



Nap Time

The subject of "naps" came up in the teacher's lounge recently. Webster's dictionary defines a nap as a short sleep during the day; to doze or be caught off guard. I have never been one to take a nap. Mama told me that even as a child I did not nap. Knowing me, I was scared I might miss something! My son, Steven, was not one to take naps as a child – I guess he inherited that from me. Other moms would put their young ones down for a two hour nap every afternoon. Not me – mine was blowing and going all afternoon long. Thank goodness he went to bed early, or I would never have made it. When he got to school and they were supposed to take naps, he thought he had arrived in Hell!! To my knowledge, he never, ever took a nap at school. When I taught

school at Cruger-Tchula, I can remember walking past Mrs. Gordon's first grade class where they were asleep on their red mats on the floor with a fan blowing. Life was good and I remember thinking I wish I could take a nap like that.

When I was young, I spent every other week-end with my paternal grandparents in Canton, Mississippi. My grandmother and granddaddy took an hour nap every day from 12:00 to 1:00 o'clock, come rain or shine, whether I was there or not. I had to stay in the living room and remain quiet during the appointed hour. It seemed like an eternity. I can remember thinking that hour would never pass.

My husband's family has a totally different outlook on the nap situation. One of the very first things I remember

about his parents was that every afternoon they took a nap from 1:00 to 2:00. I never called or visited with them until after three because I don't want to disturb them. Their children, including my husband, are all "nappers." They take a "snooze" when they can get one.

To be honest, I have taken a few naps lately. When I open my eyes, I feel groggy and grouchy until I go to bed that night. I don't know what is wrong with me, but apparently I am not "nap material." You would think that as "old age" hits you, you could at least enjoy a nap. Not me- but I still think that I don't want to miss anything!

I have tried quite a few new recipes lately. You might want to give them a try. Thanks for reading.

BAKED RO-TEL TOMATO CHEESE GRITS

- 3 ¾ cups chicken broth
- ½ tsp. salt
- 1 cup quick-cooking grits

- 1 cup shredded sharp cheddar cheese
- 4 oz. Velveeta, cut into cubes
- 2 Tbsp. butter
- ½ tsp. garlic powder
- 1 can diced Ro-Tel tomatoes (Do Not Drain)
- 2 eggs

Preheat oven to 350 degrees; spray a 9 x 9 inch baking dish with nonstick spray. Bring chicken broth and salt to a boil and add grits, stirring constantly, until blended. Cook on Low for 5 minutes, stirring occasionally, remove from heat. Stir in ½ cup cheddar cheese, Velveeta, butter, garlic powder, Ro-Tel; stir until cheeses are melted and set aside. Beat eggs in a bowl and gradually add to grits mixture stirring until constantly blended. Pour into baking dish and bake for 30 minutes; sprinkle with remaining ½ cup cheese. Bake an additional 10 minutes and let stand for another 10 minutes before serving.

SAUSAGE HASH

- 2 lbs. ground sausage (hot or mild)
- 1 (30 oz.) pkg. frozen shredded hash browns
- 1 tsp. salt
- 1 tsp. pepper
- ¼ tsp. garlic powder
- ¼ tsp. onion powder
- 2 cups shredded cheddar cheese
- 8 eggs
- 2 cups milk

Preheat oven to 350 degrees; lightly spray a 9 x 13 inch baking dish with nonstick cooking spray. Cook sausage until no longer pink and drain fat. Add hash browns to skillet and cook until lightly brown. (I did not brown them, but poured them directly into dish. Mainly because I didn't read the directions.) Place hash browns in bottom of baking dish and top with sausage and cheese. Whisk together eggs, salt, pepper, garlic powder, onion powder, and milk; pour over hash brown mixture. Bake, uncovered,

for 40 -45 minutes. *Can make in advance and refrigerate overnight before baking.

EXTREMELY LEMON BUNDT CAKE

- 1 (18 oz.) box lemon cake mix
- 1 (3 oz.) box instant lemon pudding
- 4 large eggs
- 1 cup sour cream
- 2 tsp. lemon extract
- Juice of 1 lemon
- Zest of 1 lemon
- ½ cup oil

Preheat oven according to package directions. Mix all ingredients together and pour into a greased and floured bundt cake pan. Bake according to package directions.

*Can also be baked in 2 large loaf pans.

*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.

