



IN THE KITCHEN
WITH
LeeAnn



Yard Work

I have a confession to make – I don’t do yard work. I do not have a green thumb and I don’t like manual labor. There I’ve said it – I feel much better.

My husband is the only one who works in the yard – year round. I often tell him that if he married me to do yard work, he married the wrong chick!

During Spring Break, Steve was constantly working in the pool yard. Trimming trees and shrubs, and even cutting down a few that were out of control was a daily event. I can’t count how many truckloads of limbs he hauled away. Then there was the poison ivy issue. I have never had poison ivy, but it looks extremely painful. Refer to first paragraph as to why I have never suffered from poison ivy.

I do enjoy preparing my outdoor pots with blooming plants getting ready for spring and summer. I even water them first thing every morning. Of course by the end of August I am praying for them to just go ahead and die to relieve me of my watering duty. School has started by then and our lifestyle changes drastically.

When I was a little girl,

my Mamaw had pots of petunias on her front porch. We would water them together in the afternoons. She would pull the dead blooms off every day and she called it “washing their faces”. Petunias are one of my favorite choices to plant and I seem to have pretty good luck with them. I always think of her when I water my plants.

Another reason I don’t do yard work is due to the fact that Steve really doesn’t want me to work in the yard. After we had moved into our first home, I decided one day in a moment of weakness – and love for my husband, that I needed to help him with mowing the yard. He was farming at the time and was constantly working with irrigation during a very dry summer. The fact that the yard needed mowing was driving him crazy and I thought I would surprise him when he arrived home that night with a freshly mowed lawn.

I remember thinking that it couldn’t be that hard to do and any idiot can jump on a riding lawn mower and mow a yard. Well, I was wrong. After meticulously mowing and watching to cut just the way he did, I was al-

most through after 2 hours of work. As he pulled in the driveway, he was laughing and motioning for me to stop. He told me that if I would put the blade down it would cut a lot better! After thanking me for my thoughtful gesture, he asked me to please never, ever try to mow his yard again and under no circumstances was I to ever touch the weed-eater.

As springtime arrives, my thoughts turn to salads. Hope you enjoy today’s variations of layered salads. They look beautiful in a clear glass bowl or a trifle dish for a different look. Thanks for reading.

LAYERED CORNBREAD SALAD

3 (6 oz.) pkg. cornbread mix

5 ripe avocados, halved, pitted, and peeled

1 (1 oz.) pkg. ranch dressing mix

¼ cup buttermilk

4 tsp. fresh lime juice, divided

2 (15 oz.) cans pinto beans, rinsed and drained

2 (8 oz.) pkg. shredded Monterey Jack cheese

2 (15 oz.) cans whole corn, drained

1 (24 oz.) pkg. thick-cut bacon, cooked crisp and crumbled

1 (16 oz.) sour cream

1 (1.25 oz.) pkg. taco seasoning mix

2 tomatoes, seeded and chopped

1 bunch green onions, chopped

Prepare cornbread according to package directions for 2 (8 inch) pans. Let cool completely and cut into ½

inch cubes.

In a medium bowl, combine avocados, ranch mix, buttermilk and 2 tsp. of the lime juice; mash with a potato masher until almost smooth.

In a large serving bowl, place cornbread cubes. Top with avocado mixture, beans, and the next 3 ingredients.

In a small bowl, stir together sour cream, taco seasoning mix, and remaining lime juice; spread over bacon. Top with tomatoes and green onions. Cover and refrigerate for at least 1 hour before serving.

LAYERED TACO SALAD

1 (9 ¼ oz.) bag corn chips

1 head Iceberg lettuce, torn into 1-inch pieces

1 head Romaine lettuce, torn into 1-inch pieces

1 (15 oz.) can chili beans, rinsed and drained

1 (15 oz.) can black beans, rinsed and drained

1 (15 oz.) can whole kernel corn, drained

1 (8 oz.) pkg. shredded Monterey Jack cheese with peppers

1 tomato, chopped

¼ cup thinly sliced green onion

In a large serving bowl, layer corn chips, lettuces, beans, corn, cheese, tomato, and green onion. Serve with Sweet and Tangy Dressing.

Sweet and Tangy Dressing

1 cup vegetable oil

½ cup sugar

3 Tbsp. ketchup

2 Tbsp. apple cider vinegar

¼ tsp. onion powder

¼ tsp. salt

¼ tsp. black pepper

In a small bowl, whisk together all ingredients. Store, covered, in refrigerator.

*This is very much like bottled Catalina dressing. You can easily substitute that for Sweet and Tangy Dressing.

SEVEN LAYER SALAD

5 cups chopped green leaf lettuce

2 cups, seeded, chopped tomatoes

2 cups chopped yellow bell pepper

1 (12 oz.) pkg. frozen green peas, thawed

2 cups chopped radishes

2 cups diced, seedless cucumber

Shredded Cheddar cheese

Crumbled cooked bacon

Seven Layer Salad Dressing

In a large glass bowl, layer, lettuce, tomatoes, bell pepper, peas, radishes, and cucumber. Top with salad dressing, spreading to edges to seal. Garnish with shredded cheese and bacon. Cover and refrigerate for at least 4 hours before serving.

