



Grits

It has been my observation that food is very “trendy”. By reading magazines and watching television food programs, it is easy to see what the most recent food trends are out there. Another way is while dining out in different restaurants and observing their individual menus. My husband and I enjoy dining out. I have noticed that almost every restaurant has some form of grits as a side item or part of an entrée. Shrimp and grits totally satisfies my love for both of these foods.

My husband, Steve, has always loved grits – I have acquired a taste for them. My sister, Beth, lives in San

Francisco and can’t always find them at the grocery. They try to pass off Cream of Wheat, but you can’t fool a Southern girl. My Mama sends her frequent “care packages” of Blue Plate mayonnaise and grits.

I ran across the following and thought you grits lovers might enjoy.

THE 10 COMMANDMENTS OF EATING GRITS

I. Thou shalt not put syrup on thy grits.

II. Thou shalt not eat thy grits with a spoon.

III. Thou shalt not eat Cream of Wheat and call it grits.

IV. Thou shalt not covet

thy neighbor’s grits.

V. Thou shalt use only salt, butter and red-eye gravy as toppings for thy grits.

VI. Thou shalt not eat instant grits.

VII. Thou shalt not put ketchup on thy grits.

VIII. Thou shalt not put margarine on thy grits – only butter.

IX. Thou shalt not eat toast with thy grits, only biscuits made from scratch.

X. Thou shalt eat grits on the Sabbath for this is manna from heaven.

Hope you will try some of these grits dishes. Thanks for reading.

JALAPENO CHEESE GRITS

4 cups water

½ tsp. salt

1 cup quick grits

1 cup sharp cheddar cheese, shredded

1 (8 oz.) pkg. Mexican Velveeta cheese, cubed

¼ cup butter

3 eggs, beaten

2 Tbsp. chopped jalapeno peppers

1 Tbsp. Worcestershire

sauce

Paprika

Preheat oven to 350 degrees; grease a 2 quart baking dish.

In a large saucepan, bring water and salt to a boil; stir in grits, cover and reduce heat to Low. Cook for 5 minutes, stirring occasionally. Remove from heat; stir in cheeses and butter until melted. Add eggs, peppers and Worcestershire sauce. Mix well and pour into prepared baking dish. Sprinkle with paprika and bake for 40 – 45 minutes or until set. Cool for 10 minutes before serving.

AWESOME LAYERED GRITS

4 cups water

1 cup uncooked grits

1 tsp. salt

1 (8 oz.) pkg. Velveeta

½ tsp. garlic powder

½ cup butter

2 large eggs, lightly beaten

¼ cup milk

3 medium tomatoes, sliced

1 cup fresh basil, chopped

½ large Vidalia onion, shredded

2 cups Monterey Jack cheese, shredded

2 cups Cheddar cheese, shredded

Preheat oven to 350 degrees. Bring water to a boil; add grits and salt and prepare according to package directions. Add cheese, garlic powder, butter, eggs and milk to grits; stirring well. Transfer to a 2 ½ qt. baking dish. Bake for 45 – 50 minutes; let cool. Layer tomato slices, basil, onion, and cheeses over grits. Bake an additional 20 minutes or until thoroughly heated.

EASY SHRIMP GRITS

1 lb. medium shrimp, cooked and peeled

3 cups water

1 cup whipping cream

¼ cup butter

1 tsp. salt

1 cup quick-cooking grits, uncooked

2 cups shredded sharp Cheddar cheese

2 coves garlic, minced

Bring water, cream, butter and salt to a boil in a large saucepan over medium-high heat. Reduce heat to medium and whisk in grits. Cook, whisking until mixture is smooth, about 7 minutes.



**TREASURER
DAVID
MCRAE**

State Treasury launches E-Claims for unclaimed money

News Release

JACKSON, Miss. - State Treasurer David McRae today announced the Treasury has launched an e-claims process for unclaimed money. Constituents are now able to conveniently search for, claim, and process unclaimed funds online - no pen and paper required.

