The Carlisle Mercury

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WARREN R. FISHER JR. ..... Editor-Publisher

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National Bible Week—1957

National Bible Week, the annual all-faiths observance sponsored by the Laymen's National Committee, Inc., will be observed from October 21 to 27 this year, Charlewd R. Hook, Chairman of the Armco Steel Corporation is National Chairman and serving with him as his Honorary Vice Chairmen (representing the three major faiths) are: James A. Farley, Chairman of the Board of the Coca-Cola Export Corporation; Sidney Weinberg, Partner of the investment house Goldman, Sachs & Company, and the Rt. Rev. Msgr. John O'Grady of Armstrong Cork Company.

In today's world—a world confused, tense and floundering—more and more of us find that the Bible provides the true solace and understanding of life and our fellowmen. It is in the Bible that we find the fundamental laws that govern the right way of living and the pathway to everlasting Peace.

The Bible is not just another book—it is always has been, and always will be the greatest Book of all.

From—An editor's random thoughts

One late summers afternoon several years ago I stopped with my little family on the rocky ledge of the Elkhorn, brewed coffee over a camp-fire and ate supper under the peaceful canopy of ancient sycamores and graceful sweeping elms. I was worried and distrait over this and that and disturbed by the constant passing of cars on the nearby road, but even today the ancient trees, the curve of the grass-lined banks, the glow of the embers and the music of twilight's insect choir is a memory-etching that seems solace-ing and peaceful in retrospect. I cannot state the name of the ancient myth of him who renewed his strength by contact with the earth, but it, I think, like many legends, was born of man's experience. Whether it be racial memories of our long climb up from the primordial seas, or whether it be an urge implanted by a Intelligence beyond our ken, man renews his strength, calms his nerves, refreshes his brain through communion with Nature in her moods of peace. With which thoughts I am somehow reminded that the learned canon of St. Ninian's Cathedral, Perth, Scotland believed fairies and that the little folk who hid in rock crevices, caves and woodland dells were pygmy men of the Stone Age, finally demolished by the robust ancestors of the fairy-tale telling Grimms and Andersons. And if may be. Man has accumulated much wisdom in his long experience that he has cloaked in myth and superstition

* * *

Here's a little poem that is consoling to those of us, who think our lives are apt to be more less uneventful the rest of the way. It is by John Vance

Who drives the horses of the sun
Shall lord it but a day.
Better the lowly deed were done,
And kept the humble way
The rust will find the sword of fame.
The dust will hide the crown.
Ay, none shall nail so high his name
Time will not tear it down.
The happiest heart that ever beat
Was in some quiet breast
That found the common daylight sweet.
And left to Heaven the rest.

—Warren R. Fisher Sr.

Rev. Whitehouse resigns pastorate; 28 young men leave for Camp Taylor

Thursday, September 30, 1937

Water in the Carlisle water works lake is becoming alarmingly low and Joe Clay, superintendent of the water works has issued notice to consumers that consumption must be reduced if the supply in the lake is to last.

Rev. J. J. Whitehouse resigns as pastor of Christian Church to accept pastorate of Angola, Indiana First Christian Church.

Heavy frosts have been reported in the Carlisle this week.

The new store of Thomas Abraham in the Conway building will be opened Saturday.

Approximately two miles of the lower Jackstown road have been surfaced and work is progressing rapidly.

Farmers throughout the County report stock water as being exceedingly scarce.

An unusually large turkey crop will be produced in Nicholas County this year, according to farmers.

BORN—To Mr. and Mrs. Willard Wright of Jenkins, a son.

DIED—Young daughter of Mr. and Mrs. William Yazell—Helen Ruth Walker, 8-year-old daughter of Mr. and Mrs. Linsay Walker—Mrs. Elizabeth Brinegar Linville, 56, at her home on the Moorefield road Wednesday.

Thursday, September 37, 1917

R. O Duncan sells 60 acres of land on Parks Ferry road to Bush Reid and 50 acres adjoining to Mason Hamilton.

Mr. and Mrs. W. R. Fuller sell their residence on Elm street to Dr. A. T. Gardner and Miss Lida Gardner for $3,500.

Wallace Ledford, 17, son of Mr. and Mrs. W. G. P. Ledford of Sprout, critically injured when he falls from tobacco barn while hanging leaf in the barn.

