



Adult Truths

I received an e-mail from a friend recently that told some Adult Truths. I thought they were quite funny and I had even thought of many of these myself.

*Part of a best friend’s job should be to immediately clear your computer history if you die.

*Nothing is worse than that moment during an argument when you realize that you are wrong.

*You wish you could totally take back all those times that you didn’t want to nap when you were younger.

*There is a great need for a sarcasm font.

*How in the world are you supposed to fold a fitted sheet?

*Did we really need to learn cursive writing? This I must disagree with. Yes, we need to learn cursive writing!!

*Map Quest and GPS really need to start their directions on #5. Everyone pretty much knows how to get out of their own neighborhood.

*I can’t remember the last time I wasn’t at least kind of tired.

*Sometimes bad decisions make good stories.

*You never know when it will strike, but there comes a moment at work when

you know that you just aren’t going to do anything productive for the rest of the day.

*I am always slightly terrified when I exit out of word and it asks me if I want to save any changes and I swear I did not make any changes.

*I keep some people’s phone numbers in my phone just so I know not to answer when they call.

*I think the freezer also deserves a light.

*Sometimes it is hard to decipher the fine line between boredom and hunger.

*How many times is it appropriate to say “What?” before you just nod and smile because you didn’t hear or understand a word they said.

*I love the sense of camaraderie when an entire line of cars team up to prevent a jerk from cutting in at the front.

*Shirts get dirty. Underwear gets dirty. Pants? Pants never get dirty, you can wear them forever.

*Sometimes I will look down at my watch three

consecutive times and still not know what time it is.

*Even under ideal conditions people have trouble locating their car keys in a pocket, finding their cell phone and pinning the tail on the donkey. But I would bet that everyone can find and push the SNOOZE button from 3 feet away, in about 1.7 seconds, eyes closed, first time, every time.

Hope you enjoy today’s dip recipes. Thanks for reading.

LOADED BAKED POTATO DIP

1 (2.1 oz.) pkg. fully cooked bacon slices
1 (16 oz.) sour cream
2 cups (8 oz.) finely shredded sharp cheddar cheese
1/3 cup fresh chives
2 tsp. hot sauce
Frozen Waffle Fries

Microwave bacon according to package directions until crisp; drain and cool. Crumble bacon in a bowl and add sour cream, cheese, hot sauce and chives. Cover and chill for 24 hours before serving. Serve with crispy,

warm baked waffle fries.

MUFFULETTA DIP

1 cup Italian olive salad, drained
1 cup diced salami, about 4 oz.
¼ cup grated Parmesan cheese
¼ cup chopped pepperoncini salad peppers
1 (3 oz.) can sliced black olives, drained
4 oz. provolone cheese, diced
1 rib celery, finely chopped
½ red bell pepper, chopped
1 Tbsp. olive oil
¼ cup chopped fresh parsley

Stir together first 9 ingredients. Cover and chill 24 hours before serving. Stir in parsley just before serving. Serve with French bread crostini.

SOUTHWEST SALSA

1 (15 oz.) can diced Ro-Tel tomatoes
5 pickled jalapeno pepper, slices
¼ cup firmly packed fresh cilantro leaves
¼ cup chopped red onions
1 Tbsp. fresh lime juice
¼ tsp. ground cumin
¼ tsp. garlic powder

¼ tsp. crushed red pepper flakes
¼ tsp. salt

Drain liquid from tomatoes, reserving 1 Tbsp. of the liquid. Mix reserved liquid, tomatoes and all other ingredients. Cover and chill for at least 24 hours until serving. Serve with tortilla chips.

*You may double the jalapenos and red pepper flakes if you like it spicy!!

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.*

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Weather keeps watermelon production on track

**Susan M. Collins-Smith
MSU Extension Service**

Good spring weather conditions in southeast Mississippi kept watermelon production on track.



Mississippi watermelon growers say production is on track with few challenges as early-variety harvest begins. (File photo by MSU Extension Service/Kevin Hudson)

Some growers in these southeastern counties, where most of the state’s watermelons are grown, are just beginning to harvest their crops.

“It’s been dry down here, so we got our fields planted on time, and the crop looks good,” said Heath Steede, Mississippi State University Extension Service agent in George County. “All of my growers irrigate, so dry weather is not a big concern. We had some cool nights early on that slowed the crop down a little, but it caught back up.”

According to the U.S. Department of Agriculture Crop Progress and Condition Report, 20% of Mississippi watermelons had been harvested as of May 31, compared to 1% at the same time last year.

Crop quality also is favorable, with 82% in good condition, 14% in fair condition and only 4% in poor condition.

Although it is early in the season, George County producer Eddie Courtney said the weather has cooperated for him so far.

“We’re just getting started with the harvest of 30 acres of an early variety, but the crop is looking pretty good,” he said. “We’re in good shape if the weather stays dry. We’ve been getting some pretty heavy afternoon showers

and are expecting more in the coming days that have us a little concerned. Too much rain will cause the melons to ruin in the field.”

Excessive rainfall and rising temperatures also increase the potential for disease problems, which is something growers haven’t seen much of yet.

“We’ve had a little disease pressure, but nothing out of the ordinary,” Courtney said.

Growers in Smith County are experiencing the same good conditions as growers in George County.

“Our crop is in good shape,” said Jeremy Maness, Extension agent in Smith County. “We’ve had a few more showers than George County this spring, but nothing excessive.”

Disease and insect pressure remain at usual levels for this time of year with harvest expected to begin in a few weeks, Maness said.

“The grower with the

earliest producing crop told me the other day he won’t begin harvesting until around the 18th or the 20th of the month,” Maness said. “Our crop is on track. We’re just really early in the season right now.”

Steede and Maness said growers in their counties have not felt the impact of COVID-19 at this point.

“Labor-wise, watermelon producers have not had any problems,” Maness said. “Right now, labor consists of one worker who sprays the fields in the evenings. When harvest begins, you’ll have more workers in the fields.”

Prices likely will be higher than last year, Maness said.

“We’ve got out-of-state watermelons on the shelves now, and they are selling really well,” he said. “But they are high. That will drive our prices some, so we’ll probably see the price go up from last year.”

CONGRATULATIONS

(AT LEFT)
HANNAH MALONE
VALEDICTORIAN
CENTRAL HOLMES
CHRISTIAN SCHOOL

(AT RIGHT)
ISSAC RANDLE JR.
VALEDICTORIAN
HOLMES CO. CENTRAL
HIGH SCHOOL

JATONI DONELSON
SALUTATORIAN
HOLMES CO. CENTRAL
HIGH SCHOOL

ALEXANDRIA HILLIARD
SALUTATORIAN
HOLMES CO. CENTRAL
HIGH SCHOOL

JASMINE WINDOM
SALUTATORIAN
CENTRAL HOLMES
CHRISTIAN SCHOOL

Our congratulations to Hannah Malone, Issac Randle, Jr., Jatoni Donelson, Alexandria Hilliard and Jasmine Windom, winners of the 2020 Holmes County Bank Scholarships.

It is a pleasure to help recognize students who make such achievements in academic work.

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