

Spring Chicken Sale!



Fryer Breasts 69c
 Table-Size
Country Skillet
 U.S.D.A. Grade 'A'
Fryers
 WHOLE **26c**
 lb.
 Cut up 33

USDA Grade 'A'
Eggs **44c**
 Doz.
2 to 49c
 6-ct. pkg.
Coconut Layer Cake **59c**
 1-lb. cake

DOG HOUSE
DOG FOOD **7c**
 1-lb. can
IGA TOMATO SOUP **9c**
 10-oz. can

2nd Big Week!
IVORY SOAP
 Special 12 bar pak bag of 12
79c

IGA Poly Bag VEGETABLES
 Fresh Potatoes, Peas, Mixed Vegetables, Green Beans, Peas & Carrots, Stew Vegetables
39c

- Aspirins 2 for 50c
- Aspirins 2 for 24c
- Anti Mouthwash 2 for 54c
- Peroxide 2 for 40c
- Petroleum 2 for 50c
- Alcohol 2 for 40c
- Shampoo 2 for 60c
- Crema Rinse 2 for 60c
- Hair Spray 2 for 90c
- Shave Cream 2 for 70c
- Multi Vitamins 2 for \$1.00
- Children's Vitamins 2 for \$1.20

BIZ REGULAR
 WITH COUPON **FREE!**
 Good at IGA only
 Coupon Expires April 15

IGA Frozen GRAPEFRUIT 5-lb. bag **59c**

IGA Frozen ORANGE JUICE 6-oz. can **15c**

IGA FROZEN DINNERS 11-oz. pkg. **36c**

MONEY ORDERS
 Any Denomination
 Prices Effective April 6 thru 11

Garden Supplies
 Michigan Peat 50 lbs. **\$1.19**
 Peat Moss 4 cu. ft. **\$3.59**
 Peat Moss 6 cu. ft. bag **\$4.59**

IGA's Owners' Choice Store
Country's FOODLINER
CARLISLE, KY.
 Continued on Page 6

Kay's Kitchen

By Kay Fisher

Gourmet Spaghetti

Everyone has their quick and easy recipe for spaghetti sauce or spaghetti and meat balls. This recipe is for the time when you really want to show off your cooking skill.

Brown 1 1/2 pounds ground round steak in just enough vegetable oil to keep from sticking in heavy sauce pan.

Add 1 large can (12 1/2 size) tomatoes, 1 can tomato paste, 1 can mushroom pieces, 2 medium onions sliced, 2 green peppers diced, 2 garlic cloves, cut into 1/4 pieces.

Cook slowly approximately 2 hours uncovered until thick, then add 1 teaspoon salt, 1 teaspoon Rosemary, 1 teaspoon Sweet Basil, 1/2 teaspoon Thyme, dash of red pepper and cook slowly for about 30 minutes. Just before serving, add 1/2 cup finely chopped parsley. Serve right.

Cook spaghetti according to package directions. When done, pour into colander to drain and rinse with boiling water.

If you are not ready to serve immediately, put water in sauce pan so hot enough that the colander does not touch water, cover with loose fitting lid and return to heat keeping water just at boiling point.

When ready to serve, have plates warm. Serve spaghetti, cover with sauce, sprinkle Parmesan Cheese over each plate and leave on table for those who like more cheese.

With this serve a salad of head lettuce and Bibb lettuce, using oil and vinegar dressing. French bread and a glass of wine. Sprinkle each slice and sprinkling with Lawry's Seasoning Salt.

The best dessert for this meal is a small fruit salad. A few slices of cantaloupe, grapefruit and section and chili in refrigerator. There should be enough juice from the oranges and grapefruit to cover the sliced apples and will keep it from turning dark. Sprinkle very lightly with sugar.

Soak Whipped's Padding

Soak the following overnight in 1/2 cup Bourbon, rum or sherry. 1/2 cup sherry cooking wine, 3/4 cup cognac, 3/4 cup seedless raisins, 3/4 cup pitted dates--cut up, about well 2 eggs, Add 1/2 cup white sugar, 1 teaspoon vanilla and beat until fluffy. Sift 1/2 cup cake flour, 1/2 cup teaspoon baking powder and add to above mixture.

Mix all ingredients until well blended and put into a greased 8" square baking dish at 350 degree until firm.

Drizzle top with 4 tablespoons of what you used for the soaking. Serve with whipped cream. *Clara Anderson*

I think rum or whiskey would be better.

