

FOR MEMBERS OF ELECTRIC COOPERATIVES OF MISSISSIPPI

TODAY

IN MISSISSIPPI

100 YEARS

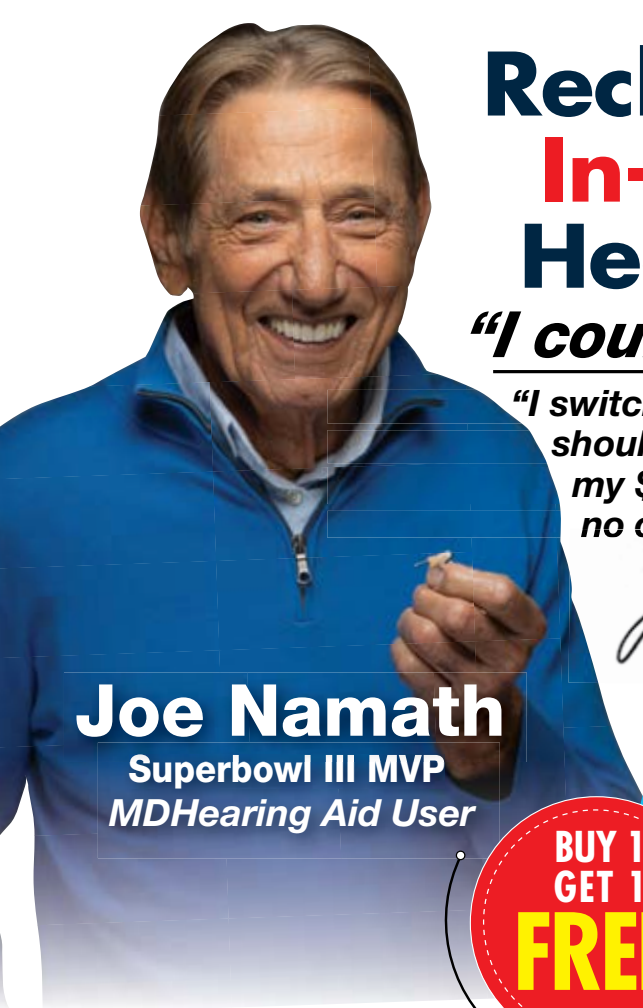
of B.B. King

MENUS FROM A
TIKI FOOD
FARM

JOYE LEE-MCNELIS'
WINNING WAYS

EASY MOTHER'S DAY
RECIPES

MAY 2025



Joe Namath

Superbowl III MVP
MDHearing Aid User

Rechargeable In-Your-Ear Hearing Aid

"I couldn't believe it!"

"I switched to MDHearing aids and so should you. These are better than my \$8,000 hearing aids, and no one can even see them."

Joe Namath

**NEW LOW
PRICE
SAVE
\$100**

OVER
2 MILLION
SOLD!



**BUY 1
GET 1
FREE**

**AS LOW AS
~~\$397~~ \$297
for a pair
PLUS FREE
SHIPPING**

**PRICE JUST
REDUCED!**

**SAVE
\$100**

MDHearing™

The smallest **inside-your-ear** hearing aids from MDHearing... **no one will know you're wearing it!**

NEW OFFER

**50%
SMALLER!**

**PRICE
DROP**

**NEO
\$297**

**XS
~~\$397~~ \$297**

What's Included:

- FDA-Registered
- Doctor-Designed
- 20-Hour Battery Life
- Portable Charger
- FREE Shipping
- FREE Lifetime Support
- 100% Money-Back Guarantee

45-Day Risk-Free Trial!

If you are not completely satisfied with your hearing aids, return them within 45 days for a **FULL REFUND!**



1 (800) 973-4528



www.JoeLovesMD.com

Enter offer code **QD59** to receive FREE Shipping!

**MDHearing Is Now Available Through
Top Medicare Advantage Plans!**

Mississippi's other 'King'

When we think of kings and music in Mississippi, we often conjure images of Tupelo's favorite son.

Elvis Presley was indeed the "King of Rock and Roll."

But the world would not have had an Elvis Presley — or rock and roll for that matter — without the blues. Ground zero for this distinctly American artform was Mississippi. It's impossible to have a conversation about Mississippi blues without talking about B.B. King.

Had he lived long enough, King would have turned 100 this year.

A decade ago this month, King, 89, died following years of health struggles with diabetes.

Although he was born in Berclair and spent his earliest years near Itta Bena, King considered Indianola his hometown.

It was in Indianola where his body laid in state for mourners to pay their last respects back in 2015. Indianola is also home to the B.B. King Museum and Delta Interpretive Center, where blues and King fans from all

over the world visit to learn about where King came from, what he went through, and how he impacted the world with his mesmerizing singing and guitar playing.

For this month's issue, we visited the museum; a beautiful tribute to a legendary life dedicated to one of this country's truest and purest creative mediums.

But why should we let blues tourists and King fans from the UK, France, and Belgium have all the fun?

As Mississippians, we should visit to learn about King, Mississippi, the blues, and — in some ways — ourselves.

We hope you enjoy the issue. 



by **Michael Callahan**

*Executive Vice President/CEO
Electric Cooperatives of Mississippi*



UPCOMING EVENTS

**Earth's Bounty +
First Saturday**
The MAX • May 3



Bud N' Boilin'
Singing Brakeman Park
May 3

**Meridian Symphony
Beethoven & Blue Jeans**
MSU Riley Center • May 3

**Jimmie Rodgers
Music Festival**
Downtown Meridian • May 12-18

**Dailey &
Vincent**
MSU Riley Center
May 22



**Thank You
Please Come Again:**
How Gas Stations Feed &
Fuel the American South
Exhibit at The MAX
On display through June 21

**— VISIT —
MERIDIAN**

VisitMeridian.com

In This Issue



10

6 Southern Gardening

Pretty purple and pink

8 Outdoors Today

Disc golf is still ready for its close up

10 Scene Around the 'Sip

A farm and food lab in Hancock County



20

15 Local News

20 Feature

100 years of blues legend B.B. King



28

26 For the Love of the Game

USM Lady Golden Eagle coach steps away from the limelight

28 On the Menu

A real sweet tea recipe

31 Mississippi Seen

April showers mean May flowers

TODAY IN MISSISSIPPI

The Official Publication of the Electric Cooperatives of Mississippi

Vol. 78 No. 05

OFFICERS

Brian Hughey - **President**

Brian Long - **First Vice President**

Shawn Edmondson - **Second Vice President**

Brian Clark - **Secretary/Treasurer**

Michael Callahan - **Executive Vice President/CEO**

EDITORIAL STAFF

Lydia Walters - **VP, Communications**

Steven Ward - **Editor**

Chad Calcote - **Creative Director**

Kevin Wood - **Graphic Designer**

Alan Burnitt - **Graphic Designer**

Jill Sowell - **Graphic Designer**

Chris Alexander - **Member Services Coordinator**

Andy Tuccio - **Media Solutions Director**

Steve Temple - **Social Media Director**

EDITORIAL OFFICE & ADVERTISING

601-605-8600

Acceptance of advertising by *Today in Mississippi* does not imply endorsement of the advertised product or services by the publisher or Mississippi's electric power associations. Product satisfaction and delivery responsibility lie solely with the advertiser.

• National advertising representative:

American MainStreet Publications, 800-626-1181

Circulation of this issue: 485,749

Non-member subscription price: \$9.50 per year.

Today in Mississippi (ISSN 1052-2433) is published 12 times a year by Electric Cooperatives of Mississippi Inc., P.O. Box 3300, Ridgeland, MS 39158-3300, or 665 Highland Colony Parkway, Ridgeland, MS 39157. Phone 601-605-8600. Periodical postage paid at Ridgeland, MS, and additional office. The publisher (and/or its agent) reserves the right to refuse or edit all advertising. The magazine is published for members of subscribing co-ops. The magazine is a benefit of membership.

POSTMASTER: Send all UAA to CFS. (See DMM 507.1.5.2)

NON-POSTAL AND MILITARY FACILITIES: send address corrections to: Today in Mississippi, P.O. Box 3300, Ridgeland, MS 39158-3300



www.facebook.com/TodayinMississippi



www.todayinmississippi.com



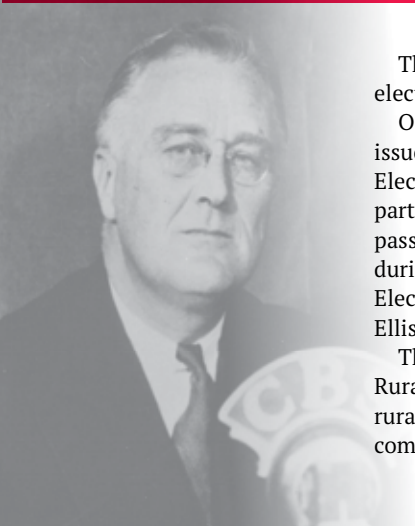
On the cover

B.B. King and his guitar, "Lucille," at the B.B. King Museum and Delta Interpretive Center in Indianola. Photo by Chad Calcote.

