



# HERITAGE ACADEMY

*Special Edition -  
honoring & remembering  
a teacher and friend*

*September 24, 2015*

## *the Patriot Report*



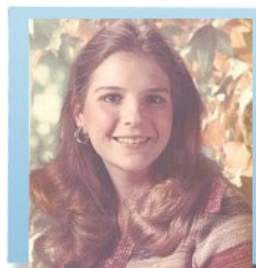
HA Headmaster Dr. Greg Carlyle (photo at left) led our Elementary Student Body in prayer prior to a balloon release attended by our Elementary students, faculty and staff. Afterwards, each student in both 1st grade classrooms released a green balloon (photo at right).

### ***- In Loving Memory of Mrs. Martha Claire Fitzner - HA Student, Alum, Parent, Teacher and Friend***

Our HA family was saddened by the unexpected death of 1st Grade Teacher, Mrs. Martha Claire Kennedy Fitzner who had taught at HA for the past 22 years. Her connection to Heritage runs much longer than that though - she was recently involved in the preparation for her class' upcoming 40th reunion.

We are thankful that Mrs. Fitzner shared her time, talent and love with Heritage Academy for many years. Someone once said, "To teach is to touch a life forever." Mrs. Fitzner touched many lives in her teaching career and we are fortunate that she touched many of ours.

### **HA Class of 1975 Establishes Memorial for Classmate**





## Martha Claire Kennedy Fitzner Memorial Fund

The Heritage Academy Class of 1975 has established a memorial fund in honor of their beloved classmate and friend Martha Claire Kennedy Fitzner. Martha Claire graduated from Heritage in 1975. She taught at HA for 22 years. Her husband Arthur and their son Thomas both attended and graduated from Heritage.

The goal of this project is to raise funds for the construction of a new elementary cafeteria building in Mrs. Fitzner's memory. The building will initially include a new dining area and a new music classroom. This project is a part of the HA capital campaign.

Memorials may be sent to: Heritage Academy  
Attn: Nicole Bateman  
625 Magnolia Lane  
Columbus, MS 39705

To assure that your contribution is directed to this memorial project, please designate that it is to be used for Mrs. Fitzner's Memorial Fund. For more information, contact:

Kay Ellis, [kellis@HeritagePatriots.com](mailto:kellis@HeritagePatriots.com) or  
Vicki Hardy, [vhardy@HeritagePatriots.com](mailto:vhardy@HeritagePatriots.com)



## Fitzner Voted "Best Teacher"

Mrs. Fitzner was recently voted "Best Teacher" in *The Commercial Dispatch's* annual Best of the Triangle Reader's Poll. The special section of the newspaper with the announcement will be appearing as an insert in the Sunday newspaper on Sept. 27.

*The Commercial Dispatch* also included a story about Mrs. Fitzner in its Sept. 11, 2015 issue. Click [here](#) to read it.



**Martha Claire was a fabulous cook and she enjoyed entertaining in her home, too. Here are some of the recipes she shared with faculty & staff.**

### MARTHA CLAIRE'S PIMENTO CHEESE

- 1 Large bag of Mexican cheese (fiesta blend)
- One bunch of green onions (at least)
- 2 large jars of pimentos, undrained
- Hellman's Mayonnaise - use enough to get desired consistency
- Black pepper to taste
- Lemon juice - 2-3 tsps

### MC's Chicken & Wild Rice Soup

- 2 stalks celery, thinly sliced
- 1 medium carrot, shredded
- 1 medium onion, chopped
- 1 small green pepper, chopped
- 2 T butter

**Combine all ingredients and refrigerate. Use as a spread on finger sandwiches or use as a dip.**

**MARTHA CLAIRE'S BUTTERMILK PIE RECIPE**

- 5 eggs**
- 1 ½ sticks butter**
- 1 ½ cups buttermilk**
- 2 t. vanilla**
- 3 cups sugar**
- 6 T flour**
- 2 deep dish pie shells**

**Mix flour, sugar and half of the buttermilk. Add beaten eggs, melted butter and vanilla. Stir in remaining buttermilk and pour into shells. Bake at 425 degrees for 10 minutes and then 35 minutes at 350 degrees. Turn oven off and leave pies in to "set".**

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- 3 T flour
- 1 t salt
- ¼ t pepper
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- 1 ½ cups of cooked Uncle Ben's wild rice w/  
23 Herbs & Seasonings - 6.2 oz box
- 1 C water
- 1 can condensed chicken broth
- 4 chicken breasts, chopped
- 1 cup half & half
- 1 can water chestnuts, chopped (optional)

Cook and stir celery, carrot, onion and green pepper in butter in a 3 quart sauce pan until celery is tender. Stir in flour, salt and pepper.

Stir in wild rice and chicken, water and broth.

Heat to boiling, reduce heat, cover and simmer for about 15 to 20 minutes. Stir in water chestnuts and half & half.

Heat until just hot.