

OBITUARY

Cynthia Ann Ory Broome

Cynthia Ann Ory Broome, 62, has finished her earthly race and has obtained the goal and prize for which God has called her to Heaven through her faith in Jesus Christ. She died on April 11, and is now with her Heavenly Father. Services were held in the sanctuary of First Baptist Church of Clinton, Mississippi, on April 15.



Cynthia was born on April 19, 1956, in Jackson, Mississippi, to the late Edmond Andrew Ory, III, and the late Gloria Genevieve Milner Ory. She graduated from McCluer High School, now Hillcrest Christian School, in 1974, as valedictorian. She graduated from Mississippi College in 1978 with a degree in Speech and Communicative Arts and a minor in English. Cynthia began her career as a reporter and anchor for the Mississippi Radio News Network. She then served as the Public Relations Director at the Mississippi Employment Security Commission.

Cynthia married Russell Broome in May, 1981; and, after children came, she devoted herself to being a stay-at-home mom and homemaker. Cynthia loved taking family road trips in the minivan and showing her children all of the great sights of the United States.

Cynthia had a love for writing and could compose with perfect grammar and punctuation. She passed these traits to her two sons. She used her love of writing to become a freelance writer for the Clinton News after her children were grown. Many people

commented about her articles that were featured in the local paper. Cynthia found her last love in being an employee of Mississippi College in the Psychology Department and in the Office of the Registrar. She made many dear friends in the Registrar's Office and would have loved to return to work after her liver/kidney transplant in June, 2017.

Cynthia was a member of First Baptist Church of Clinton, Mississippi, and served her Lord in several areas working with preschool children, Disciple Now, the Missions Committee, and directing the Royal Ambassador boys mission program. Cynthia's sons were in the Clinton High School band, and she wrote many articles for the Band Boosters that were published in the Clinton News.

Besides her parents, Cynthia was preceded in death by a son, Adam. She is survived by her husband, Russell Broome, of Clinton; son Michael Broome, of Madison; son Phillip Broome, of Clinton; sister Lydia Ory, of Madison; and brother Andrew Ory (Pam), of New Hebron, Mississippi. She is also survived by her aunts Charlotte Marshall (Bob), of Mobile, Alabama; and Joy Reid (Bud), of Clinton; and numerous cousins, nephews and nieces and their families.

In lieu of flowers, gifts may be designated in her memory to the First Baptist Church of Clinton GO fund, which helps send church members locally, nationally, and internationally on missions to tell the Good News of Jesus Christ.

Table talk and food for thought: coconut cake with Lemon Filling

By Melanie Fortenberry

Friends are a great source of recipe and party ideas. As we are in the "winter days" of the calendar year, many of us turn our thoughts to springtime and flavors associated with sunshine and flowers. Wedding and baby showers, birthdays, graduations and anniversaries are all fun to include in a list of our favorite "go to" recipes.

My longtime friend, Vicki Williams, recently shared a recipe that is at the top of my list. Her mother-in-law, Pauline Williams, was known for her coconut cake with lemon filling.

"The Lord blessed me with a sweet mother-in-law, Pauline Williams, from Summit, Mississippi. She treasured her family, friends, flowers and food. Going to her house was always a treat-you never knew what delicacy she would serve up on your plate. Her coconut cake with lemon filling is one of my favorites," said Vicki.



The great part is that it starts with a cake mix and then gets enhanced to increase the flavor. I can just imagine this cake as the centerpiece of a special spring event with sweet tea and dainty sandwiches on the side.

You may want to "practice" first and try it out on your own. It's sure to be a favorite of lemon and coconut lovers alike.

COCONUT CAKE WITH LEMON FILLING

INGREDIENTS - CAKE:

Any classic yellow boxed cake mix, plus ingredients required to make it

PREPARATION - CAKE:

1. Make cake mix per package instructions, but make three layers instead of two.
2. Bake at 325 degrees for 20 minutes.
3. Place on wire racks to cool thoroughly.

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INGREDIENTS - LEMON FILLING:

- 1 cup sugar
- 1 Tbsp butter
- 2 heaping tablespoons of plain flour
- ½ cup milk
- 2 eggs
- Juice of 2 lemons
- Grated rinds of 2 lemons

PREPARATION - LEMON FILLING:

1. Cream together sugar, butter, flour, milk and eggs.
2. Heat mixture on medium heat, adding the juice and grated rinds of the two lemons.
3. Stir and cook until thick.
4. Cool, then spread half of the lemon filling over the bottom layer of cake.
5. Stack the middle layer of the cake on top of the bottom layer, then spread with rest of filling.
6. Top with the last layer of cake.

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INGREDIENTS - SEVEN-MINUTE FROSTING:

- 1 ½ cup sugar
- 1/3 cup cold water
- 2 large egg whites
- 2 tsp light corn syrup or ¼ teaspoon cream of tartar
- A pinch of salt
- 1 tsp vanilla extract
- Sweetened shredded coconut

PREPARATION - SEVEN-MINUTE FROSTING:

1. In the top of a double boiler, combine the sugar, water, egg whites, corn syrup or cream of tartar, and pinch of salt.
2. Beat with an electric mixer set at low speed for 30 seconds, then set the pan over boiling water (the pan shouldn't touch the water). Beat at high speed while cooking, and beat the frosting for about seven minutes or until stiff and glossy.
3. Remove frosting from the heat, add vanilla, then beat an additional two minutes.
4. Use frosting immediately to frost the entire cake.
5. Sprinkle cake generously with coconut.

Tip: The frosting must be used promptly, because it firms up as it sits and cools.

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GOOD THRU 6-6-19