



# 4th of July 2020

We will soon mark our country’s birthday. Americans will celebrate with parades, fireworks and barbecues. Friends and family will gather to share and be thankful for the many freedoms we enjoy.

American flags will be flying proudly. Red, white and blue will be the colors of the day. Swimming pools and lakes, anything with water, will be crowded on this the most American of all holidays.

The grocery stores have been bustling with shoppers preparing for their Independence Day feasts. Racks of ribs seem to be a favorite in the meat departments. The regular fare of hamburgers, ribs, chicken and hot dogs top almost everyone’s list. Potato salad, baked beans, slaw, and ice-cold watermelon round out the menu.

Our family will gather at the pool for the afternoon and early evening meal.

Beginning with a variety of chips and dip to whet our appetites is always a favorite time. We’ll have ribs, chicken, baked beans, potato salad, stuffed mushrooms and garlic bread. A freezer of delicious homemade ice cream and freshly baked cookies will end our feast. My mouth

waters just thinking about it!

How fortunate we are to live in a free country. We owe our freedom to the many men and women who have fought and died for all of us. Veterans who have given so much of their lives are to be celebrated, honored and remembered. I also want to say a special “Thank You” to the members of all law enforcement agencies who help to keep us safe and protect our communities, often putting their own lives on the line to make sure our citizens are safe.

Today I have some ideas for sides to complete your barbecue meal. Hope you enjoy them, as well as your holiday. Thanks for reading and God Bless America.

## STUFFED MUSHROOMS

- Button Mushrooms
- Ground sausage (hot or mild)
- Worcestershire sauce
- Garlic Salt
- Bread Crumbs
- Lemon Wedges

Clean and de-stem mushrooms. Place in a baking dish and stuff with uncooked sausage. Sprinkle Worcestershire and garlic salt; top with bread crumbs. Bake at 350 degrees for about 30 – 40 minutes or until sausage is

cooked throughout. Squeeze with fresh lemons and serve. \*These are so easy and delicious. A must have for our family get-togethers.

## DILLY COLESLAW

- 1 (16 oz.) pkg. cabbage slaw mix
- ½ cup chopped onion
- 1 cup dill pickle relish
- 1 cup mayonnaise
- 2 Tbsp. pickle juice
- 1 tsp. dill
- ½ tsp. garlic salt

Mix all ingredients together and refrigerate before serving. Overnight is best to let flavors blend. \*I usually prefer a sweet vinegar based slaw, but this is a really nice change.

## BBQ BEANS

- 1 lb. ground beef
- ¼ cup chopped onion
- 8 oz. Polish sausage
- 6 slices bacon
- 2 (16 oz.) cans pork and beans
- 1/3 cup ketchup
- ¼ cup light brown sugar
- 2 Tbsp. molasses, syrup or honey
- 2 tsp. Worcestershire sauce
- 2 tsp. prepared mustard
- ½ tsp. salt
- ½ tsp. black pepper
- ¼ tsp. grounds cumin

Brown the ground beef and onion in a skillet; drain

well. Cut the sausage into ¼ inch slices and brown on both sides in a skillet; drain well. Combine the pork and beans, ketchup, brown sugar and molasses and mix well. Stir in the Worcestershire sauce, mustard, salt, pepper and cumin. Add the ground beef mixture, sausage and bacon and mix well. Pour into a baking dish and top with bacon. Bake at 350 degrees for about an hour. \*This can easily be doubled – and you may need to. I also like to add a variety of beans, such as kidney beans, black beans, pinto beans, and lima beans.

## SOUTHERN POTATO SALAD

- 2 pounds white potatoes, peeled
- Salt to taste
- 1/3 cup vegetable oil
- 2 Tbsp. apple cider vinegar
- 1 tsp. salt
- 1 tsp. black pepper
- ¼ tsp. dry mustard
- ¼ tsp. paprika
- 2/3 cup chopped celery
- 1 onion, minced
- 3 hard-boiled eggs, chopped
- ½ cup mayonnaise
- 1 Tbsp. prepared mustard
- 1 tsp. celery salt

Combine the potatoes and salt to taste with enough

water to cover in a saucepan and bring to a boil. Boil for 10 – 15 minutes or until tender, but not mushy. Drain the potatoes and cut into bite-sized pieces and place in a large bowl. Whisk the oil, vinegar, salt, pepper, dry mustard, and paprika in a bowl until combined. Pour over the warm potatoes and mix gently. Chill, covered, in the refrigerator. Several hours before serving, add the celery, onion, eggs, mayonnaise, prepared mustard and celery salt to the potatoes. Return to the refrigerator to chill completely. \*There are a million potato salads, but this one just says old-fashioned potato salad.

