



SARA WHITE

## West student named STAR

### Press Release

Winona Christian School named Sara Burden White as STAR Student for the 2019-2020 school year by the Mississippi Economic Council (MEC) M. B. Swayze Foundation, sponsor of the Student Teacher Achievement Recognition (STAR) program.

Sara Burden will be ac-

knowledgeable among the over 330 STAR Students in Mississippi for their academic achievements. Star Students are selected on the basis of academic excellence. Both American College Test scores and scholastic averages are compared to determine the school's STAR Student. The STAR program encourages and promotes academic achievement among Mississippi's high school seniors.

Each STAR Student is asked to designate a STAR Teacher, the teacher who has made the greatest contribution to the student's scholastic achievement. Sara Burden chose Marsha Marquardt as STAR Teacher. Marquardt taught Burden for several years and has also served as cheer coach for two years.

Sara Burden is the daughter of Jason and Jolynn White of West. Her grandparents are John and Melba White of Kosciusko, and Joe and Sara McLellan of West.



## Mississippi Facts

My granddaughter, Leila Rose, has been staying with me during the day while we have been out of school. She dutifully completes her daily assignments without having to be told to do so. One thing I have enjoyed is her study of Mississippi History. I have taught Mississippi History before, but it has been a while. She has a brand new updated book for the class and to say that it is interesting would be putting it mildly. I enjoy history and nothing pleases me more

than to learn along with her about our great state.

Today I want to share some "fun facts" about Mississippi that I didn't know until recently. I hope they will be as interesting to you as they were to me.

Always remember – You are never too old to learn something new.

\*The Ringier-America company in Corinth, MS prints National Geographic.

\*The world's only cactus plant (facility) is located in Edwards, MS with more than 3,000 varieties of cacti.

\*Mississippi has more tree farms than any other state.

\*Mississippi has more churches per capita than any other state.

\*Norris Bookbinding in Greenwood, MS is the largest Bible rebinding plant in the nation.

\*Pine-Sol is manufactured only in Pearl, MS.

\*The "soft toilet seat" was invented in Columbus, MS. Over one million are sold a year.

\*Shoes were first sold as pairs in 1884 at Phil Gilbert's store in Vicksburg, MS.

\*The International Checkers Hall of Fame is in Petal, MS.

\*The founder of the "Iccee" frozen drinks is from Edwards, MS

\*Root Beer was invented in Biloxi, MS in 1896.

\*The world's oldest Holiday Inn is located in Clarksdale, MS.

\*The Old Spanish Fort Museum in Pascagoula, MS has the honor of displaying the world's largest shrimp.

\*Mississippi's own, Walter Payton of Columbia, was the first football player ever featured on a box of Wheaties.

\*Since 1941 Miss Mis-

issippi has won the Miss America pageant 4 times.

\*Rolling Fork, Mississippi is the birthplace of the teddy bear.

I hope you enjoy today's recipes. Thanks for reading.

### CREOLE FRIED RICE

1 cup uncooked rice  
2 cups chicken broth  
1 lb. skinned and boned chicken thighs  
2 tsp. Creole seasoning  
2 Tbsp. vegetable oil  
½ lb. andouille or smoked sausage, sliced  
½ small onion, chopped  
½ small green bell pepper, chopped  
2 cloves chopped garlic  
1 cup frozen sliced okra, thawed  
3 plum tomatoes  
2 green onions, sliced

Cook rice according to package directions, substituting chicken broth for water. Cut chicken thighs into 1-inch pieces and toss with half of the Creole seasoning. Cook chicken and sausage in hot oil in a large skillet over medium heat for 3 minutes or until lightly browned. Add onion, bell pepper and garlic; cook for 5 minutes. Stir in okra and remaining Creole seasoning. Add rice and cook, stirring constantly for 5 minutes or until thoroughly heated. Stir in tomatoes and sprinkle heavily with chopped green onions.

### CLASSIC CHICKEN TETRAZZINI

1 ½ (8 oz.) pkg. vermicelli  
½ cup butter  
½ cup flour  
4 cups milk  
½ cup dry white wine  
2 Tbsp. chicken bouillon granules  
1 tsp. seasoned pepper  
2 cups freshly grated parmesan cheese, divided  
4 cups diced cooked chicken  
1 (6 oz.) jar sliced mushrooms, drained

1 cup slivered onions  
Preheat oven to 350 degrees. Prepare pasta according to package directions. Meanwhile, melt butter in Dutch oven over low heat and whisk in flour until smooth. Cook 1 minute, whisking constantly. Gradually whisk in milk and wine, cook over medium heat, whisking constantly for 10 minutes. Whisk in bouillon granules, seasoned pepper and 1 cup cheese. Remove from heat stir in diced cooked chicken, sliced mushrooms and hot cooked pasta. Spoon mixture into a lightly greased 13 x 9 inch baking dish; sprinkle with slivered almonds and remaining cup of cheese. Bake for 40 minutes.

### BACON-WRAPPED PORK TENDERLOIN

1 (1 lb.) pork tenderloin  
1 tsp. Montreal steak seasoning  
3 bacon slices, cut in half crosswise

Preheat oven to 425 degrees. Sprinkle seasoning over pork. Wrap pork with bacon slices and secure with toothpicks. Place pork on a lightly greased wire rack in an aluminum lined roasting pan. Bake for 30 minutes. Increase oven temperature to broil with oven rack about 5 inches from heat. Broil 5 minutes or until bacon is crisp. Remove from oven; cover pork with aluminum foil and let stand for about 15 minutes before serving.\**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.*



*Bridal  
Registry*

*Laura Beth Kolb  
Taylor Burrell  
May 9*

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U.S. Air Force Staff Sgt. Mike Hansen, 81st Surgical Operations Squadron orthopedic technician, takes a patient's swab sample during a screening for COVID-19 symptoms outside the Keesler Medical Center at Keesler Air Force Base, Mississippi, March 23, 2020. Keesler is taking precautionary measures across the base to reduce the chances our personnel contract or spread the disease. Keesler's training mission will continue to develop and inspire premier warfighters and deliver mission ready professionals to combatant commanders around the world. (U.S. Air Force photo by Kemberly Groue)



Soldiers assigned to the 298th Support Battalion, 184th Sustainment Command, Mississippi Army National Guard, discuss transportation and supply movement throughout the state at a warehouse near Jackson, Miss., March 23, 2020. The MSNG is providing logistical support to the Mississippi Emergency Management Agency and the Mississippi Department of Health as part of Mississippi's COVID-19 State Task Force. (U.S. National Guard photo by Spc. Victoria Miller)

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