State trooper seizes marijuana and illegal edible candies after traffic stop

Press Release

Mississippi Highway Patrol State Troopers have seized approximately fifteen pounds of marijuana along with twelve pounds of illegal edible candies following a traffic stop on I-55 in Pike

On July 14, 2020, at approximately 4:29 p.m., a state trooper observed a northbound Mercedes Benz edible candies.

MS, was arrested and trans- case.



TYRECE MCDONALD

passenger car speeding ported to the Pike County at mile marker 10 in Pike Jail where he was charged County and initiated a traffic with Felony Possession of stop. Upon further investiga- Marijuana, Felony Possestion, the trooper conducted a sion of Schedule One Narsearch of the vehicle and dis- cotics, Felony Trafficking in covered the marijuana and Controlled substances and speeding. Agents with the The driver, Tyrece Q. Mc- Mississippi Bureau of Nar-Donald, 28, from Madison, cotics are assisting with the



Marijuana and laced candies were found during a traffic to a caller to my radio pro-

Summer heat lends to plentiful compensation

for Mississippi's torrid sum-

I'm not whining, just ac-

as a starting point for conversations, humidity isn't fun but one by one we're given gifts to help us muddle through. I'm thinking cold County Smith watermelons, fat blueberries picked on a farm out from Poplarville, Cal-

houn County peaches, and Delta figs.

FELDER

RUSHING

I spent countless Delta summer days in my greatgrandmother's big, quirky Delta garden that included, amazingly, figs, peaches, plums, apples, pears, jujube, both native and Japanese persimmons, quinces, pecans, strawberries, muscadines, elderberries pawpaws, blueberries, crabapples, blackberries, mulberries, and prickly pear cactus fruit. Yeah, she was a fruit nut.

Most had worms or rot, but we just cut off the bad stuff and ate or put up the rest as preserves. Anecdotally, I later made my children pick and make preserves from their great-great-grandmother's ancient fig tree. Told them that anybody can find fancy Vermont maple syrup in any Piggly Wiggly, but you gotta be special, or know someone, to get your hands on authentic plump fig preserves made with lemon slices to cut down on the sugar needed.

The other day, I explained (Photo Submitted) gram that her peach prob-

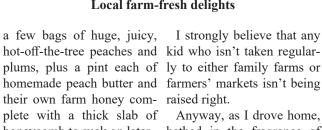
There are some sweet lems were normal. And home-grown compensations because of the heavy pest pressures, it's no wonder that we no longer have a lot of once-common local peach knowledging that other than and plum orchards, because

the sheer labor of hard annual pruning, heart-breaking fruit thinning (knocking most of the fruit while it's small so what's left is big and juicy), and expensive, nearly weekly sprays aren't for the faint of heart.

I mean, I literally wrote the book on growing fruit in Mississippi, but have a hard time pulling off actually growing all but a handful myself. I usually just grow what looks good as yard plants including blueberries, figs, an Indian cling peach, muscadine vine, and Japanese persimmon, and, because I choose to not use chemical sprays, hope to harvest a bit of fruit.

Anyway, another kind listener emailed about Murphree Orchard, small momand-pop orchard out from Pittsboro (at the centerpoint of an X made by drawing a line on a map from Starkville to Oxford and another from Tupelo to Grenada). Out in the boonies, where real people work hard to live good

Seeing a rare opportunity, I found directions to the farm online and made a safari to meet the earnest owners, retirees who even, when their church closed because of the corona virus, held informal services amongst the trees. After talking with them about their farm, I paid for



Not many folks are dedicultural operations with big cadines. Summer is good. for pruning and harvesting, sissippi author, columnist, and fungicide drench tanks and host of the "Gestalt Garand walk-in refrigerators. So dener" on MPB Think Radio. when I find dedicated folks Email gardening questions to wholeheartedly.

her pickled peaches, my mama her creamed potatoes with mayonnaise, my aunt Odessa and her lime pickles, and I could just go on

and on. These kinds of revivals don't take place regardless of a pandemic or not and I truly wish they did. It was a special and perfect time in

Aunt Louise's Cream Style Corn

3 cups fresh from the cob cream corn

1 T. sugar

1 T. flour

4 T. bacon drippings 1 cup milk

salt and pepper to taste

Combine corn, milk, flour and bacon drippings. Pour into an iron skillet and cook for 5 minutes. Add the milk and cook for another 10-15 minutes or till as thick as you would like.

Mama's



a few bags of huge, juicy, plete with a thick slab of honeycomb to suck on later.

cated enough to do this, leaving it mostly to large hortimachinery, seasonal workers who do it out of love and the ministry of tending the land and sharing the fruit of their labors, I support them

'Course, not many folks can jump in a truck and drive all over to find them, which is why we have local outlets for their harvests.

5-6 white potatoes cooked and mashed ½ to 1 cup of mayonnaise Add enough pet milk until the constancy you like Salt and pepper

Creamed Potatoes

* Peggy Sims is a lifelong resident of Attala County and columnist.

I strongly believe that any

Anyway, as I drove home, bathed in the fragrance of fresh peaches, I was already thinking ahead to September and its pick-your-own mus-

Felder Rushing is a Misrushingfelder@yahoo.com.



Taylor Burrell August 1

Shíloh Wammack Cody McCrory August 22

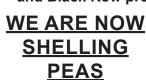
Howell & Heggie Drug Co.



FOR ALL OF YOUR SUMMERNEEDS

NEW SUPPLY TOMATO CAGES

PLANT FOOD **Great selection of Miracle-Gro** and Black Kow products



GARDEN, PET AND LIVESTOCK DUST





Fri. 8 a.m. - 5:00 p.m. Sat. 7:30 a.m. to 5:00 p.m. 834-3388 Lexington Highway 12 E

One of the

hug and kiss

my children

children, vis-

it my close

friends and

hug on them,

ping, take my

time grocery

shopping as

this is one of

my favorite

things to do,

and so many

other things.

grand-

shop-

and

go

Summer Revivals

Missing

daddy would the yard of our old home

main things I find so dis- and all we had were those vegetables. My Aunt Loucouraging is summer-time funeral home hand fans to ise always brought her revivals. I am a Southern move a little breeze. We al- creamed corn, Aunt Doris

Some of us were talking Baptist and we Baptist are ways invited a preacher that about the things we missed well-known for our "jump- was known for his evangethe most this summer with ing up and down" revivals listic qualities, (jumping the pandemic raging a hun- and fellowship/eating. Oh up and down, slapping the my, especially all the eat- pulpit and getting loud). my growing up years and There are lots of things ing. I don't know about all There was nobody dozing I wish our children could that actually hurt my heart the other churches, but our off during these sermons. I have these precious memothat I cannot do right now, Baptist cooks are GREAT can remember thinking the ries to share with their chilaltar calls were almost like dren. As a child those of Billy Graham bemother cause so many went down to the front at that time.

Then the Sunday that the ways take us revival ended we all had to the tent dinner on the ground and revivals that baptizing in the pond. It were held in was something that I wish everyone had experienced.

The food was not equaled churches. It to that of a fine restaurant was hot and because it excelled in the no fans or air finest of cuisine. At this condition- time of year everybody's ing. It was garden was at its peak and "sweatin" hot there were so many fresh