



TODAY’S CHILDREN

My article today may not be a popular one. Today I am on my “soap box.” My article is strictly about some recent observations I have made. Not just at school, but by reading and researching and listening to people I come in contact with in my everyday life. I have always loved children of all ages and spending time with them. My chosen profession of teaching is the only one that I can imagine pursuing and I enjoy it tremendously.

In today’s world, many parents don’t want their children to be disappointed or unhappy for even a minute. If children don’t want to do something, they just don’t do it and some parents say O.K.

Don’t do it if you don’t want to no matter how it affects others or the child for that matter – just as long as they are happy. They are allowed to make major decisions that should be made by their parents – even if they don’t like what that decision is. Some children feel free to argue with adults and want explanations for everything. They need to understand that sometimes you do things because that is the way it is and that is what you are supposed to do. An adult or person in authority has told you to do something and that is what you do.

We give our children everything too soon. They have absolutely nothing to look forward to. Their looking forward to things begins to wane when everything is given to them much too soon. They bore easily and need constant entertainment. I don’t think 6 year-olds need cell phones. Even if they really want one and everybody else has one – they can wait. I don’t think elementary baseball and softball players need \$400 bats – they can wait, perhaps when they are playing on a college scholarship.

I read a story about a Little League Baseball League who passed a rule that each player must try-out and play all nine positions on the field. You know, folks, not everybody is a pitcher. Let them try out for the positions and may the best man win their position according to their ability. Why take a position that you are not ready or prepared to do? Do what is best for your team. To me, that is a worthwhile lesson learned

at a very early age.

My son and I were discussing this very topic. He laughed and said he was born too soon. He didn’t catch much slack by having a mama for a teacher and a daddy for a coach.

Young people who have been reared in their own “Utopia” will have a very difficult time adjusting to the real world. There will be disappointments and they might not get everything they want. They need to have the experiences and stamina to accept negative experiences. They will be a better person for their life experiences.

Appreciate the things you have and enjoy waiting and anticipating the things that are to come.

It is O.K. for your children to be upset with you and other adults about decisions that are made. They will always love you and later in life will appreciate what you have done for them. Like my Mama said – “You can get glad as quick as you got mad!”

Hope you enjoy this week’s pie recipes. My family loves pies!! Thanks for reading.

GERMAN CHOCOLATE PECAN PIE

1 (9-inch) deep-dish pie crust

1 cup light brown sugar

½ cup light corn syrup

½ cup dark corn syrup

¼ cup butter, melted

3 large eggs

1 ½ tsp. vanilla extract

¼ tsp. salt

2 cups pecan halves

1 cup semisweet chocolate chips

1 ½ cups flaked coconut

Bake pie crust at 350 degrees for 8 minutes and set aside. In a large bowl, combine brown sugar and corn syrups. Add melted butter, eggs, vanilla and salt; whisk until well mixed. Stir in pecans. Sprinkle chocolate chips evenly over prepared pie crust. Sprinkle coconut on top of chocolate chips. Spoon pie mixture evenly on top of the coconut. Bake for 1 hour, or until middle is set. Cool completely before serving.

CREAM CHEESE BROWNIE PIE

1 (9-inch) pie crust

1 (8 oz.) pkg. cream cheese

3 Tbsp. sugar

1 tsp. vanilla

3 eggs

Multistate settlement reached with medical mesh makers says attorney general

Press Release

Attorney General Fitch announced a settlement by 48 states and the District of Columbia with C.R. Bard, Inc. and its parent company Becton, Dickinson and Company requiring

1 box (15.1 oz.) fudge supreme hot fudge swirl premium brownie mix

¼ cup vegetable oil

2 Tbsp. water

½ cup chopped pecans

In a medium bowl, beat cream cheese, sugar, vanilla and one of the eggs with a mixer until smooth; set aside. Reserve hot fudge packet from brownie mix for topping. In a large bowl, beat brownie mix, oil, 1 Tbsp. water and remaining 2 eggs until mixed. Spread ½ cup brownie mix in bottom of pie shell. Spoon and carefully spread cream cheese mixture over brownie layer. Top with remaining brownie mixture; spread evenly. Sprinkle with pecans. Bake 40 – 50 minutes or until center is puffed and crust is golden brown. In a small microwavable bowl, microwave hot fudge packet on High for 30 seconds. Stir in remaining tablespoon of water and drizzle fudge over the top of the pie. Cool completely before serving. Store in refrigerator.