Following Nicholas County young men leave for Camp Taylor as Nicholas County's second contingent: Willie C. Hammonds, Clinicie Jones, Harvey McFarland, Earl Tolliver, Willie H. Brooks, Sanford C. Watkins, Thomas R. Brierly, Nathan Shaw, Robert W. Mers, James R. Fryman, William Stanfield, Clarence B. Pumphrey, Clarence Wills, James Ward, David C. Bailey, Eddie R. McGinley, James D. McCarty, Wilbur B. Buntin, Herbert M. Clark, Malcolm D. Donnell, Cray Barlow, Emery W. Poe, Charles Feeback, Bennie F. Humphries, William H. Marshall, Fithian Hardin, Willie Stone and Orville Hill.

BORN—To Mr. and Mrs. John M. Mathias of Carlisle, on the 21st, a daughter.—To Mr. and Mrs. J. W. Sapp of the County, on the 23rd, a son.

MARRIED—Miss Bettie Mitchell and Charles Flora, both of Carlisle, on the 25th.

DIED—Matthew James Archdeacon, 72, at his home in Carlisle on the 22nd.—Levi Thompson, 72, at his home near Moorefield on the 25th.—Elizabeth, 11-year-old daughter of Mr. and Mrs. James Shannon at her home in Carlisle on the 22nd.

The Hungry Sportsman
by Eddie Meier

WARM-WEATHER DUCK CARE

Duck hunters in northern states get busy on the quackers next week and Nimrods in other sections will do likewise shortly thereafter. What with a forecast equal to last year, a lot of duck dinners are in prospect!

Waterfowling in shirt-sleeve weather brings a condition which hunters will be wise to recognize . . . body heat plus outside heat spells spoiled meat. If you hope to bring home your early birds in finest flavor, a few precautions are in order.

Don't pile them in a corner of boat or blind and don't dump them in a sack in car trunk for the trip home. Spread the birds out on a boat seat or blind floor so that body heat can escape quickly. Stripping a handful of feathers from the breast will aid greatly in bringing a tastier bird to the table!

Prepare for the trip home by getting several feet of heavy butcher paper at the market. Spread the birds on the paper on the back seat floor. If they must go into the trunk, keep them separated and provide air circulation by propping the trunk door open a few inches with a piece of wood. Remember, cooking brings out flavor, but it can't restore lost flavor!

HICKORY NUT CREAM

It seems like the hickory nut trees in our hillwick have worked overtime the past 20 years to develop more nut shell and less meat and with a success that has been truly phenomenal. Anymore it takes a peck of the pesky things to produce enough pieces of a size to make it worth while whettin' up one's appetite. Mostly you wind up with a cup of little flakes that you could only eat with a spoon—if they tasted right that way.

But did you know you can make coffee cream from the flakes? Spread them on a bread board and let them dry for a day or two. Mash into a powder with a rolling pin, then add water until the desired consistency is reached. You'll find it gives coffee a fine flavor that makes the experience well worth the effort.

Here is a more practical use for cups of hickory nut flakes. Chop 2-3 cup raisins and stir in 1 cup of sugar plus the nut flakes, then 2 egg yolks into which 3 tablespoons cream have been beaten. Pour into a pie shell or individual tart shells and bake 12 minutes in a moderate oven (350 degrees). Top with whipped cream and take small helpings. It is really rich!

STEAMED WHITEFISH 'MAYONNAISE HERB SAUCE

Fish will room way up on your list of favorite fishes once you've sampled the fish steamed and served with tasty mayonnaise and herb sauce!

Instead of using plain water when steaming your whitefish, use 2-3 parts water and 1-3 part Rhine wine.

For your sauce, into 1 cup mayonnaise mix 1 tablespoon grated onion, 2 tablespoons grated celery (pulp), 1 teaspoon finely chopped parsley, 1 teaspoon finely chopped celery leaves, 2 tablespoons capers, 1 tablespoon chopped pimento, 6 tablespoons green olives, 1 tablespoon olive liquid, 2 tablespoons Rhine wine and 1-8 teaspoon pepper. Heat in double boiler.

BLACKBIRDS INTO A PIE

The chef of nursery rhyme fame who baked four and twenty blackbirds into a pie really had himself a mess of eating, even if he used only the breasts of the birds. Larger than the mourning dove, the blackbird packs quite a lot of meat on his breast which is wellflavored by weed seeds and grains. In fact, Mr. Blackbird has such a fondness for rice and corn that in certain states he has become a big nuisance.

