



**October 8** - Chris Farmer, Josh Guest, Amy McLellan, Kalyn Carter

**October 9** - Pattie Lowe, Sue Cade, James Benson, Lynn Edwards, John Drennan, Robert Granderson, Dawn Boutwell, D. J. Bilsky, Ralph Alexander

**October 10** - Paul Merchant, Jason Tate, Linda Hutchison, Jay Murtagh, Alex McLemore, Drue Johnson, Curtis Mooneyhan, Haden Allen, Coulson Jones

**October 11** - Chris McNeese, Selena Gilmore, Jacks Poe, Yates Poe, Mayme Kathryn Davidson, LaWanda Powell, Brayden Langford, Turner Haynes, Ta’kira Walsh, Bentley Risher, Gavin Stafford

IN AND AROUND LEXINGTON BY LEONA (LENA) FIELDS

Steve Malone was funeralized Saturday, October 3. Keep the Malone and Harmon families uplifted in prayer. He lived with his sister, Mrs. Vera Harmon. Mr. J.D. and Vera took good care of him during the times he would be sick.

Keep the Walden family on your prayer lists. One of their family members passed.

Tuesday morning, September 29, I got a surprise phone call. It was from Janell Brown, daughter of Mrs. Corean Torry (deceased). I was glad to hear from her. Years ago, ladies used to use some kind of skin cream

to lighten dark skin. Janell and I were trying to think of the name of the cream. All I could think of was Ambi. If anyone knows what I am talking about, call me at 662-834-1489, and give me the name of the face cream. Janell’s daughter, Laquisha “Trice” still lives in the family home.

People, canning jars are hard to find. So don’t throw away your glass jars you buy jelly and pickles in. Donate them to people that can food. They’ll probably be glad to get used canning jars too.

Don’t forget, the farmers’ market is open on Friday on the court square.



## Word of the Year

Since 2013, Miriam-Webster has proclaimed a “word of the year”. This is an honor based on the number of times a word or an expression has been used online and how frequently it compares to the previous years. Some past winners have been 2004 – Blog and 2008 – Bailout.

Due to Covid-19, there has been an explosion of new words and phrases – self-isolating, pandemic, lockdown, essential workers, social distancing, and quarantine. The odds are that this year’s word of the year will be associated with the virus.

I know one new word is homegating – tailgating at home. Not being able to attend our favorite college football games and tailgate has put a damper on some of our Saturdays. If you really think about it ,at home we have great TV, good food, clean bathrooms, and terrific friends and family. This one might be a plus.

One thing that has been a result of people quarantining and staying at home is the fact that families are doing a lot more cooking at home. Today I have a few cooking tips that may help those who are still cooking at home.

\*Easily remove food odors from your hand – after cooking up onions or garlic, rub your hand with a piece of celery. Then wash your

hands.

\*Keep brown sugar soft. Place a slice of bread in an airtight container with the brown sugar. It draws moisture from the bread.

\*Perfect hard-boiled eggs – Add vinegar to the boiling water. Cover the eggs with room temperature water for 15 minutes before boiling.

\*Toast pecans before using in recipes. This adds a ton of flavor. They burn easily if you aren’t watching closely. Try toasting in a microwave for 1 – 2 minutes, or until they start to sizzle. Cool before using.

\*To chop nuts easily, place in a bowl and use a pastry cutter to keep pieces confined.

\*Use garlic for extra flavor in sandwiches. Rub a peeled garlic clove over bread before adding condiments.

\*Rather than putting salad dressing on last, put the dressing in an empty bowl, swirling the bowl as the dressing coats the inside of the bowl. Add salad greens and other ingredients, then toss before serving. The greens are perfectly dressed.

\*Restaurant style salad in minutes. Place lettuce and all other vegetables in a bowl filled with ice water for a few minutes, then dry and make salad. This makes for a super crisp and highly brightly colored salad.

Today I have some vegetable casseroles to accompany your meals. I hope you will give them a try. Thanks for reading.