CARAMEL APPLE PIE

1 (15 oz.) box refrigerated pie crust

¼ cup finely chopped pecans

¾ cup sugar

2 Tbsp. flour

1 tsp. ground cinnamon

1/8 tsp. ground nutmeg

1 Tbsp. lemon juice

6 cups sliced peeled cooking apples (about 6 medium)

¼ cup caramel ice cream topping

¼ cup chopped pecans

Heat oven to 425 degree. Place one pie crust as directed on box in a 9 inch pie plate. Sprinkle pecans on top of bottom crust. In a large bowl, mix sugar, flour, cinnamon and nutmeg. Gently stir in lemon juice and apples. Spoon into crust lined pan. Top with second crust; seal edges and flute. Cut slits in several places on the top crust. Brush crust with water; sprinkle lightly with sugar. Bake 45 minutes until crust is golden brown. Cool at least 1 hour before serving. Drizzle with caramel topping and pecans.

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.*

payment of \$60 million for the deceptive marketing of transvaginal surgical mesh devices.

“C.R. Bard failed to disclose serious and life-altering risks of permanently implanted surgical mesh devices, leaving thousands of women to suffer,” said Attorney General Fitch. “This settlement holds Bard accountable for its deceptive business practices and ensures they will not violate Mississippi’s consumer protection laws again.”

C.R. Bard and its parent company, Becton, Dickinson and Company, have agreed to pay \$60 million to the 48 participating states and the District of Columbia. Mississippi will receive a total amount of \$837,611.00.

Surgical mesh is a synthetic knitted or woven fabric that is permanently implanted in the pelvic floor through the vagina to treat pelvic organ prolapse and stress urinary incontinence. These are common conditions faced by women due to a weakening in their pelvic floor muscles caused by childbirth, age, and other factors.

Thousands of women implanted with surgical mesh have made claims that they suffered serious complications resulting from these devices, including erosion of mesh through organs, pain during sexual intercourse, and voiding dysfunction. Although use of surgical mesh involves the risk of these serious complications and is not proven to be more effective than traditional tissue repair, millions


of women were implanted with these devices.

The attorneys general allege that C.R. Bard misrepresented or failed to adequately disclose serious and life-altering risks of surgical mesh devices, such as chronic pain, scarring and shrinking of bodily tissue, painful sexual relations, and recurring infections, among other complications. Although C.R. Bard stopped selling transvaginal mesh, the settlement provides injunctive relief, requiring both C.R. Bard and Becton, Dickinson and Company to adhere to certain injunctive terms if they reenter the transvaginal mesh market.

Under the terms of the settlement, the companies are required to:

- Provide patients with understandable descriptions of complications in marketing materials.
- Include a list of certain complications in all marketing materials that address complications.
- Disclose complications related to the use of mesh in any training provided that includes risk information.
- Disclose sponsorship in clinical studies, clinical data, or preclinical data for publication.
- Refrain from citing to any clinical study, clinical data, or preclinical data regarding mesh, for which the company has not complied with the disclosure requirements.
- Require consultants to agree to disclose in any public presentation or submission for publication Bard’s sponsorship of the contract-ed for activity.

- Register all Bard-sponsored clinical studies regarding mesh with ClinicalTrials.gov.
 - Train independent contractors, agents, and employees who sell, market, or promote mesh, regarding their obligations to report all patient complaints and adverse events to the company.
 - Ensure that its practices regarding the reporting of patient complaints are consistent with FDA requirements.
- Joining Mississippi in this multistate settlement are Alabama, Alaska, Arizona, Arkansas, California, Colorado, Connecticut, Delaware, District of Columbia, Florida, Georgia, Hawaii, Idaho, Illinois, Indiana, Iowa, Kansas, Kentucky, Louisiana, Maine, Maryland, Massachusetts, Michigan, Minnesota, Missouri, Montana, Nebraska, Nevada, New Hampshire, New Jersey, New Mexico, New York, North Carolina, North Dakota, Ohio, Oklahoma, Oregon, Pennsylvania, Rhode Island, South Carolina, South Dakota, Tennessee, Texas, Utah, Vermont, Virginia, Washington, and Wisconsin.



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