For a blackbird pie, soak the breasts of 8 birds in salt water 15 minutes; dry, roll in seasoned flour and saute until brown in butter in a deep skillet. Add water to cover, 1 cup red wine, 2 teaspoons lemon juice, 1 teaspoon salt, ¼ teaspoon pepper ½ medium onion minced, 3 medium carrots diced, 3 stalks celery diced, and 3 potatoes diced.

Cover and simmer 1 hour then put meat and vegetables in a casserole, pour on a gravy made by thickening 2 cups of the liquid with a little flour, cover with pie crust or Bakin, powder biscuits and bake until the topping is done.

SKINNING BULLHEADS WITH HOT WATER

If the conventional way of skinning a bullhead (nailboard and pincers) is too messy for you or you can't acquire the knack of the quick and efficient pull-apart method, here is another way that may fill the bill.

Your boiling water over the fish until the skin turns white in color (not just rub it off. Of course, if you have a long string of the pouts with which to deal, resign yourself to a scald in good time. You'll need a pair of tea kettles going full blast!

After the skins are rubbed off, the fish may be cleaned and prepared in any manner desired. This method is not recommended if fish are to be frozen for later consumption.

A LITTLE YAPPIN

By Nellie Crump

My calendar says today, September 26, is Jewish New Year.

—yap—

Pecans Goin' Down.

Has the startling fact occured to you that Christmas is just around the corner? Only 75 shopping days remain and they will pass in a hurry Better get **pecans** for the cake as soon as you see them. Reports say the supply is 31 per cent less than last year, and 14 per cent below average.

—yap—

The Man at the Ropes.

That 1,200 feet of strong cable is still holding the Greens as the title of painting the outside of the courthouse goes on and on. The Green boys—Everett, Irvan and Raymond—plus brother Clay Snapp, sure are making it "purty." as Stanley Caswell, foreman, commented, when he tried to assure me there was little danger Every precaution is being taken to prevent an accident, but I, for one, will be mighty glad when the job is done and I can see the time without having a nervous break down.

—yap—

Down on the Border.

Recently, while C. R. King was a patient in a Lexington hospital, a rush order came for 2,000 pints of blood to ship corpsmen to be shipped to Texas. But how! Anyway, Sister Annie Louise Young went to the workshop to look the matter over. There were strippers, so they packet unpacked and repacked until they were of the opinion the package would reach its destination. It was a whale of a job for two inexperienced hands but with a born do or die determination they did it and the strippers left Carlisle on the scheduled dot.

It will be recalled that John O. King, father of C. R. and Jennie, made the first hand grass seed stripper in Mexico, Mo., in 1869. They have been sold by the thousand—and still selling!

—yap—

Off again, on again Flanagan.

Returning from my duties with The Mercury, the beginning all over again, has become an old story that is all over now—if I can muster up enough faith in the remedy given to me Friday by Jay Fryor, a good friend to both young and old. Reaching into his pocket he produced two **buckeyes** which he handed to me and it was plain to see his own faith was great in their power to affect a cure of the ills of mankind He told me to carry them at all times. Now if the "charm" fails to work it will be because I was prevailed upon to give up one of them before I got home. It is an old belief, possibly of Indian origin I've found out a lot of people around Carlisle carry one in their pocket. Anyway, as of Friday, I carry a buckeye!

—yap—

I hope to see you at the Fair this weekend.

Yaps—all . . .

—

Horse Cave in Hart county was named, according to local legends, because Cherokee Indians used one of the nearby caves as a corral for stolen horses. Another version of the story is the town got its name when a horse fell into a cave.

KENTUCKIANS IN WASHINGTON

By Gil Kingsbury

TAX NOTE:

Maybe this is not the time to mention it, what with Kentucky parents bundling their children off to college and Pop digging deep to foot the bill.

One bill, which would have helped Dad, failed to even come

MAN ON THE STREET

PUBLIC HAS LITTLE KNOWLEDGE AS TO WHETHER THEIR STATE GOVERNMENT IS GIVING ENOUGH MONEY OR NOT TOWARD SUPPORT OF PUBLIC COLLEGES

Princeton, New Jersey—Are state governments giving too much money or not towards the support of the state's public colleges? What does the public think? To find out how rank and file citizens feel on this all-important matter, MAN ON THE STREET interviews were asked to put this question to more than 1,000 people in all walks of life those with little formal schooling, people who have attended high school, and those who have been to college.