CROSSWORD PUZZLE

ACROSS

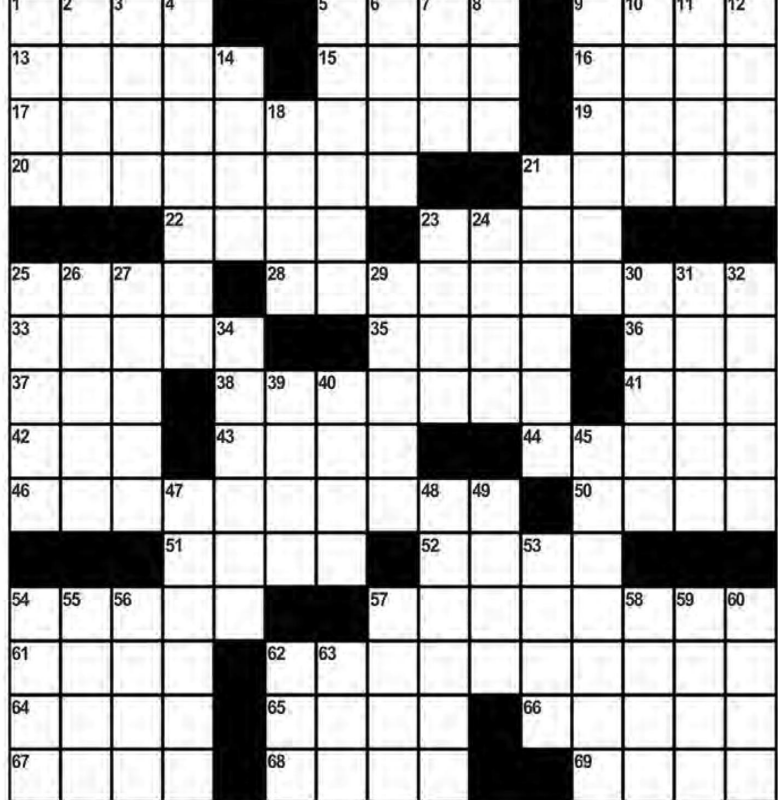
- 1) Do a laundry chore
- 5) Like the Sahara
- 9) Rush job initials
- 13) "Das Boot" vessel
- 15) Movie pal of Stitch
- 16) Oblong tomato
- 17) Dunkin' Donuts Munchkins, essentially
- 19) "At which point ..."
- 20) Uncage
- 21) Picked out
- 22) "How are you?" reply
- 23) Rights org.
- 25) "Follow me!"
- 28) "What'd I Say" singer
- 33) Didn't despair
- 35) Miners' take
- 36) Peron of Argentina
- 37) Dismiss summarily
- 38) Newspaper publishers, e.g.
- 41) Suffix with "fact"
- 42) Galahad's address
- 43) "Giant" star James
- 44) Meddlesome type
- 46) 1932 Spencer Tracy movie
- 50) Do lunch together, say
- 51) Yalies
- 52) Classic toon Betty ___
- 54) Short-tempered
- 57) Sources of nacre
- 61) Assist nefariously
- 62) Just about everywhere
- 64) Like a griot's stories
- 65) Many a DeMille movie
- 66) Cathartic-yielding plant
- 67) Cobbler's piece
- 68) Heavy cart
- 69) Enlarge, with "out"

DOWN

- 1) Brewskies
- 2) Bassoon's cousin
- 3) Win in a walk
- 4) "Just do it" for Nike
- 5) Denali's state
- 6) Really rankle
- 7) Not up to par
- 8) Windows forerunner
- 9) Dudley Moore title role
- 10) Area of London or Manhattan
- 11) Iowa home of the Cyclones
- 12) French door part
- 14) ___ McAn shoes
- 18) Crude sort
- 21) Well-bred
- 23) Yard size, maybe
- 24) "Moonstruck" actress
- 25) Bottomless pit
- 26) Spunk
- 27) "Aida" or "Carmen"
- 29) In one's salad days
- 30) Sierra ___ (African nation)
- 31) Digital party notice
- 32) Co-Nobelists with Begin
- 34) Nothing, slangily
- 39) Weigh station user
- 40) Comes out with
- 45) Give authority to
- 47) Prickly plant
- 48) Head monk's jurisdiction
- 49) Usurer's offering
- 53) GM make until 2004
- 54) Pueblo town
- 55) Zaragoza's river
- 56) Jesse Ventura was one
- 57) Met highlight
- 58) Mudville ___ (Casey's team)
- 59) Charlotte's "Diffrent Strokes" role
- 60) Baseball feature
- 62) Paid, as a parking meter
- 63) Auto loan abbr.

TAKING NOTES

By Fred Piscop



Central Holmes Christian School Minority Scholarship Available Now For Students in Grades 1-12

There will be annual financial assistance for minority students available through this program of **two full scholarships (or one full and two partial scholarships)** covering registration and tuition for a school year. The purpose of this scholarship is to provide qualified students with financial assistance to enable them to attend Central Holmes Christian School.

General Requirements for Applicants Are As Follows:

- Academic**
 - The applicants must have maintained a "B" average for the previous school year.
 - The applicants must maintain a "C" average for each semester to retain the financial aid.
- Character and Citizenship**
 - Applicants must submit three letters of recommendation attesting to their good moral character, honesty, integrity, and scholarship.
 - One of these letters must be from a school official with the applicant's immediate prior school.
 - The applicants, once accepted, must adhere to all of the school's rules, regulations, and by-laws.

The Deadline For Applications is 12:00 p.m. July 1, 2021.

For more information, please contact:
Central Holmes Christian School
 Post Office Box 279
 Lexington, Mississippi 39095
 662-834-3011

Central Holmes Christian School admits students of any race, color, national and ethnic origin to all the rights, privileges, programs, and activities generally accorded or made available to students at the school. It does not discriminate on the basis of race, color, national, and ethnic origin in administration of its educational policies, admission policies, scholarships, and athletic and other administered programs.