### BENTON POTATO CASSEROLE

Boxed Instant Potatoes – Make a recipe according to box direction for 12 servings.

Add:  
1 (8 oz.) cream cheese  
1 cup sour cream  
1 tsp. Accent seasoning  
1 tsp. salt  
Pepper to taste  
Grated Cheese for top of casserole

Mix all ingredients together, except for the grated cheese. Top casserole with grated cheese and bake for 30 minutes at 350 degrees.

### SOUTHERN MACARONI and CHEESE

2 cups uncooked elbow macaroni  
½ cup butter  
2 (12 oz.) cans evaporated milk  
1 Tbsp. black pepper  
3 large eggs  
1 tsp. salt

4 cups shredded sharp cheddar cheese  
1 pinch paprika  
Preheat oven to 425 degrees. Spray a 9 x 13 inch pan with Pam. Boil pasta in salted water as per package directions; drain well. Slowly melt butter in a large pot over low heat; stir in black pepper and heat. Whisk eggs until smooth and whisk half mix mixture into the eggs until thoroughly incorporated. Put egg mixture back into evaporated milk mixture and continue to cook until sauce thickens. Gently combine salt and cooked macaroni into mixture. Spoon ¼ of the macaroni mixture into prepared dish. Top with 1 cup of cheese and repeat layers 3 more times; top with paprika. Bake in preheated oven for 30 minutes.

### SPINACH and ARTICHOKE POTATO CASSEROLE

2 (4 oz.) pkg. butter & herb instant mashed potatoes  
1 (32 oz.) pkg. frozen shredded hash brown potatoes  
½ cup butter, softened  
4 oz. softened cream cheese  
1 (0.7 oz.) packet Good Seasons Italian

dressing mix  
1 (10 oz.) pkg. frozen spinach, thawed and drained  
1 (14 oz.) can artichoke hearts, drained and chopped  
1 cup shredded Monterey Jack cheese  
1 cup sour cream  
¼ cup grated Parmesan cheese  
1 (2.8 oz.) can French fried onions

Preheat oven to 350 degrees; spray a 9 x 13 inch baking dish with cooking spray. Prepare instant mashed potatoes according to package directions. In a large bowl, combine potatoes, butter, cream cheese, Monterey cheese, sour cream, and Italian dressing mix. Stir in shredded hash browns, spinach and artichokes. Spread into prepared pan and bake uncovered for 35 minutes. Top with grated Parmesan cheese and French fried onions and bake an additional 10 – 15 minutes.

*\*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](mailto:lafkitchen@hughes.net).*

**Oct. 2 Players of the Week**

<b>H. C. Central</b> <b>Jerell Boyd</b> <b>JUNIOR</b> <b>RUNNING BACK</b> RAN FOR 121 YDS ON 16 CARRIES, SCORED 2 RUSHING TDs, 4 CATCHES FOR 50 YDS, 1 RECEIVING TD & A 35 YD KICKOFF RETURN	<b>CHCS</b> <b>Jace Dean</b> <b>SENIOR</b> <b>QB/TE/LB</b> 23 CARRIES 115 YDS 2 TD's 3 RECEPTIONS 81 YDS 1 TD 8 TOTAL TACKLES ON DEFENSE
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Support your local schools

**Sunflower**  
“Your Better Value Food Store”  
Highway 12 E. 834-3495 Lexington

## St. James Church Women’s Ministry Pretty In Pink Breast Cancer Bike Ride



Bring your Bike or Borrow a Bike for a 3K Ride  
• Donation: \$20 for Adults •  
Benefit for the American Cancer Society  
Making Strides for Breast Cancer Program  
**October 10, 2020**  
**9:00 a.m. to 11 a.m.**  
Starting Point: Derrick-Hobbs Park in Durant  
For additional information call 601-832-9112  
• Grab and Go Refreshments & Door Prizes •  
CDC COVID-19 Guidelines will be followed