Results of the survey make one thing unmistakably clear: people interviewed are not very well informed with what their state government is doing in regard to the financial support of college education in their own state.

Nine out of every two people interviewed in the survey either said that they didn't know how much their state government is giving or expressed no opinion on the matter.

At the same time, the weight of opinion among those interviewed is that their state government is not giving enough money towards the support of their public colleges

This was the question used in the survey:

"Would you say that your state government at the present time is giving too much money or not enough money towards the support of the state's public supported colleges, that is, colleges that have part of their costs paid for with money raised by taxes?"

The results

Too much	3%
Not enough	36
About right	11
Don't know how much state gives	15
No opinion	15

Highlight of today's survey findings is that in every population segment examined, those who feel that their state government is not spending enough money on publicly supported colleges in the state outnumber those who say the state government is giving enough or a margin of better than two and a half to one.

An interesting sidelight in today's survey is that higher proportions of college educated people believe that their state government is not giving enough money to their public colleges than are people with less education.

Another is that greater proportions of women than men say they don't know how much their state government is giving towards the support of public colleges in the state or express no opinion on the matter.

Worthy of note, too, is that there is very little difference between those with children under 18 in the family and those without children.

Results of today's survey would indicate that state education authorities and state legislatures would do well to inform their voters just exactly how much the state government is contributing to public colleges in their states.

The Carlisle Mercury presents the reports of MAN ON THE STREET exclusively in this area.

Follow MAN ON THE STREET In This Newspaper.

Family diets poor, survey shows

Family diets tend to be poorer when the homemaker is in her 60's or over, it was learned in a survey made by the U. S. Department of Agriculture in 12 northeastern states, and later confirmed by diets of urban and rural families in other states.

The findings are of special concern as the after-60 age group increases in number, points out Miss Elizabeth Hellon, UK Extension foods specialist. Meals planned by the older housewives in the survey were short several of the most important nutrients, compared to those served by younger homemakers.

That older women often eat too lightly, measured by calories needed to meet energy needs, was noted.

Their diets often included less protein (meat, fish, poultry, cheese eggs, milk), less vitamin A (butter or fortified margarine and dark green and yellow vegetables) and less iron (liver and green and yellow vegetables) and less than can whole grain cereals) than meals planned by younger homemakers. This was true even though they spent as much money, had as much or more home produced foods, and had more time for planning and preparation than the younger women.

Women over three-score years, the study showed, tended to use only a few foods, serving them over and over from day to day.

Nutritionists recommend, says Miss Helton, that homemakers over 60 use a variety of foods to provide a better diet; that they make greater use of milk and milk products—cheese, butter and ice cream; that they include citrus fruits or tomatoes in every day's meals; that economical protein foods, such as dried peas and beans, be used generously in soups or as vegetables along with meat or other protein foods; that a green or yellow vegetable be eaten every day and if possible, one raw vegetable. Cereal foods should be eaten daily

Concord Homemakers

The Concord homemakers met at the home of Mrs. Herman Hamilton on Thursday, September 19, with six members present for our first meeting of the year.

The meeting was called to order by Mrs Herman Hamilton president and the devotional was given by Mrs. Ernest Alexander. All members answered the roll call by naming a favorite fall. The year books were filled out and other reports were given.

The lesson on green flower arrangement was given by Mrs Glenn Stone. Three arrangements were made showing the different flowers

After the business session was over refreshments were served by the hostess, and the meeting adjourned. To meet in October at the home of Mrs. Ernest Alexander and we hope to have Mrs Wilson with us at that meeting

It's Thrifty To Read The Classified Ads!

Society displays one of earliest multi-fire guns

By Charles F. Hinds
Secretary-Treasurer,
Kentucky Historical Society

Frankfort, Sept.—The Kentucky Historical Society has on display in the Old State Capitol one of the Requa guns of its existence. The Requa was one of the first multi-fire weapons developed in the United States, offered by inventors during the Civil War.

The Society's Requa is minus one of its barrels, which was used as a substitute for a picket in the adjutant-general's office for more than a century. According to tradition, the gun was manned by Frankfort Home Guards in defense of the Kentucky Bridge in Frankfort against John Hunt Morgan's raiders.