TODAY IN MISSISSIPPI IS BROUGHT TO YOU BY:

Central Electric Power Association, Coahoma Electric Power Association, Coast Electric Power Association, Delta Electric Power Association, Dixie Electric Power Association, East Mississippi Electric Power Association, 4-County Electric Power Association, Magnolia Electric Power, Monroe County Electric Power Association, Natchez Trace Electric Power Association, North East Mississippi Electric Power Association, Northcentral Electric Cooperative, Pearl River Valley Electric Power Association, Pontotoc Electric Power Association, Singing River Electric, Southern Pine Electric, Southwest Electric, Tippah Electric Power Association, Twin County Electric Power Association, and Yazoo Valley Electric Power Association.

90 years of electric cooperatives



This month marks the 90th anniversary of electric cooperatives in America.

On May 11, 1935, President Franklin D. Roosevelt issued an executive order to create the Rural Electrification Administration (REA). The order was part of the Emergency Relief Appropriation act passed by Congress to alleviate suffering and hunger during the depression, according to the book, “Rural Electrification in Mississippi 1934-1970” by Winnie Ellis Phillips.

The executive order led to a law by Congress — The Rural Electrification Act of 1936 — which empowered rural communities to bring electricity to their communities via loans from the REA.

The issue of a lack of electric power in rural areas was especially significant in Mississippi, where “only nine-tenths of 1% of Mississippi’s farms were electrified.”

Mississippi led the nation in securing electric power for rural residents.

Alcorn County Electric Power Association in Corinth was America’s first rural electric cooperative.

Monroe County Electric Power association in Amory was the nation’s first REA cooperative to energize its system in 1936.

Today, Mississippi has 25 distribution electric cooperatives and one generation and transmission electric cooperative.

The state’s electric co-ops provide electric service to more than 1.8 million Mississippians.

Aquatic food research center breaks ground in Singing River area

Mississippi State University officially broke ground in March on the Northern Gulf Aquatic Food Research Center, a first-of-its kind facility in Mississippi dedicated to aquatic food safety, quality assessment, processing and product development.

The area is serviced by Singing River Electric.

The ceremony, hosted by the Jackson County Economic Development Foundation, or JCEDF, recognized more than five years of collaborative work with MSU on the multimillion-dollar facility. Construction of the Mississippi Agricultural and Forestry Experiment Station, or MAFES, research center is a combined investment of \$3 million from the federal RESTORE Act and \$865,000 from the Gulf of Mexico Energy Security Act, or GOMESA, as well as \$4 million from the state to cover fixed equipment including walk-in coolers and freezers and fume hoods for the laboratory.

With the seafood industry contributing over \$300 million annually to the state economy, the new research center will help Mississippi meet a critical need for one of its largest industries. It also will help the state’s catfish producers, who manage 29,900 freshwater pond acres, with a total production value of \$214 million in 2024.

The first of three planned structures, the building will house a biosafety laboratory for testing pathogens and toxins and an analytical chemistry lab for measuring chemical residues in water and aquatic food products such as seafood and catfish. The lab will



facilitate research on new processing methods to extend shelf life — reducing waste — and offer new value-added food products and processing techniques using locally produced aquatic foods that often leave the state for value-added processing elsewhere.

The research center will be located at the Sunplex Light Industrial Complex on Highway 57, near the Interstate 10 corridor. The facility and its strategic location are the result

of dedicated teamwork between MSU and Jackson County entities, including the Jackson County board of supervisors, port authority and JCEDF, which recruited MSU to locate its coastal facility in Jackson County.

Mary Martha Henson, JCEDF deputy director, noted the facility will draw scientists from other research-intensive universities in the region to collaborate with MSU.

The center also will offer opportunities to work in close proximity to the distinctive assets and amenities the Mississippi Coast provides.



Try Rockin' **DEEP PURPLE** *or* **UNPLUGGED PINK** *Salvia*

Rockin' Deep Purple and Unplugged Pink salvias pair beautifully with plants that enhance their rich colors.

If you're looking for plants that are easy to grow, bloom nonstop, and attract a flurry of pollinators, let me introduce you to two standout salvias: Rockin' Deep Purple and Unplugged Pink.

These vibrant, long-blooming beauties not only add stunning color to the garden but also provide essential nectar for hummingbirds, butterflies, and bees.

Rockin' Deep Purple is an absolute showstopper with bold, velvety, deep purple blooms. The tubular flowers emerge from nearly black calyxes, creating a striking contrast that intensifies their rich color. Arranged in a whorled pattern along tall, upright spikes, the blooms add a dramatic architectural element to the garden.

This salvia reaches 2 to 3 feet in height and commands attention, whether planted in garden beds or containers.

Unplugged Pink offers a softer yet equally captivating presence.

Its delicate pink, tubular flowers bloom profusely on sturdy, upright spikes, standing out beautifully against the backdrop of deep-green foliage. They emerge from dark calyxes, which accentuate their soft pink hue.

Beyond their beauty, these blossoms serve as an irresistible nectar source for pollinators.

The foliage adds to the plant's appeal, with lance-shaped, slightly serrated leaves that release a pleasant fragrance when you brush against them. At a slightly more compact height than Rockin' Deep Purple, this variety fits well in both garden beds and containers.

Both of these salvias are heat- and drought-tolerant, making them excellent choices for warm climates. They thrive in full sun, needing at least six to eight hours of direct sunlight per day to produce their best blooms.

During extreme heat or dry spells, give them an occasional deep watering to keep them looking their best. Apply a balanced, slow-release fertilizer in spring to give them a strong start. I advise supplementing this with a liquid bloom booster every few weeks during peak flowering periods.

While these salvias are self-cleaning and don't require deadheading to continue blooming, I like to trim back spent flowers occasionally to encourage fresh growth. A light midsummer pruning helps maintain their bushy, compact shape.

Most people in the South grow Rockin' Deep Purple and Unplugged Pink as annuals. However, with protection, these resilient plants can sometimes survive a mild winter.

When it comes to companion planting, they pair beautifully with plants that enhance their rich colors and attract even more pollinators.

For a striking contrast, I recommend planting them alongside yellow or orange blooms like lantana, coreopsis, or Rudbeckia, often called black-eyed Susan. The salvias' upright form pairs well with mounded plants such as Blue My Mind evolvulus, which has a low-growing, trailing habit and bright blue flowers.

To add texture and movement to the garden, ornamental grasses like muhly grass make an excellent backdrop for these salvias.

The ornamental grasses sway in the breeze and complement the salvias' vertical spikes.

For a more cottage-style look, I recommend mixing them with verbena, zinnias, and gauras, which create a natural, free-flowing display.

Give Rockin' Deep Purple and Unplugged Pink a try in your outdoor space this year. These beautiful, low-maintenance plants are guaranteed to bring joy – both to you and the pollinators that visit. 🌸



by Dr. Eddie Smith

Southern Gardening columnist Dr. Eddie Smith, a gardening specialist and Pearl River County coordinator with the Mississippi State University Extension Service, is an internationally certified arborist, Produce Safety Alliance certified trainer, and one of the developers of the Mississippi Smart Landscapes program that encourages the use of native plants in the landscape.



“

For a striking contrast, I recommend planting them alongside yellow or orange blooms like lantana, coreopsis, or Rudbeckia, often called black-eyed Susan. The salvias' upright form pairs well with mounded plants such as Blue My Mind evolvulus, which has a low-growing, trailing habit and bright blue flowers.

Unplugged Pink salvia have delicate pink, tubular flowers that bloom profusely on sturdy, upright spikes against deep-green foliage.



Rockin' Deep Purple salvia reaches 2 to 3 feet tall and commands attention, whether planted in garden beds or containers.

SPRING *Flinging*

DISC GOLF PROVIDES FUN AND COMPETITION FOR ALL AGES

While in college, we amused ourselves without spending much money that we didn't have by throwing Frisbees at trees, road signs, mailboxes, and other objects.

We even had friendly little competitions to see who could hit the object in the fewest throws. That was more than 40 years ago. Since then, disc golf exploded exponentially across the world.

"I started playing disc golf about six years ago," recalls Damon Parker of Petal, former president of the 1,900-member Hattiesburg Disc Golf Association. "I just planned to play casually with some friends, and it developed into competing in tournaments."

Disc golf generally follows the rules of golf with a ball. The major difference, disc golfers try to put their discs into baskets 24 inches in diameter instead of hitting a ball into a hole.

"To start the game, players come to a T-pad and throw discs at a basket," Parker said. "The disc must go into the basket. Anything else counts as a stroke. Like in golf with a ball, the object is to go from the T-pad into the basket with the fewest strokes."

“

To start the game, players come to a T-pad and throw discs at a basket. The disc must go into the basket. Anything else counts as a stroke. Like in golf with a ball, the object is to go from the T-pad into the basket with the fewest strokes.

Players throw different types of discs. Use fairway drivers from the T-pad to get the most distance to the basket. Use mid-range discs for throws of about 200 feet or less and putters for shorter throws on the greens.

"People used to go to parks and move garbage cans around to serve as baskets if they didn't have a real course," Parker said. "Now, we have courses all over the state. Most Mississippi state parks have courses. Disc golf is a sport that people

of all ages can play alone or with a group. In our club in Hattiesburg, we have players from 12 years old to folks in their 70s."

Many community parks established disc golf courses that people can play for free. To find courses, download the Udisc app, which gives the location of every disc golf course in the country.

Equipment doesn't need to break the bank. Most sporting goods stores sell discs. People can buy anything they want at some specialized disc golf stores or order anything imaginable off the internet.

