



2022 Football Season

Are you ready for some football? I have always heard that in most parts of the country football is a pastime, but in the South, it is a religion. Football practice has already begun and players from elementary to high school are preparing to hit the gridiron. We all await that first game of the season.

I can't even imagine how many football games I have been to in my lifetime. My husband and I started dating when he was in the 10th grade at Cruger-Tchula Academy and I went to all of his Friday night football games. He played football

at Mississippi State and I went to all of those as well. After we moved home, he coached part time at Pillow Academy and Cruger-Tchula until he began coaching full-time in 1997. I can count on one hand how many games I have missed since he started coaching.

Then there was my son, Steven. He started playing football in the 5th grade and played until he was a senior in high school. I never missed any of those games either. Now I am tired just thinking about it. We recently had some friends whose grandson was badly injured

in a football scrimmage. I remember thinking about how that is every football players mom's worst nightmare – no matter what age.

When Steven started playing high school football, he let me know that if something happened and he got hurt, that I was NOT to come on the football field. He reassured me that his daddy was coaching on the sidelines and not to worry. I laughed and told him that his daddy got hurt when Mississippi State played in Memphis and they took him to the locker room to check out his injury. The Memphis State security didn't stop me from going in the locker room and I rode in the ambulance to Baptist Hospital, too. The driver told me I couldn't ride in the back, but I rode in the front with the driver. That was an experience for another article! Steven didn't seem too relieved and I made no promises.

One night, Steven caught a pass and was headed to the end zone and tackled on the 5-yard line. He didn't get up for what seemed like an eternity. The refs called to the sideline for the coaches and I exited the bleachers. I stood at the wire, but was ready at a moment's notice. After a few minutes, he got up and headed to the sidelines. I noticed that the referees were laughing and talking to the coaches while they were laughing as well. Coach gave me the OK sign. Assured that he was not badly hurt, I headed back to my seat.

After the game, Steve and the refs were talking and he told me that they wanted to meet me. They were still laughing. After Steven was hurt – had his "bell rung" as they say – he was trying to stand up. The referees told him to stay down for a minute to make sure nothing was

wrong. His reply was, "No sir, you don't understand. If I am down here for very long, my Mama is going to run out on this field and I will die of embarrassment." The refs response was, "But your Dad is on the sideline as your coach." Steven's reply, "Sir, that doesn't matter. You don't know my Mama."

He was right. Hope your favorite teams have a great season. Enjoy today's recipes. Thanks for reading.

MONTEREY JACK SALSA

1 can (4 oz.) chopped chilies
 1 can (4 oz.) chopped black olives
 4 green onions, chopped
 1 tomato, chopped
 ¼ lb. Monterey Jack cheese, finely shredded
 ½ cup Italian salad dressing
 ¼ cup chopped cilantro
 Mix all ingredients and refrigerate overnight. Serve with Scoops.

*Easily doubled for a tailgate crowd. Folks love it!

MARINATED NEW POTATOES

1 – 2 lbs. small new potatoes
 Marinade:
 2 (16 oz.) bottles Italian salad dressing
 Garlic salt, to taste
 Worcestershire sauce, to taste

Dip:
 1 pkg. Ranch buttermilk dressing mix
 Seasoning salt, to taste
 Red Pepper, to taste
 1 tsp. chives
 1 pkg. dry Italian salad dressing mix

Boil potatoes until done and leave in skins. Place in a deep pan for marinating. Marinate overnight in the marinade. Remove from marinade and place in a bak-

ing pan. Sprinkle again with garlic salt. Bake for 20 minutes in a 350 degree oven.

Dip: Prepare ranch dressing as directed on package. Add garlic salt, seasoned salt, red pepper, chives and package of Italian dressing mix. Serve potatoes with dip that has been prepared in advance and refrigerated.

*Potatoes may be served at room temperature or chilled.

**If small potatoes are not available, use slightly larger and can be cut in half.

***This is great for "something different".

EASY CHOCOLATE CAKE

2 cups flour
 2 cups sugar
 1 stick oleo
 ½ cup shortening
 4 Tbsp. cocoa
 1 cup boiling water
 ½ cup buttermilk
 1 tsp. soda
 2 eggs, well beaten
 1 tsp. vanilla

Combine the oleo, shortening, cocoa and water and bring to a boil. Mix flour and sugar together and pour hot cocoa mixture over it. Put soda in buttermilk and mix well; add to mixture. Add eggs and vanilla. Batter will be thin. Pour into a greased and floured 11 x 16 inch pan. Bake at 350 degrees for about 30 minutes. Ice with the following frosting while cake is still hot.

Icing:
 ¾ stick oleo
 4 Tbsp. cocoa
 5 – 6 Tbsp. Pet milk
 1 (16 oz.) box powdered sugar
 1 tsp. vanilla
 1 cup chopped pecans, Optional

Combine oleo, cocoa, milk and heat. Add powdered sugar a little at a time and beat well. Add vanilla – and nuts if using. Frost cake

while still warm and still in the pan. Let cool and cut into squares.

*This is a delicious chocolate cake that can be cut into any size square. Perfect for tailgating and freezes beautifully.

