



Dental Insurance

Call for dental coverage today to help save money on big dental bills.

This is real dental insurance from Physicians Mutual Insurance Company that helps pay for over 350 procedures – cleanings, fillings, crowns, even dentures.

- **No annual maximum**, no deductible
- See any dentist you want – including your own
- Over 50? Coverage as low as \$1 per day

Call now to get this
FREE Information Kit

1-866-835-3416

dental50plus.com/92



Ask about Network Savings!
Over 470,000 Provider Locations Nationwide

*Individual Plan. Coverage not available in all states. Acceptance guaranteed for one insurance policy/certificate of this type. Contact us for complete details about this insurance solicitation. This specific offer is not available in CO, NY; call 1-800-949-4761 or respond for similar offer. Certificate C256A 80: C256E; PA: C250Q2; Insurance Policy P150 15A; P150GA; NY: P150NY; OK: P150OK; TN: P150TN; 6197

AWT9-1034

Table talk and food for thought: Ice cream

By Melanie Fortenberry

Holidays and family: the two seem to go together.

What about if you are missing family, or your family has downsized due to various circumstances? Create one!

As the lone representative of my family of origin and most of my extended family, my "created" family includes those related by marriage or situation. When we get together, it is fun to share food and memories and create new ones.

This recipe is one from my "cousin in law" - my husband's cousin's wife, Margaret. She was initially given this recipe in their early days of marriage thirty-five-plus years ago, and it is still a good one to share with family and friends. We enjoyed it on the fourth of July, but it is as good in the fall and winter months as it is in the middle of summer. In fact, Cliff's grandfather loved to sit in front of



a roaring fire with a big dish of ice cream. Homemade ice cream is so much better than the commercial variety. And, by waiting for it to "churn and freeze," it is more of a treat to be savored. Thank you, Margaret McKinley Fortenberry, for this recipe!



MARGARET'S ICE CREAM

INGREDIENTS:

- 4 eggs, well beaten
- Scant 2 cups sugar
- 5 cups whole milk
- 2 large cans evaporated milk
- 4 ½ tsp vanilla

PREPARATION:

1. Add sugar gradually to the beaten eggs.
 2. Continue to beat until mixture is very stiff.
 3. Add remaining ingredients and mix thoroughly.
 4. Pour into a gallon ice cream freezer, and freeze as directed for the freezer.
- To make strawberry or peach ice cream, add 3 ½ to 4 cups pureed fruit to chilled mixture before freezing.
- This is very good - not too sweet or rich.

Spirits of the Passage

THE STORY of the
TRANSATLANTIC SLAVE TRADE

*A sea of stolen lives.
A ship that never landed.
A voice, unsilenced.*

FEBRUARY 2 - AUGUST 11, 2019

Explore rare, firsthand accounts of loss and resilience from the unlikely discovery of a sunken slave ship.

222 North Street, Jackson
twomississippimuseums.com/spirits



MDAH

CLUB Jackson

StateStreet Group, LLC

TWO
MISSISSIPPI
MUSEUMS



MUSEUM OF MISSISSIPPI HISTORY
MISSISSIPPI CIVIL RIGHTS MUSEUM