

# The Carlisle Mercury

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WARRREN B. FISHER, JR., Editor-Publisher  
Miss Katherine T. Fisher, Assistant Editor

## Twenty and Forty-five Years Ago

**Thursday, June 16, 1943**  
Miss Nancy Bruce Whisky and Nancy Donovan entered Fugazzi School at Lexington Monday for the summer term.  
Mrs. M. C. Shewen entertained informally Tuesday morning in a room of her home guests, Miss Martha Hood, of Mear-

lissy Howe Bamblitt, son of Mr. and Mrs. Henry Bamblitt at East Union, received his degree of Bachelor of Laws, at the University of Kentucky, last week, and Miss Susan Burton Reynolds, her Bachelor of Arts degree from the University of Kentucky, and Miss Paula Stone, daughter of Mr. and Mrs. Verna Stone graduated from Eastern State Teachers College, Richmond, and Miss Irene McElfresh from K. F. U., Midway.

Mr. and Mrs. Roger Womack will move July 1 from the Cole Apartments on Swanton street to Mrs. Warren Fisher's home on Chestnut street.

Population from the names and voice class of Mrs. M. C. Shewer will be presented in public this evening at 8:15 in the high school auditorium. The notice is cordially invited.

Dad's William Thomas Rugg, 60, on Wednesday, June 5, at his home in Millersburg. - Albert Lee Blair, 77, Friday morning at the Johnson Memorial hospital.

**45 Years Ago**  
Thursday, June 6, 1918  
Misses Elizabeth Rice and Anna Mitchell, teachers in the city school, accept government positions and leave for Washington, D. C.

Mr. T. Ruddle receives 40 barrels of oil and will spread it on Main street.  
Jas. F. Tine purchases lot on Mulberry street from A. B. Tilton and will erect new residence.  
M. T. Ruddle retires as manager of the Blue Grass Cattle Co. and purchases interest of W. M. Collier in Carlisle Bottling Works and Carlisle Transfer Company.

Diad-Mrs. Tolliver Kern at her home near Moorefield June 4th. - Mr. Orville Brice, 43, at his home near Carlisle on the 4th.

## 'A Little Yappin'

By Nellie Crump

Right here is a good place to say that little Ratty, who was critically injured several days ago when she ran between two cars into the path of another car in Winchester, is recovering nicely. The family will return to Carlisle on East Main street, Saturday.

**Hay, Doctor!**  
Scarcely a day passes that my mailbox does not contain at least one notice from some company wanting to sell insurance. My name must be on every mailing list in the United States. Yes, sir, the last notice says men 18-60 can buy this policy for \$200 per month. The very next line says a woman 18-60 must pay \$2-35. How wonderful is our age group as can be. As a normal person of about two thousand revolutions per minute, the motor I'm traveling about 120 miles per hour. Think what could happen if the blades picked up a rock or piece of metal or even a piece of wood and slammed it through your fish.

**My Cousin in St. Joe.**  
Recently I received some clippings from St. Joseph, Mo., about a musical organization known as the Pony Express Men and I am proud to be a close relative to the family circle. The Rev. Bates is pastor of the local Pilgrim Holiness church.

Mr. and Mrs. W. D. McCarty and daughter Patricia spent Memorial Day and the weekend with Mr. and Mrs. Billy Dayton and son Mark at Virginia Beach. Patricia remained for an indefinite visit.

A good crowd attended the auction of household belongings of the late Oscar Shrovet Saturday afternoon.

**Yap—**  
Critically ill.  
Jim Will Sudduth, who had been critically ill for several days, was moved by ambulance to the hospital Sunday night. His condition was reported poor this (Monday) morning.

**Yap—**  
**Born Memorial Day.**  
Rev. and Mrs. James Bates of Carlisle, announce the birth of a daughter at the hospital in Winchester on Thursday, May 30. She weighed one-half ounce more than nine pounds and has been named Sonia Faye. She has a big sister three-year-old Kathy and tiny brother Butchie, who join the parents in welcoming her to the family circle.

The Rev. Bates is pastor of the local Pilgrim Holiness church.

NO DRONES HERE—Nicholas County Jaycees are a working crew, take up paint brushes to refresh a basement room in the court house for a local Girl Scout troop. The room formerly was used by the A.S.C.

now resident of Missouri for many years.

Young Myers, who is music instructor in one of St. Joseph's public schools, is also church member of the churches there. Also director of the St. Joseph Chapter of Boy Scouts, Inc., a chorus of four girls, and of the Four Menegades and Kippers Quartet, who have sung from Winthrop to El Paso and from Los Angeles to Boston and Montreal, the clipping states.

The Pony Express Men of 30 singers are pictured wearing black trousers with deep orange coats, a most striking and attractive combination.

I am very proud of my young cousin and think there is good reason to be, don't you?

Yaps—All...  
**FARM A HOME**  
by Paul J. Neffinger, County Agent, Margie Wilson, Extension Agent, and Assistant County Agent

Chiggers—For several years now we have had reports which will effectively protect you against chiggers and many other bothersome insects. If used according to instructions they will give you a great deal of relief. Another thing that will give you a great deal of relief is to take a good soap bath immediately on coming from the woods or brush patches. For a few hours after they get on you, the chiggers just roam around over your skin. Apparently they are looking for a good spot for themselves. We must remember before they get located, you take a good soap bath, you have a good chance of washing them off. Also the bath may be a big help in washing off any poison they may have picked up.

