



Cookbooks

I love reading cookbooks. My kitchen is full of them and I always enjoy getting a new one. I read them as if they were a novel. It would be hard to choose my favorite – other than my own.

The first cookbook I ever received is still in my kitchen. My mama gave it to me for my 8th birthday. The title is Let's Start to Cook – never fail recipes for beginners by the food editors of Farm Journal. I scratched out the never fail recipes part after I made peanut butter cookies and used ¼ cup of salt instead of ¼ teaspoon. Somehow, I thought that was the cookbook's fault instead of mine.

When I wrote my cookbook, my editor told me that the front and back cover are big selling points. He wanted me to put a lot of time and effort into those decisions. My book was all about family, so I chose my family including my dog, Dixie Belle. When I got the photos back, the one of me with the dog was my favorite, so I chose that for my cover. Our family photo moved to the back cover. I have had so many people comment on how cute she looks. My mama is still mad at me for not putting her only grandchild on the cover. We don't discuss it any more.

I'm amused at some of the

titles of cookbooks in my collection.

- *Granny's Drawers
- *I'll Cook When Pigs Fly
- *Family Secrets
- *Live Well – Eat Well
- *Living High on the Hog
- *Always Enough Thyme
- *I Told You I Couldn't

Cook

- *Just Casseroles
- *Gracious Goodness
- *What Can I Bring?
- *Any Blonde Can Cook
- *Amazing Tastes

The most unusual cookbook title I own is Rebel Recipes. The title is not so unusual, but the fact that I have a cookbook from the Home Economics department from the “school up north” is rather shocking. It was an April Fool's gift. It is actually one of my favorites. I keep it hidden, but I do secretly use it from time to time. I don't dare tell my boys if I prepare a recipe from that book – they wouldn't eat it.

Hope you enjoy today's recipes. Thanks for reading.

STRAWBERRY PRETZEL SALAD

- 2 cups crushed pretzels
- 3 ½ tablespoons sugar
- ¾ cup melted butter
- 1 (8 oz.) Cool Whip
- 1 (8 oz.) cream cheese
- 1 cup sugar
- 3 cups boiling water
- 3 small packages straw-

berry jell-o
 2 small packages frozen strawberries, slightly thawed
 Preheat oven to 400 degrees.
 1st Layer: Mix crushed pretzels, sugar and melted butter together. Pour into a 9 x 12 inch baking dish and bake for 6 minutes. Cool completely.
 2nd Layer: Mix Cool Whip, sugar and cream cheese until smooth. Spread on top of pretzel layer.
 3rd Layer: Dissolve jell-o in boiling water. Add frozen strawberries and cool for 15 minutes then pour over second layer. Refrigerate until gelatin is set.

PASTA CHICKEN LAYERED SALAD

- 1 ½ cups uncooked small pasta shells
- 1 Tbsp. olive oil
- 3 cups shredded lettuce
- 3 hard cooked eggs, sliced
- ½ tsp. salt
- ½ tsp. pepper
- 2 cups shredded cooked chicken breast
- 1 (10 oz.) pkg. frozen peas, thawed
- Dressing:
 - 1 cup mayonnaise
 - ¼ cup sour cream
 - 2 green onions, chopped
 - 2 tsp. Dijon mustard
- Toppings:
 - 1 cup shredded Monterey Jack cheese
 - 2 tbsp. minced fresh parsley

Cook pasta according to package directions; drain and rinse with cold water. Drizzle with oil and toss to coat.

Place the lettuce in a large glass bowl; top with pasta and eggs. Sprinkle with salt and pepper; layer with the chicken and peas. In a small bowl, mix dressing ingredients until blended; spread over top. Refrigerate covered for several hours, or overnight. Just before serving sprinkle with cheese and parsley.

MARINATED TOMATOES and ONIONS

- 6 tomatoes, thinly sliced
- 1 cup olive oil
- 1/3 cup white vinegar
- 1 Tbsp. basil leaves
- 2 tsp. sugar
- 1 tsp. salt
- ½ tsp. dry mustard
- ½ tsp. garlic powder
- ½ tsp. black pepper
- 1 medium white onion, thinly sliced
- ¼ cup chopped parsley

4-year sentence, \$2.9 million payback in sorority theft

STARKVILLE, Miss. (AP) — A woman has been sentenced to nearly four years in federal prison and ordered to pay nearly \$3 million in restitution for embezzling money from a Mississippi State University sorority.