“Over the last year, the State Treasury has returned more than \$27 million in unclaimed money to Mississippians. It was a meaningful economic stimulus during a tough time for many families,” said McRae. “Now, we’re making that process even easier to complete remotely. With our new, modernized e-claims system, Mississippians can complete the entire claims process online.”

Unclaimed money is funds

Stir in shrimp, cheese and garlic. Cook several minutes until thoroughly heated. **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.*

Jorcity TV
JorcityTV.com
Lexington, MS
662-834-2955

PLEASE BE INFORMED

For those persons whom I, **THELMA RULE BULLOCK**, and the late Etha Rule Jordan, have written insurance policies for under **Security National Life Insurance Company**, that I, **THELMA RULE BULLOCK** am still your **Security National Life Insurance agent**.

Please contact me at 662-528-3006 or 314-578-8249 for any questions or concerns.

Thank you

We will be closed

Monday, May 31, 2021

Memorial Day

in honor of those who died
while defending our country.



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Camp Invention’s Fun, Action-Packed Summer STEM Program Coming to Pillow Academy

Program Locations Will Comply with Best Practice Safety Methods to Ensure the Health of Campers and Their Families

News Release

Greenwood, Miss. - Camp Invention®, a nationally recognized, nonprofit summer enrichment program, is coming to Pillow Academy the week of June 28 - July 2, 2021.

A program of the National Inventors Hall of Fame® (NIHF) in partnership with the United States Patent and Trademark Office, Camp Invention challenges children in grades K-6 to tap into their natural curiosity and use their creativity to solve problems. Through hands-on activities, Camp Invention promotes STEM (science, technology, engineering and mathematics) learning; builds confidence, leadership, perseverance and resourcefulness; and encourages entrepreneurship — all in a fun and engaging environment. In the unprecedented times we’re all experiencing, with “unfinished learning” and other challenges due to COVID-19, these lessons and opportunities for fun ways to learn are even more valuable.

And to address any uncertainty that families face when planning for the upcoming summer camp season, Camp Invention now offers the Peace of Mind Promise — where parents can choose either the in-person or at-home option, and switch their experience format up to six weeks before their camp start date.

Each year, the program features a new curriculum inspired by some of our na-

tion’s most world-changing inventors — the NIHF Hall of Famers. This year’s Recharge curriculum encourages children to be confident in their ideas and explore their innovativeness through hands-on activities including:

● Open Mic: Campers amplify their creative voice, reverse engineer a wireless microphone, and then develop and promote their own extraordinary invention.

● Duck Chuck: Through hands-on experiments with trajectory and velocity, children build their own device to launch rubber ducks around the world.

● Road Rally: Imaginations accelerate as children design nature-inspired vehicles that can zoom across land and add prototype elements for moving through air and water.

● SolarBot: Campers build and take care of their very own solar-powered robotic cricket, creating protective gear, a customized habitat and a fun cricket playground.

Camp Invention knows and appreciates the importance of social distancing recommendations and will continue to adjust its in-person programs to comply with best practice safety measures to ensure the health of our campers, teachers, families and communities. These precautions may include daily health screenings for all children and Program Team Members; the use of masks; social distancing within

classrooms; providing individualized materials to limit sharing; increased sanitation practices and scheduled hygiene checks within the building; and smaller student groups with staggered lunch schedules. Programs will follow all state and regional COVID-19 guidelines.

“My children had so much fun learning, building and making new friends,” said the parent of a 2020 in-person camper. “They are already begging to sign up for next year!”

All local Camp Invention programs are facilitated and taught by certified educators who reside and teach in the community. Camp Invention serves 130,000 students every year and partners with more than 1,800 schools and districts across the nation. For additional information or to register, visit invent.org/camp.

About Camp Invention:

Camp Invention is the only nationally recognized summer program focused on creativity, innovation, real-world problem solving and the spirit of invention. Through hands-on programming, Camp Invention encourages children entering kindergarten through sixth grade to explore science, technology, engineering and mathematics curricula inspired by some of the world’s greatest inventors. Since 1990, our education programs have served more than 1.7 million children, and 190,000 teachers and Leadership Interns. Region