Roll Cake

3 large eggs
 1/2 cup sugar
 1/4 teaspoon salt
 1/2 cup light corn syrup
 1 teaspoon vanilla
 1/2 cup sifted cake flour
 1/2 cup tart red jelly or 1/2 cups softened ice cream

Grease a 15 by 10 by 1 inch jelly roll pan; line bottom with wax paper; grease pan.

In large bowl of electric mixer beat together the eggs, baking powder and salt until blended. Beat in corn syrup, vanilla and sugar; beat to corn syrup 1 tablespoon at a time; continue to beat until cake light and fluffy. Fold in vanilla. Fold in cake flour gradually. Pour into prepared pan.

Bake in a preheated 375 degree oven until cake springs back when lightly touched with finger--about 10 minutes. With a small metal spatula, loosen edges; immediately turn out on a towel lined with wax paper. Sprinkle with confectioner's sugar. Remove wax paper. Roll up in towel, starting at one narrow end. Wrap in wax paper. Unroll and spread with jelly or ice cream, covering cake almost to the edges. Roll jelly roll cake roll up and wrap cloth around roll; cool completely on wire rack. For ice-cream-filled cake roll up and wrap in foil, freeze.

Nursing Home News
 By Virginia Smith Donoran

I often say my prayers, But do I really pray? And do the wishes of my heart go with the words I say?
 Wherever there is a will, there's a way. Sometimes the way is a hard one, though. Remember everybody's business is nobody's business.

John Earlywine of Paris came down to see his brother, Sherman.

Emery Wilson of Stanford came to see his brother, Miss Corita Bell. Emery told Sherman that he had a special education class at Millerburg, brought favors and the Paris News. Sherman had made favors. There was no Sunday worship service due to bad weather and illness of Rev. Frank Silgona. We hope he will be in the "barnes" again.

On Wednesday evening, the First Christian Church was conducting the First Christian



HONEY SUNDAY, The Eating Kind

The Carlisle Jaycees will conduct a social on "Honey Sunday," April 12.

The State-wide project is sponsored jointly by the Kentucky Jaycees and the Kentucky Mental Health Association. Proceeds will go to conduct mental health projects in the State and in Nicholas County.

Anyone wishing to help the Jaycees in this project are asked to contact Gerald Watkins or Ken Knapp.

East Union
 By Mrs. Worth Scott

Mrs. W.B. Bramblett had an ashler guest's Sunday afternoon. Mrs. Raymond Houser, Mrs. Frances Dotson and daughter, Ruth Scott spent Sunday afternoon with Mrs. Eastie Soper of Millerburg.

Frances Robinson and Eugene Robinson spent the day Sunday in Frenchburg.

Mrs. Bob Hutton is on the sick list.

W.H. Scott of Detroit, Mich., and family spent the Easter week-end with his parents, Mr. and Mrs. Worth Scott.

Jim Scott visited Worth Scott Friday morning.

Be Wise And Advertise!

goodbye, old flame...

we're going modern with a carefree electric water heater!

No flut... no pilot... no venting... no worries. Just all the hot water anyone will ever need. Oceans of it for dishes, showers, laundry, cleaning. And with an electric water heater, more will be heating as you use it--24 hours a day. That's full time service for full time living. See your dealer and go modern the flameless carefree way--electrically.



KENTUCKY UTILITIES COMPANY
 Six rate reductions since 1962

Up to \$35 on your wiring bill if you buy an electric water heater now! If you change from 2 wires to 3 wires, you can save up to \$35 on your wiring bill. Anytime in 1970, we'll pay \$35 on your wiring bill. Until June 30, 1971, you have 2 wires and install an electric water heater, we'll pay \$15 toward additional wiring needed. See your KU or ODP manager for eligibility.

Saltwell 4-H Clubs Meet

By Mrs. Fred Harlow

Mr. and Mrs. June Barlow and baby daughter, Nancy Kay, Mary and C.T. Barlow and family of Charleston, W.Va., visited Miss Frances Barlow last week.

Mr. and Mrs. J.F. Hall of Abertons, Ky. and family visited Mr. and Mrs. Tracy Walden and family of Lexington.

Mr. and Mrs. J.T. Earlywine of Millersburg entertained Rev. and Mrs. Tommy Flynn on Sunday.

John Masile of the Bartlettville Road spent Thursday night with Teresa and Mike Woolsey.