"People can get started playing disc golf for less than \$30," Parker said. "Many stores have bins where people can buy used discs for about \$5 to \$7. A golf disc is different from a Frisbee that people throw on the beach. Golf discs are specialized pieces of equipment. Golf discs are a little bigger in diameter with a deeper well. Putters have a blunt nose and are not as big in diameter."

Professionals compete in the Disc Golf Pro Tour (dgpt.com). The best ones can compete in the Champions Cup and the United States Disc Golf Championship. For information on the Professional Disc Golf Association, visit PDGA.com.

The best players in Mississippi can get enshrined in the Mississippi Disc Golf Hall of Fame. Look up the Hattiesburg Disc Golf Association and Hall Of Fame on Facebook.

For more information, call 601-543-3120. 🌿



by John N. Felsher

John N. Felsher is a professional freelance writer, broadcaster, photographer, and editor who lives in Alabama. An avid sportsman, he's written more than 3,300 articles for more than 170 different magazines on a wide variety of outdoors topics. Contact him at j.felsher@hotmail.com.



A slice of the SOUTH PACIFIC in Hancock County

by Steven Ward

Chef Ernest Foundas hopes to put Pearlinton on the international map of culinary inventiveness and have chefs from around the world come to his Mississippi food lab to collaborate and experiment.

That’s a lofty goal for Foundas’s Tiki Food Lab and Fermentation Learning Center, a South Pacific-themed food farm and learning and research center overlooking a bayou in Hancock County.

Powered by Coast Electric, Foundas, 56, uses the farm and food lab to explore and create new flavor profiles as well as grow unique and unusual produce that supplies his New Orleans restaurant, Suis Generis. The restaurant changes its menu weekly.

Suis Generis is a zero-waste restaurant, Foundas said.

“The idea came to me when I was working at various restaurants in Boston in the early 1990s, when I saw the excessive amount of waste caused by static menus. I thought it was irresponsible, and it had a negative impact on food costs. I also did not want to cook the same

thing every week, because that is not challenging. So, I decided that I wanted to create a restaurant with a constantly changing menu to maintain constant creativity and to minimize waste and focus on foods in season,” Foundas said.

Foundas grew up in New Orleans and started out working in French Quarter restaurants. Legendary New Orleans chef Paul Prudhomme taught Foundas to create all kinds of special dishes.

Foundas went to college in the Boston area and worked at restaurants there. He wound up going to law school at Mississippi College. Although he earned a law degree, his dream was to own and operate his own New Orleans restaurant.

Foundas considered Mississippi a second home. He visited the Mississippi Gulf Coast often as a child and spent time in the state for law school.

Because of those connections, Pearlinton wound up being the perfect spot for his farm and food lab.

“As years of weekly changing menus passed, we felt limited by the available produce. My partner Adrienne and I were on vacation in Fiji when we visited an organic farm that was a garden of Eden with almost unlimited unusual edible and medicinal plants. On the flight back, we decided to look for a property where we could create our own little food paradise. That was about 2017 when we were on the trip, and we bought the Mississippi farm in 2018,” Foundas said.

Because Foundas’s restaurant focuses on zero waste cooking and complex flavors, fermentation is a key aspect of the process.

“For example, at the end of a weekly menu, we may have extra brussels sprouts and roast corn. So, we might make brussels sprout kimchee and roast corn miso,” Foundas said.

The Tiki Food Lab and Education Center is not just about fueling the menus of the restaurant. There are food experiences open to the public at the Pearlinton facility, including a farm tour, cooking classes, and chef-curated meals based on different topics.



“We have done classes on miso making, introduction to fermentation, wine and vinegar making, and barbecue techniques from around the world. We have also had events featuring well known neurologists discussing the synergy between the micro biome and brain function — and then prepared a meal that provides food for thought! Another event is the poetry menu, where the guests prepare an eight-line poem that turns into their eight-course menu,” he said.

The reaction from the public has been positive.

“People seem to be really interested in foods that make you healthy and boost your immune system, which is what fermented and organic foods do. Plus, an evening at the Tiki Farm is like being on vacation in the South Pacific, but just a short drive from New Orleans, Biloxi, or Picayune,” Foundas said.

Although Foundas spends most weekdays at the restaurant, his weekends are spent in Pearlinton at the farm.

“I’m originally from New Orleans and have been visiting the Gulf Coast since I was a child, so I have an affinity for the area. We love the proximity to the coast, the beauty of the bayou, and the interest in business development from Hancock County.” 🌿

For more information about the farm,
visit tikifoodlab.com or call 504-338-2986.



Chef Ernest Foundas



Photos by Stephanie Tarrant

FINALLY ... LIFE INSURANCE YOU CAN AFFORD

TOTAL OFFER

DETAILS

BUY \$100,000 LIFE INSURANCE

FREE INFORMATION

GLOBE LIFE AND ACCIDENT INSURANCE COMPANY



PAY THE
AMOUNT OF

One Hundred Thousand Dollars

\$100,000.00

Non-Negotiable

MONTHLY RATES AS LOW AS:

ADULTS: \$3.49

CHILDREN AND
GRANDCHILDREN: \$2.17

EASY TO BUY

NO MEDICAL EXAM - SIMPLE APPLICATION

NO WAITING PERIOD

BUY DIRECT

SCAN QR CODE FOR A FREE QUOTE



SCAN TO
VISIT US
ONLINE

For Immediate Service Call 1-888-289-5600
Or Visit BeginGlobeInsuranceToday.com

PERSONAL OFFER CODE:

XCCX12EL

\$100,000 Adult Life Insurance

- Rate schedule is based on your current age and is guaranteed for the life of the policy.
- Monthly rates as low as \$3.49.
- Coverage is also available for your spouse and other family members.
- Benefits will NEVER be canceled or reduced for the life of the policy if premiums are paid on time.

Policy Form #SRTC/SRTC R13 or R17, or #SRTC/90MA in MA

\$30,000 Children's Life Insurance

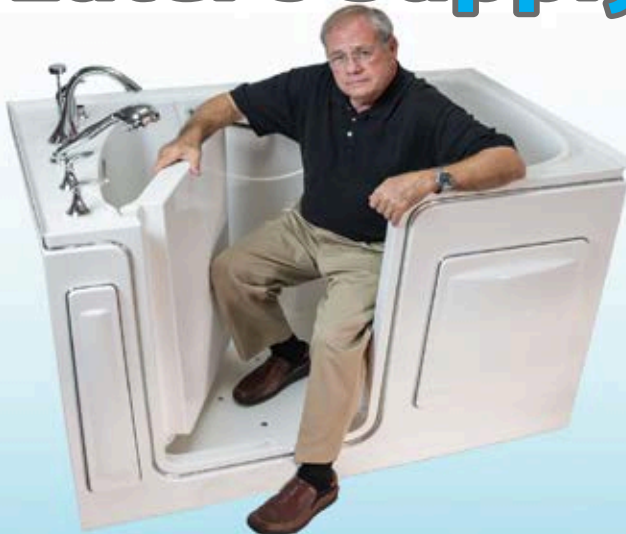
- Rates are based on your children's or grandchildren's present age and never increase for any reason.
- Monthly rates as low as \$2.17.
- Benefits will NEVER be reduced or canceled if premiums are paid on time.
- Give your children a financial head start right now. Your policy builds CASH VALUE for your family's needs.

Policy Form #GWL2001 or GWLA001

(Offer may vary, \$100,000 coverage not available in all states.)

CHOOSE \$5,000, \$10,000, \$20,000, \$30,000 OR UP TO \$100,000 COVERAGE

Luter's Supply



Buy & Take Home Same Day



- Tubs, Showers, Faucets, Sinks & More
- 14 Walk-in Bathtubs On Display
- World's Largest Walk-in Bathtub Store
(single location)



601-876-3455

Tylertown, MS

LuterSupply.com



FOLLOW THE MUSIC *to Meridian*



MAY 16 ★ ST. PAUL & THE BROKEN BONES



MAY 17 ★ OLE 60



MAY 17 ★ PRESTON COOPER

Experience America's longest-running music festival,
where legendary sounds and new favorites come together.

72ND ANNUAL JIMMIE RODGERS MUSIC FESTIVAL
.....
MAY 16-18 AT THE MAX

— VISIT —
MERIDIAN

VisitMeridian.com



MAY 18 ★ JOYFUL &
THE SPIRIT OF NEW ORLEANS

THE DR[®] PRO MAX30 CUTS GRASS NOT CORNERS

- **FLEX-SPEED™** matches mower speed to your walking pace
- **3-in-1 bag**, mulch, or side discharge
- **30" WIDE DECK** cut more grass in less time



**DR[®] POWER
EQUIPMENT**

Scan the code to shop
DRPower.com today or
request a free catalog!



FREE SHIPPING options available

SUPREME COIN AND BULLION

\$5 Gold American Eagles at COST! It's that simple. These Government issued coins are the easiest and safest way to protect your money and your family! A five minute call can change everything. **DON'T WAIT!**



- Free of dealer markup.
- Portfolio Diversifier.
- Inflation proof.



\$329
per coin

Vault Code:
MSSFP25

If you are buying as an investment, a gift, or just safeguarding your cash, this is the perfect way to do so! We are looking forward to **EARNING** your business, not just gaining it!

