

# Gov. Bryant signs H. B. 580 into law, creates extra protection for highway workers

The Mississippi Asphalt Pavement Association (MAPA) recently joined Governor Phil Bryant and legislative leaders for a ceremonial signing of House Bill 580. The bill, authored by Rep. Mark Baker, will provide enhanced safety for highway construction workers and the traveling public through Mississippi highway construction work zones. Deemed, Mississippi's "Blue Light Law" by many, the bill now signed into law will allow for additional and dedicated law enforcement presence throughout highway construction work zones in the state.

Legislators responsible for H.B. 580's passage: Rep. Mark Baker (R - Brandon) Sen. Angela Hill (R - Pica-yune) Rep. Charles Busby (R - Pascagoula) Sen. Willie Simmons (D - Cleveland)

"The highway construction industry has been trying to get meaningful legislation like what was authored by Rep. Baker in the House and Sen. Hill in the Senate for over a decade, to no avail. This year, however, we pushed and pushed and with the help of our two bill authors and the two chairman of the respective Transportation committees House Bill 580 passed through the Mississippi Legislature and was signed by the Governor, said Clifton L. "Pepper" Beckman, Jr. President of Dunn Roadbuilders and past Board President of the Mississippi Asphalt Pavement Association.

In a single week in the fall of 2018, a staggering 6 people were struck by oncoming traffic in highway work zones. Countless lives will now be saved by this safety-focused legislation. Not just our construction workforce, but also for the traveling public. The blue light presence we so desperately need on paving projects will be a deterrent for reckless driving in our workplace. I could not be more pleased by the hard work and commitment by the legislators that had a hand in this bill's passage", said Huey Stockstill, Jr., President of Huey P. Stockstill, LLC and Board President of the Mississippi Asphalt Pavement Association.



## How to Eat a Chocolate Easter Bunny

Easter is the biggest holiday for candy consumption. About \$2.26 billion dollars is spent in the U.S. on Easter candy. Americans enjoy about 16 billion jelly beans, with cherry being the favorite flavor. Each Easter season, Americans buy more than 700 million Marshmallow Peeps of various shapes and colors. Ninety million chocolate Easter bunnies are produced each year. The chocolate bunny is the favorite chocolate candy confection for most people.

You can tell a lot about a person's personality by the way they eat their chocolate bunny.

\*Ears first: You are practical and organized. You value security and are extremely loyal. You might be a little impatient, but people love you!

\*Tail first: You usually take the road less traveled, yet you are cautious. You don't like people knowing what you are up to. You might be a little sneaky.

\*Head 1st : You are restless, independent, and always on the go. You are a go-getter and always get the job done. You have a great personality and make friends easily.

\*Feet 1st : You are a caring, nurturing person. You need to know that you are loved back. You are insecure and fear being taken advantage of.

\*Face 1st : You are affectionate and loving. You attract others to you.

\*If you break the bunny in

joyable for them by pointing out bugs and small reptiles or amphibians. Let them take in everything that nature has to offer on each outing. Also, teach them to care for and respect the environment.

So, the next time you plan a fishing trip, invite your children along. The look on their face when they hook that first fish will stick with you forever. Get your kid hooked on fishing. You may just end up with a fishing partner for life.

James L. Cummins is executive director of Wildlife Mississippi, a non-profit, conservation organization founded to conserve, restore and enhance fish, wildlife and plant resources throughout Mississippi. Their web site is www.wildlifemiss.org.

half: You are a pessimist and skeptical about things. You always feel that others have it better in life.

\*If you smash the bunny: You aren't a serial killer! You are full of ambition and great enthusiasm. Your attitude in life is "Just do it"! You are a bit unpredictable.

\*If you smell the bunny first: You are cautious. You have very high standards and very detail oriented. You are polite and well-mannered.

\*If you pluck out the bunny's eyes first: You are a caring person and don't want the bunny to see what is happening.

\*If you lick the bunny: You are fun, vibrant, and exciting. You like to flaunt your personality. You are the life of the party, or maybe you just don't want to share with anybody!

I don't know the answer to the age old question of what came first, the chicken or the egg. I do love a chicken casserole, especially when rice is also an ingredient. I hope you will give these a try. Thanks for reading.