Seven Layer Salad Dressing

2 cups mayonnaise

¼ cup chopped fresh chives

¼ cup chopped fresh dill

4 tsp. Dijon mustard

2 tsp. onion powder

½ tsp. black pepper

Whisk together all ingredients and mix well.

To prepare topping, combine 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.



April 1 - Christin Smith Downs, Liz C. Taylor, Rufus Waddell, Jr., Mary Grace Allen, Haleigh Hutchison, Iva Beth Lindsey, Ella Mae Boykin

April 2 - Trent Floyd, Clayton Edwards, Nobbie Garnett, Dick Atkinson, Houston Grantham, Laura Kathryn Rutledge, Markus Horton, Jr., Lyn Browning Stewart, Ann Eldridge

April 3 - Danny Robertson, John Riley Poe, Nancy Spell, Isaac Leech, Cor’Jerris Miller, Leo McBride, Truevane Gibson, Sr., Arlene P. Easterling, Steve Blackstock, Jeremy Moore, “Little David” Chiz, Tiffany Byrd, Glen Causey, Debra Martin Cross

April 4 - Jake Killebrew, Lake Melton, Sessums Russell, Fletcher Woo, Mackenzie McCleskey, Ada Claire Pierce, Samantha Fulgham

April 5 - Bert Langford, Wendy Barnes Nixon, Albert Thomas

April 6 - J.J. Pritchard, Tim Huddleston, Debbie Seymour Cockroft, Lisa Cochran, Judy Moore, Heidi Hudson, Pacey Ingram, Parker Beall

April 7 - Juanita Smith, Amanda Lawson Mitchell, Thalih Anderson, Maxine Cash, Joe Gibson, Brock Lawshe, Lauren Anderson



April 1 - Jody and Amanda Bevill, Milton and Jean Hoover

April 2 - Daniel and Jenny Cain

April 3 - Mr. and Mrs. Beau Trotter, Jeremy and Erica Moore

April 5 - Jimmy and Ina Rigby, Jim and Jan McCrory

April 6 - Jessie and Rhonda Young

April 7 - Scott and Margie Binegar

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.



Bridal Registry

Lily Fran McCrory
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Peoples Drug Store

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TREASURER
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A New Day Dawning

Earlier this month, Mississippi administered its 1 millionth COVID-19 vaccine. It’s a major milestone that has been accompanied by an incremental return to normal. Restaurants are busier. Kids are back in school. Gatherings are getting larger. And many families are able to breathe a sigh of relief just before the Easter holiday. A new day is dawning.



I took the oath of office to serve as State Treasurer



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about 60 days prior to the first shutdowns. No one expected quarantine to last longer than a few weeks, but we equipped our team so the work of the State Treasury could resume at home – and work is exactly what our team did.

Even amid the pandemic, our team hit goal after goal, so I wanted to highlight some of our accomplishments today.

One of the first things we did was launch the “Tell Me Something Good” scholarship program, which delivered a \$529 scholarship to four students who were giving back to their communities during the pandemic. I was blown away by the winners’ contributions.

Jared Smith from Magee distributed household baskets to the elderly and new moms. Tupelo’s Aiden Wilson served meals to the needy. Molly Warrington of Greenville prepared and packed 1,500 bags of food – and inspired her friends to do the same. Finally, Laurel’s Fletcher Horne raised money to purchase meals from local restaurants to feed more than 1,000 frontline workers.

Meanwhile, our Unclaimed Property Division doubled

down on returning cash to struggling families, healthcare heroes, and local community organizations. By year’s end, our team infused Mississippi’s economy with \$20 million of unclaimed money – an economic stimulus that didn’t cost taxpayers a penny.

What’s more, we made it a priority to find funds that belonged to hospitals working overtime to care for our families. As a result, we returned \$1.5 million to local healthcare facilities.

Of course, one of the Treasury’s most fundamental responsibilities is to manage cash flow. The state’s credit rating plays a big role in our ability to do that. Despite the year’s challenges, we proved to creditors that Mississippi could manage its money, and we successfully protected our strong double-A rating – an accomplishment that has saved taxpayers more than \$36 million.

I know this has been a difficult year for many, and my prayers continue to go out to all who have lost a loved one during this time, but I am grateful that this Easter we have turned a corner to see a new day dawning.

“Light is sweet; how pleas-

ant to see a new day dawning.” – Ecclesiastes 11:7

Mississippi Treasurer David McRae is the 55th Treasurer for the State of Mississippi. In this role, he helps manage the state’s cash flow, oversees College Savings Mississippi, and has returned more than \$20 million in unclaimed money to Mississippians. For more information, visit Treasury.MS.gov.