CALL TODAY!
(346) 445-6656

Accepted Payment Methods:



LIMITED OFFER

*"Gold is money.
Everything else is
credit." - J.P. Morgan*

ELECTRICAL *SAFETY* *MONTH*

by Jennifer Johnson

May is Electrical Safety Month. We use electricity in so many ways at home. Let's review some important tips to help keep you safe:

- Install smoke alarms, test them regularly, and replace them every 10 years.
- Never turn off or disable a smoke alarm or a carbon monoxide alarm.
- Extension cords are temporary solutions. Never use them on large appliances.
- Double check to make sure your appliances are turned off when not in use.
- Never use damaged cords.
- Do not run cords through walls, doorways, ceilings, or under rugs or carpet. If a cord is covered, heat cannot escape and can create a fire hazard.
- Use an outlet cover or plastic outlet cap to keep children safe around outlets.
- When outside, watch for overhead power lines every time you use a ladder, work on roofs and trees, or carry long tools or loads. Keep kites, model airplanes, and metallic balloons away from power lines.



PEPA's Williamson Enjoys **Sweets** & Second Chances

by Jennifer Johnson

Growing up in Blue Mountain, PEPA Collections Manager Mary Williamson never thought she'd be cooking desserts for a restaurant. She had limited experience in the kitchen growing up – mostly peeling potatoes and other simple tasks.

During high school, she and her cousin, Beatrice, decided to try some recipes from a junior cookbook Williamson's mother had purchased for her. Soon after, tomato cakes with cream cheese icing, (they taste like a spice cake, Williamson said) tuna salad, and cookies with chocolate candies were on the menu, and the pair enjoyed their tasty new hobby.

Time moved on, and Williamson said she didn't do any baking for years. However, that changed in 1997 when she met husband Terry.

"I was invited to a party, and he was there. We ended up exchanging phone numbers. I also found out carrot cake was his favorite, so I made one for him."

Years later, Williamson's brother-in-law opened Montgomery's on Main, and he asked Williamson about making desserts for the restaurant. They decided on chocolate cake and strawberry cake, which are typically customer favorites. She bakes four to six cakes a month for the restaurant, and occasionally, she will get an order from someone in the community to make one for an event.

Williamson helps to count votes in local elections, and she often makes a treat for her fellow workers to enjoy. She's been counting since around 2001, and during that time, she's made her "famous" chocolate cake, peanut chews, and other sweets.

Williamson said she has "millions of recipes." She prefers simpler ones right now but said she hopes to venture out more someday. "I want to try something that has a cake, filling, and a ganache, and maybe even another layer of something. I hope to eventually make something that takes all day. Right now, I just don't have time for multiple steps."

She's a self-proclaimed foodie who likes to try new foods – just nothing too "out there." Italy is on her bucket list because she wants to sample their pastas. She would like to go back to the Bahamas for an ice cream she tried on a previous trip there.

Williamson hopes in the next 10 years to be retired, enjoying life, and taking in all it has to offer. She knows what it's like to nearly lose that gift. "It's amazing how quickly things can change. On July 6, 2015, I met my mom at a nursing home to check on my dad. I was about to head to Tupelo to meet a friend. I remember asking my mom to please wear her seatbelt. My mom didn't seem too worried about it because she was going to another location nearby. I remember saying, "Anything can happen."

"We had just gotten back from a wonderful trip to Miami and Jacksonville, Florida, and I



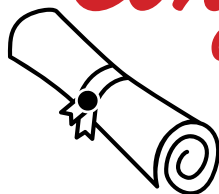
was reminiscing in my mind about how great the trip was, when all of a sudden I noticed a truck coming from the other direction. I wasn't sure what was going on. It was going from one side of the road to the other, crossing the ditch and going back across the road. My mind was racing, trying to figure out what I should do. There was really no place for me to go. I remember hearing metal crunch, and then it all stopped. I heard a helicopter. I woke up in a hospital bed, and my family was there. I was in the hospital for a few weeks before I was able to go home with a walker," she said.

Williamson said that was an extremely difficult time in her life. It was a long journey, "but God allowed me to recover. Things like this remind you of how blessed you are. I got a second chance at life. Things can change in the blink of an eye."





CLASS OF 2025



Congratulations GRADUATES

Pontotoc Electric Power Association
is proud of our graduate. You did it!

JACEE MCCLELLAN

Jacee Hope McClellan is graduating from South Pontotoc High School. She is the daughter of Rhianna and Tucker Holloway and William and Karley McClellan.

Jacee is a member of the Beta club, and she has played softball for the South Pontotoc Lady Cougars for six years. She attends church at Green Valley Baptist Church where she participates in the youth group.

Jacee will be graduating with honors. She was named Division Offensive Co-MVP, .300 club, .400 club, and First Team All Division. She received the Stolen Base Award and was an NMSBCA All Star in 2025.

Jacee plans to attend Northwest Community College on a softball scholarship and study in the dental field.

MEMORIAL DAY — CLOSURE —

Pontotoc Electric Power Association will be closed Monday, May 26, 2025, in observance of Memorial Day. To report power outages or emergencies, please call 662-489-6711 (Pontotoc) or 662-983-2727 (Bruce). A Pontotoc Electric dispatcher is on duty 24 hours a day, seven days a week.

BRIGHT DISHES for your Spring Table

Enjoy making and serving these treats for the ones you love!

Four Layer Delight *Joanne R. Bradley (PEPA Retiree)*

FIRST LAYER:

- 1 cup flour
- ½ cup pecans
- 1 stick oleo

Mix and put in 9 x 11 x 2 pan.
Bake at 375 degrees for 15 minutes.
Allow to cool.

SECOND LAYER:

- 1 cup Cool Whip
- 8 ounce. cream cheese
- 1 cup powdered sugar

Mix and spread over first layer.
Chill 15 minutes.

THIRD LAYER:

- 2 packages instant chocolate pudding
- 3 cups milk

Mix and spread over second layer.

FOURTH LAYER:

Spread with Cool Whip and chill overnight.

♦ ♦ ♦

Serves 12. *(Note: This recipe was given to me by my daughter, Dr. Jerri Lamar Kantack.)*

Orange Pineapple Cake *Jennifer Johnson (PEPA HR Manager)*

CAKE:

- 1 box butter cake mix
- 1 can Mandarin oranges
- 3 eggs
- ¾ cup vegetable oil

FROSTING:

- 1 large can crushed pineapple
- 1 vanilla instant pudding
- 1 teaspoon lemon juice
- 1 large Cool Whip

Preheat oven to 325. Mix cake ingredients and beat for 3 minutes. Pour mix evenly between 3 cake pans in order to make 3 layers. Cook the cake for 25-30 minutes. Mix frosting ingredients together. Once the cake cools completely, place frosting in between each layer and frost top of cake.

Peanut Butter Pie

Mike (PEPA Retiree) and Shirley Montgomery

- 4 ounces cream cheese, softened
- 8 ounces Cool Whip
- ¾ cup powdered sugar
- 1 graham cracker crust
- ¾ cup creamy peanut butter
- chocolate syrup

Beat cream cheese, sugar, and peanut butter with electric mixer until well mixed. Add whipped topping and beat until smooth. Pour mixture into graham cracker crust. Drizzle with chocolate syrup. Freeze six hours or overnight. Serve frozen. Serves 8.

Banana Split Pie

Mary Williamson (PEPA Collections Manager)

- 2 cups graham cracker crumbs
- 3 bananas, sliced
- 3 sticks oleo
- 1 large can pineapple, drained
- 2 eggs
- 1 large Cool Whip
- 2 cups confectioner sugar
- 1 cup pecans
- 1 small jar cherries

Mix graham cracker crumbs with 1 stick melted oleo. Place in 9 x 15 Pyrex dish. Mix eggs, sugar, and 2 sticks oleo. Blend for 10 minutes. Pour over crust. Layer sliced bananas, pineapple, and Cool Whip. End by adding cherries and pecans on top. *(This is Rosemary Windham's recipe.)*

WARNING - WARNING - WARNING

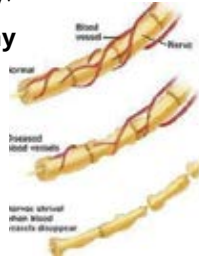
If Your Hands, Arms, Feet, or Legs Are Numb - If You Feel Shooting or Burning Pain or An Electric Sensation - You Are at Risk Don't Let Creeping Nerve Death Ruin Your Life

Get The Help You Need - Here's What You Need to Know...

Purvis, MS - If you experience numbness or tingling in your hands, arms, legs, or feet or if you experience shooting or burning pain, this is important.

Please read this carefully.

Peripheral Neuropathy is when small blood vessels in the hands, arms, feet or legs become diseased and tiny nerves that keep the cells and muscles working properly shrivel up and die.



Early-warning symptoms include tingling and numbness, mild loss of feeling in your hands, arms, legs or feet, inability to feel your feet, which increases your risk of foot-injury and falling.

More Advanced Symptoms Include...

- Loss of coordination & dexterity, which puts you at increased risk of accidents.
- Inability to feel clothing like socks and gloves.
- High risk of falling, which makes walking dangerous, and makes you more dependent on others.
- Burning sensations in your arms, legs, hands or feet that may start mild, but as nerves and muscles die, may feel like you're being burned by a blow torch.

