



Unlike some other types of hunting, pursuing the turkey is very enjoyable doing with a partner; especially if one is doing the calling and the other is doing the shooting. Most people who have hunted turkey for a period will tell you they enjoy calling in a bird as much as shooting one. Not only do you get to share in a successful shot, but the caller gets a sense of pride in knowing if it weren't for his calling the shot would've never been made. Most of the time, shooting a turkey is less about a hunter's skill and more about the caller's mastery of the tools of the trade. I don't consider myself an expert caller, but I figure if I can fool a gobbler, I have at least accomplished somewhat of an ability to use a call. I may never win a national calling championship, but I can enjoy a deep-fried turkey breast. Now don't get me wrong, I'm sure I've missed my share of opportunities because I'm no

expert, but I'm not going to stay home because I'm not as good as the next guy. I really wish I were a better caller. I've watched plenty of videos just trying to hear and replicate the sounds, but it seems many other hunters just have a greater predisposition for quality calling, than I do. I'm just glad I've not let my lack of calling ability detour me from the turkey woods.

These thoughts remind me of another type of calling that I enjoy, and that's calling hunters to a closer walk with God. I admit when I listen to other "callers," sometimes I get discouraged because I'm just not as good as they are. I've wished that God had made me like the guy on an old commercial about a financial group - E.F. Hutton. The ditty goes, "When E.F. Hutton speaks, everyone listens." But God has not gifted me in that way. He made me who I am - gifted in some ways, lacking in others. He

***CHCS**

(Continued from page 1.)

Pole Vault - Aiden Adcock, 2nd; **Discus** - John Christopher Riley, 10th; Bryce Hester 14th; **Shot Put** - Hunter Cauthen, 6th; Grayson Marshall, 9th; **4x100 Meter Relay** - 4th; **4x200 Meter Relay** - 3rd; **4x400 Meter Relay** - 2nd; **4x800 Meter Relay** - no participants.

Junior High Girls
100 Meter Dash, Zoey Jones, 7th; **200 Meter Dash** - Zoey Jones, 6th; **400 Meter Dash** - J. J. Brown, 6th; **800 Meter Run** - Allie McBride, 1st; Ashlyn Tate, 4th; **1600 Meter Run** - Ashlyn Tate, 4th; Hattie Melton, 7th; **100 Meter Hurdles** - Ryleigh Scott, 3rd; **300 Meter Hur-**

made you the same way. You now have a choice and it's the same choice I had in hunting turkey; either to stay home because of your lack of perceived ability, or continue to do what you love to do, the best I can. You know what I chose.

Has something or someone told you that you are unable, ungifted, or unqualified? Do you consider yourself a novice amid experts? Are you letting the shadow of someone else's greatness hide your own light? Remember, it's just a ploy to keep you at home so you will never enjoy the successes God has in store, for just you.

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dles - Kate Riley, 2nd; **High Jump** - Kenzie Cochran, 3rd; J. J. Brown, 5th; **Long Jump** - Ryleigh Scott, 3rd; J. J. Brown, 13th; **Triple Jump** - Allie McBride, 1st; Natalie Winstead, 2nd; **Pole Vault** - no participant; **Discus** - Drue Johnson, 3rd; **Shot Put** - Hanna Hood, 8th; Drue Johnson, 10th; **4x100 Meter Relay** - 4th; **4x200 Meter Relay** - 6th; **4x400 Meter Relay** - 3rd; **4x800 Meter Relay**, 2nd.

Junior High Boys
100 Meter Dash - Ashton Tate, 3rd; **200 Meter Dash** - Lamarion Buchanan, 2nd; **400 Meter Dash** - Hudson Haffey, 1st; **800 Meter Run** - Josh Robinson, 4th; John Hudson Word, 5th; **1600 Meter Run** - Cayton Edwards, 1st; Josh Robinson, 2nd; **3200 Meter Run** - Cayton



March 18 - Monica and Steve Mayo
March 19 - Mike and Tara Cronin, Jeffrey and Shannon Fratesi
March 21 - Scott and Ellen Carr
March 22 - Brannon and Ashley Ledbetter
March 23 - David and Ashley Box

March 24 - Len and Darlene Ware
 To add your birthdays and anniversaries to our list, please send your information by mail to P.O. Box 60, Lexington, MS 39095; fax 662-834-1074; email to hcherald@gmail.com; or stop by our office at 308 Court Square in Lexington. No phone calls, please.

