

FAFSA deadline for HELP Grant April 30

Press Release

The deadline to submit supporting documents, including the Free Application for Federal Student Aid (FAFSA), in order to qualify for the HELP Grant, a state-supported student financial aid program, is April 30, 2020.

HELP Grant applicants should file the FAFSA online at www.fafsa.ed.gov. Students can get free, virtual assistance with FAFSA completion by contacting the non-profit Get2College at www.get2college.org or (601) 321-5533.

“During this difficult time, it is important for students to stay on track with their plans for college,” said Jennifer Rogers, Director of Student Financial Aid. “We don’t want any student to miss out on their dream of going to college, because they missed an application deadline.”

The HELP Grant pays up to full tuition for students attending Mississippi public colleges and universities. Students attending a private institution will receive an award amount equal to the award of a student attending the nearest comparable public institution.

To qualify for the HELP

Grant, students must:

- Complete the Mississippi Aid Application (MAAPP) by March 31
- Apply for the first time within two years of high school graduation
- Have a cumulative GPA of 2.5
- Score a minimum of 20 on the national ACT (or an equivalent score on the SAT)
- Take the required IHL College Prep Curriculum in high school
- Meet income requirements and be Pell eligible, as determined by completion of the FAFSA, and
- Provide supporting documentation by April 30

More information about HELP is available at www.msfinancialaid.org/help.

Due to recommendations from the Mississippi State Department of Health, the state aid office staff are working from home.

Applicants should check their MAAPP Dashboard for application updates and notices.

For additional assistance, students may email sfa@mississippi.edu or call toll-free 1 (800) 327-2980.

The deadline to complete MAAPP to qualify for MTAG or MESG is September 15.



Largest Foods

I have always heard the expression, “Everything is bigger in Texas.” After traveling there a while back, I saw that statement everywhere I went. As a people, I think we are obsessed with everything being bigger and better.

Candy bars are king size, bottles of soft drinks have more in them and the producers of foods are trying to sell us more, more, more!

There have been many records set around the world for the world’s largest foods. Some are made for promotional reasons, some for charity and some for the sheer joy of having set a record. When it comes to food, often times those who have been watching the preparation are invited to take a bite of the record setting product.

I have heard of doubling and even tripling a recipe, but these recipes took a lot of calculations, as well as some science and engineering to achieve their final goal.

*Largest Chocolate Candy Heart – created by Match.com – 7 metric tons.

*Largest Wedding Cake – created by Mohegan Sun Casino – 15,032 pounds.

*Largest Lollipop-Hershey

Foods (Jolly Rancher flavor) – 4,016 pounds.

*Largest Rice Krispie Treat-5,000 pounds of Rice Krispie cereal and 7,000 pounds of marshmallows were mixed and poured into an 8 foot by 12 foot plywood frame.

*Largest Pancake – created in the state of California and measured 49 feet in diameter.

*Largest Cookie – created by the Immaculate Baking Company in Hendersonville, North Carolina. The cookie weighed 37,000 pounds, was 102 feet in diameter and contained 30,000 eggs, 6,500 pounds of butter and 6,000 pounds of chocolate.

*Largest Tossed Green Salad – was prepared in the town of Pulpini, Spain and weighed 14,771 pounds.

*Largest Hamburger – prepared at Mallie’s Sports Bar and Grill and weighed 134 pounds.

*Longest Hot Dog – prepared in Monterrey, Mexico and measured 375 feet. It was placed in a specially made hot dog bun and contained mustard as its only condiment.

*Largest Pizza – prepared

Joseph Engle

April 28 - Ashley Meeks Ledbetter, Shelly Gilmore, Frank Jordan, Christopher Jordan, April Alexander, Bruce Davis, April McLellan

April 29 - Doris Sanford, Dayle Diffey, Amber Huggins, Barbara Haffey Bogy, Jim Turner



April 23 - James and LaWanda Powell, Steve and Stacie Sizemore

April 24 - Leo and Carol Merchant, James and Fay Engle

April 25 - Charley and Gena Boykin

April 26 - Wayne and Shirley Jobe, Carter and Rachel Burwell, Sterling and Tara Melton

To add your birthdays and anniversaries to our list, please send your information by mail to P.O. Box 60, Lexington, MS 39095; fax 662-834-1074; email to hcherald@gmail.com; or stop by our office at 308 Court Square in Lexington. No phone calls, please.

at the Norwood Pick n Pay in Johannesburg,

South Africa. The cheese pizza was 122.7 feet in diameter and contained 9,920 pounds of flour, 198 pounds of salt, 3,968 pounds of cheese and 1,984 pounds of tomato puree.

*Largest Sandwich – prepared in Zocalo Square in Mexico City. The 6,991 pound sandwich was made of ham, cheese and lettuce. It took 8 men to place the top slice of bread on to complete the sandwich.

*Largest Meatball – the 109 pound meatball was prepared at the Ritz-Carlton in Cancun, Mexico as a promotion for the movie, Cloudy with a chance of Meatballs. It was fully cooked and enjoyed by the hundreds of on-lookers at the event.

Today’s recipes are all appetizers and a normal size. They won’t set any world records, but will be a hit with those who enjoy them. Thanks for reading.