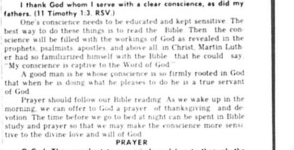
Almost from the first introduction of gunpowder for military purposes, efforts were made to produce "volley fire" weapons which would send the maximum number of rounds toward the enemy with the least possible number of guns.

Probably the first such weapon—'ribauld' or 'ribauldequin'—was employed in a fourteenth-century battle by the English against a solid rank of armored French pikeman Almost all of the rapid-fire guns until recent times were modeled after this multiple-barrel and volley-type weapon.

When the Civil War broke out in 1861, inventors on both sides rushed to develop an efficient, multi-fire gun. One of the first to be offered either side, the Requa Battery, looks suspiciously like the famalpaed, volley-firing machine gun drawings of Leonardo de Vinci, sketched some 350 years before.

The Requa was built in 1861 by the Billinghurst Co. of Rochester, N. Y., for the Union Army. The tests were successful, and it was used by both the North and South.

The Confederacy known among the soldiers as the Billinghurst, "covered bridge" gun, or "streetsweeper." Covered bridges were in abundance during the Civil War. With the rate of fire of 175 rounds a minute from its 25 barrels, the Requa came to be a popular bridge gun. It literally cleaned the bridge of enemy cavalrymen.



TODAY'S meditation
The Upper Room
THE WORLD'S MOST WIDELY USED DEVOTIONAL GUIDE

THURSDAY, SEPTEMBER 26
Read 11 Timothy 1:3-14

I thank God whom I serve with a clear conscience, as did my fathers. (11 Timothy 1:3 KJV)

One's conscience needs to be educated and kept sensitive The best way to do these things is to read the Bible Then the conscience will be filled with the workings of God as revealed in the prophets psalmists apostles and above all in Christ. Martin Luther had so familiarized himself with the Bible that he could say My conscience is captive to the Word of God.

A good man is he whose conscience is so firmly rooted in God that when he is doing what he pleases to do he is a true servant of God.

Prayer should follow our Bible reading As we wake up in the morning we can offer to God a prayer of thanksgiving and devotion The time before we go to bed at night can be spent in Bible study and prayer so that we may make the conscience more sensitive to the divine love and will of God

PRAYER

O God, Thou speakest to our minds and hearts through the pages of the Bible, We thank Thee for thus guiding us. Help us to serve Thee this day with a clear conscience. In the Saviour's name we pray, Amen.

THOUGHT FOR THE DAY

The Word of God is enshrined in the conscience of the Christian

Norimoto Limo (Japan)

Weed-Free Tobacco Beds. Here's how to do it. Sprinkle VAPAM® on your seed beds now. Come spring, you get more seedlings per square yard — up to twice as many. And only a few — if any! — weeds. Your seedlings are really strong and vigorous. You can transplant four to the best crops you've ever seen.

Make more profit next year! Don't share your crop with weeds and soil borne diseases. Put VAPAM on your seed beds now. No special equipment needed. It's so easy and safe to sprinkle on. You get stronger seedlings, weed control and more profit. Do it now for best results. Approved by the Department of Agriculture and leading growers for all food and fibre crops.

Stauffer Chemical Co., Inc. Tampa, Florida

Eggplant a new flavor treat

Eggplant is a new food to many housewives, and unfamiliarity with it is causing many families to miss a taste treat, say UK Extension marketing specialists.

This handsome, deep-purple early fall vegetable may be prepared in a variety of ways. In prime condition, it has a rich, glossy sheen, is free of blemishes, and is firm to slight pressure. If it is spongy, or soft it may have a bitter flavor. An average-size eggplant will weigh about 1½ pounds and makes five servings. It may be stored for four to five days in the refrigerator if placed in a plastic bag or wrapped in waxed paper.