Mr. and Mrs. Bob Kenney and baby of Covington spent Saturday and Sunday with Mrs. Gladys Kenney.

Mr. and Mrs. Layne Holter were also Saturday supper guests of Mrs. Kenney honoring the birthday of Layne Holter and Mrs. Gladys Kenney.

Mr. and Mrs. Harry Galbraith also daughter entertained for the Easter weekend of the following guests: Mrs. Sue Hayschaker of Dayton Beach, Fla., Mr. and Mrs. Harry Smith, Jr. and sons of Mrs. Mrs. Doris Hicks and son Duayne and Mrs. Sharon Stiles of Independence, Mr. and Mrs. Donald Howard and children of Moorefield and Mr. and Mrs. Jerry Galbraith, Carlisle.

Mr. and Mrs. Otha Crawford of Carlisle spent Sunday afternoon with his mother, Rena Crawford.

Mrs. Jilly Fryman and daughter visited Mrs. Rosemary Kibler Sunday afternoon.

Mrs. Thomas George spent Sunday with her daughter, Mrs. Robert Trussell.

Mr. and Mrs. Bill Kelpenberg and family, Mr. and Mrs. J.B. Ritchie and children of Morning Star were afternoon guests.

Mrs. Clarine Woolsey entertained with a jewelry party on Sunday afternoon.

Alva Green entered St. Joseph Hospital, Lexington, agonized Wednesday for treatment and remains a patient there.

Mrs. Alma Withrow of Paris spent Saturday night with Mr. and Mrs. Everett Snapp and Miss Ethel Mattox.

Mrs. Howard Allison Jr. of Carlisle entered Good Samaritan Hospital, Lexington, last week for surgery and remains a patient there.

Mr. and Mrs. Fred Hollar were in Lexington on Tuesday.

Mr. and Mrs. Linda Dennis of Paris were Sunday dinner guests

Myers Federal Land Bank To Hold Meeting

By Mrs. Rena Crawford

Mr. and Mrs. Frank Plaza spent one Sunday recently with Mr. and Mrs. W.J. Flor near Headquarters.

Mrs. and Mrs. Merrill McCoy and daughter of Fairborn, Ohio, spent one weekend with her parents, Mr. and Mrs. Thomas A. McCoy.

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Bourbon
 DRIVEN INTO
 A17:30 Sat. Sun.
 ELI WALLACH-BUD SPENCER-TERENCE HILL-KEVIN MCCARTHY IN A WESTER
 "Ace High"
 At 8:45
 DAVID NIVEN IN "The Brain"

MAVERICK '1995...it's a little gas.

Our little Maverick is America's best selling small car. The reason is simple--solid value. Maverick is simple to drive. Turn on the engine and you turn loose the power of 165 horses. Yet Maverick rivals the economy winners in gas mileage. Simple to park. Maverick can turn in a tighter circle than the leading import. Simple to service. Maverick requires fewer oil changes, fewer chassis lubrications. You save time and money. Simple to repair. The Maverick Owner's Manual contains 22 pages of instruction for routine maintenance jobs you can do yourself. Simple to own. Save right from the start--the Simple Machine is your Ford's lowest priced car.

For a little more...it's a GRABBER!

The new Maverick Grabber has all the same features as our Simple Machine but we've added an extra sporty flare to it. Here's what Grabber gives you: 1) Racy body-side stripes, choice of five hot Grabber colors, 14-in. whitewall tires and wheel trim rings. High excitement, yes. High price, no. 2) Old Six and 8-speed fully synchronized manual transmission. Lots of pep, but not hard to tune. Grabber adds to your fun, not your mechanical problems. 3) Dual racing mirrors. But no high "muscle car" insurance rates. 4) Three-spoke woodgrained steering wheel just like the racing cars. But no hard, stiff ride. Grabber's spring for comfort, not for the track. 5) Black-painted hood and grille. Grabber puts on a great front, but maintenance costs are low. 6) Six is fast and simple. With lots you can do yourself. 7) Rear deck-lid opener. Even an economy car can dream, can't it?

MAVERICK
THE NEW MAVERICK GRABBER IS AT YOUR FORD DEALER'S NOW.
 For more information about Maverick, see your Ford Dealer or write: Maverick Country, Dept. 41, P.O. Box 1121, Dearborn, Michigan 48121.
 See your Ford Dealer now for late model, low mileage used cars and trucks.