## CORN SALAD

- 2 (11 oz.) cans white shoe peg corn, drained
- 1 (18 oz.) can small English peas
- 1 (7 oz.) jar diced pimiento, drained
- ½ cup diced red onion
- 1 cup chopped bell pepper
- ¾ cup sugar
- ½ tsp. salt
- ½ tsp. black pepper
- ½ cup white vinegar
- ½ cup oil

In a bowl, combine corn, peas, onion, and bell pepper. In a bowl, whisk marinade

ingredients together – sugar, salt, pepper, white vinegar, and oil. Pour marinade over vegetables and chill for several hours. \*This is also a delicious dip served with corn chips.

*\*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 [laskitchen@hughes.net](mailto:laskitchen@hughes.net).*



Nikki Merchant  
Trent Boutwell  
June 26

Eryca Edwards  
Andrew Gilmore  
August 8



Court Square 834-2721 Lexington



**June 25** - Brian Gilmore, Anthony Newton, Wayne Bishop, Sherman Partain, Noah Burton, Nadine Marshall, Chris Hammett, Megan Macko, Joanne Jones

**June 26** - Shaniyah Simmons, Patty Hood, James Mitchell, Jeff Holmes, Cindy Ainsworth Lunsford, Kelly J. Strider, Gage Hynum, Kelly Dodd, Regina Thornton

**June 27** - Pam Langford, Elysabeth Floyd, Aden Lewis, Adam Lewis, Stacie Sizemore, Glenda D. Branscome, James Brown

**June 28** - Brittany LaShay Baker, Marilyn Walker, Calvin McAdams, Hunter Hutchison, Sheila Hammett, Bluford Taylor, Charles E. Simmon

**June 29** - Raymond Jackson, Haley O. Woodward, Donna Diggs, Mary Elizabeth Diggs, Carolyn C. Smart, Steve Sizemore, Linda Dickerson, Jim Haffey, Misty Goering, LaQuita Hughes

# Hinds CC names honor students

## Staff Report

Hinds Community College has announced its honor students for the 2020 spring semester.

President’s Scholars are those with a cumulative 4.0 grade point average.

Amanda Gober of Goodman; Thadus Roby of Goodman; and Milton Gray of Lexington.

Deans’ Scholars are those students with a cumulative 3.5 to 3.9 grade point average.

Rachel Burwell of Lexington has been named a Hinds Community College Deans’ Scholar for the Spring 2020 semester.

Jhayden Moore, Ashley Davidson, Addie Burrell, Gia Turner, Cade McBride

**July 1** - Drew Parrish, Lyndsey Tutor, Dominique Bullocks, Leah Gilbert, Gibbs White, Colton Howell, Hollie Belle Boykin, Cleveland Whiteside, Jr., Miranda Killebrew

## Holmes County Soil and Water Conservation District’s POSTER AND ESSAY CONTEST “BEE KIND” Starting June 25th- July 8th

• The Holmes County Soil and Water Conservation District has decided to begin the initiative of teaching the importance of local pollinators to children in the K -12th grade. These pollinators play a vital role in our food supply and ecosystems local and afar. The most important and effective form of protection for these pollinators is educating younger generations on their importance and teaching safe, easy, and effective conservation methods that they will grasp at a young age.

## POSTER RULES

• K–10th Graders will be asked to design and create a poster that shows how pollinators play a role in creating our vibrant ecosystems that we see around us. The winner of each grade will win \$25 each

## CATEGORIES:

- Kindergarten - 1st Grade
- 2nd - 3rd Grade
- 4th - 6th Grade
- 7th - 9th Grade
- 10th -12th
- Special Education

## CONTEST RULES:

- Any media may be used (paint, crayon, colored pencil, charcoal, stickers, paper or other materials) on a half-sized (14"x22") poster board.
- Poster Size: 14" x 22"
- The 2020 poster title “BEE KIND” **must be on your poster.**
- Entries completed by students in their own handwriting and coloring will score better than those designed, drawn and colored with adult assistance.
- All posters must be completed by individuals, not by a team, and turned in to your local SWCD for judging by their deadline

## ALL POSTERS MUST HAVE CHILD’S NAME AND GRADE ON THE BACK

### Poster Evaluations:

- Conservation Message 50%
- Visual Effectiveness 30%
- Originality 10%
- Universal Appeal 10%

## ESSAY RULES

Essay must be a minimum of 300 words and no more than 500 words.

Any legible form is acceptable.

## WINNER WILL RECEIVE A \$500 SCHOLARSHIP

• 11th and 12th Graders will write an essay on the effects of pesticides on pollinators in the ecosystem. This essay does not have to explain the negative effects of pesticides on the pollinators but can also include the benefits of pesticide use. The winner of this essay contest will receive a \$500 scholarship to put forward to their college tuition.

Entries will be turned into HCSWCD

20227 HWY 12 LEXINGTON, MS 39095

ANY QUESTIONS CALL 662-834-4688 EXT 3

ENTRIES MUST BE TURNED IN BY 4PM ON JULY 8<sup>TH</sup>

ENTRIES WILL BE JUDGE BY A TEAM FROM MACD