed with the opinion of Christ and the sword of the Spirit, guard the doorway of your heart. The more selective you are about seeds, the more delighted you will be with the crop.

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This Max Lucado devotional offers wisdom and insight for applying Biblical truths to the ups and downs strength and encouragement Christ.



hance wildlife habitat, which

are made whole and strong again, just as we remember them in our dreams of days and times gone by. The animals are happy and content, except for one small thing; they each miss someone very special to them, who had to be left behind.

They all run and play together, but the day comes when one suddenly stops and looks into the distance. His bright eyes are intent. His eager body quivers.

Suddenly he begins to run from the group, flying over the green grass, his legs carrying him faster and faster.

You have been spotted, and when you and your special

A Mississippi Forestry Commission technician sets strip backing fire for fuel reduction, vegetation management and wildlife habitat enhancement on a tree farm near (Photo by MSU Extension Service/John Kushla) Aberdeen.

are those students with a cumulative 3.5 to 3.9 grade in your daily walk with Jesus point average.

Among those recognized as a Fall 2018 Dean's Scholars are: Matassa Mitchell of Lexington; Regine Powell of Lexington; Brady Wilson of Lexington; Jasan Sanders of Pickens; and Zharia Johnson of Lexington.

Hinds Community College President's Scholars have been named for the Fall 2018 semester. President's Scholars are those with a cumulative 4.0 grade point average. Among those recognized as a Fall 2018 President's Scholars is Rachel Burwell of Lexington.

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Jordan Pratt Drew Trehern June 15

## Howell & Heggie Drug Co.

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