Ignore the early warning signals long enough and you risk progressive nerve damage leading to muscle wasting, severe pain, loss of balance and a lot of staying at home wishing you didn't hurt.

When every step is like walking on hot coals, sitting still may be the only thing you feel like doing. But there's little joy in sitting still all day long.



Without treatment, nerve degeneration that begins with slight tingling or numbness may lead to a hot burning sensation and intense pain. Without treatment muscle wasting, loss of mobility and loss of independence is often the next stop.

Now here's the scary part....

- Nerve damage CAUSES cell damage.
- Cell damage SPEEDS UP nerve degeneration

Without treatment this can become a DOWN-WARD SPIRAL that accelerates.

The damage can get worse fast. Mild symptoms intensify. Slight tingling, numbness or lack of feeling can turn into burning pain.

Before you know it, damage can become so bad you hurt all the time.

Unless this downward spiral is stopped and nerves return to proper function - the damage to nerves and cells in the affected area can get so bad your muscles begin to die right along with the nerves and cells. And that sets the stage for weakness, loss of mobility, disability, and dependence on others.

If you have early warning signs of peripheral neuropathy, (tingling &/or numbness, loss of feeling or pain) it's CRITICAL you get proper treatment.

It's critical, because with proper treatment the symptoms can often be reversed. Without it, you are playing Russian Roulette with your health.

Once your nerve loss reaches 85%, odds are there's nothing any doctor can do to help.

The most common method your doctor may recommend to treat neuropathy is prescription drugs



Drugs like Gabapentin, Lyrica, Cymbalta, & Neurontin are often prescribed to manage the pain. But, damaged nerves and dying cells do not heal on their own.

Pain pills do not restore healthy nerve function. They just mask the pain as the nerves continue to degenerate and cells and muscle continue to die.

Taking endless drugs and suffering terrible side effects that may damage your liver & kidney and create even more problems, is not a reasonable path. You deserve better.

Three things must be determined to effectively treat neuropathy. 1) What is the underlying cause? 2) How much nerve damage has been sustained? 3) How much treatment your condition will require?

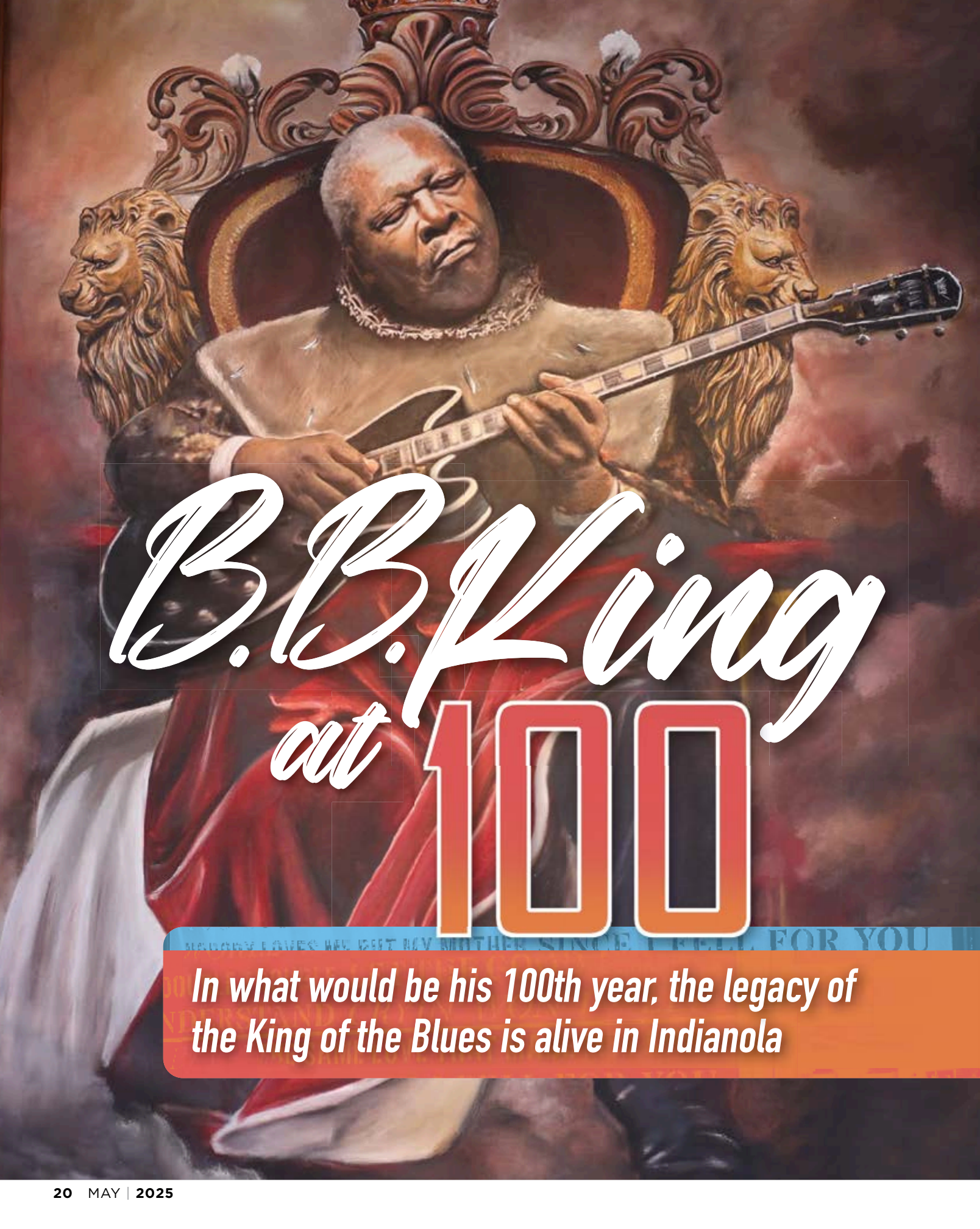
With proper treatment, shriveled blood vessels grow back & nerves can return to proper function. How much treatment you may need depends on your condition.

At **Purvis Chiropractic** we do a complete neuropathy sensitivity exam to determine the extent of your nerve damage. The exam includes a detailed sensory evaluation, extensive peripheral vascular testing, & a detailed analysis of the findings.

Dr. Rob Acord, D.C. will be offering this complete neuropathy sensitivity exam for **\$47**. This special offer goes away at the end of this month as we have a limited number of exam appointments available.

Stop Hurting & Start Healing
Call Now to Schedule Your Complete Neuropathy Sensitivity Exam with
Dr. Rob Acord, D.C.
(601) 794-0081

105 Main Street
Purvis, MS 39475



B.B. King

at 100

In what would be his 100th year, the legacy of the King of the Blues is alive in Indianola

by Jim Beaugez

“The thrill is gone — it’s gone away for good,” sang B.B. King on his biggest hit, the 1970 crossover smash “The Thrill is Gone.”

But while he was singing from the perspective of a jilted suitor on the tune that earned his first of 15 Grammy awards, when it came to making music and performing, the blues legend, whose career spanned seven decades, never lost the spark.

“Once he picked up that guitar, he transformed into a whole different person,” says daughter Karen Williams. “We knew him as dad and granddad and uncle, brother and father, but he would completely transform once he picked up Lucille.”

King, who would’ve turned 100 in September, left Williams, his 14 other children, and his legions of fans a legacy of determination and perseverance through his music. He also left them the B.B. King Museum and Delta Interpretive Center in Indianola, where he was laid to rest a decade ago this month.

Born Riley B. King in the Berclair community on Sept. 16, 1925, the future globe-trotting bluesman spent his earliest years in a sharecropper’s shack near Itta

Bena and grew up in towns like Kilmichael, where he sang in the gospel choir at Elkhorn Baptist Church, and then Indianola, which he considered his hometown.

If Memphis is where King became “Blues Boy,” later shortened to B.B., this central Delta city of 10,000 residents is where he became enamored with blues music. King busked on Church Street — at the time a vibrant corridor where juke joints were just as common as houses of worship, in contrast to its current incarnation as a sleepy neighborhood thoroughfare — and found he earned more tips for the blues songs he played than gospel songs. The math was simple.

Arriving in Memphis in the late 1940s, King worked as a radio disc jockey with the handle “Beale Street Blues Boy” in acknowledgment of his other gig working the downtown juke joints alongside other bluesmen of the day, like Bobby “Blue” Bland. He soon began recording music and putting together his live show, but his first Billboard chart-topper, “Three O’Clock Blues,” in 1952 put him on the national stage.



Photos by Chad Calcote



The B.B. King Museum and Delta Interpretive Center in Indianola.