Time to Prune Spring Flowering Shrubs—Spring flowering shrubs should be pruned soon after flowering. To do a good job of annual pruning, remove as much as a third of the canes. The old canes should be cut removed and these are taken out to within a couple of inches of the ground. Many people cut off "boob off" the entire top of the plant, which is not the correct way to prune. The right way is to remove some of the older and larger canes to the ground. This preserves the shape of the plant.

**Rotary Power Mowers**—The little rotary power mowers do a wonderful job, but are dangerous as can be. As a normal person of about two thousand revolutions per minute, the motor I'm traveling about 120 miles per hour. Think what could happen if the blades picked up a rock or piece of metal or even a piece of wood and slammed it through your fish.

And now about speed. Most people run the mowers entirely too fast and the machine lasts only a few years instead of the 10 years it should last. Why do people run these mowers so fast? They speed them up because the blade is so dull it won't cut and the only hope of getting the job done is to run the mower fast to beat the

grass off. The blade should be sharpened at least once each year and used only if the mower has considerable use.

Washing previous water and acids in the cooled grass from running and clogging the bottom of the mower, which may cause the motor to fall off. Finally, always disconnect the spark plug wire as soon as the mower stops. Remember the habit of feet that get sliced off may be your own favorite hand or foot.

**FOOD POISONING! WHY?**  
by Johnny White, Sanitarian

In the past several weeks, there have been a rash of food poison outbreaks in this state as well as other states. Now the question is why or how did they happen? The why is most always answered by carelessness on the part of the food handlers. Many dishes washed before preparing the food? Were the dishes or utensils clean? Was the food purchased from a reliable source? Was the food cooked at the proper temperature to kill all bacteria? Was it cooked long enough? Was the food kept under proper refrigeration until served? If the food was to be served hot, did it stay hot? If the food was to be served cold, did it stay cold? If the food was to be served room temperature, did it have a protective covering to keep out dust and dirt? Was the milk or cream used pasteurized and refrigerated? Did the food handlers have a sore or cut on the hands while the food was being prepared? Any one of these things could transfer or set the right condition for bacteria to work in and could result in food poisoning.

The "how" is answered by the conditions in which bacteria must have in order to multiply. There are three conditions that bacteria must have in order to grow and live. These are moisture, food and warmth. Once the bacteria is in the food and these conditions are present, the bacteria starts to multiply rapidly, doubling in number each time and dividing off into colonies.

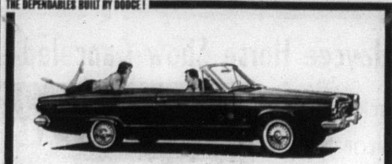
Staphylococcus food poisoning is the most common type, and is usually associated with milk and cream products, hams, custards, dried beef, sausage and tongue. The sufficient time for this toxin to build is about five hours. Heat will destroy the Staphylococcus organisms and refrigeration will keep it from building, however when the toxin is established, boiling will not readily kill it.

Salmonella infection is another type of food poisoning, and it usually comes from infected fish, cattle, swine, mutton, poultry, and even eggs. Needless to say if these meats are not cooked thoroughly enough to kill the bacteria you may get food poisoning. I may add that raw milk is safe unless it is pasteurized.

If the milk from the cleanest and most tested cows were to be tested for bacteria, you would find that it would be loaded with bacteria.

Botulism is the most deadly of the three types, because it is a toxin that builds up in home canned vegetables, however it can terminate in canned meats too. In nine out ten cases it is found in home canned foods. This organism is found in the soil and is passed on to the plant to be canned. Therefore, boiling and thorough mixing should be a routine practice in home canning. The fatality rate caused by Botulism is very high in the fact that the symptoms are deceiving and may resemble something else. Anyone doing home canning should be well versed in the proper canning procedures. Always remember that extreme heat will kill the bacteria and that proper refrigeration at 40 or 45 degrees will keep it from building.

## THE REPAIRABLE BUILT BY DODGE!



THESE ARE ONLY ONE WAY . . .

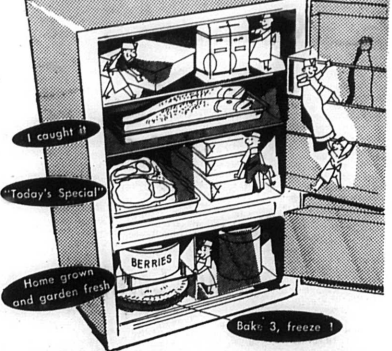


TO TOP THIS COMPACT

Technically, two ways. With a manual top. Or with an optional automatic top, as shown above with the snazzy Dart GT convertible. Either way, you have the top of the convertible news for '63. Dodge Dart! Low in price and uplike like other compacts. But loaded with room and comfort. Dart's the large economy size compact! Its six acts like a V8. And you get a 5-year, 50,000-mile warranty.\*

**COMPACT DODGE DART!!!**

SEE "EMPIRE", NBC-TV. CHECK YOUR LOCAL LISTINGS.