CHEDDAR ALMOND CHEESE SPREAD

- 2 (8 oz.) pkg. cream cheese, softened
- 2 cups shredded Cheddar cheese
- 1 Tbsp. Worcestershire sauce
- 1 tsp. garlic powder
- 1 tsp. onion powder
- ½ tsp. red pepper
- 1 cup chopped roasted almonds

In a large bowl, beat cream cheese, Cheddar cheese, Worcestershire sauce, garlic powder, onion powder and red pepper until smooth. Spoon onto parchment paper and form into a ball or a log; roll cheese mixture in chopped almonds. Serve immediately or refrigerate until ready to serve with your favorite crackers.

RO-TEL SQUARES

- 1 lb. sausage (hot or mild)
 - 1 lb. ground beef
 - Salt and Pepper to taste
 - 1 (8 oz.) pkg. cream cheese
 - 1 (10 oz.) can Ro-Tel tomatoes
 - 2 (8 oz.) pkg. crescent rolls
- Preheat oven to 350 degrees. Brown sausage and ground beef together. Drain and set aside; season with salt and pepper. Melt cream cheese and tomatoes together; combine with meat. Spray a 9 x 11 inch baking dish with cooking spray. Spread one can of rolls in the bottom of dish; add meat and cheese mixture. Spread second can of rolls on top of mixture. Bake about 25 – 30 minutes, or until rolls are browned. (This is also a great breakfast idea.)

NEW POTATOES with HORSERADISH DIPPING SAUCE

- 12 red new potatoes, washed and dried
- 3 Tbsp. olive oil, divided
- 1 tsp. Creole seasoning
- ½ tsp. salt
- ½ tsp. black pepper

- 1 ½ cups shredded Cheddar and Monterrey Jack cheese blend
 - 8 slices bacon, cooked and crumbled
- (I use the Real Bacon Bits from the package – 1 Tbsp. = 1 slice cooked bacon.)
- ¼ cup sliced green onion
- Preheat oven to 375 degrees. Line a baking sheet with foil. Rub potatoes with 1 Tbsp. olive oil to coat skin. Place on sheet and bake for 45 minutes or until done. Cool until easy to handle. Cut potatoes in half, using a teaspoon or melon baller, scoop out pulp leaving a ¼ inch thick shell; discard pulp. In a small bowl, combine 2 Tbsp. olive oil, Creole seasoning, salt and pepper; brush inside of potato with seasoned oil. Top with cheese bacon and green onions; bake for 5 minutes or until cheese melts. Serve with Horseradish Dipping Sauce.

HORSERADISH DIPPING SAUCE

- 1 cup sour cream
- ½ cup mayonnaise
- 2 Tbsp. prepared horseradish
- 1 Tbsp. chopped fresh chives
- ¼ tsp. salt
- ¼ tsp. pepper

Combine all ingredients together and chill 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.*



Examine your business needs carefully

Dear Dave,

I own a small company, and we lease the building we operate from. As an entrepreneur, how do you know when it is time to stop leasing and buy a place of your own?

Life insurance is one of those things I always said I would get around to buying someday, but for various reasons I just haven’t done it yet. Is there ever a time when it is too late to get life insurance?

Angie

Dear Angie,

First of all, I only recommend level term life insurance. It’s fairly easy to get until around age 70, depending on your overall health situation. Once you get into your seventies and beyond, however, it can be more difficult to find reasonably priced coverage.

I recommend that most people have 10 to 12 times their annual income in term life insurance. To be honest, though, you really shouldn’t need life insurance if you’re 70 or older. At that point, if you’ve saved and invested wisely over the years, you can be self-insured. By this, I mean you’ve got enough money in savings and investments to cover funeral expenses—plus enough for a spouse to live on comfortably after you’re gone.

Don’t wait any longer, Angie. Take care of this today!

—Dave

Dave Ramsey is CEO of Ramsey Solutions. He has authored seven best-selling books, including **The Total*

Dave

Is it ever too late?

Dear Dave,



April 23 - Ty Johnson, Thomas Taylor, Eleanor Ellison, Pierce Thomas, Seth Burton

April 24 - Lawson Nichols, Siobhan RaQuel Cox, Neketa G. Carthan, Virgil King, III, J. D. Chisolm, Ryder Goss, Cal Mangum

April 25 - Mary Ashley O’Reilly, Tyler Diffey, Fredrick Jordan, Terrance Ross, Aden Barrett, Louanna Garrett, Joseph Luke Dees, Zachary Goering

April 26 - Will Russell, Ella Kate Mitchell, Mary L. Hodges, Ann Fleming Leflore, Joyce Epps, Linda Johnson, Derrick L. Scott

April 27 - Marie Clutter, Randi Hernandez ST, Kimberly Love, Jolie Hays, Lyn Nations, Sharon Patton,

Money Makeover. The Dave Ramsey Show is heard by more than 16 million listeners each week on 600 radio stations and multiple digital platforms. Follow Dave on the web at daveramsey.com and on Twitter at @DaveRamsey.

**Bridal
Registry**

Laura Beth Kolb
Taylor Burrell
May 9

**Howell & Heggie
Drug Co.**

389 N. W. Depot St.
Durant
662-653-6441

**Bridal
Registry**

Nikki Merchant
Trent Boutwell
June 26

Eryca Edwards
Andrew Gilmore
August 8

**Peoples
Drug Store**

Court Square 834-2721 Lexington