The Northeast Mississippi Daily Journal reports that Betty Jane Cadle, 75, of Oxford, pleaded guilty to a single count of wire fraud in April. U.S. District Judge Glen Davidson sentenced her to 45 months in prison Friday and ordered her to pay \$2.9 million restitution to the Kappa Delta chapter at MSU.

Cadle was the treasurer for the corporation that oversaw the Starkville sorority.

Prosecutors said she would order things for the sorority and then reimburse herself.

As the children's clothing store she ran in Oxford started having cash flow is-

sues, she added some to the reimbursement, she told the judge.

“When I would get the reimbursements, I started adding a little extra to them. I thought I was taking out a loan and would pay them back,” she said.

U.S. Attorney Parker King said Cadle never tried to pay the money back in a fraud that lasted eight years. She stole an average of \$375,000 a year, even as the sorority chapter was struggling financially.

“She was purposely unclear. Whenever anyone asked a question, she would condescendingly shut them down,” said Kaylie Watts, the KD chapter president 2019-2020.

In 2019, after Cadle's sudden resignation, a new treasurer found financial records in shambles.

Breakfast with Holmes County's Veteran Service Officer



By Cynthia Cobb. On Thursday, September 15, 2022, Veterans of Holmes County were welcomed by the Board of Supervisors. They were greeted with words of mutual appreciation and respect. Several veterans spent the morning enjoying breakfast with the CVSO, Ms. Francine Jefferson. Breakfast was served by the beautiful ladies at Agape's. Holmes County is home to more than 600 veterans. It is the goal of the Holmes County Veterans' Affairs to provide excellence in patient care, veterans' benefits and customer satisfaction. We strive for high quality, prompt and seamless service to veterans. We offer dedication and commitment to help veterans get the services they have earned. Our nation's veterans deserve no less. We are American veterans, and we are stronger together! We are a collection of men and women Sailors, Soldiers, Marines, Airmen, Guards and/or Reservists who gave our best and some their all to protect the freedoms we all enjoy. Freedom is NOT free. Many of our fellow veterans need help and will never ask. Our Veterans stood up for you, so please do what you can to stand up and support our Holmes County Veterans and their families. For more information, please go to www.va.gov If you would like to volunteer your time or make donation, please call 662-834-3134. You may also support our two county-wide annual events: Veterans Day and Memorial Day located at Saints Academy.

Arrange tomatoes and onions in a serving dish. Mix oil, vinegar, basil, sugar, salt, mustard, garlic and parsley together. Pour marinade over onions and tomatoes and refrigerate for several ours or overnight.

*I added slices of fresh Mozzarella cheese when I made this once and it was a terrific addition.

*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.

Yard & Garden Service
 36 Years Experience - Dependable
 Commercial, Residential,
 Cemeteries, etc.

Bo Patterson

*Clean Fence Lines & Empty Lots *Bush Hogging
 *Now is the best time to get bushes cut back & fence lines cleaned.
 *We also install Septic Tanks and Sewer Lines. *Stump Grinding
 *We also cut limbs hanging over houses and trim shrubs.

Free Estimates

We do Trenching for Water Lines.

* We Specialize in Grass Planting & Lawn Preparation.
 125 Victor St., Durant 601-416-0069 662-633-2379
 (Anywhere in Holmes County)

Thank You
Rachel Dixon
 You are My Hero

Bridal Registry

Bekah Misner
 Jay Murtagh
 November 4

Emily Martin
 Turner Hathcock
 December 17

Peoples Drug Store

Court Square 834-2721 Lexington

CASH PLUS
TITLE PLUS

205 Tchula St., Lexington, MS
 (across from Double Quick)
 662-834-9045

Payday Loans up to \$400.00
 Title Loans up to \$2,500.00

WE DO 30 DAY LOANS!!!
NO Credit Check

Refer a friend, earn a free \$20.00!