



# Easter & Jell-o

Easter is just around the corner. This holiday brings back many memories. Children and Easter egg hunts were a big part of our holiday celebrations in the past. The Flemming family always had a huge egg hunt the Saturday before Easter. Both adults and children took part in the egg hunt. I married into a very competitive family. The plastic eggs had slips of paper with the number of an envelope in them. These envelopes contained different amounts of money – anywhere from \$1.00 to \$20.00. That peaked everyone’s competitive nature. I’ve never seen grown people mow you down for an egg. My sister-in-law and I decided we weren’t risking our lives for an egg. We also remembered that what’s mine is mine and what’s his is mine. I never ever found eggs as a child at the school and church egg hunts. I quickly discovered that the person with the fewest eggs found got a prize. That prize usually had my name on it. My husband was always that kid who found all the eggs and got that most found prize. Opposites really do attract. Every year I would make Jell-o jigglers in the shape of an egg. I had bought some egg molds and made them for my son’s school parties and also for the family egg hunt. Many years later, I make them in Christmas shapes for my granddaughter’s school Christmas party. I always have them in the summer for pool parties.

If you don’t have molds, just pour the mixture into a flat baking dish and cut into squares. The ratio is 2 small boxes of Jell-o to 1 ¼ cups boiling water. I also add 1 package of plain Knox gelatin to make them firmer. I also think of congealed salads during the spring and summer months of the year. They are a great addition to a summer meal or an addition to a sandwich. 75% of American households have Jell-o in their cupboards. That is 3 out of every 4 families. We are one of those families. \*Jell-o is nearly 90% sugar. \*The state of Utah eats more Jell-o than any other state. It is the state food. \*When immigrants arrived at Ellis Island to find a better life in America, they were served Jell-o as a tasty treat to welcome them to their new home. \*At one time, Jell-o had not only fruit flavors, but vegetable options as well – such as vegetable, celery, and onion. They were not very popular and were quickly removed from the shelves. \*Jell-o can be used to dye your hair, make finger paints, or even create edible Play-dough. \*Jell-o has 22 official flavors. When it first got its start, there were only 4 – strawberry, orange, lemon, and raspberry. \*Strawberry is the most popular flavor. \*9 boxes of Jell-o are sold every second in the United States. The origin of the congealed salad goes back to 1904

when Perfection Salad won 3rd prize in a Better Homes & Garden recipe contest. They began to be popular in the 1930’s as fresh fruits and vegetables became more prominent in American diets. Congealed salads were an elegant way to present them. My mother and grandmother always had a congealed salad in the refrigerator. I love them, but my boys never really liked them. Steve called them dessert. Once I tried to serve them a delicious tomato aspic with vegetables and shrimp. My son’s response was that he was definitely not eating tomato Jell-o! Today I have some delicious congealed salads that are some of my favorites. They will also satisfy your sweet tooth. I hope you will give them a try. Thanks for reading.

- ORANGE SHERBET CONGEALED SALAD**  
2 (3 oz.) pkg. orange gelatin  
1 cup boiling water  
1 pint orange sherbet
- STRAWBERRY CONGEALED SALAD**  
2 (3 oz.) pkg. strawberry gelatin  
2 cups boiling water  
1 (14 oz.) can crushed pineapple  
2 (10 oz.) pkg. frozen sliced strawberries, partially thawed  
2 bananas, diced  
12 oz. sour cream  
Dissolve gelatin in hot water; add pineapple, strawberries, and bananas. Pour half

- ½ pint cream, whipped  
1 (11 oz.) can mandarin oranges, drained  
1 (8 oz.) can crushed pineapple, undrained  
Topping:  
1 box vanilla instant pudding mix  
1 cup milk  
1 (8 oz.) Cool Whip  
Dissolve gelatin in boiling water; add orange sherbet and whipped cream. Stir in oranges and pineapple. Pour into an 8 x 12 inch baking dish; refrigerate until set and spread topping on top. Refrigerate overnight and cut into squares to serve.
- BLUEBERRY CONGEALED SALAD**  
2 (3 oz.) pkg. blueberry gelatin  
2 cups boiling water  
1 (15 oz.) can blueberries, drain and reserve juice  
1 (8 ¼ oz.) can crushed pineapple, drain and reserve juice  
Topping:  
1 (8 oz.) pkg. cream cheese, softened  
½ cup sugar  
½ tsp. vanilla  
½ pint sour cream  
½ cup chopped pecans  
Dissolve gelatin in boiling water; measure blueberry and pineapple juice and add enough to make 1 cup – add to gelatin mixture. Stir well and add blueberries and pineapple. Pour into a flat baking dish and refrigerate until firm.  
To prepare topping, com-

bine cream cheese, sugar, vanilla and sour cream until blended. Spread over congealed salad and sprinkle with chopped 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](mailto:lafkitchen@hughes.net).

of mixture in baking dish and let set. Spread the sour cream over the congealed mixture; spread the remaining gelatin mixture on top. Cover and refrigerate.

**Bridal Registry**  
Lily Fran McCrory  
Rosario Guastella  
May 22  
**Peoples Drug Store**  
Court Square 834-2721 Lexington

# Mississippi College hosts in-person May graduations

**News Release**  
Mississippi College’s family will gather for a series of in-person spring graduations scheduled for early May. It’s a refreshing change after the COVID-19 pandemic caused MC officials to pivot to virtual ceremonies over the past year. The 2021 graduations will be spread over two days (May 7-8) to minimize crowd sizes. Centers for Disease Control health protocols will be followed at the ceremonies. In addition, there will be a new 4 p.m. celebration on the Quad on May 6 (weather permitting). It will include a graduation procession, music, and a guest speaker. The activity is titled “MC Celebrates Its Family.” Commencements for the university’s Class of 2021

begin at 10 a.m. that Friday for the School of Science and Mathematics in the A.E. Wood Coliseum. The School of Business ceremony starts at 2 p.m., followed by the School of Education at 6 p.m. inside MC’s spacious basketball arena. On Saturday, graduation at the coliseum begins at 10 a.m. for the School of Nursing. That’s followed by the School of Christian Studies and the Arts commencement at 2 p.m. The final May 8 ceremony is booked for the School of Humanities and Social Sciences at 6 p.m. Professor Miller also announced that MC graduates participating in the university’s virtual ceremonies in 2020 are invited to return for the in-person commencements.

## Holmes County Central High School

### 5A Championship

# Jaguars!!



**5A STATE CHAMPIONS**



**MHSAA CHAMPIONSHIP**

## “A Day to Celebrate Our Jaguars”

When: Saturday, April 3, 2021  
 Where: Holmes County Courthouse Lawn  
 Time: 12:30 p.m., Parade lineup from The High School  
 Recognition program at 1:00 p.m.

## “HOLMES COUNTY PROUD”