

Hyde-Smith says Miss. students will benefit from USDA school meals wavier

Hyde-Smith advocated for extension to ensure meal deliveries throughout fall semester

Press Release

U.S. Senator Cindy Hyde-Smith (R-Miss.) recognized on Monday, August 31, Agriculture Secretary Sonny Perdue approving a school nutrition waiver that will provide schools in Mississippi with greater flexibility to provide meals and other child nutrition benefits as schools open around the country.

Perdue on Monday approved extensions for the Summer Food Service Program and the Seamless Summer Options through Dec. 31, 2020.

“This waiver is very good news for Mississippi schools and other organizations that have worked to deliver federal nutrition benefits to school children throughout the pandemic. I am grateful to Secretary Perdue for approving these waiver extensions so children will continue to receive meals during the fall semester,” Hyde-Smith said.

Hyde-Smith, who serves on the Senate Agriculture Committee and the Senate Agriculture Appropriations

Subcommittee, signed a letter earlier this month that encouraged Perdue to exercise his waiver authority to assist school food authorities and non-school sponsoring organizations to provide meals to students whether their schools implement in-person, virtual, or hybrid classroom sessions.

Using authorities Congress provided in the Families First Coronavirus Response Act, Perdue extended waivers to allow the continuation of the Summer Food Service Program and the Seamless Summer Options, which will:

- Allow the Summer Food Service Program and Seamless Summer Options meals service in all areas and at no cost;
- Permit meals to be served outside of the typically-required group settings and meal times;
- Waive meal pattern requirements as necessary; and
- Allow parents and guardians to pick-up meals for their children.

***County seeks**

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damage with the smell of mold. There were ceiling tiles and framework that had all fallen through.”

The Holmes County Chamber of Commerce has since relocated and been hosted in a temporary office space in the Barrett Law Building on the court square.

Holmes County Supervisor James Young reported that the roof stabilization project is going very well with Belinda Stewart Architects based out of Eupora, Mississippi, contracted to do the work.

The building is historic, designated a Mississippi Landmark in 2003 by state agencies.



Face Masks

We have a few weeks of school under our belts and things are going remarkably well. I will be honest and say that I spent a few sleepless nights wondering what a typical day of school would be like with all the changes in our lives. I also don’t really remember what a typical, normal day is like.

My students have been great about following new rules, hand sanitizing, and wearing face masks. In fact, they seem to be better than some adults I have run across. I have seen things on the Internet about people refusing to wear face masks and making quite a scene in some places of business. I really don’t like being told what to do – you can confirm this with Mama and my husband – but we have to do what the law states and also do what we can to help stop the spread of the virus.

We have even become accustomed to the temperature check each morning.

Students wait patiently in

the vehicle until we can get to them and give them a temperature check. Thanks also to the folks who are dropping them off for their patience as well. Some mornings it seems as if everyone arrives at the same time!

One thing my students really enjoy is being able to keep a bottle of water with them at their desk. I had anticipated this being a problem, but I was wrong. It keeps down on hall traffic and the water fountains have been shut off. One of my favorite times of the day is right after recess when they come inside to a cool room and their bottle of water. They have a quick “mask break” while we read together. It seems to set the mood to finish out our day.

As I said, I don’t like wearing a face mask, but I do. Keep the following in mind while wearing your masks.

Treat Your Face Mask Like You Do Your Underwear

- *Do Not share it
- *Change it daily

Young said the roof project is currently three-fourths complete. Work on the building is being funded by the insurance money received by the county and some grants.

The county’s plans for the brick structure include records storage and retail space on the first floor; possible of-

fice space for the chamber or possible courtroom space on the second floor; and a rentable venue space on the third floor.

Young added he expects an elevator to be operational in the building.

“The whole project is a step by step process,” said Young, “but we can expect it to take 18 to 24 months to complete. Everything is looking good though.”

Young also said he invites the general public, if they have any questions about the project, to schedule a time on the supervisor’s agenda and attend a work session or regular board meeting.

“Come get the information from the source,” Young said.

- *Make sure it is clean
- *Do Not borrow or lend it
- *Make sure it fits snug, but not too tight

Have a safe and healthy week. Thanks for reading.

BBQ BLACK-EYED PEAS

¾ cup ketchup
¾ cup BBQ sauce
1 ½ Tbsp. yellow mustard
1 ½ Tbsp.
Worcestershire sauce
¼ cup brown sugar
1 tsp. onion powder
¼ tsp. garlic powder
Salt and Pepper to taste
4 (15 oz.) cans black-eyed peas, drained and rinsed
8 slices bacon – for top of the casserole

Preheat oven to 350 degrees. Spray a 9 x 13 inch baking dish with cooking spray.

Mix all ingredients together and pour into dish – Top With Bacon. Bake, uncovered, for 45 -50 minutes.

LEMON BLUEBERRY BREAD

1 ½ cups plus 1 Tbsp. flour, divided
2 tsp. baking powder
½ tsp. salt
3 eggs
1 cup sugar
1 cup (8 oz.) sour cream
½ cup oil
1 tsp. lemon zest
½ tsp. vanilla
1 cup blueberries

Preheat oven to 350 degrees. Combine 1½ cups flour, baking powder, and

salt in a large bowl. Whisk eggs, sugar, sour cream, oil, lemon zest, and vanilla until blended; add to dry ingredients. Toss blueberries with remaining 1 Tbsp. flour; stir gently into the batter. Pour into a greased and floured 9 x 5 inch loaf pan. Bake for 1 hour and 15 minutes or until toothpick inserted into the center comes out clean. Cool for 10 minutes in pan and removed to a wire rack to cool completely.

SEASHELL PASTA SALAD

1 (12 oz.) pkg. large shell pasta, cooked and rinsed in cool water; drain
1 (28 oz.) can petite chopped tomatoes, drained
2 carrots, sliced
½ red bell pepper, cubed
½ green bell pepper, cubed
1/3 cup sliced green onions
1 (2.25 oz) can sliced black olives, drained
¼ cup grated Parmesan cheese
1 (10 oz.) pkg. sliced pepperoni

Salt and Pepper to taste
1 cup Italian salad dressing

Combine all ingredients, with the salad dressing, salt and pepper last. Toss gently to combine; cover and refrigerate well 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 laskitchen@hughes.net.*



This photo, taken on Friday, August 28, shows the first floor of the former Masonic Hall on the Lexington Court Square. The first floor previously housed retail and office space including the Corner Store, Holmes County Chamber of Commerce and an attorney’s office. The back portion of the building’s roof collapsed in May 2019. The county is in the process of renovating the building. (Photo by Matthew Breazeale)

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