## you'll enjoy the conveniences of a modern electric refrigerator-freezer

Today's electric refrigerator-freezers keep almost anything fresh - from tonight's dinner to last night's dinner whose leftovers can be kept frozen until the family has forgotten.

Meal planning's a cinch when there's a freezer full to choose from. And no daily "last minute" trips to the store.

Today's models hold far more. That means bigger savings with careful buying. And you can serve out-of-season foods at in-season prices.

See these new, larger, frost-free refrigerator-freezers for yourself. Your dealer can show them to you.

**RE-WIRE NOW AND SAVE!**  
We will pay you \$25, if you change from 2-wire to 3-wire, 100 ampere service and install any one of the following appliances:  
240 Volt Range, Dryer, Air Conditioner, Water Heater, 120 Volt Freezer, Refrigerator-Freezer  
Offer good until August 31, 1963. See your local manager before re-wiring.

**KU**  
SYMBOL KENTUCKY UTILITIES COMPANY  
an investor-owned electric company  
SERVICE



The unit champions in the Nicholas County 4-H Style Revue held recently at the Nicholas County High school were: Left to right—front row: Linda Francis Clay, Britt with made blouse; Martha Mitchell, start with bought blouse; Carol Sue Wallace, first dress; Peggy Tinsler, apron; second row: Charlotte Stacey, play clothes; Lann Ellington, tailored; Rita Hunter, second dress; Elizabeth Ann Clay, mix-match. These girls will exhibit in the Kentucky State Fair this September.

**YOU CAN COUNT ON THE MERCURY TO BRING YOU THE NEWS OF THIS COUNTY, plus sharp, on-the-spot pictures.**

## SELECTIVE Service News

Question: I am an ex-serve man and have lost my Record of Discharge (DD Form 214) which I need in order to apply for work. Can the local board give me their copy of this form?

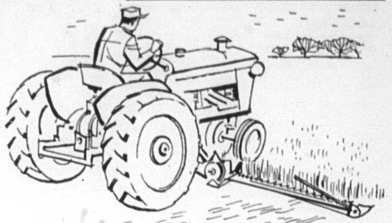
Answer: No, however, the local board will make a transcript of the form for you.

Question: I have just received an Order to Report for induction. My father is seriously ill, can my induction be postponed?

Answer: In case of extreme emergency involving a member of the registrant's immediate family, the local board may postpone the time when such registrant shall so report for a period not to exceed 60 days from the date of such postponement.

Question: When I completed my term of service I was given a VVA classification and last recently I received notice that I was now classified 1-D. Why was my classification changed?

Answer: Since you are a member of a reserve component, the local board, for statistical purposes, has reclassified you into 1-D.



It's pasture-moving time, says County Agent Bill Naffinger.

Question: What registrants can be priority inducted without consideration to age?

Answer: Any registrant who became a member of a Ready Reserve component, such as the National Guard, after October 4, 1961, who fails to serve satisfactorily and who has been certified by the respective armed force shall be ordered to report for induction by the local board regardless of the class in which he is classified, provided he is not eligible for a lower classification.

Q-I am planning to take advantage of GI Bill vocational rehabilitation training. Is there some new regulation about disabled Korean Conflict veterans eligibility?

A-Part of a law passed by the last Congress eliminated the general deadline for vocational rehabilitation for disabled Korean Conflict veterans. The veteran who falls under this classification now has nine years after his discharge to complete his training. Prior to this the deadline for completion of such training was January 31, 1964.

For additional information contact the Veterans Administration Regional Office, 1405 West Broadway, Louisville, Kentucky.

**June Birthday?** Is this your operator's license expiration month? **EXPIRES THIS MONTH** Renew your license at Rexall.

**Rexall**  
Everyday FAMILY NEEDS at Discount Prices

<b>BUFFERIN</b> 100's \$1.29	<b>WHITMAN SAMPLER</b> \$2.00 lb.
<b>Pepto-Bismol</b> 4 oz. 59¢	<b>BAN ROLL-ON DEODORANT</b> ECONOMY SIZE 98¢

**SPECIAL DISCOUNTS**  
Rexall Fluoride Tooth Paste 3 - 89¢  
Aerool Shaving Powder Reg. 2.00 - 98¢  
Brite Set Hair Spray Reg. 1.50 - 79¢  
Aerool Shaving Cream Reg. 98¢ - 59¢  
Box Free-Backin Lotion Reg. 69¢ - 49¢  
Lavender Bath Powder Reg. 2.00 - 1.00  
Rex After Shave Lotion Reg. 69¢ - 49¢  
Aerool Tooth Paste Reg. 98¢ - 29¢

Parents have as much fun as youngsters today...and, naturally, fun includes Pepsi Light, bracing Pepsi-Cola matches your modern activities with a sparkling-clean taste that's never too sugary or sweet. Nothing drenches your thirst like a cold, inviting Pepsi. Think young - say "Pepsi, please!"



Carlisle Drug Co.