*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.



August 4 - Anna Edwards, Josh Killebrew, Jane Smith, Ronnie Chisholm, Isiah Irons, Lauch Buford, Guy Self, Lyndsey Hester, Mary Clayton Burrell, Ryan Cain, Mason Monty, Joan Padgett

August 5 - Johnathan Jordan, Mike Meeks, Sammy Harrell, Miranda Taylor, Jack Wells, Jeremy Lepard, Paul G. Gilmore, Jr., Rosalind McChriston-Williams, Ella Edwards Benson, Rossie King

August 6 - Charlie McBride, Andrew Gilmore, George Ables, Joy Donald, Warren McMorris, Lisa Dew, Eden Davis, Aubrey Pierce, IV

August 7 - Barbara McBride, Pacey Thompson, Hannah Malone, Katelyn Walker, Latasha Clark, Shanette Williams, Sydney Gardner, Wayne Jobe, Matthew Engle, Jackie Killebrew, Strider Walker

August 8 - Brittney Nichole Roberts, Dr. Charles Campbell, Hastings Bullock, Stephanie Bonds, Emily Perry, Brett Spell, Ellen Carr, Mardale R. Brooks

August 9 - Jimmy Floyd Thomas, Kasey Mooneyhan, Paul Bilsky, Carrie Sumner, Hayes Hester

August 10 - Olivia McBride, Shannon D. Fratesi, Trey Ferrell, Randy Stewart, Allison Jones Johnson, Vickie Nabors Ressig, Phillip Watson, Julia Malone



BRUCE TAYLOR

Bruce Taylor, 75, passed away on the morning of July 18th, 2022. He was a beloved Father, Grandfather, Brother, Uncle, and Friend.

Born in Tchula, MS to parents Percy and Allene Taylor on January 9, 1947; Bruce was the third of five siblings, which include older brothers Jerry and Paul Taylor, younger sister Angele Taylor, and youngest brother Greg Taylor.

He spent the majority of his professional life working and traveling throughout the Gulf of Mexico and the greater US as a professional

within the oil and gas industry, serving in such roles as pipeline barge captain, superintendent of decommissioned oil rig salvaging, and pipeline installation and inspection. He would complete his last years prior to retirement working as the owner/operator of a small independent trucking company; RNG Trucking (Rhett, Noah, Grandpa Trucking).

Bruce had and is survived by two sons, Jarrod and Brad Taylor, along with three grandchildren; Rhett, Noah, and Ethan Taylor.

Thank you to those who truly knew and shared in the life of Bruce Taylor and please join us in his remembrance.

No services will be held at this time due to Bruce's want to be included in the University of Mississippi Medical School's Anatomical Gift Program, in his hopes to be of service to the education of our future physicians.

If one would like to make a charitable donation in his name, a few organizations important to Bruce were Oak Grove Cemetery in Coxburg, MS, Shriner's Hospitals for Children, and the Holmes County Animal Shelter in Lexington, MS.

LILLIE M. HOWARD

Lillie M. Howard, 92, of Goodman, MS, passed away on Thursday, July 28, 2022. A funeral service will be held at Goodman M.B. Church in Goodman on Saturday, August 6 at 11:00 a.m. Interment will be in Hillcrest Cemetery in Goodman. Winters Funeral Home in Kosciusko is in charge of the arrangements.

SHIRLEY WEEKLY PIGG

Shirley Weekly Pigg, 63, of Carthage, MS, passed away on Sunday, July 24, 2022. Visitation and funeral services were held on Wednesday, July 27. Interment was in Mizpah Cemetery in Durant. Southern Funeral Home was in charge of the arrangements.



August 4 - Johnny and Mary Jane Allen

August 6 - Danny and Anna Holt

August 7 - Robert and Martha Jo Dickard, Jim and Lynne Bevil

August 8 - Nick and Beverly Nichols

August 9 - Victor and Leah Gilbert, Michael and Kayla Hatcher, Mike and Debby Meeks, Cody and Emily Davidson

August 10 - Irby and Dean Toombs, Clarence and Tina Pierce

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.



TRIAD LUNCHEON

Triad, Crime Stoppers, City of Lexington, and the Holmes County Board of Supervisors will be hosting their annual luncheon on Wednesday, August 17 at 11:00 a.m. at the Multi-Purpose building in Lexington. 8-4,11

ROCK OF AGES COGIC

Rock of Ages Church of God in Christ in Tchula will hold a two night revival on August 11-12 at 7:00 p.m. 8-4

WORD OF RIGHTEOUSNESS

Word of Righteousness Christian Center, International in Durant is hosting a 16th year Pastor and Wife Appreciation for Cornelius and Debra Landfair on Sunday, August 7 at 2:00 p.m. 8-4

LAC REUNION

Lexington Attendance Center Class of 1982 will hold its 40th year class reunion in Jackson on September 2-4 at the Hilton Garden Inn, Downtown. For further information, contact Zeldia Wright, ladyz43@yahoo.com, Jacqueline Harmon, jharmongary@me.com, or Virginia Hodges, virginia-hodges35@gmail.com. 8-4,11



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