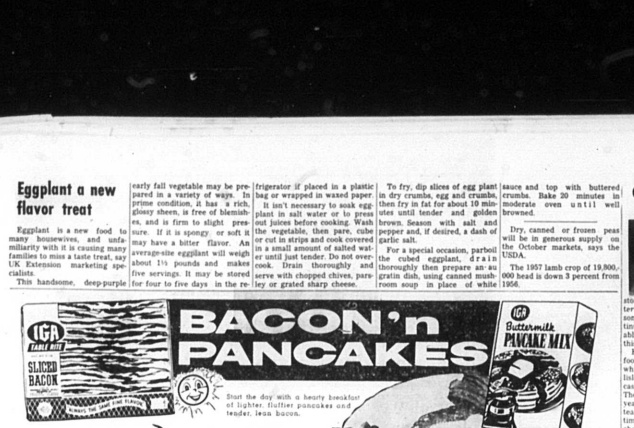
It isn't necessary to soak eggplant in salt water or to press out juices before cooking. Wash the vegetable, then pare, cube or cut in strips and cook covered in a small amount of salted water until just tender. Do not overcook. Drain thoroughly and serve with chopped chives, parsley or grated sharp cheese.

To fry, dip slices of egg plant in dry crumbs, egg and crumbs, then fry in fat for about 10 minutes until tender and golden brown. Season with salt and pepper and, if desired, a dash of garlic salt.

For a special occasion, parboil the cubed eggplant, drain thoroughly then prepare an au gratin dish, using canned mushroom soup in place of white sauce and top with buttered crumbs. Bake 20 minutes in moderate oven until well browned.

Dry, canned or frozen peas will be in generous supply on the October markets, says the USDA.

The 1957 lamb crop of 19,900,000 head is down 3 percent from 1956.



C.H.S. News

by Judy Galbraith

The Carlisle school was broken into over the weekend, along with the coke machine. The paneling in the door of the

store was knocked in upon entering. No money was taken, but some candy, etc. was. If this continues the Jrs. and Srs. won't be able to have a school trip and this they really want.

Everyone is excited over the football game this Friday night which will be held at the Carlisle Football field at 8:00 Lancaster will be the visiting team. They have beat us the last two years by scores of 40 to 0, so the team hopes to whip them this time. Everyone come out to cheer them on and be prepared for plenty of action

The Pep Club has been organized for this year. Mrs. Clyde Snelling is the sponsor. She has to pick from 28 willing students to help her. They have their work cut out for them. I know because I'm one, and it's hard work. Good Luck.

This is the fourth week of school rolling around, and mercy it doesn't seem possible. The students and teachers are settled into a regular schedule now and everyone is happy, (I hope)

The FHA is planning a Homecoming Dance for the football teams and the students from both Cynthiana and Carlisle, October 18. More details will be given when everything is arranged.

As was said last week the Student Council has been appointed. It consists of the high school class officers. The officers for the Council have been elected and are Donnie Smith, president; Billy Straw, vice president; Judy Galbraith, secretary, and Charles Vice, treasurer.

More news will be reported next week, but for now I've run out. See you here next week.

Turkey growers are expected to send 4 percent more turkeys to market in September than the same month last year. Similar increases occurred in July and August.

Relishes add flavor to winter meals

Lexington, Ky.—With the garden season coming to a close, it is a thrifty practice among many housewives to combine certain vegetables in a chopped pickle or relish for use in the winter. A favorite relish is piccalilli.

The vegetables should be finely chopped, brined for a few hours with salt, then cooked with sweet spiced vinegar for a short period before being canned, according to Extension foods specialists at the University of Kentucky.

Piccalilli is made in this way:

Wash and chop 1 peck of green tomatoes, 8 medium-sized green peppers, 8 medium onions and 1 medium-size head of cabbage. Mix well with 1 cupful of salt and let stand overnight. Drain thoroughly, pressing out as much liquid as possible.

Mix together 3 cupfuls of brown sugar and 2 quarts of vinegar, pour over the chopped vegetables and add 3 tablespoonfuls of mixed spices and one of white mustard seed, tied loosely in a bag. Cook slowly for about 30 minutes. Remove spice bag and pack the relish in hot sterilized jars, being sure liquid covers vegetables. Seal at once.

Pickles of all kinds have a better blended, mellow flavor if they are permitted to stand for several weeks before being used.

A copy of "Making Pickles and Relishes," Circular 464, may be had free from offices of home demonstration agents, or from the Experiment Station, Lexington.

Cut-up fryers and parts, like giblets, are more perishable than whole birds and should be used within one day after purchase. Fresh whole fryers may be stored safely two or three days in the coldest part of the refrigerator. To keep them longer, freeze them.

Most commercially canned vegetables state the size, count, measurement and net weight on the label.

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only $3.80 a week
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