Edwards, 2nd; Hayes Hester, 7th; **110 Meter Hurdles** - no participants; **300 Meter Hurdles** - John Ward, 1st; **High Jump** - Kade Ward, 2nd; **Long Jump** - Hudson Haffey, 1st; Lamarion Buchanan, 3rd; **Triple Jump** - John Ward, 1st; John Hudson

Word, 2nd; **Discus** - Bryan Gallagher, 10th; Logan Engle, 12th; **Shot Put** - Bryan Gallagher, 2nd; Logan Engle, 5th; **4x100 Meter Relay** - 1st; **4x200 Meter Relay** - no participants; **4x800 Meter Relay**, 4th.



Stephanie's Birthday

My daughter-in-law's birthday is this week. After living in a world of males for many years, it has been wonderful to have another female around. As parents, we always dream of the person our children will marry and hope that it is someone we, too, will love and welcome into our family. As the parent of an only child, I knew I only had one shot at a daughter-in-law - I needn't have worried. I couldn't have done better if I had hand picked her myself.

I remember the first time we met Stephanie. I knew Steven was dating someone, but he wasn't giving many details about his new girlfriend. Now I know it was because she was from my hometown and he thought I might check around to find out about her. He was right, I probably would have - he knows his Mama well.

It was a Friday evening, and we had just gotten home from a very long week of school. I had put on my pajamas, washed my face, and pulled my hair up in a "Pebbles Flinstone" ponytail. I heard the back door open, and Steven walked in and said he wanted me to meet somebody. What a great first impression for a Mama to make!

The funny thing was that they had been out at the farm where she had fallen into the mud and needed a bath and a change of clothes. To this day, we laugh about our first meeting.

We have gone through many changes since that first muddy meeting. It has been 12 years, but it seems like yesterday. In addition to Stephanie joining our family,

the birth of our granddaughter, Leila Rose, have been two wonderful life changing events in our family.

I have been trying a few new main dish recipes lately. Several of them have been what we describe as "keepers". I hope you will give them a try. Thanks for reading.

EASY CRAWFISH FETTUCCINI

- 1 stick butter
- 1 cup chopped yellow onion
- 5 cloves garlic, minced
- 1 lb. crawfish tail meat
- 1 can Cream of Mushroom Soup
- 1 cup sour cream
- 8 oz. Velveeta cheese, cubed
- 1 Tbsp. Cajun seasoning
- 2 tsp. salt
- 8 oz. fettuccini, cooked and drained
- 1 cup grated Parmesan cheese

Preheat oven to 350 degrees. Melt the butter and add onion; saute' for 5 minutes. Add garlic and saute' for 2 minutes more. Stir in crawfish, soup, sour cream, Velveeta, Cajun seasoning, and salt. Brin to a simmer and stir until cheese melts, stirring constantly. Add the pasta and stir to combine; spoon into a greased baking dish and sprinkle with Parmesan cheese. Bake for about 30 minutes or until heated through.

MUSTARD and BROWN SUGAR CHICKEN

- 6 boneless, skinless chicken breasts
- ½ cup packed brown sugar
- 6 Tbsp. olive oil
- ¼ cup cider vinegar
- 3 garlic cloves, minced

3 Tbsp. coarse grain mustard

- 2 Tbsp. fresh lime juice
- 2 Tbsp. fresh lemon juice
- 1 ½ tsp. salt
- Ground pepper to taste
- Hot Cooked rice

Arrange the chicken in a single layer in a baking dish. Mix the brown sugar, olive oil, vinegar, garlic, mustard, lime juice, lemon juice, salt and pepper in a bowl and pour over the chicken; turning to coat. Marinate, covered, in the refrigerator for 4 hours, turning occasionally. Preheat oven to 350 degrees and bake in the marinade for 45 minutes - an hour. Serve the chicken breasts over hot cooked rice and drizzle with the hot marinade.

FALL CASSEROLE

- 8 oz. small elbow macaroni, cooked and drained
- 1 lb. ground chuck
- 1 onion, chopped
- 1 garlic clove, minced
- 1 green bell pepper, chopped
- 8 oz. fresh mushrooms, sliced
- ½ cup pimiento-stuffed green olives, sliced
- 1 (10 oz.) can tomato puree'
- Salt and Pepper to taste
- 2 cups (8 oz.) shredded sharp cheddar cheese

Preheat oven to 350 degrees. Brown the ground chuck with the onion and garlic; drain. Stir in the bell pepper, mushrooms and olives and simmer for about 3-5 minutes, stirring occasionally. Mix the tomato puree' with enough water to make 2 cups and add to the meat mixture; add prepared macaroni. Season to taste with salt and pepper and stir in 1 ½ cups of the cheese. Spoon mixture into a greased baking dish and bake for 30 minutes; sprinkle with remaining cheese and bake an additional 5 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.*

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