

## Expanding ABLE

The uncertainty of the needs to change. last year has underscored To be eligible for an ABLE the need for financial safety account, the disability's onnets, which is perhaps why a set must have occurred bemajority of families tucked fore the beneficiary turned away their federal stimulus 26 years old. But as Kandi payments into an emergency Pickard, president and fund rather than spending CEO of the National Down it. For some Mississippians Syndrome Society argued: with disabilities, however, "There are many people who tucking away that money become disabled after age 26 wasn't an option because who deserve the opportunity they weren't allowed to save to achieve greater financial it. Before we get to why independence and self-relithat's the case, however, let ance." me take a step back.

ganization on Disability dur- years? American veterans. ing the pandemic's height, That's why I am supportof their own.

\$2,000 worth of savings. As beneficiaries. a result, many with disabili- I believe strongly that this ties were forced to remain legislation should advance in poverty just to receive the through Congress and be

ever, Congress passed the for that to happen. ABLE Act, giving millions But in the meantime, I will David McRae is the 55th of disabled Americans a continue educating Missispath to greater financial in- sippi about the program as dependence. In the years currently written and encoursince, families have opened aging families to sign up. If 82,000 ABLE accounts that you believe an ABLE achold about \$650 million in count would benefit you or a savings. But not every Mis- family member, please visit sissippian living with a dis- Treasury.MS.gov/ABLE to ability can benefit from such learn more or call my office

Who is chief among those According to a study con- individuals that incur disducted by the National Or- abilities in their middle

about 20 percent of workers ing the ABLE Age Adjustwith disabilities were laid ment Act, which has been off, compared to 14 percent introduced in the U.S. House of their able-bodied counter- and Senate. This legislation parts. This disproportionate would increase the age of impact was only made worse onset to 46 years old. By doby the historic limitations put ing so, more veterans would on a disabled person's ability become eligible, as would to create an emergency fund thousands of people who endured tragedy in their 30s Prior to 2014, those with and 40s. Moreover, the prodisabilities could be disqual- gram would become easier ified from accessing much- to administer, thereby reneeded food, housing, and ducing management costs health care assistance if they for states and making these had accumulated more than plans more profitable for all

public benefits they required. signed into law by the Presi-In December 2014, how- dent - and I will be fighting of their own.

accounts, and I believe that at (601) 359-3600. We are



## National Iced Tea Month

June is National Iced Tea Month. In the South, every month is Sweet Tea Month. Sweet tea is also known as the "white wine of the south". We serve it with every meal. no matter what the season. Our babies have it in their bottles and sip-pee cups.

When serving as food stylist for The Help, I was asked to prepare some Southern dishes for several Dreamworks executives who were coming to Greenwood in preparation for the movie's filming. One special request made was for slushy iced tea - a favorite from Tate Tavlor's childhood. The property master told me what she needed for me to prepare. I had no earthly idea what slushy iced tea was, but I had decided early on that I would just sav I could do whatever they needed and worry about how to do it when I got home.

I remembered having a recipe for a Vodka Slush, but

ready to help more Mississippians with disabilities create a financial safety net

Mississippi Treasurer 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.



knew that it never froze all the way because of the alcohol. I decided to prepare a recipe of sweet tea with lemon and freeze it in a Ziploc bag. I took it out and timed how long it took for the tea to thaw and become slushy. They loved it and Tate said it

was just like he remembered from his childhood – Whew, dodged a bullet there! I prepared a luncheon for

a dozen visitors on set from Los Angeles. When asked how much sugar I put in a gallon of tea, my reply was about 2 cups. I was quickly told that no one in LA had consumed a cup of sugar in the last 10 years! I prepared both sweet tea and unsweetened tea for the guests. The sweet tea was gone in a heartbeat. If you build it, they will come. If you sweeten it, they will drink.

After several years of visiting my sister in San Francisco. I finally learned not to ask for sweet tea. They look at you like you have 4 heads. I just opened the sugar packets and tried to make my own sweet tea. It never quite tasted the same.

Hope you enjoy these tea



recipes on these hot summer ange and lemon juices. Fill days. Thanks for reading. SOUTHERN SWEET

with water to make a gallon.

orange slices.

Garnish with lemon and

\*Lee Ann Fleming is a

Holmes County native, food columnist and has garnered

fame for her recipes fea-

tured in the film, The Help.

Fleming can be reached at

TUESDAY

JUNE 8

(CITY HALL)

**RE-ELECT** 

Robin

McCrory

MAYOR

LEXINGTON

ridal 🌮

**Riley Angell** 

Aaron Goldman

August 1

Péoples

Drug<sup>-</sup>Store

Court Square 834-2721 Lexington

🕸 Registry

\*Paid for by McCrory for

lafkitchen@hughes.net.

TEA 8 cup water, divided 2 family size tea bags

Garnish: fresh mint and lemon slices

Bring 4 cups of water to a boil; remove from heat and add tea bags. Cover and steep for about 30 minutes. Add sugar to warm tea mixture and stir until dissolved. Add remaining water and chill. Serve over ice with mint and lemon slices.

## **APRICOT NECTAR TEA**

6 family size tea bags

2 sprigs mint 1 cup sugar

tar

1 (12 oz.) can frozen lem-

onade, thawed

4 (11 oz.) cans apricot nec-

1 tsp. almond extract

Bring 4 cups water to a rolling boil; add tea bags and mint. Cover and steep for 15 minutes; remove tea bags and mint. Stir in sugar to dissolve; add remaining ingredients and mix well. Pour into a gallon container and fill with water to make a gallon. Chill and garnish with mint.

FRUIT TEA

- 2 cups water 2 cups sugar
- 4 family size tea bags
- 2 cups orange juice
- 1 cup lemon juice

Simmer water and sugar for 10 minutes; remove from heat. Add tea bags and steep for 20 minutes. Pour into a gallon container and add or-



Greetings to the Citizens of the City of Lexington:

I would like to Thank You for your prayers and support that you have given me in my position as Alderman-At-Large. I am humbly asking for your continued prayers. support and your votes as I seek re-election in the June 8, 2021 **General Election at** Lexington City Hall. I will continue to be fair, honest and compassionate as well as work hard to make sure that all citizens are afforded and productive life.

2 cups sugar

Kaitlin Kimbrough of Holmes County Central High School was awarded a \$1000.00 scholarship by the Lexington Rotary Club. Rotarians making the presentation were Fran Thurmond and Charlie Mae Joiner.



"And whatsoever ye do, do it heartily, as to the Lord, and not unto men; Knowing that of the Lord ye shall receive the reward of the inheritance: for ye serve the Lord Christ." Colossians 3:23-24

On behalf of Saint James Church, we would like to extend our sincere appreciation for the amazing work done by Carolyn Riley for the City of Durant. The endless hours that you have spent working for the city and its people and the professionalism that you have portrayed has impressed our community immensely. We deem ourselves honored to have had you serve us for the past 5 years. Your diligence, self-motivation, and focus has been a source of motivation for us all and we hope that this positivity will continue to spread throughout the city. Again, we say thank you and may God continue to bless you.