...D EASY THE THRILL IS GONE
 ...BY TONIGHT SUNDOWN GAMBLER'S BL
 ...YOU BABY WORLD OF TROUBLE 3 O'CL
 ...OR ME DOUBLE TROUBLE LET THE GOOD TE

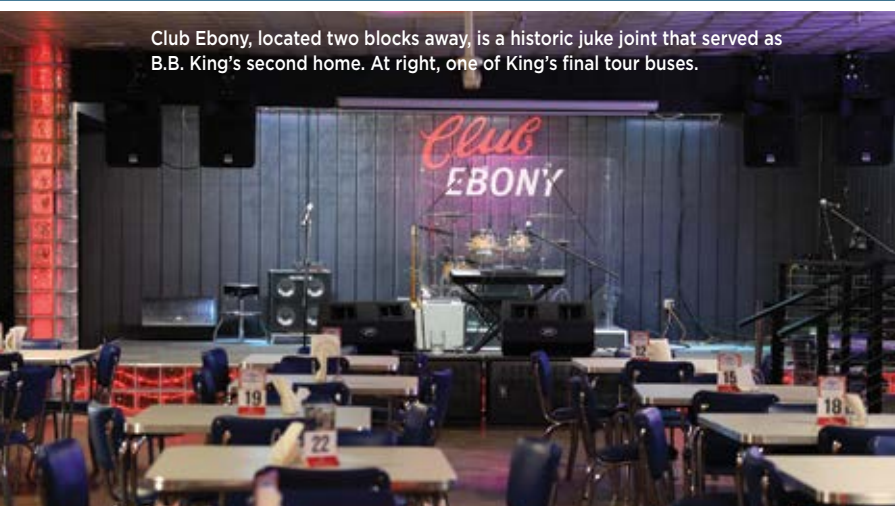
As King ascended the ranks to headliner at juke joints across the American South, he continued racking up hit singles and earning praise from young rock 'n' rollers. But "The Thrill is Gone" made him a household name and ushered him onto the most prestigious stages in the world. He used this platform to entertain as well as educate about the Civil Rights Movement. For nearly 40 years, his annual homecoming concert celebrated the life and work of activist Medgar Evers, who was killed in his driveway in Jackson in 1963. King held those shows at Club Ebony, a famed chitlin' circuit club he played throughout his career, and which he eventually bought and gifted to the museum.

Later in his life, King worked intentionally to make the B.B. King Museum and Delta Interpretive Center tell not only his story but also set it in its native context of growing up African American in the Jim Crow South. He wanted visitors to learn about the struggles he and others like him endured and overcame.

Exhibits set the scene as he grew up in Mississippi, but the lens widens with artifacts from his early touring days such as ledgers with entries on how much money he was paid and various expenses. Tucked into a corner of one of those exhibits is a particularly telling piece, a travel mess kit one of his drummers carried for occasions when they couldn't get service at whites-only restaurants.



Club Ebony, located two blocks away, is a historic juke joint that served as B.B. King's second home. At right, one of King's final tour buses.





No one knows exactly how many “Lucille” guitars King owned, but several are in the museum’s collection. At right, King’s final resting place on the museum grounds.

But as segregation laws fell and American society integrated, the venues King and his band could play expanded. To wit, the final exhibit at the museum features one of his tour buses that carried them more than a million miles.

Sometimes, he even brought his family along for the ride. While on a weeklong European tour in 1998 that routed them to countries like France, Belgium, and Luxembourg, Williams got a thrill of her own from seeing her father perform on stage for adoring fans.

“I would just be overwhelmed at the crowds of people, the young people who would be completely excited about him,” Williams says. “They were shouting, ‘B.B., we love you!’ and that seemed to just inspire him to even play harder. It just amazed me.”

King’s passing on May 14, 2015, from complications caused by diabetes and high blood pressure, months shy of his 90th birthday, impacted people far beyond the music community. Thousands attended his funeral procession as he traveled Beale Street one last time and lined Highway 61 for the final leg of his journey home to Indianola, where he laid in state in the cotton gin where he once worked, now a wing of his namesake museum. More than 4,000

mourners, including famous friends like blues guitarist Buddy Guy, attended his visitation.

“People drove from all over to come pay their respects to him that day,” says Malika Polk-Lee, the museum’s executive director. “It was a continuous line, and we had to have help from the state troopers for security on top of the local police force. And it was a hot Delta summer day, but people didn’t care. They stood in line until they got a chance to view him and pay their final respects.”

For all the thrills King brought fans through his music and performances, Polk-Lee believes the measure of the man himself keeps people coming back to Indianola to rediscover his legacy. Almost as much as the music he created.

“Everyone talks about his character, and I think that is how he created lifelong fans,” she says. “People love the music, which is what draws them to him, but

if you have a man who will stay ‘til 3 o’clock in the morning to sign your poster, your jacket, your album cover, your ticket, and have a conversation and make you feel that connection with him — that is why he has fans that have stood the test of time. It was the man himself and the sincere connection he made with his fans.”

“
People love the music, which is what draws them to him, but if you have a man who will stay ‘til 3 o’clock in the morning to sign your poster, your jacket, your album cover, your ticket, and have a conversation and make you feel that connection with him — that is why he has fans that have stood the test of time. It was the man himself and the sincere connection he made with his fans.

For more information about the museum, visit bbkingmuseum.org or call 662-887-9539.

MEDICARE SUPPLEMENT INSURANCE

- Plan pays 100% of all Medicare eligible hospital and physician services.
- One small yearly (\$257) Part B deductible
- No copays
- Use any hospital or physician anywhere that accepts Medicare, no restrictive networks.

LOW RATES FOR PLAN G

Female Age	(non tobacco) Mo. Prem.	Male Age	(non tobacco) Mo. Prem.
65	\$91.00	65	\$105.00
70	\$96.00	70	\$110.00
75	\$114.00	75	\$131.00
80	\$136.00	80	\$156.00

Rates vary slightly by zip code.
Rates include household discount.



**Senior Brokerage
SERVICES** — MADISON, MISS.
Joel P. Bianchi • Agent/Owner
601-853-0646
1-800-880-0646

www.seniorbrokerageservices.us



**ACCREDITED
BUSINESS**

A+
RATING

PORCHES For Mobile Homes

FOR SALE OR RENT TO OWN

- ★ Low down payment
- ★ Low monthly payment
- ★ Free delivery & setup

334-507-4745

Brooksville, MS



STOP WORRYING ABOUT LOSING YOUR MONEY

Let us help you recover your losses and move your money into an equity protected account with guarantees to grow and never lose again.
We also have 3 year and 5 year CD like annuities paying 5%



Leonard D. O'Mire

L.D. O'Mire Financial

Call For My 115 Page Growth Without Risk Safe Money Book
Visit our website: www.ldomire.com



Call Now **601-957-3841** or After Hours **601-209-3131**



Shea Kuhn
Cell: 601-540-5369

Guarantees subject to the claims paying ability of the Insurance Company. Surrender of the Contract may be subject to surrender charge or market value adjustment. Product not available in all states. This is a single premium deferred annuity. Interest rates are subject to change. Withdrawals prior to age 59 1/2 may be subject to a 10% IRS penalty.

20%
BONUS
if you qualify

Culotta Insurance & Investments | Serving Miss-Lou STATEWIDE Since 1992

1-844-AGENT4U

FIXED INDEXED ANNUITIES | MORE GAINS • NO LOSSES • SAFETY

UP TO 19% IMMEDIATE INTEREST BONUS
ON DEPOSITS

ROLLOVER CD OR 401K TODAY!

FINANCIAL FREEDOM

Proud Partner of the
New Orleans Pelicans



SAFE RETIREMENT STRATEGIES, MEDICARE SUPPS, LONG-TERM CARE, MEDICAL & LIFE

Steel Mobile Home Roofing

Leaks? High energy bill? Roof rumble?

Contact us at 800.633.8969
or roofover.com

PERMA-ROOF®
from Southern Builders



Mobile Home Roofover Systems
Since 1983

**ADVERTISE WITH
TODAY IN MISSISSIPPI**
TODAYINMISSISSIPPI.COM



www.countryclipper.com

Military, Police, Fire, Paramedic & EMT

Receive Up To \$500 Discount
Contact Your Local Dealer For More Information

Joystick or Twinstick
Steering

Patented Stand-Up Deck
Up To 72" Cut Widths

Contour DTS™
Deck Tracking System



Marr Bros., Inc.
1-800-627-7276
www.marrbros.com

Generational Wealth

A future for generations to come



PLACE YOUR
ORDER TODAY

\$339 ea.

Minimum order of 5 coins

GENERATIONAL WEALTH is of paramount significance as it represents a beacon of financial stability. It serves as **a tangible testament to the hard work, diligence, and financial acumen** of previous generations, offering a solid foundation upon which future generations can build their dreams and aspirations.

American Gold Reserve is releasing Government issued **\$5 Gold American Eagles** completely free of dealer mark-up for only \$339 each. These beautiful \$5 Gold American Eagles are a perfect way to enter the gold market. They are set for immediate public release and **will sell out fast**.

LIMITED OFFER

Special arrangements on orders over \$50,000

Mention vault release code: **AMS-TM55**



- Free of dealer markup.
- Protection against inflation and deflation.
- Gold offers financial cover during geopolitical uncertainty.
- Good portfolio diversifier.

24 hours - 7 days a week

1-866-852-3346



**AMERICAN
GOLD RESERVE**

Strict limit of 10 per house hold, per lifetime. For new clients only.



This Golden Eagle is ‘MCNELIS STRONG’

At the age of 15, Joye Lee-McNelis knew that she wanted to play college basketball.

She even knew what college she wanted to play for. “I always knew I wanted to play for Southern Miss,” Lee-McNelis said recently.

Lee-McNelis just completed her 21st and final season as head coach of the Southern Miss Lady Golden Eagles. She announced her retirement in February.