### SOUTHWESTERN CHICKEN and YELLOW RICE CASSEROLE

- 2 (5 oz.) pkg. yellow rice
- 2 (11 oz.) cans Mexicorn, drained
- 4 cups chopped, cooked chicken
- 2 (15 oz.) cans black beans, rinsed and drained
- 2 cans diced Ro-Tel tomatoes
- 2 cans Cream of Chicken soup
- 2 Tbsp. southwestern or taco seasoning
- 2 cups shredded Cheddar cheese

Preheat oven to 350 degrees; spray a 9 x 13 inch baking dish with cooking spray. Prepare yellow rice according to directions and set aside to cool. Mix together, rice, corn, chicken, black beans, tomatoes, chicken soup, seasoning, and 1 cup of the cheese; season with salt and pepper. Spread into prepared pan and top with remaining cup of cheese. Bake for 30 - 40 minutes until bubbly.

### CHICKEN RICE-A-RONI CASSEROLE

- 1 box chicken Rice-a-Roni
- 1 cup sour cream
- 1 can Cream of Chicken Soup
- 1 (4.5 oz.) can diced green chilies
- 1 tsp. cumin
- 2 cups shredded pepper jack cheese
- 3 cups cooked, chopped chicken

Preheat oven to 350 degrees; lightly spray a 9 x 13 inch baking dish with cooking spray. Prepare Rice-a-Roni according to package directions and cool slightly. In a large bowl, combine rice, sour cream, soup, green chilies, cumin, chicken, and 1 cup of the cheese. Pour into prepared pan and top with remaining cheese. Bake for 30 minutes, or until cheese is melted and casserole is

heated.

### KING RANCH CHICKEN and RICE BAKE

- 3 cups chopped, cooked chicken
- 1 can Cream of Chicken soup
- 1 can diced Ro-Tel tomatoes
- 8 oz. Velveeta cheese, cubed
- ½ cup chicken broth
- 2 cups instant white rice
- 2 cups water
- 1 cup shredded cheddar cheese

Preheat oven to 350 degrees; spray a 9 x 13 inch baking dish with cooking spray. In a medium saucepan, bring 2 cups water to a boil. Add rice, cover and turn off the heat. Allow to stand for 5 minutes or until all water is absorbed. In microwave or on top of stove, mix Velveeta, soup, tomatoes, and chicken broth and heat until cheese is melted. Add rice and chicken to mixture and pour into prepared dish. Top with cheddar cheese and bake for 20 - 25 minutes until cheese has melted and casserole is heated through.

\*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](mailto:lafkitchen@hughes.net).

## Conservation Corner

by James Cummins  
Executive Director  
of Wildlife Mississippi

Some of the fondest memories from my childhood are the many outings spent with my father, fishing the productive farm ponds in the hills where my grandparents lived or in the oxbow lakes of the Delta. Whether we were successful or not usually didn't matter. The important thing to me was spending time with my father as he introduced me to all the wonders of the outdoors.

Even more important to me now is thinking back on how hard my father worked, and how busy he always seemed to be, yet he always made time to take me fishing. He firmly believed in that old saying, "If you introduce your kids to hunting, you won't ever have to hunt for your kids." That goes for fishing as well.

As parents, we should be willing to give our time, just as our parents did, to ensure that our children can participate and have fun doing the things we enjoy. If you enjoy fishing, introduce your kids to it, and chances are they will enjoy it.

In the beginning, the most important things to remember are to keep it simple and fun. Don't expect your kids to be able to handle your fishing gear. Get them

started with small, spinning equipment. This will be easy for them to handle and they will become accustomed to it quickly.

Begin by teaching your kids to cast in the backyard. Simply tie a sinker, hookless or practice plug on the line and turn them loose. You will want to supervise the first few sessions, but encourage them to practice on their own.

On your first outing, take them to a farm pond, small lake or other area you are familiar with so, hopefully, the fish will be easy to catch. Bluegill, or bream as they are commonly called, is a species that is easy to catch when they are biting. An impoundment with an abundance of small largemouth bass would also be a good choice. Use simple equipment such as small artificial baits for bass, and crickets or worms with a float for bluegill.

Keep your outing short. The younger the child, the shorter their attention span. You should be able to read the mood of your kids to know when they have had enough. Always try to take along snacks and drinks, even on those short outings, to help keep them exciting. Make the experience en-

## CITY OF LEXINGTON AND HOLMES COUNTY CHAMBER OF COMMERCE

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SATURDAY APRIL 20 1 P.M. MULTIPURPOSE COMPLEX

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PRIZES AND PICTURES WITH THE EASTER BUNNY

BRING YOUR OWN BASKET!

WHO WILL WIN?  
AT THE FOURTH ANNUAL:

## "A NIGHT AT THE OSCARS" EVENT

WHEN: Thursday, May 2, 2019 @ 6 p.m.  
WHERE: Lexington Multi-Purpose Complex  
GUEST SPEAKER: RAYFORD HORTON, SR.

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Kawanna S. Horton or Christy Teague at: 662-571-7944

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