The daughter of Louis and Nell Lee grew up in the community of Leetown in Hancock County. Her parents were the first to put a basketball in her hands. They were also some of her first coaches.

“I was blessed to grow up in a Christian home. We lived a pretty simple life. We went to church and played basketball. As soon as the chores and schoolwork were completed, we were out shooting hoops,” Lee-McNelis said.

Lee-McNelis played basketball with the boys in her early years. She would attend high school at Hancock North Central. “I was fortunate to have great teammates and coaches in high school. Every time I attend the state championships; I still remember the great victories.”

Hancock North Central went to the state tournament all four years she was in high school and won two state championships. She is still the school’s all-time leading scorer. Hancock North Central retired her jersey — No. 14 — in 1993.

Her journey to Southern Miss began in 1980 as a player for Kay James. Her winning success in high school followed Lee-McNelis to college. The Lady Golden Eagles appeared in their first ever

postseason in 1981 during Lee-McNelis’ freshman year. She left four seasons later as the second highest scorer in school history with 1,510 points.

Following her career as a player, Lee-McNelis began coaching at Southwest Texas State, which is known today as Texas State University. After two years, Lee-McNelis was brought back to Southern Miss by coach Kay James in 1986. She quickly became known as one of the best recruiters in the country. During her five seasons as an assistant, the Lady Eagles went to three NCAA Tournaments and won 103 games. That success earned Lee-McNelis a reputation of an up and comer in the coaching profession.



At age 28, her reputation led to her being hired by the then-named Memphis State University as their head coach. Coming from a winning program like USM to take over a program with only six wins was going to be a challenge. When she left the program 13 years later, the University of Memphis had 229 wins and had gone to four NCAA Tournaments and four Women's National Invitational Tournaments.

"When I was in Memphis, a high for me was in 1995 when we beat the Cheryl Miller coached USC Lady Trojans in the second round of the NCAA Tournament to move on to the Sweet 16," Lee-McNelis said.

In 2004, USM reached out to Lee-McNelis to coach the Lady Golden Eagles. Before her career was over at Southern Miss, she had won 339 games. A couple of highlights were the 2013-14 team that won 27 games followed the next year with a 25-win season. The 2022-23 squad also captured the Sun Belt Conference regular season title. She led USM to several postseason appearances. Her career 564 wins is significant in that only 61 coaches have achieved that many wins in college basketball history.

She was given the Pat Summitt Most Courageous Award in 2024 after leading the team to a Super 16 finish in the WNIT. Lee-McNelis was also inducted into the Southern Miss Sports Hall of Fame in 1997 and in February of this year was named to the Legends Club at USM for her prestigious career.

“

Coaching at Southern Miss has been more than a profession. It has been a dream realized. Having the opportunity to lead the program has been one of my greatest honors.

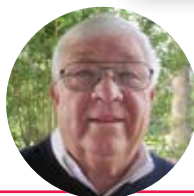
"Coaching at Southern Miss has been more than a profession. It has been a dream realized. Having the opportunity to lead the program has been one of my greatest honors," said Lee-McNelis.

Lee-McNelis has battled lung cancer for almost a decade, and she knows that is her toughest contest. She has battled the disease four times since it was first diagnosed in March 2016. She is still battling cancer and has had to fight off pneumonia three times. In 2017, as she continued to coach and battle cancer, the nation's women coaches showed their love and respect for her as they sparked the "McNelis Strong" slogan that swept through the basketball community.

Lee-McNelis said she has been blessed with tremendous support from her husband Dennis, daughter Whitney, and son Connor. She understands the sacrifices they have gone through for her career.

"God has blessed me beyond words,"

Lee-McNelis said. 🌸



by Dale McKee

Dale McKee is a Waynesboro native who has been writing about sports in Mississippi since 1973. He is a member of Dixie Electric. Contact him at ddmckee18@yahoo.com.



The Farmhouse Kitchen

with Vicki Leach

Life doesn't come with a manual; it comes with a mom

I don't remember much about Mother's Day when I was a kid. I remember the year my dad got my mom one of those rings that had everybody's birthstone in it. They were all the rage for a few years. My mom always wore hers. I keep it in my jewelry box now and pull it out every so often (along with the last bottle of her favorite perfume) just to remember. Then there was the year my dad got my mom a typewriter. I'm still not sure what that was all about, but I do remember her being thrilled with it.

As I was going through all her things after she passed away, I was amazed that she kept every card we'd ever gotten her. Some contained little drawings and were signed by tiny little hands belonging to her smallest treasures. And though I don't think we ever honored her enough, I do know she worked hard at honoring HER mother. Alzheimer's took my grandmother's 'self' away when I was about 10. She lived in a nursing home for nine years. My mom never missed buying "pretties" for her and showering her with love in so many ways; my grandmother never knew. But we did.

I've loved going through mama's things. I'm about done finally. She stashed recipes everywhere. Amazingly, I found a couple of recipes that I gave to her that I'd forgotten about. I'd wondered for years where my copy went. She would cut recipes out of newspapers and magazines, and in this age of technology, she'd even print them from the internet. I found the Cemetery Cake recipe in her stash. That recipe goes by lots of other names, but the premise is the economy behind it. Probably originating during the Great Depression/World War II era, it contains no eggs, no milk, and no butter. It is, however, a delicious little cake that's simple enough for kids to make themselves.

Make one for Mother's Day. And while you're at it, surprise her with another simple but classic dish. Shirred Eggs are about as easy as it comes when it comes to breakfast — just ham and eggs, with a little cheese on top. Bake in the oven and serve with a side of grits. Or how about a nice after church brunch to celebrate the special women in your life? Paired with some sweet tea and chocolate cake, anyone would feel honored. And, regardless of who or what you are honoring or celebrating this month, I hope your May is filled with loads of springtime joy and plenty of good food! 



Cemetery Cake Makes 1 9x13 cake

INGREDIENTS

- 3 cups flour
- 2 cups sugar
- 6 tablespoons cocoa
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- $\frac{3}{4}$ cup vegetable oil
- 2 tablespoons vinegar
- 2 cups cold water

Beat all ingredients together until smooth. Pour into an ungreased 9x13 baking pan and bake in preheated 350-degree oven for 30 minutes. (I do spray the dish with cooking spray)

I found this recipe in some of my mom's 'stuff,' and I'm not sure where she got her copy of it. Similar recipes have been called by names such as Wacky Cake, World War II Cake, and Depression Cake.

Shirred Eggs Makes 1 serving

INGREDIENTS

- 1 teaspoon melted butter
- 1 to 2 thin slices deli ham
- 2 eggs
- $\frac{1}{2}$ tablespoon whipped cream cheese (or 2 tablespoons of heavy cream)
- 1 tablespoon melty cheese, your choice (string, mozzarella, cheddar)

Brush a shallow ramekin (6-ounce small ovenproof bowl will work) with melted butter. Line the dish with the ham. Crack the eggs carefully over ham, and sprinkle with salt and pepper. Bake at 325 degrees for about 20 minutes until the egg starts to set. Remove from oven and top with cheese and the cream cheese/heavy cream. Return to oven until eggs set (don't overcook) and cheese melts. Serve immediately from the ramekin or lift out onto a plate.



Sweet Tea Makes a $\frac{1}{2}$ gallon

INGREDIENTS

- 4 single serving black tea bags (use 2 family size if you like)
- 2 quarts water
- 1 cup sugar

Bring 1 quart of water to a rolling boil. Turn off the heat and drop in 4 single cup size black tea bags and soak in water for 5 minutes. Pour hot tea over 1 cup of sugar in a heat-proof pitcher. Add 1 quart of cold water and stir. Cool down completely, then chill in fridge before serving over ice.

I learned to make sweet tea in high school home economics class. I didn't cook much in those days, but the chore of making tea and coffee for supper fell on me. I was thankful to Ms. Hudson in those days for being very specific about how to make it "properly."



by Vicki Leach

Vicki Leach is a full-time chef/culinary instructor at Mississippi State University in the Department of Food Science, Nutrition, and Health Promotion. She teaches Science of Food Preparation, Foodservice Organization, and Quantity Food Production. She lives in a 130-year-old farmhouse that speaks to her old soul.

Events open to the public will be published free of charge as space allows. Submit details at least two months prior to the event date. Submissions must include a phone number with area code for publication. Email to news@ecm.coop. **Events are subject to change.**

Dianne Holloman Memorial Farmer's Market.

May 3, June 7. Quitman. From 8 a.m. to 1 p.m. at the Quitman Depot, 100 South Railroad Ave. The market will feature fruits and vegetables, home baked breads, honey, jams and jellies, crafts, homemade goods, and plants and garden items for sale. There will also be live entertainment and food vendors. Details: 601-776-5701.

Antiques and Collectible Barn Sale.

May 2 and 3. Purvis. 4799 Old Highway 11 (Oak Grove area). From 7 a.m. to 5 p.m. More than 85 collectors with trailer loads of antiques, collectibles, advertising signs, glassware, railroad, wagon wheels, bells, primitives, anvils, crocks, advertising signs, furniture, tools, cast iron, tractor seats, old bottles, old windows and doors, jewelry, and coins. There will be a concession stand. Parking is \$2 for both days. Details: 601-818-5886 or 601-794-7462.

Arts on Beulah Festival.

May 3. Tylertown. Presented by the Walthall County Arts Council, the inaugural downtown festival begins at 10 a.m. and ends at 6 p.m. The festival will feature live entertainment, food and shopping opportunities, arts and crafts vendors, and a children's activity area. The festival is looking for vendors to participate. Details: 504-458-4788 or email Susan.Appeldorn@walthallcountyarts.org.

The Covington County Chamber of Commerce Annual Okatoma Festival.

May 3. Collins. The downtown, free festival is held around the historic Courthouse from 8 a.m. to 7 p.m. The festival kicks-off with a 5-K run/walk and 1-mile children's fun run. Activities include arts and crafts, food, a parade, antique car show, quilt exhibit, children's park, health fair, and live entertainment featuring Jason Arnold and The Bird Dogs. Details: 601-765-6012 or visit covingtonchamber.com.

Divide Memorial M.P. Church Springfest.

May 10. Monticello. From 9 a.m. to 2 p.m. The event will be held at 8 Divide Rd., 11 miles south of Monticello. Food, arts and crafts, live entertainment, children's activities, door prizes, an auction, a blood drive, and a car show will be available to visitors. Details: 601-405-4975.

Barnyard Marketplace Mother's Day Extravaganza.

May 10. Poplarville. The marketplace will be held at 295 Buck Kirkland Rd. from 9 a.m. to 2 p.m. Come shop the vendors in an open field. Off street parking. Crafts, food trucks, woodwork, plants, jewelry, baked goods, boutiques, jams/jellies, honey, quail eggs, soaps, and candles. A chance to win a Mother's Day basket valued at over \$350. Details: 504-234-3579.

TARIFFS. MARKET INSTABILITY. UNCERTAINTY.

If you're worried about how these economic shifts could impact your retirement, you're not alone. At Gulf South Guaranty we specialize in protecting your hard-earned money—no market losses, no guesswork, just smart, stable strategies to keep you secure. Let's navigate these uncertain times together and make sure your future stays on track.

GULF SOUTH GUARANTY, INC.

Specializing in Retirement Planning,
Long Term Care Insurance, Life Insurance,
Annuities, IRAs, 401k Rollovers

"Safety and opportunity on the same
dollar at the same time"

NO MARKET LOSSES. SAFETY OF PRINCIPAL
AND INTEREST. BEST RATES AVAILABLE.

www.gulfsouthguaranty.com

Serving the LA and
MS coast since 2002.



Call me direct at **228-452-7676**



Glen J. Pelas

Jackson Coffee Festival.

May 10. Jackson. The first ever festival will begin at 9 a.m. and end at 4 p.m. at the Mississippi Trade Mart on the Mississippi State Fair Grounds. More than a dozen specialty coffee roasters will pour samples of their best brews. Tickets are \$10. Parking is free. Details: 504-813-4656 or visit jacksoncoffeefestival.com.

History Alive at Landrum's Homestead.

May 10. Laurel. Experience history with interesting demonstrations and hands-on activities for all ages. Antique engines, wood carvers, broom makers, pony rides, soldier encampments, blacksmiths, gem mining, and homemade ice cream available. Admission is \$12. Children 3 and under are free. Landrum's Homestead and Village is located at 1356 Highway 15 South. Details: 601-649-2546 or visit landrums.com.

Harrison County Gem, Mineral, and Jewelry Show.

May 17 and 18. Biloxi. From 9 a.m. to 5 p.m. on May 17 and 9 a.m. to 4 p.m. on May 18. The event will feature vendors, exhibits, and children's activities. Jappa Shriener Center, 13280 Shriners Blvd. Admission is \$6 for 12 and over. There is a \$1 coupon on show's website and Facebook page. Details: 601-947-7245 or 205-296-3779.

Gulf Coast Military Relics, Antique Arms, and Collectible Show.

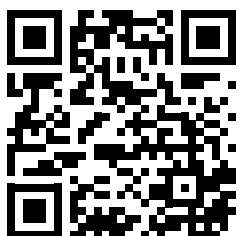
May 23 and 24. Biloxi. Historical military artifacts and relics from all periods and all wars bought, sold, and traded. Firearms, swords, daggers, bayonets, uniforms, helmets, medals, insignia, flags, books, photos, currency, old bottles, and other collectibles will be available. May 23 - 11 a.m. to 5 p.m. May 24 - 9 a.m. to 4 p.m. Joppa Shriners' Center, 13280 Shriners Blvd. Admission is \$7. Parking is free. Details: 228-224-1120 and 228-860-3575.

Big Gospel Singing Jubilee.

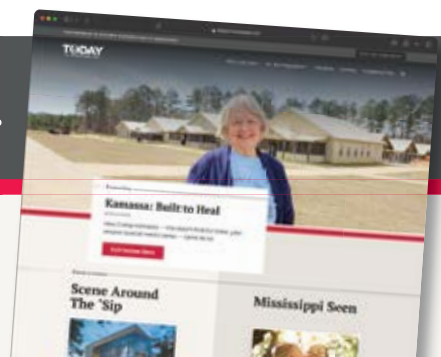
May 31. Magee. The concert begins at 6:30 p.m. at the Magee High School Auditorium. The concert will feature the Hinson Family, Terry Joe Terrell, Tim Frith and the Gospel Echoes, and Revelations. Details: 601-906-0677.

Frost Bridge Camp Meeting.

July 18-27. Waynesboro. The camp is located at 1455 Matherville Frost Bridge Road. The camp is a Bible-based family camp that meets once a year. Very reasonable rates for dining hall meals, boys' and girls' dorms, and newly remodeled hotel rooms for adults. Join us for service or come stay the whole week. Bible study daily at 9 a.m. in small groups for all ages. Morning worship begins at 10:30 a.m. and evening worship starts at 7 p.m. We have music led by the Isbell Family and enlightening preaching by nationally known evangelists, Rev. Friedeman and Rev. Womack. Youth rate to stay the entire 10 days is only \$200. Hotel rooms beginning at \$25 a night and RV with full hookups for \$25 per day. Details: 205-292-9176 or visit frostbridgecamp.com.



Your online source for
all things *Today in Mississippi*
todayinmississippi.com



MAY Flowers

The old proverb says, “April showers bring May flowers.”

I checked Google to find out where that saying came from. Google cites a poem published in 1557 — “A Hundred Good Points of Husbandry” by Thomas Trusser. The poem is online. I gave reading it a shot. It is written in old English and reminds me a lot of the original version of Chaucer’s “The Canterbury Tales,” which is also written in a version of English that is very different from the language that has evolved down to us.

In one of my classes at Mississippi College, we had to memorize as many lines of the introduction to “The Canterbury Tales” in Old English as possible. The more we could recite, the higher our grade. There was a recording of a reading of it in the library. That’s how we learned the poem. That was before the internet and downloading. We couldn’t even order a personal copy from Amazon back then. It’s a wonder we graduated at all.

The reading sounded to me like just a string of syllables. I could pick out a word that I recognized every now and again. But I had to take by faith that what I was hearing was English.

I still remember some of it. I can recite up to about as far as the line referring to “swish liquor,” which pretty much translates to “April showers” in the context of the poem. That was good enough for a “B.”

So here we are, standing on the verge of the time of year when the “April showers bring May flowers” equation gets put to the test. We’ve had plenty of showers this year. Of course, the big drought two summers ago and the deep cold snaps the past two winters have taken their tolls. But “spring hopes eternal” to invert a phrase making it fit this time of year.

Thinking of drought reminds me of a story my mother told me about. I shot that story for a television segment. This was so many years ago I can’t even remember the name of the couple involved. But they were an older couple who had a big yard full of azaleas in the Dorsey community of Itawamba County. The azaleas were beautiful. I asked them if they were hard to maintain. The gentleman said he had to water them occasionally. His wife chimed in and told me watering was an understatement. She said the previous summer had been dry and

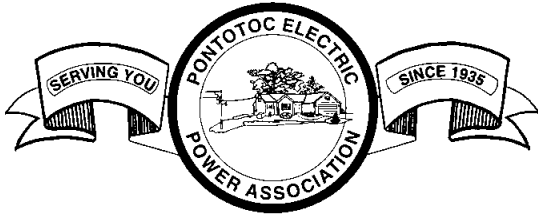
one day they got a water bill for \$500. She asked her husband about it, and he told her he had been watering the azaleas. He said, “I couldn’t let ‘um die, could I?” To which she answered, “If we get one more water bill for \$500, I’ll die!”

So, if we keep getting dry summers, we’ll have to add to the old saying, “April showers and August waterings bring next year’s May flowers.” 



by Walt Grayson

Walt Grayson is the host of “Mississippi Roads” on Mississippi Public Broadcasting television and the author of two “Looking Around Mississippi” books and “Oh! That Reminds Me: More Mississippi Homegrown Stories.” Walt is also a reporter and 4 p.m. news anchor at WJTV in Jackson. He lives in Brandon and is a Central Electric member. Contact him at walt@waltgrayson.com.



"Pioneers In America's Rural Electrification"

GET TO KNOW YOUR **ELECTED OFFICIALS**

Download a free, interactive
legislative app for Mississippi

*Look for "ECM Legislative Roster" in the Apple App Store.
An Android version is also available through the Google Play Store.*

The Electric Cooperatives of Mississippi offers an easy-to-use mobile app,
which provides information on Mississippi's state and federal elected officials.



ecm.coop